

Meunier adds a touch of fruitiness and liveliness.

VINEYARD

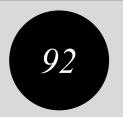
Ayala currently owns 35 acres in Champagne. Thanks to its privileged location in the heart of the Grand Crus of Montagne de Reims and its link to Bollinger, Ayala also has unique access to top

Grape Varieties: 40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier.

WINEMAKING

Vinification: Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars. Brut Majeur is fermented in stainless steel, with a focus on freshness and

Ageing: It spends 3 years on the lees and rests in the cellar for at least 3 months after disgorgement. Dosage: 7 grams per liter



CHAMPAGNE

WINE SPECTATOR

"There's a firm, chalky edge to this minerally Champagne, and mouthwatering flavors of candied lemon peel, green apple, crystallized honey and biscuit. This has an elegant texture and an overall sense of style."