

CHAMPAGNE  
  
**AYALA**  
MAISON FONDÉE EN 1860  
AY - FRANCE



# ROSÉ MAJEUR

## THE ELEGANCE OF A ROSÉ MADE PREDOMINANTLY FROM CHARDONNAY

Rosé Majeur is the perfect embodiment of the originality and finesse of the House's wines. Made predominantly from Chardonnay it is crafted with the addition of a small proportion of Pinot Noir from the best crus of the Montagne de Reims. A low dosage enables it to express the House style, both feminine and generous, with great elegance.

## BLEND

- 50% Chardonnay
- 40% Pinot Noir  
(including 6% of still red wine)
- 10% Pinot Meunier

## TECHNICAL DATA

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

## RATINGS AND ACCOLADES

Wine & Spirits Magazine	92 points
Wine Enthusiast	91 points
Wine Spectator	90 points
International Wine Cellar	90 points

## TASTING NOTES

*Colour* Pale, with a delicate pink hue.  
*Nose* Charming, generous and open. Reveals aromas of red berries (strawberries, raspberries) and vine peaches.

*Palate* Light yet expressive. Shows great freshness, due to the high proportion of chardonnay in the blend. Notes of red gooseberries and raspberries, with a lengthy and voluptuous finish.

## FOOD PAIRINGS

At ease with food, Rosé Majeur will be the perfect companion for salmon fillet cooked rare, lamb chops or a red berry tart.

