

DOMAINE AJACUMIN

CUVÉE “MY GRENACHE”

Châteauneuf du Pape - Red

Grape Variety :

- 100% Grenache Noir, Old Vines over 80 years old

Terroir :

- Rolled pebbles and safre

Aging :

- 100% demi-muid aged for 12 months and aged in amphora (clay) for 12 months

Appearance: Deep garnet with orange highlights

Nose: Expressive and warm, aromas of ripe red and black fruits complemented by notes of garrigue, a spicy touch, a hint of cocoa or fine leather.

Palate: Ample and supple, with a round and velvety texture. Melted tannins with a persistent finish, featuring sweet spices and almost sun-ripened ripe fruit.

Serving suggestion: Serve between 15 and 17°C, in large glasses to reveal its full aromatic complexity.

Food & Wine Pairing: Pairs well with flavorful yet generous cuisine. Accompanies red meats such as herb-crusted lamb, duck breast with roasted vegetables, or beef in sauce. Also pairs well with mature cheeses such as sheep's milk tomme or aged Comté.



- Only in Magnum (1,5l)