

AYALA ROSÉ MAJEUR

THE MOST CHARDONNAY OF ROSÉS



PURE AND DELICATE

THE ART OF BLENDING

MULTI-CRUS

24 crus selected for their aromatic expression, result of an optimal exposure on Champagne's Terroirs, and unveiling a pure and elegant profile true to this cuvée's style.

MULTI-VINTAGE

Oldest vintage: **2016**

10 to 20 % Reserve wines

MAJORITY OF CHARDONNAY

50 to 55 % Chardonnay

30 to 40 % Pinot Noir including 5% Grand Cru red wine

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 Terroir's aromatic features. The path of each wine is specific in order to make the best of it.

3 years of extended ageing on lees at least

Low dosage : 6 g/L

THE WORDS OF OUR CELLAR MASTER

« Charming and generous, the nose unveils notes of red fruits and vine peach. The great proportion of Chardonnay brings a singular aromatic profile to this blended rosé, balanced by the Pinots structure. The result is an airy wine full of freshness and generosity with notes of red currants and raspberries. A voluptuous, melting lasting finish beautifully ends the tasting. »

Julian Gout, Cellar Master

GASTRONOMY

AYALA Rosé Majeur will pair perfectly with a fillet of onesided semi-cooked salmon, slightly pink lamb chops or a red fruit tartlet.

SERVING TIPS

SERVICE TEMPERATURE: 10°

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