



“For this wine, we wanted to isolate the finest expression of the Rolle white grape variety, a grape with mediterranean roots and emblematic of the estate — in order to create a unique and invigorating wine, to be shared both on special occasions and for the small celebrations of everyday life.”

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 this wine 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 : 40 hl / ha

Grape varietie : 100 % Rolle

Winemaking & Aging :

Manual or mechanical harvesting depending on the plot, very early in the morning. Completely destemmed. Pressing after a short cold skin maceration and then selection of the dripping juices. First fermentation with natural yeasts. Cold settling. Controlled vinification temperature around 16°. Second fermentation in the bottle. Bottled at the estate. Without disgorgement. Extra-Brut.

Vin de France

