



The Charm of AYALA
Rosé with the elegance of Chardonnay...

The blend

AYALA Rosé Majeur is a blend of 51% Chardonnay, 30% Pinot Noir, 10% Pinot Meunier and 9% still red wine from Mareuil-sur-Aÿ (Pinot Noir from old vines).

The very high proportion of Chardonnay and the ageing process offer remarkable finesse and elegance to this champagne.

Tasting notes

Rosé Majeur displays a lovely light cherry core with a delicate copper glint, enhanced by a beautiful necklace of fine and long-lasting bubbles...

On the nose, the wine reveals a seductive bouquet of red fruits (strawberries, raspberries, a hint of cassis...) enhanced by the freshness and the finesse delivered by the high proportion of Chardonnay.

On the palate, Rosé Majeur is vinous and fleshy, with a very nice balance between the relative strength of the tannins and the delicacy of Chardonnay, leading to a very generous finish.

Technical characteristics

- Alcohol : 12% vol
- Acidity : 4,30
- PH : 3,15
- Dosage (g/l) : 7,50

Food pairing

AYALA Rosé Majeur is perfect served as an aperitif or with appetizers, but it will also be superb with salmon to balance the fat, with roasted lamb, or with a dessert of red fruits.

Conservation : at least 3 years