



DOMAINE LAFAGE

Miraflos Rosé

For twenty years, we have worked with Jean-Marc Lafage at his estate in the Roussillon and across the border in Spain, where he consults on several projects. As good as his wines were when we first met him, they only get better with each vintage.

While his family has been growing grapes and making wine in the Roussillon since 1791, it was Jean-Marc's early insight into the potential for the Roussillon to make a wide range of dry wines at very affordable prices that established his "new" estate. While his grandfather and father made wine for the family, Jean-Marc was the first to break away from selling most of his grapes to the local cooperative. Over the generations, his family had amassed scattered vineyards throughout the region, which now totals over 160 hectares of vines, most of them in excess of 50 years in age.

Another factor in Jean-Marc's success is the diversity of the terroirs in the Roussillon. Squeezed between the far southern edge of the limestone Corbières Massif to the north and the granitic Pyrenees mountains in the south, the Roussillon is an undulating terrain of complex soil types, orientations, and exposures. Three river valleys, the Agly, Têt, and Tech, drain the region generally flowing west to east, where they meet the Mediterranean. Within its borders, Jean-Marc has identified six principal sub-zones in the appellation: the Crest, the Upper Agly Valley, the Uplands of Fenouillet, Les Aspès, the Mediterranean Plain, the Rocky Coast. Each region has its own expression and when you factor in the various varieties Jean-Marc has planted, you can understand why he can make so many riveting wines at such reasonable prices.

Named after an old estate located in the heart of Domaine Lafage, Mas Miraflos, the Miraflos 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 a direct press rosé with the color coming from the skins of the pink Grenache Gris berries, and naturally, from the much darker Mourvedre 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*

