

# PERLE D'AYALA 2005

## THE FINEST EXPRESSION OF THE BEST GRANDS CRUS VINEYARDS OF CHAMPAGNE

A true work of craftsmanship, Perle d'Ayala is produced in small quantities, only in outstanding vintages and using traditional local techniques. It is aged in the House's cellars under cork for at least 8 years in bottles, allowing the development of a complex aromatic range sought-after by connoisseurs. Crafted exclusively from Grand Cru grapes, with a majority of Chardonnay and a touch of Pinot Noir, this cuvée immortalises the House style and truly reflects the quintessential Champagne terroir.

## BLEND

- 80% Chardonnay
- 20% Pinot Noir
- 100% Grand Cru : Chouilly, Ay, Le Mesnil-sur-Oger

## TECHNICAL DATA

- Average 8-years ageing on the lees
- Dosage: 6g/litre
- Alcohol Level: 12% ABV

## TASTING NOTES

*Colour* Bright and intense, with shimmering golden hints.

*Nose* Complex and expressive. Marries freshness and maturity, with notes of marzipan, mirabelles and subtle vanilla and buttery aromas.

*Palate* Opulent and silky. Both ample and precise, showing notes of custard and dried fruit. The finish, fine and long, is marked by a delicately spicy component.

## FOOD PAIRINGS

Thanks to its remarkable pedigree in terms of grapes making up the blend, Perle d'Ayala 2005 is a great match for noble dishes, such as seared foie gras, chicken with a mushroom sauce or braised veal sweetbreads.

