

AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF
wine/shippers since
1858

BRUT MAJEUR



DETAILS OF PRODUCTION

A Non-Vintage Brut is always the best expression of the style of a great Champagne House and the origin of the Crus gives a good indication of the quality of the wine. Here Crus such as Cramant for Chardonnay, Aÿ and Bouzy for Pinot Noir and Venteuil for Pinot Meurier have been used. These villages are some of the highest rated on the Echelle des Crus scale. The wine spends an average of 3 years on its lees. Its extended ageing in cellar and low dosage makes it suitable for any occasion. Representative of the AYALA style, the Chardonnay reveals purity and elegance. The same quest for a clean and pure style is expressed through the low dosage and stainless-steel vat microvinification, which ensures that the primary aromas are respected.

TASTING NOTES

Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Well balanced with a delicate complexity, Chardonnay adds a lively, fresh fruitiness on the palate, while the Pinot Noir gives the wine richness and length.

HOW TO SERVE

Ideal as an aperitif, Brut Majeur is also the perfect accompaniment to any course of a meal: seafood, poultry as well as cheeses such as Coulommiers, Chaource and Brieterrines and fruit based desserts.

“Impressive fruit presence on the nose and palate here. This delivers nectarines and peaches in abundance with bright strawberries building into the fleshy, tangy finish. Fruit-focused, refreshing style.”

JAMES SUCKLING, JAMESUCKLING.COM, SEPTEMBER 2018
AYALA BRUT MAJEUR

VINTAGE NV
STYLE Champagne
BLEND OF GRAPES 45% Chardonnay 35% Pinot Noir 20% Pinot Meurier
WINEMAKER Caroline Latrive
ALCOHOL 12%
RESIDUAL SUGAR 7g/l

