



DOMAINE LAFAGE



Tessellae

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 joint venture between Eric Solomon and Jean-Marc Lafage, Tessellae Old Vines is assembled from vineyards on the black schist and clay-limestone soils that Jean-Marc Lafage farms near Maury in the Upper Agly valley. A blend of Grenache (40%), Syrah (40%), and Mourvèdre (20%), it is harvested by hand, fermented for a month after a short pre-fermentation maceration, and aged entirely in concrete tanks.

LOCATION

France, Côtes du Roussillon

SOIL

Black slate

ELEVATION

150-250 meters

FARMING

Sustainable

VARIETIES

Grenache, Syrah, Mourvèdre

AGE OF VINES

40 years-old

FERMENTATION

Hand harvested, 24 hour pre-fermentation maceration, fermentation in tank, 2 month maceration

AGING

12 months in concrete tanks

ACCOLADES

93 – 2021, James Suckling

93 – 2018, Jeb Dunnuck

92 – 2017, Jeb Dunnuck

