

CHAMPAGNE AYALA

Brut No ° 7 2007

\$145.50*
* Suggested retail price



	Product code	849754
idd	Format	6x750ml
	Listing type	Open
	Status	Unavailable
	Type of product	Sparkling wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Champagne
100	Varietal(s)	Chardonnay 67 %
#	Varietal(s)	Pinot Noir 33 %
3	Colour	White
Ŧ	Closure type	Cork

ABOUT THIS WINERY

Champagne AYALA is one of the longest-established champagne Houses; it has been based in Aÿ, since it was founded over 150 years ago. It has always been a small, independent and family-run business. In 2005 the Bollinger family bought this fine estate, with the intention of restoring it to its former glory. This was the start of a resurgence for Champagne AYALA, with complete restoration of winemaking facilities and the arrival of new staff.

TASTING NOTES

The delicate yet powerful nose immerses you in a rich and summery world of plump stewed fruit, ripe mirabelle plums and apricots, honey, and a hint of eucalyptus. Incredibly soft and structured with an elegant effervescence and acidity. The smooth, rich and creamy texture gives way to saline and menthol notes which give the impression of moving from fruit to radiance. The finish is powerful and long-lingering.

PRODUCT NOTES

N°7 is the second opus in the "COLLECTION AYALA". This ephemeral cuvée is a blend of 7 Grands Crus from the Côte des Blancs and the Montagne de Reims, all from the 2007 vintage year. Thanks to its long ageing in the cellars, on lees, and its low dosage, this noble champagne is a superb example of AYALA's savoir-faire.

PRODUCTION NOTES

An Average of 11 years of ageing under cork, the wine was riddled and disgorged by hand.



- 95 Points -Wine Enthusiast
- 93 Points -Decanter

RYAN EVERITT (780) 497-2960 Alberta Sales Manager MELANIE ELDRIDGE (204) 794-7277 Manager, Manitoba and Saskatchewan JENNIFER CHAPUT (780) 720-2121 Sales representative -Edmonton COLINA MARSHALL (403) 837-4543 Market Development -Southern Alberta