

#### 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

31/08/2025

# 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

