

DOMAINE AJACUMIN

Cuvée “ A Aimé ” *Châteauneuf du Pape - Red*

Grape Varieties:

- An 80-year-old plot planted with the 13 grape varieties of Châteauneuf-du-Pape (ancestral method)

Terroir :

- Clay-limestone and rolled pebbles

Aging :

- 70% demi-muid, 30% barrel - for 15 months

Appearance : Deep purple

Nose: Fragrant and spicy, blending oak notes of coffee and sweet spices. Aromas of red fruit jam, garrigue, and grape seeds.

Palate: Ample and full from the first sip, with ripe red fruit. Velvety texture supported by smooth tannins. The long and expressive finish lingers with floral and spicy notes.

Serving Suggestion: Serve between 16 and 18°C in large glasses to fully appreciate its aromatic complexity.

Food & wine pairings: Pairs perfectly with wild boar stew, game in sauce, matured rib of beef, confit lamb or even characterful aged cheeses.

