

THE MOST CHARDONNAY OF ROSES

ROSÉ MAJEUR



Rosé Majeur embodies the refinement of AYALA champagnes. Chardonnay, the emblematic grape variety of the House, for the most part, brings freshness and finesse to this blended rosé, composed of 24 exceptional crus.

The delicate notes are brought by the red wine, made exclusively from Pinot Noir in Aÿ Grand Cru, added in small proportion to the blend. The low dosage, the House's signature, underlines here the beautiful freshness and elegance of a great blend.

THE ELEGANCE OF A ROSE DOMINANT OF CHARDONNAY

BLEND OF 24 CRUS

- 51 % Chardonnay
- 39 % Pinot Noir
- 10 % Meunier

Base year : **2019**

17% Reserve wines from the years 2018, 2017, 2016

TASTING NOTES

- EYE:** Pale pink and delicate.
- NOSE:** Charming, generous and open, it reveals notes of red fruits and vine peach.
- PALATE:** Airy and expressive, a beautiful freshness, notes of red currants and raspberries, a finish built on the persistence of fruit, voluptuous and melting.

TECHNICAL INFORMATION

- Micro-vinification in small stainless-steel vats
- 3 years of ageing on lees on average
- Dosage: 6 g/L

GASTRONOMIC PAIRINGS

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

SERVING TIPS

SERVING TEMPERATURE: 10°

RECOMMENDED TYPE OF GLASS: a tulip-shaped, spherical glass with a narrower opening to highlight the taste and aromas.

