

DOMAINE AJACUMIN

CUVÉE “100 POUR 100 CLAIRETTE”

Châteauneuf-du-Pape - White



Grape Variety:

- 100% Clairette (white and rosé)
- Old vines, 60-70 years old

Terroir :

- Safron and rolled pebbles

Aging :

- 100% in amphora (clay) for 6 months

Appearance: Pale yellow with silvery highlights

Nose: Delicate and expressive, dominated by aromas of white flowers, fresh pear, and fine citrus. A stony note and an expression of mineral purity.

Palate: Lively and focused, driven by a beautiful tension. Fresh and precise fruit. With notes of pear, lemon, and fine herbs. Fluid texture with volume and freshness. Saline, elegant, and persistent finish.

Serving Suggestion : Serve between 11 and 13°C (52-55°F).

Food & Wine Pairing: Pairs well with fine fish, scallops, delicate poultry, or refined Provençal cuisine.