

the drinks business

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BEST IN CLASS

BURGUNDY TOPS THIS
YEAR'S FINE WINE LIST

GOLDEN ERA

RUM RULES THE ROOST
IN LUXURY SPIRITS

GROUND ZERO

KYLIE BRINGS A TOUCH OF SPARKLE
TO THE NO/LOW CATEGORY

PLUS:

MALBEC MASTERCLASS
WORLD CUP SIPS
GRENACHE

PRESTIGE CHAMPAGNE · ULTRA-PREMIUM BEER · TOP SYRAH

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CHAMPAGNE AYALA APPOINTS JULIAN GOUT AS CELLAR MASTER

Former Jacques Selosse and Taittinger winemaker Julian Gout has been appointed cellar master at Champagne Ayala.

The 33-year-old, who took up the position on 1 November, was born in the Marne Valley into a family of winegrowers. After working at Selosse and Taittinger, he was in charge of winemaking at Henri Giraud in Aÿ, and then was operations manager at JL Vergnon in Le Mesnil-sur-Oger.

In 2018, Gout joined Champagne Ayala as deputy cellar master, and was put in charge of oenology and the 20 hectares of vineyards owned by the house. Over the past four years, Gout has immersed himself in the winemaking style of Ayala, which is owned by Bollinger. He replaces Caroline Latrive, who left Ayala to

become cellar master at Deutz, where she will succeed its longstanding chef de cave, Michel Davesne.

"Julian's internal promotion was a natural move," said Ayala's managing director, Hadrien Moufflard. "I have full confidence in his leadership and his ability to continue the quality of work undertaken over the past 10 years to further our ambition of embodying Chardonnay's excellence and expertise in Champagne."

Committed to pursuing Ayala's quest to become organic, Moufflard described Gout as being part of "the young generation of environmentally focused Champagne makers who are helping to shape the Champagne region of tomorrow".

