



BRUT NATURE

Champagne, France

ABOUT CHAMPAGNE AYALA

Ayala is one of the most exciting stories in Champagne today — the definition of a boutique Champagne producer. Independently owned, a small, young and dynamic team handles every step of production from grape reception to labeling in their jewel of a facility with incredible precision, crafting Chardonnay-focused wines that deliver immense pleasure, freshness and elegance.

THE WINE

Ayala's Brut Nature is a zero-dosage Champagne that is aged for nearly four years. It reveals elegant complexity, with extended autolysis highlighting the exceptional quality of grapes from Champagne's best crus. The blend features primarily Chardonnay, with Pinot Noir and a touch of Pinot Meunier for balance. Its bright gold color leads to a fine nose of citrus and subtle saline notes. On the palate, it is clean and complex, offering dry mineral flavors and vibrant grapefruit and white fruit, all while maintaining freshness and tension.

TECHNICAL INFORMATION

VARIETY: 55% Chardonnay, 30% Pinot Noir, 15% Pinot Meunier

VINEYARD: Composed of 70 crus vineyards among the grands terroirs of Ayala

WINEMAKING: Micro-vinification in stainless steel, Minimum 40% reserve wines (dating to 2020)

AGING: Four years on the lees

DOSAGE: 0 g/L

ALC. BY VOL.: 12%

PRESS

93	92	92	92	90
Wine Enthusiast	Wine Spectator	Vinous	James Suckling	Jeb Dunnuck

"A subtle nose on this wine stays clean and high toned. The palate is energetic, with bright saline acidity drawing out lean white peach, Marcona almond, sea spray, and clay-chalky minerality, edged with flaky salt."

-Anna-Christina Cabrales, Wine Enthusiast

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 6x8 (48)

CASE DM.: 20.79x13.07x8.35 in

CASE WEIGHT: 46.77 lb

BTL DEPTH: 3.68 in

BTL HEIGHT: 11.83 in

BTL WEIGHT: 3.64 lbs

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SRP: $89

UPC: NO UPC CODE

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