



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.

Cépages

- Syrah : 85 %
- Grenache : 15 %

Mode de culture

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



« Patus de Mussen »

Enveloped in gentle sloping hills formed during the Inferior Cretaceous period, this plot is composed of a hard, thin limestone soil, which alternates with brown marl and limestone marl. Their erosion covered them with colluvial, clay limestone, rich in small limestone debris, which ensures an ample access to water for the vine. This plot also benefits from particularly fresh air, a unique component of the "terroir" here, which allows the grape clusters to ripen more slowly.

Winemaking and aging

Harvest entirely destemmed. Traditional winemaking with vatting of 30 days. Temperature control during the winemaking process. Aging in french oak barrels during 12 to 14 months, then blending in wooden conical trunk tanks during 6 to 9 months before bottling.

CHÂTEAU DE LASCAUX

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