



AY, CHAMPAGNE, FRANCE - CHAMPAGNE AYALA

Harvest started for Champagne Ayala on the week of Monday, September 8th , when we started picking grapes in all the key regions, from the Aube department to the Grand Cru villages on the Côte des blancs and the Montagne de Reims.

This year again, all the team at Champagne Ayala is mobilized to visit our small, quality-driven growers and control the crushing presses in the different vineyards to make sure our grapes were treated with all due respect and care, according to our high standards of excellence. Chef de cave Caroline Latrive is especially enthusiastic about the quality of the grapes she has seen being crushed throughout the region for Champagne Ayala: “The general quality of the grapes we have brought in so far is truly superb, especially for Chardonnay” she said.

Harvest is expected to last until the last week of September, after which vinification in our state of the art winery will start. It is still too soon to tell whether 2014 will see vintage wines be produced at Champagne Ayala – this will be determined next spring during the vins clairs tasting conducted by the Chef de Cave and her team – but all the indicators show that the harvest will be highly satisfying, both in terms of abundance and quality.

