

REFINEMENT

Rosé Majeur

Rosé Majeur embodies the refinement of the House's wines. With Chardonnay as the principal grape, it provides an unparallel freshness and finesse, along with Pinot Noir from the best crus of the Montagne de Reims.

Delicate notes of gooseberries and raspberries arise from the blend of a small amount of red wine, crafted exclusively from Pinot Noir from Aÿ, a Grand Cru characterised by its generosity. A sweet treat, with subtle dosage.

THE ELEGANCE OF A ROSÉ MADE PREDOMINANTLY FROM CHARDONNAY

Blend

- 50 % Chardonnay
- 40 % Pinot Noir, with 6% still red wine
- 10 % Meunier

Technical Details

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

Tasting Notes

COLOUR	A nuanced light pink.
NOSE	Charming, generous and open, notes of red berries and peaches.
PALATE	Light, yet expressive, with powerful freshness. Notes of gooseberries and raspberries, with a long, voluptuous finish.

Food Pairings

Ideally to be enjoyed with food, Rosé Majeur will pair perfectly with a salmon fillet lightly cooked on one side, pink lamb chops as well as a red fruit tart.

CHAMPAGNE
AYALA
MAISON FONDÉE EN 1860
AY-FRANCE