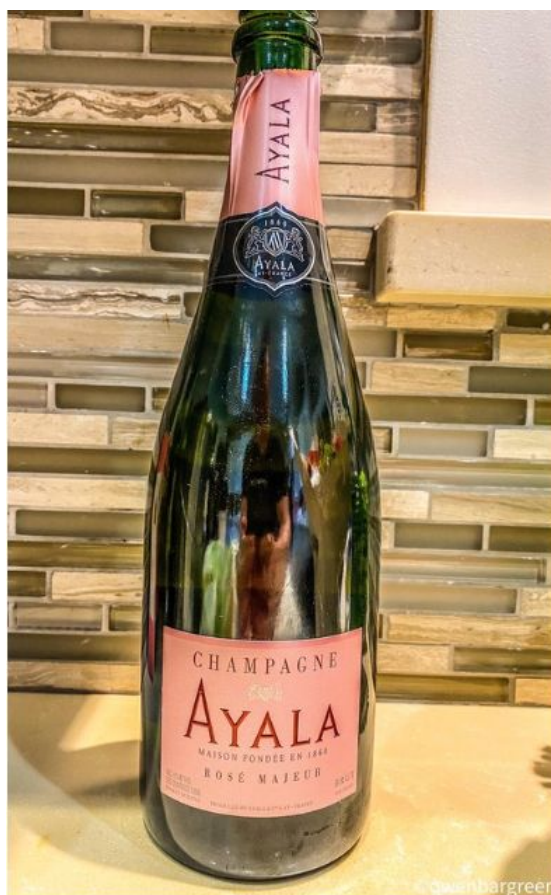


Champagne Ayala



A historic house in Ay in Champagne, Ayala was founded back in 1860. It was at that time that Edmond de Ayala, a Colombian by birth, settled in the Château d'Aÿ in 1850, where he began studying the Champagne business. Back then the château was owned by the Viscount of Mareuil, and it was he that taught Edmond what he knew. Edmond later married the Viscount's niece, whose dowry included both the Château and its vineyards and the brand was born.

Ayala currently produces both vintage and non-vintage wines. The brand is managed by Hadrien Mouflard, who formerly served as secretary general for Champagne Bollinger. The house is owned by Bollinger, as Caroline Latrive serves as the chef de cave. It is also one of the founding members of the Syndicate des Grandes Marques back in 1882.

The new wines were gorgeous across the board. I was completely enamored by the NV Champagne Ayala 'Brut Majeur' Rose (OB, 93) which is dazzling and fresh with delicate red fruits and serious finesse. Even better is the gorgeous 2015 Champagne Ayala 'Le Blanc de Blancs' (OB, 94) which shows plenty of density and richness from this warm vintage. Learn more about this great historic house in champagne at <https://www.champagne-ayala.fr/en/our-heritage/> and here are my reviews of the beautiful wines by Champagne Ayala.

NV Champagne Ayala 'Brut Majeur' Brut- The NV Champagne Ayala Brut Majeur is a blend of 70 crus from all of the Champagne region, this blends 45% Chardonnay with 35% Pinot Noir and the remainder Pinot Meunier. The palate is wonderfully salty, with plenty of racy acidity. Lemon and lime zest combine with stony minerals and salted nectarine on the palate. Delicious to consume now, enjoy over the next seven plus years. Drink 2022-2029- **91**

NV Champagne Ayala Brut Nature- Aged for nearly four years en tirage, the NV Champagne Ayala Brut Nature is a blend of mostly Chardonnay and Pinot Noir with a dash of Pinot Meunier. Crushed seashells and lemon zest flavors combine with copious minerals on the palate. Enjoy now while the bright tension remains intact. Drink 2022-2027- **92**

NV Champagne Ayala Rose 'Brut Majeur' Champagne- The very delicate NV Champagne Ayala Rose 'Brut Majeur' Champagne blends 50% Chardonnay with the remainder Pinot Noir and Pinot Meunier, and was given 7 G/L dosage. The palate is very viscous and refined with a soft mousse. Layers of pomegranate seed, blood orange and Yakima cherry, with salted cantaloupe all brilliantly combine on the palate. This comes off very full-bodied, with good finesse, this beauty is showing brilliantly now and will continue to showcase its outstanding flavor range over the next eight to ten years. Drink 2022-2030- **93**

2015 Champagne Ayala Le Blanc de Blancs- Brilliant even in its vibrant youth, the NV Champagne Ayala Le Blanc de Blancs mainly was sourced from three separate Grand Cru vineyards (Chouilly, Cramant and Le Mesnil-Sur-Oger) and sat six years on the lees prior to disgorgement. The nose shows brilliant saline drenched pear, white pepper and shades of ginger. The palate is rich and viscous, showing the weight and intensity of the vintage. The sense of weight and heady saline drenched citrus and orchard fruits really provide a beautiful sense of opulence. Stunning in its full-bodied youth, this is brilliant wine to consume now and over the next fifteen years. Drink 2022-2037- **94**