

2019



Château de Lascaux is a family domain in the heart of a garrigue setting leading to the bright and still glow of Pic Saint-Loup. **14th and 15th generation of Cavalier**, we continue a **family story**, in harmony with the natural environment that surrounds us. The biodynamic farming, listen to the murmur of nature, for us are obvious.

Day after day, our wines are nourished by exchanges, meetings and balances.

Jean-Benoit, Isabelle, Marie, Maguelone CAVALIER

Origine

In the north of the Languedoc appellation, at the foot of cause Cévenol, the Château de Lascaux extends over 85 hectares of garrigue left in the wild. The climate, marked by continental influences, is particularly adapted to Syrah.

Varieties

- Syrah : 60 %
- Grenache : 30 %
- Mourvèdre : 10 %

Cultivation Mode

The vineyard has been managed in organic farming since 2006 and biodynamic practices have been introduced for 5 years.

Plot Selection

The grapes come from vineyards planted on limestone and sandy-loam soils, in the heart of garrigue and surrounded by Aleppo pines and green oak trees. The Mediterranean climate is quite cool. It is characterized by a very significant day / night temperature alternation.

Winemaking and Aging

Harvest by hand or by machine according to the plots. Entirely destemmed. Traditional winemaking process with 3 to 4 weeks maceration followed by 14 days of alcoholic fermentation. Temperature control during the winemaking process. Aging in concrete tanks during 6 to 8 months minimum.



CHÂTEAU DE LASCAUX

Route du Brestalou 34 270 Vacquières – France