



Occultum Lapidem Blanc

2019 6x75cl

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
07/02/2026

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

