

Grapes

Syrah  
Grenache  
Carignan

Region/Appellation

AOP Côtes-du-  
Roussillon Villages  
Latour de France

Alcohol by volume

14.50%

Residual Sugar

0.9 g/l

pH

3.79

Total Acidity

2.79 g/l

Drinking Window

2024 - 2033

Tasting Guide

A B C D E  
Light Medium Full

Tasting note printed

05/02/2025

# Bila-Haut Occultum Lapidem Rouge 2017 6 x Magnums 6x150cl

## 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

This year, it was the climate and its extremes that gave us an incredible and very surprising vintage. 2017 was a year in which the elegance and balance of the wines and the softness of the tannins contrasted with a growing season of extreme weather phenomena and an exceptionally small harvest in the south.

## Food match

Grilled and Roasted Red Meats

A nice piece of beef

