

EMBLEMATIC

Brut Majeur

Perfectly representative of the AYALA style, the Chardonnay reveals here all of its purity and elegance. The same quest for a clean and pure style is expressed through the low dosage and the stainless-steel vat micro-vinification, which ensures that the primary aromas are respected.

Brut Majeur is the fruit of a unique blend of more than 70 crus of the Champagne region. Each cru, grape variety and year is isolated in one of our 120 individual stainless-steel vats, enabling to preserve their integrity and personality.

THE PERFECT EXAMPLE OF THE HOUSE'S PURE AND ELEGANT STYLE

Blend

- 45 % Chardonnay
- 35 % Pinot Noir
- 20 % Meunier

Technical Details

- Aged for an average of 3 years on lees
- Dosage: 7 g/L
- Alcohol level: 12% ABV

Tasting Notes

COLOUR	Light gold, abundant and fine bubbles.
NOSE	Open and expressive. Delicate, unveiling notes of citrus fruit, flowers and white fruits.
PALATE	Balanced, combining both freshness and vinosity. Precise, fruity, with a long finish.

Food Pairings

The ultimate champagne aperitif, Brut Majeur will also harmoniously accompany every moment of the meal: white fish, shellfish, poultry, or a cheese platter.

CHAMPAGNE
AYALA
MAISON FONDÉE EN 1860
AY-FRANCE