

#### Grapes

60% Syrah  
30% Grenache  
5% Carignan  
5% Mourvedre

#### Region/Appellation

AOP Côtes-du-  
Roussillon Villages  
Latour de France

#### Alcohol by volume

14.50%

#### Residual Sugar

less than 0.8 g/l

#### pH

3.78

#### Total Acidity

4.3 g/l

#### Drinking Window

2024 - 2038

#### Tasting Guide

A B **C** D E  
Light Medium Full

#### Tasting note printed

23/04/2024

# Bila-Haut Occultum Lapidem Rouge 2018 6x75cl

## Winemaker Notes

This wine is dominant of graphitic, leather notes with intense aromas of pepper & black fruits. It is rich and dense on the palate with delicate tannins and a great freshness.

## Vineyard

The vineyard is located on Gneiss and schistose soils from the Devonian Period and limestone from Kimmeridgian Period.

## Winemaking

100% destemmed. Extraction is only carried out by punching of the cap during a long maceration (at least four weeks)

## 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 Red Meats

A nice piece of beef

