



DOMAINE LAFAGE

Cuvée Centenaire

For well over a decade we have worked with Jean-Marc Lafage at his estate in the Roussillon, and across the border in Spain where he consults on several projects. As good as his wines were, when we first met him, they only get better with each vintage. When we first made his acquaintance in Calatayud, he suggested we visit his estate in the Roussillon and the rest, as they say, is history.

Jean-Marc and Eliane Lafage farm 160 hectares of vines located just south of the capital of French Catalonia, Perpignan. Some of their vineyards are situated a few kilometers from the Mediterranean while others can be found in the foothills of the Pyrenees. This range of sites allow them to make both refreshing whites as well as concentrated reds and, this being the Roussillon, some fortified wines as well. Benefiting from a warm, dry climate, the estate is farmed organically. They grow primarily Grenache (Blanc, Gris & Noir), Syrah, Mourvedre, Carignan, Marsanne, Roussanne and Chardonnay with a significant proportion of the vines well over 50 years old. The soil, as you near the coast is weathered, alluvial gravel while in the higher elevation sites it is predominantly schist. They harvest by hand and the winemaking is surprisingly uncomplicated with stainless steel for the fresher whites but mostly concrete tanks for the rest with a small amount of French oak demi-muids.

ORIGIN

France

APPELLATION

Côtes du Roussillon

SOIL

Alluvial gravel

AGE OF VINES

100+

ELEVATION

15-25 meters

VARIETIES

Grenache Blanc, Grenache Gris, Roussanne

FARMING

Practicing organic

FERMENTATION

Hand harvested

AGING

4 months in tank (70%) and new French oak barrels (30%)

ACCOLADES

91 – 2014 Cuvée Centenaire – Wine Advocate

93 – 2013 Cuvée Centenaire – Wine Advocate



ERIC SOLOMON
SELECTIONS