

“Winery of the Year 2008”– Ed McCarthy, Wine Review Online



## THE BEST EXPRESSION OF THE STYLE OF A GREAT CHAMPAGNE HOUSE

92 POINTS

There's a *firm*, chalky edge to this *mineral* Champagne, and mouthwatering flavors of candied lemon peel, green apple, crystallized honey, and biscuit.

This has an *elegant* texture and an overall sense of *style*.

Drink now through 2020.

A.N.– Wine Spectator 11/2011



### blend

Pinot Noir 45%, Chardonnay 35% and Pinot Meunier 20%. The origin of the crus' excellent quality is a credit to its restrictive selection from the beginning. A blend of *Pinot Noir* from Aÿ, Mareuil-sur-Aÿ, Louvois, Bouzy, Tours-sur-Marne, Verzy, Rilly. *Chardonnay* from Cramant, Mesnil-sur-Oger, Cuis, Vertus & Rilly. *Pinot Meunier* from 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 from the 2008 vintage; the remaining 20% are reserve wines (Pinot Noir and Chardonnay).

### tasting notes

Pale gold in color with a fine mousse, the Brut Majeur is aromatic on the nose. On the palate, it is well balanced and shows great style 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, predominantly from the Marne Valley, gives the wine its appealing fruitiness and roundness.

### ageing

More than 2.5 years on the lees. After disgorgement, the Brut Majeur rests in the cellars for at least another 3 months.

### technical characteristics

ALCOHOL 12% vol ACIDITY 4.6g/l PH 2.96g/l DOSAGE 8.0g/l

### food pairing

Delicious as an aperitif, Brut Majeur is also the perfect wine to serve throughout an entire meal. It pairs perfectly with seafood: terrines, scallops, lobster, crab and fish, especially salmon. Brut Majeur also goes extremely well with beef carpaccio, white meats, stews and white pudding (“boudin blanc”). Soft and mouldy cheeses such as Boursault, Coulommiers, Chaource, Brie and Brillat-Savarin are rich accompaniments. Fruit based desserts such as crumbles and tarts pair well with Brut Majeur as do desserts with almond paste and frangipane pastries such as the French “Galette des Rois”.

### conservation

At least 3 years