

2020



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

- Grenache: 40 %
- Cinsault : 30 %
- Syrah: 20 %
- Mourvèdre : 10 %

Cultivation Mode

The vineyard has been managed in organic farming since 2006 and biodynamic practices have been introduced since 2015.

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 slope, 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 machine, early in the morning according to the plots. Entirely destemmed. Cold pressing and juice selection. Cold settling without excess. Temperature control around 18°C during the winemaking process. Aging in stainless steel tanks during 3 to 4 months.



CHÂTEAU DE LASCAUX

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