



" Carra, which means stone, is the pre-Roman origin of the word garrigue. This cuvee is a tribute to the calcareous stone of our terroir that gives its typicality and its originality to our wine. "

Origin :

The AOC Pic Saint-Loup wine area prospers between the Mediterranean Sea and the first foothills of the Cevennes, at the heart of a garrigue setting. The vines are planted on a soil resulting from the breakdown of calcareous rocks of the quaternary period (Jurassic limestone, harder and older). These specificities offer fine and elegant wines, rich of the characteristics of this unique terroir.

Cultivation mode :

The vineyard has been certified in organic farming since 2009 and in biodynamic farming since 2018. We are particularly attached to the rich natural environment that surrounds us. By the use of composts, and plant-based preparations (horsetail, nettle, camomile, yarrow...), silica and horn dung, 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 : 15 years

Density : 6200 feet / ha

Yield : 43 hl / ha

Grape varieties : Syrah : 50% Cinsault : 50%

Winemaking & Aging :

Harvest by machine, at night. Selection of drip juices. Fermentation with natural yeasts. Traditional winemaking process in stainless steel tanks with temperature control around 16°C.



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