

THE AYALA STYLE

# BRUT MAJEUR



Brut Majeur is the fruit of a unique blend of more than 70 crus of the Champagne region. This great diversity, one of the specificities of the House, contributes to bringing complexity and balance to the blends.

Perfectly representative of the AYALA style, Chardonnay, an emblematic grape variety, present at 55% in this cuvée expresses all its purity and elegance. The same spirit of purity is found in the low dosage and micro-vinification in stainless steel vats, guaranteeing respect for primary aromas.

## THE EXPRESSION OF AYALA'S PURE STYLE

### BLEND OF 70 CRUS

- 55 %** Chardonnay
- 30 %** Pinot Noir
- 15 %** Meunier

Base year: **2019**

**43%** Reserve wines from the years 2018, 2017, 2016

### TASTING NOTES

**EYE:** Light gold, fine and abundant bubbles.

**NOSE:** Open and expressive. Delicate, unveiling notes of citrus, flowers, and white fruits.

**PALATE:** Balanced, combining freshness and vinosity, Precise, fruity, with a long finish.

### TECHNICAL INFORMATION

- Micro-vinification in 120 small stainless-steel vats
- 3 years of ageing on lees on average
- Dosage: 6 g/L

### GASTRONOMIC PAIRINGS

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

### SERVING TIPS

**SERVING TEMPERATURE:** 10°

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

