



TRIALTO

Wines of People, Place and Time*

CHAMPAGNE AYALA

Brut No 14 Rosé 2014

\$154.99*

* Suggested retail price



	Product code	403793
	Format	6x750ml
	Listing type	Specialty
	Status	Store Only
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Champagne
	Varietal(s)	Chardonnay 60 %
	Varietal(s)	Pinot Noir 40 %
	Alcohol percentage	12%
	Colour	Rose
	Sugar	Brut
	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

Bright color with delicate rose-gold tints revealing a fine bead and subtle effervescence. Fresh and acidulous nose. Notes of morello cherries, red currants and cherries. Frangipani flowers mingle with the delicacy of mango, lychee and passion fruit. Lively and generous attack, revealing the unctuousness of vanilla and the freshness of zesty lime. Chalky and mineral mid-palate wrapped up in warm notes of cocoa and blood orange. A finish of candied ginger accompanies a sweet bitterness of grapefr...

PRODUCT NOTES

N°14 will add vibrancy and contrast to fine and spicy dishes such as a carpaccio of sea bass with mango and pink peppercorns. Between richness and delicacy, it will pair equally well with a shoulder of lamb with sweet spices or a beef tartar and shellfish reduction. For a sweet note, a pavlova with Mara des Bois will subtly balance the lovely bitters of this vintage.

PRODUCTION NOTES

Produced in an exceptional vintage, with the most pristine fruit sourced from the top grand crus villages, the No.14 has been crafted with the very best techniques permitted in winemaking practices in Champagne. After the primary fermentation has taken place in small stainless steel vats, a precise blending, and secondary fermentation is complete, the wine will age slowly in the underground cellars at the Ayala Maison for 6 years. During this extensive aging process, the wine will have been sealed...



- 93 Points -
James Suckling

- 93 Points -
Decanter

- 92 Points -
Jeb Dunnuck

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