

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



A ROSÉ WITH THE ELEGANCE OF CHARDONNAY

90 POINTS

Delicate and tangy, offering a light, frothy mousse and hints of juicy cherry, white raspberry, spice, candied currant, and smoky mineral. Refined, but with an appealing liveliness and a mouthwatering finish.

Drink now through 2016.

A.N. – Wine Spectator 11/2011

90 POINTS

Attractive orange- and pink-colored Champagne, dry and fruity, with intense acidity to go with the lemon and pink grapefruit flavors. The wine feels light, delicate, the aftertaste very crisp.

Wine Enthusiast 12/2011

90 POINTS

Bright orange-pink. Lively red fruits on the nose, with complicating notes of chalk, citrus pith, and white pepper. Racy and precise, with dry redcurrant and strawberry flavors and a touch of blood orange. In a firm, uncompromising style, finishing with very good clarity and tangy cut.

Stephen Tanzer

– International Wine Cellar 12/10



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 together with the ageing process, creates a champagne of remarkable finesse and elegance.

tasting notes

Rosé Majeur, with its lovely copper glint and light cherry core is 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 and a hint of cassis enhanced by the freshness and refinement the high proportion of Chardonnay delivers. On the palate, Rosé Majeur is vinous and fleshy. It possesses a nice balance between the strength of the tannins and the delicacy of Chardonnay, leading to a very generous finish.

ageing

This wine has been aged for 2 years on the lees.

technical characteristics

ALCOHOL 12% vol ACIDITY 4.3 g/l PH 3.15 g/l DOSAGE 7.5 g/l

food pairing

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

conservation

At least 3 years