

Ayala's Blanc de Blancs is 100% Chardonnay, produced in small quantities in exceptional years only and fully expresses the superb caliber of great Chardonnay from the best crus of

Soils: Ayala currently owns 35 acres in Champagne. Thanks to its privileged location in the heart of the Grand Crus of Montagne de Reims and its link to Bollinger, the House also has unique access to top quality grapes. The grapes are from 4 Premier and Grand Cru villages on the Cote des Blancs: Chouilly, Oiry, Cremant and Vertus.

Grape Varieties: 100% Chardonnay

WINEMAKING

Vinification: Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars.

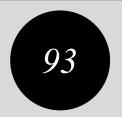
Aging: The Blanc des Blancs rests on the lees in the cellar for 6 years after disgorgement, in order to develop complexity, intensity and roundness on the palate.

Dosage: 6 q/liter Alcohol: 12% ABV

VINTAGE

Climate: Dry conditions early in the season slowed the development of fruit while heavy rains in August caused widespread pressure.

Vineyard Work: Expert sorting of fruit from some of the finest vineyards in Champagne helped assure that the 2010 vintage would be vibrant and produce expressive wine for this prestige wine.



CHAMPAGNE

JAMES SUCKLING

"Wow factor purity of chardonnay fruit on the nose here, with lemon and grapefruit as well as hints of banana and an attractive, fresh chalky edge. The palate has punchy, flavorsome and succulent citrus and green apple fruits. Extremely crisp."