

CHAMPAGNE

AYALA
MAISON FONDÉE EN 1860
AY - FRANCE



BRUT MAJEUR

THE PERFECT EXAMPLE OF THE HOUSE'S FRESH AND ELEGANT STYLE

Made from a blend of the finest Chardonnay, Pinot Noir and Pinot Meunier grapes, Brut Majeur is the epitome of a non-vintage brut from a great, historic House. Extended ageing in our cellars and a low dosage make this wine suitable for any occasion; it is the finest ambassador for the House's freshness and elegance.

BLEND

- 40% Chardonnay
- 40% Pinot Noir
- 20% Pinot Meunier

TECHNICAL DATA

- Average 3-years ageing on the lees
- Dosage: 7g/litre
- Alcohol Level: 12% ABV

RATINGS AND ACCOLADES

Wine Spectator	92 points
Wine Enthusiast	91 points
International Wine Cellar	90 points
Jancis Robinson	16/20

TASTING NOTES

- Colour* Light gold, with abundant and fine bubbles.
- Nose* Open and expressive. Delicate, unveiling notes of citrus, flowers and white fruits.
- Palate* Balanced, combining freshness and vinosity. Precise, fruity and characterised by a long finish.

FOOD PAIRINGS

Perfect for an apéritif, Brut Majeur can also pair harmoniously with every course of a meal: white fish, shellfish, poultry or a cheese platter.

