

AYALA CHAMPAGNE - ROSÉ MAJEUR



The Charm of AYALA

Rosé with the elegance of Chardonnay...

The blend: AYALA Rosé Majeur is a blend of 51% Chardonnay, 30% Pinot Noir, 10% Pinot Meunier and 9% still red wine from Mareuil-sur-Aÿ (Pinot Noir from old vines).

The very high proportion of Chardonnay and the ageing process offer remarkable finesse and elegance to this champagne.

Tasting notes: Rosé Majeur displays a lovely light cherry core with a delicate copper glint, enhanced by a beautiful necklace of fine and long-lasting bubbles.

On the nose, the wine reveals a seductive bouquet of red fruits (strawberries, raspberries, a hint of cassis...) enhanced by the freshness and the finesse delivered by the high proportion of Chardonnay.

On the palate, Rosé Majeur is vinous and fleshy, with a very nice balance between the relative strength of the tannins and the delicacy of Chardonnay, leading to a very generous finish.

Pairing with food: AYALA Rosé Majeur is perfect served as an aperitif or with appetizers, but it will also be superb with salmon to balance the fat, with roasted lamb, or with a dessert of red fruits.