



DOMAINE LAFAGE



Bastide Miraflores

While Jean-Marc comes from a long lineage of vigneron—his family has been rooted in the Roussillon since 1791—his success is no inheritance. Rather, it's the result of vision, perseverance, and a profound understanding of both place and purpose. Where previous generations contributed to the region's legacy of fortified wines, Jean-Marc saw the potential for something new: a revitalized, terroir-driven Roussillon rooted in dry wines of complexity and authenticity. He took the reins of a patchwork of family vineyards and set out to create something wholly original—an estate dedicated to capturing the essence of the Mediterranean, while committing fully to environmental stewardship.

Today, Domaine Lafage spans over 160 hectares of vines, many of them older than half a century. But more than the scale or age of the vines, what sets Lafage apart is its deep commitment to regenerative agriculture. Rather than simply sustaining the land, Jean-Marc and his team are actively healing it—reviving soil vitality, increasing biodiversity, sequestering carbon, and restoring natural cycles that industrial agriculture too often disrupts.

The estate encompasses six distinct zones—from the steep, schist-laced terraces of the Rocky Coast to the Mediterranean Plain's sun-drenched gravels, from the granite-based heights of Fenouillet to the wind-lashed slopes of the Upper Agly. Each micro-region offers a unique palette of soils, exposures, and climatic conditions, allowing for an astonishing range of expressions. The results are wines of purity, depth, and place—whether it's a bright, saline rosé from the Mediterranean Plain or a brooding, age-worthy red from the schist slopes of Maury. His wines are rooted in the belief that viticulture can restore as much as it extracts, and that farming for the future begins in the soil beneath our feet.

A custom cuvée for European Cellars and a joint project between Eric Solomon and Jean-Marc Lafage, Bastide Miraflores is a cuvée created from old vine Grenache (30%) grown on the schist and granite soils of Saint-Paul de Fenouillet, a terroir that always ripens late in the year, and Syrah (70%) from gravelly soils near the Mediterranean. After a long maceration of six weeks, the wine ages for 12 months in roughly 3/4 concrete vats and 1/4 600L French oak demi-muids.

LOCATION

France, Côtes du Roussillon

SOIL

Alluvial gravel, schist, granite

ELEVATION

35-250 meters

FARMING

Sustainable

VARIETIES

Syrah, Grenache, Mourvèdre

AGE OF VINES

55 years-old

FERMENTATION

Hand harvested, short pre-fermentation maceration, fermented in tank, minimum 30 day maceration

AGING

14 months in concrete tanks (50%) and 600L French oak demi-muids (50%)

ACCOLADES

90 – 2022, *Wine Advocate*

91 – 2021, *James Suckling*

90 – 2021, *Wine Spectator*

90 – 2020, *Wine Advocate*

