

Why These Champagnes from Bollinger and Ayala are Perfect for Summer Celebrations

By Somnath Chatterjee - 06/24/2021



Whether be it for any celebration or a special occasion, a glass of bubbly is always the right way to do it! Of course, if talking about champagne then we must talk Bollinger and here we have brut and rosé champagnes from [Champagne Bollinger](#) and [Champagne Ayala](#), both run and operated by the Bollinger family.

These Brut and Rosé non-vintage champagnes from Bollinger and Ayala are also good value while being the perfect accompaniment to any party. Read on to know why!



Champagne Ayala Brut Majeur NV

Delectable champagne from the non-vintage category, the Brut Majeur is one of the highlights of this champagne house. You get a blend of Pinot Noir (40%), Chardonnay (40%), and Pinot Meunier (20%) while the Pinot Meunier adds a touch of fruitiness and liveliness. (SRP \$55)



Champagne Bollinger Special Cuvée NV

In 1911, Georges Bollinger's British agent gave him the idea for the name Special Cuvée – "special" written the English way, without an accent. He thought the French expression "Brut sans année" was no match for such a subtle champagne. A combination of velvet, notes of pear, and fresh walnut with brioche and spicy aromas make for a rich and intriguing flavor. (SRP \$79)



Champagne Ayala Rosé Majeur

If talking about Rosés then the Chardonnay-based champagne is a delight. It also comes with an addition of a small proportion of still Pinot Noir from the best crus of the Montagne de Reims. The distinctive taste comes with a very high proportion of Chardonnay and the aging process of the champagne. (SRP \$72)



Champagne Bollinger Brut Rosé NV

The start of this special wine begins with the same vineyard and harvesting processes as the Special Cuvée but diverges in the cellar with the addition of 5-6% still Pinot Noir. This small addition becomes a crucial element in the rich taste while the still red wine is so powerful that only half of what is normally used in a typical [Rose](#) champagne is required. Then you have red fruits and the perfectly ripe tannin which take over as the center stage. The fruit adds in flavor and strikes a nice balance between the fruit and acid. (SRP \$110)