

Ayala Brut Nature Champagne (Zero Dosage)

Price	
Code	

£37.49 AYAL015

The perfect diet Champagne! This is basically the Brut Majeur without any dosage, which means there is zero sugar added!

Tasting Notes:

Pale gold in color with a fine mousse, it is extremely aromatic on the nose. On the palate it is quite dry and shows great finesse and complexity. The Pinot Noir gives the wine richness and a long finish while Chardonnay, from the finest soils of the Côte des Blancs, adds delicacy, liveliness and freshness. Pinot Meunier, mainly from the Marne Valley, gives the wine an appealing fruitiness.





FAMILY WINE MERCHANTS SINCE 1906

Specification	
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Aÿ
Туре	Champagne
Grape Mix	55% Chardonnay, 30% Pinot Noir, 15% Meunier
Genres	Practising Organic, Vegan, Vegetarian
Vintage	NV
Style	Brut Nature
Body	Refined, elegant and refreshing
Producer	Ayala
Producer Overview	Champagne Ayala was founded by Edmond de AYALA in 1860, in the village of Aÿ. It is one of the oldest Champagne Houses and has always been recognised for the quality of its wines, being one of the founding members of the Syndicat des Grandes Marques de la Champagne in the late 1800s. Furthermore it became very popular in the early 1900s in Great Britain due to its drier style, which was preferred in British society and then was awarded a Royal Warrant by King Edward VII in 1908. Champagne AYALA was bought by the Bollinger family in 2005, since which the House has seen a resurgence in poularity due to a complete restoration of the winemaking facilities.
Closure Type	Cork
Food Matches	deal as an aperitif, it will pair perfectly with sea food, caviar, scallops, lobster, crab, salmon. Sushis and Asian food are also a very good pairing.