

AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF
wine shippers since
1858

BRUT MILLÉSIMÉ



DETAILS OF PRODUCTION

Power and balance are the key words to define our Millésimé, predominantly made from Pinot Noir from the best villages of the Montagne de Reims. The Millésimé benefits from extended ageing in cellar, an average of 8 years, giving a powerful, structured and full bodied style of wine which is beautifully balanced, making it a perfect companion to hearty autumn and winter dishes.

TASTING NOTES

Golden, bright and fine, with abundant bubbles. The nose is already opened and showing a nice aromatic intensity, it displays aromas of yellow fruit and spices. The palate is ample and generous, it nonetheless keeps a lot of finesse and a great length, showing notes of yellow fruit, spices and hazelnuts. The finish is long and complex: a true tribute to the exceptional provenance of the grapes entering the blend.

HOW TO SERVE

Millésimé 2007 pairs naturally well with mature, cured cheese like comté, parmesan and mimolette. It will also be a great match to creamy, white fish dishes like guinea fowl or pheasant.

VINTAGE 2007
STYLE Champagne
BLEND OF GRAPES 80% Pinot Noir 20% Chardonnay
WINEMAKER Caroline Latrive
ALCOHOL 12%
RESIDUAL SUGAR 6g/l

