

CHAMPAGNE AYALA

Champagne Ayala Rosé Majeur

\$77.75

* Suggested retail price

	Product code	11674529
\$	Licensee price	\$67.58
iii -	Format	6x750ml
	Listing type	SAQ Specialty by lot
to .	Status	Available
	Type of product	Sparkling wine
	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Champagne
9	Subregion	Montagne de Reims
•	Appellation	Champagne
Q	Classification	Not applicable
#*	Varietal(s)	Chardonnay 51 %
#*	Varietal(s)	Pinot Noir 39 %
#*	Varietal(s)	Pinot Meunier 10 %
%	Alcohol percentage	12%
- Contraction of the second se	Colour	Rose
۵	Sugar	Brut
B	Sugar content	9
T	Closure type	Cork
Ē	Aging vessel type	On lees
Ţ	À boire	Ready to drink

ABOUT THIS WINERY

Champagne AYALA is one of the oldest Champagne Houses, established in Aÿ, in the heart of the Grand Crus, since its foundation more than 150 years ago. Independent and family-run, it represents today the archetype of the great House, producing high-flying wines, appreciated throughout the world for their freshness and elegance.

TASTING NOTES

Pale and delicate pink. Charming, generous and open, it reveals on the nose notes of red fruits (strawberries, raspberries) and vine peaches. On the palate, notes of redcurrants and raspberries and its finish, built on the persistence of the fruit, is voluptuous and melted.

PRODUCT NOTES

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

Oeno Selections 4 Place du Commerce, Suite 550 Verdun, QC H3E 1J4 (514) 769-1990 feminine and generous, with great elegance



PRODUCTION NOTES

3 years of ageing on lees .





