

Grapes

60% Grenache Blanc
40% Grenache Gris

Region/Appellation

AOP Côtes-du-
Roussillon

Alcohol by volume

14.5%

Residual Sugar

10 g/l

pH

3.39

Total Acidity

4.39 g/l

Drinking Window

2025 - 2027

Tasting Guide



Tasting note printed

07/02/2026

Occultum Lapidem Blanc

2020 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

Truly, we saw what can only be described as a wondrous climatic inversion for this 2020 vintage! Marked by exceptional earliness and scorching mid-summer heat, the 2020 vintage offers us wines full of elegance and pedigree, far from the excesses we might have expected.

Food match

Chicken & apricot tagine

