



Grapes

70% Grenache Blanc
30% Vermentino

Region/Appellation

AOP Côtes-du-
Roussillon

Alcohol by volume

13.50%

Residual Sugar

0.9 g/l

pH

3.33

Total Acidity

4.99 g/l

Tasting Guide



Tasting note printed

07/05/2024

Bila-Haut Occultum Lapidem Blanc 2018 6x75cl

Winemaker Notes

Stone fruit aromas of apricot and peach with a flora touch and a delicate roasted note, the palate is fresh and full of minerality. It is a well-balanced wine thanks to the freshness and the fat of the White Grenache.

Vineyard

The grapes mainly come from the area of Latour de France, which is composed of gneiss soils.

Winemaking

After pressing, we carry out a natural cold static settling at 10°C. Fermentation is carried out at 18°C, 70% in stainless steel vats and 30% in "demi-muids" (600L barrels). No malolactic fermentation.

Vintage

The Languedoc Roussillon region bucked the trend this year. Unlike most French wine regions, the Roussillon was spared disastrous weather and extreme temperatures. Production in 2017 was higher than in 2016 and the vintage is of great quality.

Food match

Grilled and Roasted White Meats

Chicken & apricot tagine

