



# Ayala Brut Rosé Majeur

CHAMPAGNE



**Dosage:**

8g/L

**Alcohol:**

12%



## ESTATE

Founded in 1860 by Edmond de Ayala, Ayala is one of the most historic houses in Champagne. It was one of the 18 founding members of the “Grandes Marques de Champagne” syndicate in 1882 and went through a golden age in the 1920s and 1930s, when it was one of the largest 10 houses in Champagne. Known more recently as “the sleeping beauty of Champagne,” it began its rescent to fame when it was purchased the Bollinger group in 2005.

Based in the village of Aÿ, Ayala is known for its a delicate but pleasurable style, large chardonnay component, and low levels of dosage. The “sleeping beauty” reference is to its jewel-like Art Deco cellars from 1912, consisting of 1.6 miles of chalk tunnels extending 75 feet underground, which provide perfect temperature and humidity. The wines are crafted by Caroline Latrive, one of only 2 female cellar masters in Champagne.

## WINE

Brut Rosé Majeur is a blend of Chardonnay (51%), Pinot Noir (40%) and Pinot Meunier (9%). The very high proportion of Chardonnay and the ageing process result in a Champagne with remarkable finesse and elegance.

## 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 quality grapes.

## VINIFICATION

Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars. Brut Rosé Majeur is fermented in stainless steel, with a focus on freshness and precision. It spends 2.5 years on the lees and rests in the cellar for at least 3 months after disgorgement.

“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. Drink now.”

– 93 Points James Suckling

“A lovely fresh pinot noir, this is focused on the herbal, spicy imprint of the soil. Its red berry scents and pink peppercorn spice frame the earthiness, while nervous acidity brightens the flavors and carries them through a long finish. Serve it with thinly sliced magret de canard, seared rare.”

– 92 Points Wine & Spirits Magazine

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