



ROSÉ MAJEUR NV

Champagne, France

ABOUT CHAMPAGNE AYALA

Ayala is one of the most exciting stories in Champagne today — the definition of a boutique Champagne producer. Independently owned, a small, young and dynamic team handles every step of production from grape reception to labeling in their jewel of a facility with incredible precision, crafting Chardonnay-focused wines that deliver immense pleasure, freshness and elegance.

THE WINE

Rosé Majeur is the perfect embodiment of the originality and finesse of the House's wines. Made predominantly from Chardonnay, it is crafted with the addition of a small proportion of Pinot Noir from the best crus of the Montagne de Reims. A low dosage enables it to express the House style, both feminine and generous, with great elegance. The very high proportion of Chardonnay and the aging process result in a Champagne with remarkable finesse. It ages on the lees for three years, which is more than twice that is required by the appellation.

TECHNICAL INFORMATION

VARIETY: 51% Chardonnay, 39% Pinot Noir, 10% Pinot Meunier

VINEYARD: 35 acres in Champagne in the heart of the Grand Crus of Montagne de Reims

WINEMAKING: Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars.

AGING: Cellar-aged for 36 months on the lees, rested for 3 months after disgorgement

DOSAGE: 6 g/L

ALC. BY VOL.: 12.5%

PRESS

93 Wine Spectator	**93** James Suckling	**91** Wine Spectator	**91** Wine Enthusiast	**90** Wine Advocate
90 Vinous	**90** Jeb Dunnuck	**90+** Wine Spectator		

"Fresh and harmonious, this well-tailored rosé Champagne integrates a rich vein of chalky minerality and finely honed acidity with the raw silk–like mousse and a lovely range of crunchy white peach, raspberry, chopped almond and candied ginger. Long and minerally on the creamy finish."

-Alison Napjus, Wine Spectator

CHAMPAGNE AYALA ROSÉ MAJEUR NV

Champagne, France



PRESS

93 Wine Spectator	**93** James Suckling
91 Wine Spectator	**91** Wine Enthusiast
90 Wine Advocate	**90** Vinous
90 Jeb Dunnuck	**90+** Wine Spectator

PACKAGE SPECS

PACK: 12x750ml C
CLOSURE: Cork
PALLET: 6x8 (48)
CASE DM.: 20.79x13.07x8.35 in
CASE WEIGHT: 46.77 lb
BTL DEPTH: 3.68 in
BTL HEIGHT: 11.83 in
BTL WEIGHT: 3.64 lbs

TECHNICAL INFORMATION

VARIETY: 51% Chardonnay, 39% Pinot Noir, 10% Pinot Meunier
VINEYARD: 35 acres in Champagne in the heart of the Grand Crus of Montagne de Reims
WINEMAKING: Everything from grape reception to vinification, aging, riddling and disgorgement is done at the Ayala cellars.
AGING: Cellar-aged for 36 months on the lees, rested for 3 months after disgorgement
DOSAGE: 6 g/L
ALC. BY VOL.: 12.5%

SRP: $99
UPC: NO UPC CODE
SCC: NO SCC CODE