



*“Symphony into Brut Majeur”
The Ayala style...*

*The NV Brut is always the best expression of the style of a great Champagne House.
At AYALA, we take every step to make one of the finest Champagnes.*

Grape varieties

Pinot Noir (40%), Chardonnay (40%) and Pinot Meunier (20%).

The quality of Ayala is the result of a careful selection of the origin of the crus :

The Ayala-blend has an extremely high average rating of more than 90% on the “échelle des crus” scale.

Tasting notes

Pale gold in color with a very fine mousse, the wine is aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity.

Pinot Noir and Chardonnay from the best grand- and premier crus bring vinosity and delicacy together in a very harmoniously balanced blend.

The complement of Pinot Meunier adds a charming touch of fruitiness and liveliness.

Ageing

- More than 2 years on the lees
- Rests in our cellars for at least another 2 months after disgorgement

Technical characteristics

- Alcohol	12,39% vol
- Acidity	4,30 g/l
- PH	3,11
- Dosage (g/l)	about 7 g/l

Pairing with food

Delicious as an aperitif, Brut Majeur is also the perfect wine to serve throughout a meal.

It will pair perfectly with sea food, scallops, lobster, crab, fresh or grilled fish, fish terrines, salmon or beef carpaccio, as well as with sushi and Asian cuisine.

Brut Majeur also goes along extremely well with white meats, hot pot (“potée champenoise”) and white pudding (“boudin blanc”).

Cheeses : Soft and mouldy cheeses such as Boursault, Coulommiers, Chaource, Brie, Brillat-Savarin...

Desserts : Major pairings include crumble with red berries or figs, fruit-based desserts (apple, pear or peach tarts), almond paste, frangipane pastries such as the French “Galette des Rois”.

Conservation : 2 to 3 years