



" This cuvee pays tribute to a terroir where, at the end of Summer, after the first raindrops, white pebbles take nice silver reflections : something that only nature can provide. "

Origin :

At the north of the AOC Languedoc stands the Pic Saint-Loup, between the Mediterranean Sea and the first foothills of the Cévennes. Château de Lascaux, a 85-hectare family winery, is located at the heart of this garrigue setting, The vineyards of the cuvee Les Pierres d'Argent are located at 130 meters up hill on a south-east facing slope. The clay-limestone soil has been formed by the alteration of colluvial deposits : clay loam and fragments of limestone from the erosion of the slope. This soil lies on marls and marly-limestones, which provides deep great water reserves to the vines.

Cultivation mode :

The vineyard has been in organic farming since 2006 and in biodynamic farming since 2015. We are particularly attached to the rich natural environment that surrounds us. By the use of composts, medicinal plant preparations, silica and horn manure, we work to enrich the fertility and the biodiversity of our soils, in order to reveal all the potential and the expression of Pic Saint-Loup in our wines.

Average age of the vines : 20 years

Density : 6200 feet / ha

Yield : 38 hl / ha

Grape varieties :

Vermentino : 40% Roussanne : 30% Marsanne : 20%
Viognier : 10%

Winemaking & 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.

