

**LOCATION**

France, Côtes Catalanes

SOIL

Alluvial pebbles

ELEVATION

15-25 meters

FARMING

Sustainable

VARIETIES

Grenache Blanc, Grenache Gris, Roussanne

AGE OF VINES

95+ years-old

FERMENTATION

Hand harvested, first pass fermented in French oak barrels, second pass fermented in tank, maceration on lees (90%) and in barrel (10%)

AGING

3 months in stainless steel tank on the fine lees (70%) and new French oak barrels with weekly bâtonnage (30%)

DOMAINE LAFAGE



Centenaire

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.

Centenaire takes its name from the 100 year-old vines of Grenache Blanc and Gris. Jean-Marc Lafage farms just a few kilometers from the Mediterranean on gravelly clay soils. One of the greatest white wine values in our portfolio, the final wine blends these ancient grapes with up to 20% younger vine Roussanne. To make a wine that is both rich and balanced the grapes are harvested in two passes, the first when they just reach ripeness and are still high in acidity and a second pass when the grapes are fully ripe with rich fruit flavors. The wine is then aged in a combination of tank and new French oak barrels.

ACCOLADES

92 – 2024, James Suckling

92 – 2023, James Suckling

91 – 2023, Wine Advocate

92 – 2022, James Suckling

