


CHAMPAGNE AYALA Brut Majeur

\$47.78

* Suggested retail price

 Sustainable

	Service fees	\$7.03
	Product code	15067718
	Licensee price	\$40.76
	Format	12x375ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Sparkling wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Champagne
	Subregion	Montagne de Reims
	Appellation	Champagne
	Varietal(s)	Chardonnay 40 %
	Varietal(s)	Pinot Noir 40 %
	Varietal(s)	Pinot Meunier 20 %
	Alcohol percentage	12%
	Colour	White
	Sugar content	8.8
	Closure type	Cork
	Aging vessel type	On lees
	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

Clear gold, the bubble is abundant and fine. The nose is open and expressive, it is delicate, revealing notes of citrus fruits, flowers and white flesh fruits. The mouth is balanced, combining freshness and vinosity, it is precise, fruity and has a beautiful length.

PRODUCT NOTES

Composed of an assembly that honors with chardonnay, pinot noir and pinot miller of the best provenances, Brut Majeur is the model par excellence of non vintage of a great House. Sound prolonged aging of 3 years in the cellar and its low dosage makes it an easy wine to drink in all circumstances: the best ambassador of the House's style, based

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on freshness and elegance.

SELECTIONS
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PRODUCTION NOTES

On average 3 years of ageing on lees.

CHAMPAGNE
AYALA
MAISON FONDÉE EN 1845
REIMS - FRANCE

