



" In this cuvee, terroir and time are kings. It is through an atypical and exceptional soil, magnified by a long aging, that this wine wins its spurs. "

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 composed of limestone fragments made by frost wedging. That is the mechanical break-up of rock by the pressure of water freezing in cracks, crevices, pores or joints, during the last cold stage of the quaternary period.

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 : More than 30 years

Density : 6200 feet / ha

Yield : 25 hl / ha

Grape varieties : Syrah: 65% Grenache : 35%

Winemaking & Aging :

Harvest by hand. Entirely destemmed. Traditional winemaking with 3 to 4 days of cold pre-fermenting maceration followed by alcoholic fermentation during 15 to 20 days in conical trunk tanks. Natural yeasts. Temperature control during the winemaking process. Aging in French oak tuns during 12 to 14 months, then 3 months aging in vats before bottling and minimum 1 year aging in bottle.



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