

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

- Syrah : 80 %
- Grenache : 20 %

Cultivation Mode

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



Plot Selection

The grapes come from several vineyards planted on limestone soils. In the heart of garrigue and surrounded by Aleppo pines and green oak trees, the Mediterranean climate is quite cool.

Winemaking and Aging

Harvest by hand or by machine according to the plots. Entirely destemmed. Traditional winemaking process with 3 to 4 days maceration followed by 14 days of fermentation. Temperature control during the winemaking process. Aging in concrete tanks during 5 to 6 months minimum.

This cuvée has been elaborated without added sulfites from harvest to bottling.

CHÂTEAU DE LASCAUX

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