

CHAMPAGNE AYALA Brut Majeur

\$68.50

* Suggested retail price

 Sustainable

 Product code	11553137
 Licensee price	\$59.53
 Format	6x750ml
 Listing type	SAQ Specialty by lot
 Status	Available
 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 on freshness and elegance.

SELECTIONS
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Oeno Selections
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PRODUCTION NOTES

On average 3 years of ageing on lees.

CHAMPAGNE
AYALA
MAISON FONDÉE EN 1842
REIMS - FRANCE

