

CHAMPAGNE AYALA BRUT MAJEUR NV

REGION Champagne, France
VARIETY 55% Chardonnay, 30% Pinot Noir, 15% Meunier
AGING Aged on lees for 3 years
ALC 12.0%

KEY POINTS

- A Chardonnay-driven Champagne from a truly historic house; low dosage (6 g/L) emphasizes precision and freshness
- Up to 43% reserve wines (5-10 years old)
- Certified Sustainable, working towards organic certification

NOTES *Bright and refined, with notes of citrus, green apple, and white flowers. Crisp, elegant palate with a chalky finish.*

PAIRING *White flaky fish, scallops, roasted chicken*

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