

AYALA, Aÿ, CHAMPAGNE

MENTZENDORFF
wine shippers since
1858

N°14 ROSÉ



DETAILS OF PRODUCTION

N°14 is the third opus from the “Collection AYALA”. A perfect expression of the House’s tailor-made expertise, the ephemeral cuvée N°14 is made up 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. A great rosé champagne, the pure expression of the Champagne AYALA style, produced in very limited quantities.

TASTING NOTES

Bright colour with delicate rose-gold tints and subtle effervescence. The nose is fresh and acidulous with notes of morello cherries, red currants and cherries. Frangipani flowers mingle with the delicacy of mango, lychee and passion fruit. The palate is lively with generous attack, revealing 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.

HOW TO SERVE

N°14 will add vibrancy and contrast to fine and spicy dishes such as a carpaccio of sea bass with mango and pink peppercorns. It will pair equally well with a shoulder of lamb with sweet spices. For dessert, serve with a pavlova with Mara des Bois.

VINTAGE
2014

STYLE
Champagne

BLEND OF GRAPES
60% Chardonnay
40% Pinot Noir

WINEMAKER
Caroline Latrive

ALCOHOL
12%

RESIDUAL SUGAR
5.3 g/l

