

AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF  
*wine shippers since*  
1858

## ROSÉ MAJEUR



### DETAILS OF PRODUCTION

Made predominantly with Chardonnay and an addition of a small proportion of Pinot Noir, from the best Crus of Montagne de Reims, Rosé Majeur offers finesse and elegance. Low dosage allows the House style to be expressed with the wine spending an average of 3 years ageing on its lees and resting for four to six months after disgorgement.

### TASTING NOTES

A delicate cherry hue with a hint of copper. The mousse is fine and persistent. The nose displays aromas of red fruits (strawberries, raspberries and morello cherries) together with nuances of spice. On the palate, the wine is light, fresh and well balanced. It has a rich, lasting finish with flavours of red gooseberry and raspberry lingering. Feminine and generous.

### HOW TO SERVE

Great as an aperitif but also a good companion to salmon fillet and desserts made with summer berries or crumbles.

*“91/100. Delicate and tangy, offering a light, frothy mousse and hints of juicy cherry, white raspberry, spice, candied currant and smoky mineral.”*

**WINE SPECTATOR, DECEMBER 2012**

AYALA BRUT ROSÉ

[www.champagne-ayala.fr/en](http://www.champagne-ayala.fr/en)

<b>VINTAGE</b> NV
<b>STYLE</b> Champagne
<b>BLEND OF GRAPES</b> 50% Chardonnay 40% Pinot Noir (Including 6% of still red wine) 10% Pinot Meunier
<b>WINEMAKER</b> Caroline Latrive
<b>ALCOHOL</b> 12%
<b>RESIDUAL SUGAR</b> 7g/l

