

AYALA CHAMPAGNE - BRUT MAJEUR



“Symphony into Brut Majeur”

The NV Brut is always the best expression of the style of a great Champagne House.

At AYALA, they take every step to make one of the finest Champagnes.

Grape varieties: Pinot Noir (45%), Chardonnay (30%) and Pinot Meunier (25%).

The origin of the crus gives a good idea of the quality of the wines by their restrictive selection:

Pinot Noir: Aÿ, Mareuil-sur-Aÿ, Louvois, Bouzy, Tours-sur-Marne, Verzy, Rilly.

Chardonnay: Cramant, Mesnil-sur-Oger, Cuis, Vertus & Rilly.

Pinot Meunier: Venteuil, Cerseuil, St Martin d’Ablois, Chavot.

The Ayala-blend has an extremely high average rating of 93% on the “échelle des crus” scale. 80% of this cuvée is made out of the 2004 vintage; the remaining 20% are reserve wines (Pinot Noir and Chardonnay).

Tasting notes: Pale gold in color with a fine mousse, the wine is aromatic on the nose. On the palate, it is well balanced and shows great finesse and complexity.

Pinot Noir gives the wine richness and a long finish while Chardonnay, from the finest soils of the Côte des Blancs, adds delicacy, liveliness and freshness. Pinot Meunier, mainly from the Marne Valley, gives the wine an appealing fruitiness and roundness.

Ageing: More than 2.5 years on the lees.

Rests in their cellars for at least another 3 months after disgorgement

Pairing with food: Delicious as an aperitif, Brut Majeur is also the perfect wine to serve throughout a meal. It will pair perfectly with sea food, scallops, lobster, crab, fresh or grilled fish, fish terrines, salmon or beef carpaccio.

Brut Majeur also goes along extremely well with white meats, hot pot (“potée champenoise”) and white pudding (“boudin blanc”).

Cheeses: Soft and mouldy cheeses such as Boursault, Coulommiers, Chaource, Brie, Brillat-Savarin...

Desserts: Major pairings include crumble with red berries or figs, fruit-based desserts (apple, pear or peach tarts), almond paste, frangipane pastries such as the French “Galette des Rois”.