

AYALA, Aÿ, CHAMPAGNE

**MENTZENDORFF**  
*wine shippers since*  
**1858**

## PERLE D'AYALA



### DETAILS OF PRODUCTION

A true work of craftsmanship, Perle d'Ayala is produced in small quantities, only in outstanding vintages and using traditional local techniques. It is aged in the House's cellars under cork for at least 8 years, allowing the development of a complex aromatic range sought-after by connoisseurs. Crafted exclusively from Grand Cru grapes, with the lion's share of Chardonnay and a touch of Pinot Noir, this cuvée immortalises the House style and truly reflects the quintessential Champagne Terroir.

### TASTING NOTES

Intense and bright yellow. The nose is full and expressive, it displays notes of cooked white fruit, clear honey, pastries with a touch of vanilla. On the palate the Perle d'Ayala is opulent and generous, it features the notes of the nose and shows great balance between power and mineral tension. The finish is both fine and long, harmonious and balanced.

### HOW TO SERVE

Perle D'Ayala 2006 can be matched perfectly with a slowly cooked veal roast with seasonal vegetables, a roasted stuffed chicken or a turbot fillet with a white butter sauce.

**VINTAGE**  
2006

**STYLE**  
Champagne

**BLEND OF GRAPES**  
80% Chardonnay  
20% Pinot Noir

**WINEMAKER**  
Caroline Latrive

**ALCOHOL**  
12%

**RESIDUAL SUGAR**  
6g/l

