

AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF  
*wine shippers since*  
1858

## BRUT NATURE



### DETAILS OF PRODUCTION

To show the exceptionally high quality and purity of grapes used by the House to create its wines, a Brut Nature has been created based on the blend of Brut Majeur. Crus such as Cramant for Chardonnay, Aÿ and Bouzy for Pinot Noir and Venteuil for Pinot Meurier have been used. These villages are some of the highest rated on the Echelle des Crus scale.

The wine then spends an average of 4 years ageing on its lees plus 3 months resting after disgorgement. The purity and precision of this style make it an ideal partner to seafood and shellfish.

### TASTING NOTES

Bright gold in colour, the nose displays precise citrus aromas and a hint of salinity. Complex yet clean, the palate bursts with grapefruit, white fruits and dry minerality. Wonderful acidity.

### HOW TO SERVE

Ideal as an aperitif, Brut Nature also pairs perfectly with seafood such as, oysters, scallops, lobster and crab. It matches well with Asian cuisine along with sushi, maki and sashimi.

*“Attractive light gold. Fairly delicate nose recalling ripe red berry fruit. Very pure personality on the palate with nicely showcased red berry fruit aromatics. The finish stays fresh and also delivers an impression of finesse. 90/100.”*

**GILBERT & GAILLARD, 1ST JUNE 2017**  
AYALA BRUT NATURE

[www.champagne-ayala.fr/en](http://www.champagne-ayala.fr/en)

<b>VINTAGE</b> NV
<b>STYLE</b> Champagne
<b>BLEND OF GRAPES</b> 40% Chardonnay 40% Pinot Noir 20% Pinot Meurier
<b>WINEMAKER</b> Caroline Latrive
<b>ALCOHOL</b> 12%
<b>RESIDUAL SUGAR</b> No Dosage

