



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## Ayala Brut Majeur NV Champagne

|              |         |
|--------------|---------|
| <b>Price</b> | £33.49  |
| <b>Code</b>  | AYAL001 |

One of the original twenty-six Grandes Marques Champagne Houses, Champagne Ayala dates back to 1860, pioneering the introduction of a drier style of wine during the second half of the 19th century and is now owned by Bollinger, who have helped bring this Champagne House back to great things. Brut Majeur is a wonderfully dry and elegant Chardonnay dominant Champagne which punches well above its price point.

### Tasting Notes:

"Impressive fruit presence on the nose and palate here. This delivers nectarines and peaches in abundance with bright strawberries building into the fleshy, tangy finish. Fruit-focused, refreshing style." James Suckling, jamesuckling.com 92 points





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| Specification     |  |
|-------------------|--|
| ABV               | 12%  |
| Size              | 75cl   |
| Drinking Window   | Drink now  |
| Country           | France   |
| Region            | Champagne  |
| Area              | Aÿ   |
| Type              | Champagne  |
| Grape Mix         | 55% Chardonnay, 30% Pinot Noir, 15% Meunier  |
| Genres            | Practising Organic, Vegan, Vegetarian  |
| Vintage           | NV   |
| Style             | Brut   |
| Body              | Refined, elegant and refreshing  |
| Producer          | Ayala  |
| Producer Overview | <p>Champagne Ayala was founded by Edmond de AYALA in 1860, in the village of Aÿ. It is one of the oldest Champagne Houses and has always been recognised for the quality of its wines, being one of the founding members of the Syndicat des Grandes Marques de la Champagne in the late 1800s. Furthermore it became very popular in the early 1900s in Great Britain due to its drier style, which was preferred in British society and then was awarded a Royal Warrant by King Edward VII in 1908. Champagne AYALA was bought by the Bollinger family in 2005, since which the House has seen a resurgence in popularity due to a complete restoration of the winemaking facilities.</p> |
| Closure Type      | Cork   |
| Food Matches      | The ultimate Champagne aperitif  |