



Les Secrets Madeleine, Red

AOC Pic Saint-Loup
2013



" We are endlessly looking for quality and, above all, the finest expression of the terroir. This search has led us to distinguish three plots with identifying features. These confidential cuvee trio admirably express three distinctive and unique terroirs. "

Origin & Plot selection :

The AOC Pic Saint-Loup wine area prospers between the Mediterranean Sea and the first foothills of the Cévennes, at the heart of a garrigue setting. Madeleine is located at an altitude of 150 meters. The soil is composed of rocky colluvial deposits made of limestone-clay from the second Cretaceous era. It allows great water reserve in-depth. The vegetation is composed of primarily green oak, white oak, rosemary, thyme, juniper bushes, honeysuckle, Aleppo pine: all of these grow in a very hot micro-climate. Due to its south-eastern exposure, this vineyard is one of the first to achieve full maturity during harvest.

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: 35 years

Density : 6200 feet / ha

Yield : 30 hl / ha

Grape varieties : Syrah: 50% Grenache : 50%

Winemaking & Aging:

Harvest is entirely destemmed, followed by a traditional fermentation with 30 days spent in conical trunk tanks. Control of the temperatures during the winemaking process. Aging in French oak barrels for 12 months, then aging during 6 to 9 months in tanks before bottling.

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