

AYALA CHAMPAGNE - ZÉRO DOSAGE



Brut Nature “Zéro Dosage” The beauty of AYALA

The NV Brut is always the best expression of the style of a great Champagne House.

At AYALA, they take every step to make one of the finest Champagnes.

And to show the exceptional quality of their wines, they created “Zero Dosage”: Quality expressed in the wine’s most pure style.

Grape varieties: Pinot Noir (45%), Chardonnay (30%) and Pinot Meunier (25%).

The origin of the crus gives a good idea of the quality of the wines by their restrictive selection:

Pinot Noir: Aÿ, Mareuil-sur-Aÿ, Louvois, Bouzy, Tours-sur-Marne, Verzy, Rilly.

Chardonnay: Cramant, Mesnil-sur-Oger, Cuis, Vertus & Rilly.

Pinot Meunier: Venteuil, Cerseuil, St Martin d’Ablis, Chavot.

The Ayala-blend has an extremely high average rating of 93% on the “échelle des crus” scale. 80% of this cuvée is made out of the 2004 vintage; the remaining 20% are reserve wines (Pinot Noir and Chardonnay).

Tasting notes: Pale gold in color with a fine mousse, the wine is extremely aromatic on the nose. On the palate, it is quite dry and shows great finesse and complexity.

Pinot Noir gives the wine richness and a long finish while Chardonnay, from the finest soils of the Côte des Blancs, adds delicacy, liveliness and freshness. Pinot Meunier, mainly from the Marne Valley, gives the wine an appealing fruitiness

Ageing: More than 2.5 years on the lees.

Rests in their cellars for at least another 2 to 3 months after disgorgement

Pairing with food: Ideal as an aperitif, it will pair perfectly with sea food, caviar, scallops, lobster, crab, salmon...Sushis and Asian food are also a very good pairing.

Cheeses: Soft and mouldy cheeses such as Boursault, Coulommiers, Chaource, Brie, Brillat-Savarin.

Desserts: Major pairings include crumble with red berries or figs, almond paste, frangipane pastries such as the French “galette des rois”.

Zero Dosage can also be enjoyed after dinner with a cigar. And for ladies, it is also the perfect “diet champagne”!