



DOMAINE LAFAGE



La Narassa

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 few years ago when a plot of Grenache named La Narassa was accidentally missed at harvest. Despite having reached a level of over-ripeness, Jean-Marc coaxed the fermentation along and discovered that while rich and decadent, the wine also maintained a juicy freshness. Now La Narassa is made intentionally in a semi-ripasso style by harvesting Grenache (70%) from around Maury in several passes choosing only the ripest clusters, and combining it with Syrah (30%) from their highest vineyard site at 540m. Upon arriving at the cellar, the fruit is destemmed and only the best berries are chosen for fermentation after a short pre-fermentation maceration.

LOCATION

France, Côtes Catalanes

SOIL

Black schist

ELEVATION

200–540 meters

FARMING

Sustainable

VARIETIES

Grenache, Syrah

AGE OF VINES

60+ years-old

FERMENTATION

Hand harvested late, destemmed, cold pre-fermentation maceration, natural yeast co-fermentation in tank

AGING

12 months in concrete (80%) and French oak demi-muids (20%)

ACCOLADES

90 – 2022, *Wine Advocate*

91 – 2021, *James Suckling*

91 – 2020, *Wine Advocate*

