THE CUVEE
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.