






















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.

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990

PRODUCTION NOTES

On average 3 years of ageing on lees.

SELECTIONS
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CHAMPAGNE
AYALA
MAISON FONDÉE EN 1845
REIMS - FRANCE

