

CHAMPAGNE AYALA Brut Majeur N/V

JEB DUNNUCK

90 POINTS

The Ayala team is bringing more transparency to this blend in terms of information provided on the labels as well as to its style. Based on the 2019 vintage, this release saw an increase to 55% Chardonnay, with 30% Pinot Noir and the rest Meunier, while the dosage was also reduced to 6 grams per liter. Pouring a pale silver straw hue, the NV Champagne Majeur Brut is fresh with a delicate perfume of lime blossom, yeasty, fresh bread dough, and green pear. Medium-bodied and lean on the palate, it offers a spritely mousse in a straightforward and crisp style to enjoy over the next few years. It takes on more balance and finesse than I remember from this wine in the past. Each of the wines are fermented separately now, and it was disgorged in January of 2023.



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