

2015



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 Mediterranean climate is marked by cooler continental influences from Cévennes.

Varieties

- Roussanne : 40 %
- Marsanne : 30 %
- Vermentino : 20 %
- Clairette : 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 vineyards are located at 130 meters up hill on a gently sloping south-east facing slope. The clay-limestone soil is composed of clay loam and fragments of limestone from the erosion of the slopes, alternating with marls and marly-limestones. The soil provides the vineyards with great water reserve, which is good for vines and grapes maturities in our Mediterranean climate.

Winemaking and Aging

Harvest by hand. Entirely destemmed. Pressing after a short low temperature skin maceration. Temperature control around 18°C during the winemaking process. Alcoholic fermentation and aging in tuns with lees (without stirring of the lees) during 12 to 14 months. Aging in concrete tanks for a few weeks before bottling. Aging in bottle for a minimum of 1 year before the sale.



CHÂTEAU DE LASCAUX

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