

Grapes

50% Syrah

45% Grenache

5% Mourvedre

Region/Appellation

AOP Côtes-du-

Roussillon Villages

Latour de France

Alcohol by volume

14.5%

Residual Sugar

1 g/l

pH

3.81

Total Acidity

4.19 g/l

Drinking Window

2025 - 2029

Tasting Guide



Tasting note printed

01/05/2025

Occultum Lapidem Rouge

2019 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

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

Food match

A nice piece of beef

