



Rosé Majeur Non-Vintage

Champagne, France

ESTATE

Ayala is the definition of a boutique Champagne House. Small, independent and family-owned, it is run by a young and dynamic team and an immensely talented female winemaker, Caroline Latrive. The House's style, based on freshness and elegance, is achieved by a focus on Chardonnay, low dosage levels and vinification in stainless steel tanks.

WINE

Brut Rosé Majeur is a blend of Chardonnay, Pinot Noir and Pinot Meunier. The very high proportion of Chardonnay and the aging process result in a Champagne with remarkable finesse and elegance.

VINEYARD

Soils: 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, the House also has unique access to top quality grapes.
Grape Varieties: 50% Chardonnay, 40% Pinot Noir (including 6% of still red wine) and 10% Pinot Meunier.

WINEMAKING

Vinification: Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars. Rosé Majeur is fermented in stainless steel, with a focus on freshness and precision.
Aging: It spends 3 years on the lees and rests in the cellar for at least 3 months after disgorgement.
Dosage: 7g/liter
Alcohol: 12% ABV

TASTING NOTE

"Pale, with a delicate pink hue. Charming, generous and open on the nose. Reveals aromas of red berries (strawberries, raspberries) and vine peaches. Light yet expressive on the palate. Shows great freshness, due to the high proportion of Chardonnay in the blend. Notes of red gooseberries and raspberries, with a lengthy and voluptuous finish" – Winery Tasting Note



JAMES SUCKLING

"A cleverly arranged nose with saturated rose-like perfume layered into ripe expressive peaches, strawberries and wild dark cherries. The palate holds that darker cherry edge with real style and balance. Terrific."