

EMBLEMATIC

BRUT MAJEUR

Perfectly representative of the AYALA style, the Chardonnay reveals here all of its purity and elegance. The same quest for a clean and pure style is expressed through the low dosage and the stainless-steel vat microvinification, which ensures that the primary aromas are respected.

Brut Majeur is the fruit of a unique blend of more than 70 crus of the Champagne region. Each cru, grape variety and year is isolated in one of our 120 individual stainless-steel vats, enabling to preserve their integrity and personality.

THE PERFECT EXAMPLE OF THE HOUSE'S PURE AND ELEGANT STYLE

BLEND

- 45 % Chardonnay
- 35 % Pinot Noir
- 20 % Meunier

TASTING NOTES

- COLOUR** Light gold, abundant and fine bubbles.
- NOSE** Open and expressive. Delicate, unveiling notes of citrus fruit, flowers and white fruits.
- PALATE** Balanced, combining both freshness and vinosity. Precise, fruity, with a long finish.

TECHNICAL DETAILS

- Aged for an average of 3 years on lees
- Dosage: 7 g/L
- Alcohol level: 12% ABV

FOOD PAIRINGS

The ultimate champagne aperitif, Brut Majeur will also harmoniously accompany every moment of the meal: white fish, shellfish, poultry, or a cheese platter.

