

DOMAINE AJACUMIN

LA BÉGUDE DES PAPES

Châteauneuf-du-Pape - White

Grape Varieties :

- 60% Grenache Blanc
- 30% Clairette
- 10% Bourboulenc

Terroir :

- Rolled pebbles and sandstone

Aging :

- 1/3 in stainless steel tanks, 1/3 in Beaune egg-shaped tanks, and 1/3 in demi-muid with batonnage – for 6 months

Appearance : Yellow with golden highlights.

Nose : Very expressive, with notes of butter, white flowers, lychee, and citrus.

Palate : Full-bodied and structured, with great roundness and a lovely, long, fresh finish, showcasing aromas of white-fleshed fruit and white flowers.

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

Food Pairings: Ideal with fine fish, creamy poultry dishes, and Mediterranean cuisine. Also pairs well with soft and creamy cheeses.

