

CHAMPAGNE

AYALA
MAISON FONDÉE EN 1860
AY - FRANCE



BLANC DE BLANCS 2007

THE ESSENCE OF CHARDONNAY FROM AN EXCEPTIONAL VINTAGE YEAR

Our Blanc de Blancs is produced in small quantities in exceptional years only and fully expresses the superb calibre of great Chardonnay from the best crus of the Côte des Blancs. After 6 years of ageing in our cellars, remarkable minerality and low dosage make this an outstanding wine that can accompany a variety of flavoursome dishes including poultry and fish, or be served on its own to celebrate a special occasion.

BLEND

- 100% Chardonnay
- Made exclusively from 5 villages on the Côte des Blancs: Cramant, Avize, Oger, Cuis, Vertus

TECHNICAL DATA

- Average 6-years ageing on the lees
- Dosage: 6g/litre
- Alcohol Level: 12% ABV

TASTING NOTES

- Colour* Bright and luminous, with a very fine bead.
- Nose* Shows great subtlety. Delivers notes of flowers, citrus fruit and white peaches, completed by a delicate aroma of honey.
- Palate* Remarkably dynamic and fresh. Features the floral notes found on the nose and a bright and balanced mouthfeel. The finish is long, characterized by a chalky, mineral feel.

FOOD PAIRINGS

A refined apéritif for connoisseurs, Blanc de Blancs 2007 is also ideal to enhance white fish and shellfish (bass, bream, scallops) or roasted poultry.

