

AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF  
*wine shippers since*  
1858

## BRUT MAJEUR



### DETAILS OF PRODUCTION

A Non-Vintage Brut is always the best expression of the style of a great Champagne House and the origin of the Crus gives a good indication of the quality of the wine. Here Crus such as Cramant for Chardonnay, Aÿ and Bouzy for Pinot Noir and Venteuil for Pinot Meurier have been used. These villages are some of the highest rated on the Echelle des Crus scale. The wine spends an average of 3 years on its lees. Its extended ageing in cellar and low dosage makes it suitable for any occasion.

### TASTING NOTES

Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Well balanced with a delicate complexity, Chardonnay adds a lively, fresh fruitiness on the palate, whilst Pinot Noir gives the wine richness and length.

### HOW TO SERVE

Ideal as an aperitif, Brut Majeur is also the perfect accompaniment to any course of a meal: seafood, poultry as well as cheeses such as Coulommiers, Chaource and Brieterrines and fruit based desserts.

*“Ayala Brut Majeur is elegant, pristine, energetic and dry without being arid. It’s made with a 40 percent Chardonnay base and Pinot Noir and Pinot Meunier. A beautiful Champagne.”*

**VICTORIA MOORE, THE DAILY TELEGRAPH, NOVEMBER 2016**  
AYALA BRUT MAJEUR

[www.champagne-ayala.fr/en](http://www.champagne-ayala.fr/en)

<b>VINTAGE</b> NV
<b>STYLE</b> Champagne
<b>BLEND OF GRAPES</b> 40% Chardonnay 40% Pinot Noir 20% Pinot Meunier
<b>WINEMAKER</b> Caroline Latrive
<b>ALCOHOL</b> 12%
<b>RESIDUAL SUGAR</b> 7g/l

