



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

« Madeleine »

Origine

In the north of the Languedoc appellation, at the foot of causse 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 : 50 %
- Grenache : 50 %

Cultivation Mode

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



« Madeleine » is located at an altitude of 150 meters. The soil is composed of a thick layer of rocky colluvion, limestone-clay from the second Cretaceous era, ideally allowing for natural drainage. Water reserves are abundant, deep below the soil surface.

The vegetation is composed of primarily green oak, white oak, rosemary, thyme, juniper bushes, honeysuckle, Aleppo pine: all of these grow in a very hot micro-climate.

Due to its south-eastern exposure, this vineyard is one of the first to achieve full maturity during harvest.

Winemaking and Aging

Harvest is entirely destemmed, followed by a traditional fermentation with 30 days spent in conical trunk tanks. Control of the temperatures during the winemaking process.

Aging in French oak barrels for 12 months, then aging during 6 to 9 months in tanks before bottling.

CHÂTEAU DE LASCAUX

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