



LE BLANC DE BLANCS A/18

Champagne, France

ABOUT CHAMPAGNE AYALA

Ayala is one of the most exciting stories in Champagne today — the definition of a boutique Champagne producer. Independently owned, a small, young and dynamic team handles every step of production from grape reception to labeling in their jewel of a facility with incredible precision, crafting Chardonnay-focused wines that deliver immense pleasure, freshness and elegance.

THE WINE

The fifth opus in Ayala's limited Collection series, N°18 is a landmark release: the first Blanc de Blancs from the Grand Cru of Aÿ crafted by a Champagne house. Sourced exclusively from the Cocheret plot, a south-facing parcel of 50-year-old vines at the birthplace of the house since 1860, the 2018-driven cuvée delivers amplitude and creamy texture alongside pear, Mirabelle plum, brioche, and the chalky character distinctive to Aÿ. Just 9,998 numbered bottles produced.

TECHNICAL INFORMATION

VARIETY: 100% Sparkling Blend

VINEYARD: A south-facing Grand Cru plot in Aÿ, farmed from 50-year-old vines on chalky soils, where Chardonnay develops a richness and structure rarely seen in Blanc de Blancs.

WINEMAKING: Micro-vinified in stainless steel, Extra Brut dosage of 5g/L. 9,998 numbered bottles.

VINTAGE: A dry, sunny 2018 delivered early, near-perfect fruit. The cool clay sub-soils of Aÿ tempered the season's warmth, producing Chardonnay of exceptional ripeness and structur

AGING: Aged six years on lees

ALC. BY VOL.: 12%

PRESS

94 Wine Enthusiast

93 James Suckling

93 Jeb Dunnuck

92+ Wine Advocate

92 Vinous

92 Burghound

91 Wine Spectator

"A beautiful Champagne, this citrus and white-fruited wine is tightly textured with a strong mineral character and pure acidity and freshness. The low dosage means it is dry, but the fruit contrasts well with this. Drink now."

-Roger Voss, Wine Enthusiast

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PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 10x7 (70)

CASE DM.: 10x12x8 in

CASE WEIGHT: 24 lb

BTL DEPTH: 3.5 in

BTL HEIGHT: 12 in

BTL WEIGHT: 4 lbs

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SRP: $

UPC: NO UPC CODE

SCC: NO SCC CODE