

# Champagne Ayala Brut Majeur NV N.V.



## Region

Champagne is north-east France and widely recognised for its prestigious sparkling wine made by traditional method. The vineyards of Champagne are planted in three distinct areas south of the city of Reims. The 'Montagne de Reims' is predominately Pinot Noir, the backbone to the Champagne blend, whilst in the south 'Cote des Blancs' has chalky slopes best suited to Chardonnay, and Pinot Meunier dominates the 'Vallee de la Marne'. The secret of Champagne is in the blend, with choice of variety and vineyards to achieve the 'house style'. Champagne produces a range of styles depending on varieties used and ageing which determine the character of the wine.

## Tasting Notes

This is a well known Pinot Noir dominated Cuvée from one of the Champagne region's finest Houses, with a minimum of 4 years bottle age. Full flavoured, biscuity and very well balanced with an elegant and refined finish and superb length on the palate

## Food

Broad, yeasty flavours combine well with grilled and smoked fish and cold meats.

### Technical Information

Country	France
Region	Champagne
Grape(s)	
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Bone dry		
Alcohol Content	12%		
Closure Style	Cork		
Organic/Biodynamic	No		
Allergens	Milk:		No
	Egg:		No
Vegetarian/Vegan	Vegetarian:		Yes
	Vegan:		Yes



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