

Grapes

70% Grenache Blanc  
30% Vermentino

Region/Appellation

AOP Côtes-du-  
Roussillon

Alcohol by volume

13%

Residual Sugar

less than 025 g/l

pH

3.09

Total Acidity

5.37 g/l

Drinking Window

2025 - 2026

Tasting Guide



Tasting note printed

03/09/2025

# Occultum Lapidem Blanc

## 2019 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

An extremely hot vintage in the south of France, with rainfall at the end of the season providing much needed freshness.

### Food match

Chicken & apricot tagine

