



# DOMAINE LAFAGE



## Mirafors Rosé

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.

Named after an old estate located in the heart of Domaine Lafage, Mas Mirafors, the Mirafors Rosé is sourced from old vines of Grenache Gris and Noir, some nearing 80 years old, planted near the Mediterranean. Added to this is Mourvèdre that Jean-Marc planted here about 25 years ago. This is a direct press rosé with the color coming from the skins of the pink Grenache Gris berries, and naturally, from the much darker Mourvèdre and Grenache Noir. It is aged in tank for 4 months before bottling.

### LOCATION

France, Côtes Catalanes

### SOIL

Alluvial pebbles

### ELEVATION

15-25 meters

### FARMING

Sustainable

### VARIETIES

Grenache Gris, Grenache Noir, Mourvèdre

### AGE OF VINES

25-75 years-old

### FERMENTATION

Hand harvested, direct press, fermented in tank

### AGING

4 months in tank on the fine lees

## ACCOLADES

92 – 2022, *Decanter*

90 – 2022, *James Suckling*

90 – 2022, *Decanter WWA*

90 – 2022, *Wine Advocate*

