

DOMAINE AJACUMIN

LA BÉGUDE DES PAPES

Châteauneuf-du-Pape - Red

Grape Varieties:

- 70% Grenache Noir
- 15% Mourvèdre
- 15% Syrah

Terroir :

- A blend of different terroirs located at the four cardinal points of the appellation: rolled pebbles, sandy soil, and clay-limestone.

Aging :

- 50% concrete tank, 50% barrel and demi-muid - for 12 months

Appearance: Ruby red

Nose: Very expressive, with notes of kirsch, blackberry, blackcurrant, and spices.

Palate: Refined and seamless, it offers a concentrated burst of red and black fruit, with a beautiful, complex aroma of wild herbs. Infinitely delicate with a lovely, long, and smooth finish.

Serving Suggestion: Serve between 16 and 18°C (61-64°F).

Food Pairing: Ideally complements roasted or braised meats, lamb, game, and Mediterranean dishes. It also pairs well with mature cheeses.

