



*"Éclat de Garrigue is the story of a fleeting moment, only noticeable when we harvest our rosé at the first lights of dawn. The night slowly disappears when, suddenly, the first sunrays brush the Garrigue : the landscape then takes the bright colour of the aurora."*

### 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 Éclat de 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, 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: 30%      Grenache : 30%      Cinsault : 25%  
Mourvèdre : 15%

### Winemaking & Aging :

Harvest by machine, during the night. Cold pressing and juice selection. Cold settling without excess. Natural yeasts. Traditional vinification in stainless steel vats at a controlled temperature of around 16°C. Bottled at the end of February.



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