

CHAMPAGNE AYALA

Long known as the "sleeping beauty of Champagne," because of its prominence in the late 19th and first half of the 20th century, Caroline Latrive, one of three female cellar masters in champagne, now reigns queen over the stunning Art Deco cellars dating to 1912.



N7 Brut 2007 Champagne, France

ESTATE

Ayala is one of the most exciting stories in Champagne today, and almost the definition of a boutique Champagne producer. Independently owned, a small, young and dynamic team, lead by the immensely talented female winemaker, Caroline Latrive, handles every step of production from grape reception to labeling in their jewel of a facility with incredible precision. The House's style is based on Chardonnay-focused wines that deliver immense pleasure, freshness and elegance.

WINE

Champagne Ayala's No.7 is the second opus from the "The Ayala Collection", a series of unique cuvée created to express the specificity of a vintage and a selection of exceptional crus through the lens of this boutique Maison. Produced in limited quantities and released only upon indication that the elements in this wine are integrated and evolved to a point of perfect harmony. No. 7 is a blend of two thirds Chardonnay (from the Côtes des Blancs) and on third Pinot Noir (from the Montagne de Reims) sourced exclusively from 7 specific grand crus villages, during the 2007 harvest.

VINEYARD

Ayala currently owns 35 acres in Champagne. Thanks to its privileged location in the heart of the Grand Crus of Montagne de Reims and their link to Bollinger, they also have unique access to top quality grapes. The Chardonnay is sourced from 5 Grand Crus in the Côtes des Blancs: Chouilly, Oger, Avize, Cramant and Le Mesnil-sur-Oger. The Pinot Noir is sourced from 2 Grand Crus in the Montagne de Reims, Ay and Verzy.

Farming: Ayala encourages their growers to use organic fertilizers and avoid insecticides, herbicides and pesticides.

WINEMAKING

Variety: 67% Chardonnay, 33% Pinot Noir

Fermentation: Primary fermentation occurs in small stainless steel vats, followed by a precise blending and secondary fermentation.

Aging: 11 years on the lees after disgorgement under cork (not crown)

Dosage: 5 g/L

Alcohol: 12.0% ABV

VINTAGE

The growing season in 2007 began quite hot, with unusually high temperatures in April that yielded a month's early start on flowering season. A rainy spring followed by a cold, humid summer was yielding uneven, patchy ripening with notable variance, even by parcel! By late August, more dry, warm weather returned, during which, several growers and maisons quickly began to harvest riper parcels, noting that Chardonnay was the most consistent in quality and ripeness having been the least affected by such chaotic weather, and those who utilized a draconian approach in harvesting the Pinot Noir and Meunier were rewarded with small quantities of expressive red grapes.

WINE ENTHUSIAST

"A blend from seven grand crus across the Montagne de Reims and Côte des Blancs, this is dry in the classic Ayala style. Its freshness has been tempered by bottle aging although it is by no means mature and still has taught acidity. The mineral texture of the Chardonnay is balanced by the riper structure of the Pinot Noir in an impressive wine." - ROGER VOSS 12/2020

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