



AYALA BRUT MAJEUR

THE ULTIMATE EXPRESSION
OF AYALA'S STYLE

When Edmond de AYALA founded the House in 1860, he focussed on crafting a champagne with a distinct and recognisable style, known today as AYALA Brut Majeur. A **pure and balanced** champagne which showcases the **diverse personalities of Champagne's different Terroirs**.

Crafted with a **unique diversity of crus** from Champagne's vineyard, this cuvée is a **multi-cru and multi-vintage** blend with **Chardonnay** as main grape variety.

To preserve this pure style, the House brings its expertise and meticulous approach to the **micro-vinification** process, always with a minimum of intervention on wines.

PURE AND BALANCED

THE ART OF BLENDING

MULTI-CRUS

70 crus coming from the 6 Grands Terroirs of Champagne AYALA : Côte des Blancs, Montagne de Reims, Vallée de la Marne, Sézannais, Vitryat, Côte des Bar.

MULTI-VINTAGES

Oldest vintage : 2016

A minimum of 40% Reserve wines

MAJORITY OF CHARDONNAY

50 to 55 % Chardonnay

30 to 40 % Pinot Noir

10 to 15% Meunier

A SPECIFIC SAVOIR-FAIRE

Micro-vinification in 120 small stainless-steel vats: each cru, each grape variety and each year are vinified separately to unveil the Terroirs' aromatic features. The path of each wine is specific in order to make the best of it.

3 years of ageing on lees at least

Low dosage : 6 g/L

THE WORDS OF OUR CELLAR MASTER

« Showcasing the diverse personalities of Champagne's different Terroirs, AYALA Brut Majeur unveils a great aromatic range : long-lasting aromas of citrus, white fruits and flowers. Expressive and delicate, the cuvée demonstrates a great purity, always with perfect balance between freshness and vinosity. »

Julian Gout, Cellar Master

GASTRONOMY

Aperitif champagne by excellence. AYALA Brut Majeur will harmoniously accompany every moment of the meal: white fish, shellfish, poultry or a cheese platter.

SERVING TIPS

SERVICE TEMPERATURE: 10°

RECOMMENDED GLASSWARE: A tulip glass, round with a narrow rim to showcase the wine's aromas and flavours.