

CHAMPAGNE



AYALA

MAISON FONDÉE EN 1860

N°14
ROSÉ 2014

THE CUVÉE

A perfect expression of the House's tailor-made expertise, the ephemeral cuvée N°14 is composed of the five emblematic Grands Crus that form the backbone of the House's blends. Caroline Latrive wanted to work the crus in equal proportions, exclusively from the 2014 vintage and for the first time in a rosé version.

THE BLEND

60% Chardonnay - 40% Pinot Noir including 5% Grand Cru Aÿ red wine

The heart of the Grands Crus which compose the House's blends:

Aÿ for its richness of fruit and its structure

Chouilly for its elegance and balance

Cramant for its chalky minerality

Le Mesnil-sur-Oger for its tension and ageing potential

Verzy for its upright, firm character

THE TECHNICAL DATA

Ageing : 6 years on lees

Dosage : 5,3g/litre

Alcohol level : 12%/ Vol.

Number of bottles : 7 235

THE TASTING NOTES

Colour : Bright colour with delicate rose-gold tints revealing a fine bead and subtle effervescence.

Nose : Fresh and acidulous. Notes of morello cherries, red currants and cherries. Frangipani flowers mingle with the delicacy of mango, lychee and passion fruit.

Palate : Lively and generous attack, revealing the unctuousness of vanilla and the freshness of zesty lime. Chalky and mineral mid-palate wrapped up in warm notes of cocoa and blood orange. A finish of candied ginger accompanies a sweet bitterness of grapefruit. A firm hold on the palate with length and amplitude.

THE FOOD PAIRINGS

N°14 will add vibrancy and contrast to fine and spicy dishes such as a carpaccio of sea bass with mango and pink peppercorns. Between richness and delicacy, it will pair equally well with a shoulder of lamb with sweet spices or a beef tartar and shellfish reduction.

For a sweet note, a pavlova with Mara des Bois will subtly balance the lovely bitters of this vintage.

Serve in a pretty, tulip-shaped flute.

