

Bila-Haut Occultum Lapidem Rouge 2019 6x75cl

Grapes

50% Syrah
45% Grenache
5% Mourvedre

Region/Appellation

AOP Côtes-du-
Roussillon Villages
Latour de France

Alcohol by volume

14.50%

Residual Sugar

1 g/l

pH

3.81

Total Acidity

4.19 g/l

Drinking Window

2025 - 2029

Tasting Guide

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

Tasting note printed

05/02/2025

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

Grilled and Roasted Red Meats

A nice piece of beef

