

Grapes

60% Syrah  
35% Grenache  
5% Mourvedre

Region/Appellation

AOP Côtes-du-  
Roussillon Villages  
Latour de France

Alcohol by volume

14.50%

Residual Sugar

1.1 g/l

pH

3.79

Total Acidity

2.87 g/l

Drinking Window

2024 - 2026

Tasting Guide

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

Tasting note printed

30/12/2024

# Occultum Lapidem Rouge

## 2020 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 very mild winter was accompanied by heavy rainfall (+300mm accumulated in January). Great water reserves built up in the soil, a welcome store in preparation for the region's scorching summers. Then came a relatively cool start to spring, delaying budburst. About ten days later than a normal vintage.

### Food match

Grilled and Roasted Red Meats

A nice piece of beef

