



" Wild, sensory and inspiring, the garrigue that surrounds us is our muse. With these wines, we seek to transcribe all the subtlety and the richness of this terroir, so dear to our family."

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 Garrigue 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.

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, chamomile, 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 : 20 years

Density : 6200 feet / ha

Yield : 43 hl / ha

Grape varieties : Syrah : 85% Mourvèdre : 10%
Grenache : 5%

Winemaking & Aging :

Harvest by hand or by machine according to the plots. Entirely destemmed. Traditional winemaking process with 3 to 4 days of cold pre-fermenting maceration followed by 14 days of fermentation. Natural yeasts. Temperature control during the winemaking process. Aging in concrete tanks during 8 months minimum.

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