

DOMAINE AJACUMIN

CUVÉE “5 SEAUX”

Vin de France - Red

Grape variety:

- 100% Cinsault

Terroir :

- Sandy

Aging :

- In amphora (clay) and stainless steel tanks for 4 months

Appearance: Light ruby red with brilliant highlights

Nose: Very expressive and crisp, dominated by fresh red fruit, with a delicate floral touch.

Palate: Supple and light, carried by a lovely freshness. The fruit is pure, juicy, and luscious, with very fine tannins. A lively and thirst-quenching finish, with crisp fruit notes.

Serving suggestion: Best enjoyed between 13 and 15°C. Gentle aeration enhances the vibrancy of the fruit and the wine's delicate texture.

Food pairings: Ideally complements Mediterranean grilled meats, roasted poultry, grilled vegetables, fine charcuterie, and goat or sheep cheeses. Also a beautiful pairing with subtly spiced, vegetable-based cuisine.

