

AYALA Brut Majeur NV



WINE INTRODUCTION

Brut Majeur perfectly represents the AYALA style. The Chardonnay reveals all of its purity and elegance, enhanced by Pinot Noirs and Meuniers, from the best origins. The same sheer spirit is expressed through the low dosage and the stainless-steel vat vinification, which ensures that primary aromas are respected. An extended ageing of three years in the cellars confers the final touch to this cuvée, where balance and precision coexist with finesse and elegance.

WINEMAKING NOTE

The fruit of a tailor-made blend, Brut Majeur includes more than 70 crus from all of the Champagne region. This exceptional sourcing makes the most of the terroirs' richness: Côte des Blancs, Montagne de Reims, Vallée de la Marne, Aube, Vitryat, or even Sézannais. At the time of vinification, 120 individual stainless-steel vats each hosts a specific cru, grape variety and year. This careful handling of the raw material makes it possible to preserve the integrity and personality of each cru, to as to create a blend of an extraordinary diversity. Aged for three years on lees on average. Dosage: 7g/l.

APPEARANCE, AROMA AND TASTING NOTE

Light gold in colour, with fine bubbles. The nose is expressive, open and delicate, unveiling notes of citrus fruit, flowers and white fruits. The palate is balanced, combining both freshness and vinosity. Precise, fruity, with a long finish.

WINE INFORMATION

Country:	France
Region:	Champagne
Sub Region:	Aÿ
Wine Type:	White sparkling
Producer:	Ayala
Wine Name:	Ayala Brut Majeur
Vintage:	NV
Principle Grape (%):	Chardonnay (45)
Secondary Grape (%):	Pinot Noir (35)
Tertiary Grape (%):	Pinot Meunier (20)
Closure:	Champagne cork
ABV (%)	12.00%
Bottle Size:	75cl
Case/Pack Size:	6x75cl