



DOMAINE LAFAGE



Côté d'Est

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.

Côté Est, as the name suggests, comes from vineyards planted on the gentle slopes facing the Mediterranean just a few kilometers inland from the sea. Benefiting from the thermal breezes that refresh these vineyards every afternoon in the summer – which preserves a high level of natural acidity in the grapes – this is a lively blend of old vine Grenache Blanc (50%) with Chardonnay (30%) and Roussanne (20%). Floral and aromatic, it is an excellent example of the open and friendly whites you can find all along the Catalan coast from Perpignan to the Penedès.

LOCATION

France, Côtes Catalanes

SOIL

Alluvial pebbles

ELEVATION

15-25 meters

FARMING

Sustainable

VARIETIES

Grenache Blanc, Chardonnay, Rolle

AGE OF VINES

20-80 years-old

FERMENTATION

Hand harvested, 24 hour pre-fermentation maceration, separate fermentation for each variety in stainless steel tanks

AGING

3 months in tank on lees, bottled unfiltered and unfiltered

ACCOLADES

91 – 2018, *Jeb Dunnuck*

90 – 2017, *Jeb Dunnuck*

90 – 2015, *Wine Advocate*

