



DOMAINE LAFAGE



Arqueta

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.

Arqueta comes from vineyards situated close to the Col de Banyuls, the crossing between French and Spanish Catalunya. At an average elevation close to 300m and in the shadow of the wooded slopes of the Pyrenees, these parcels, all planted on weathered brown schist soils, ripen late but retain a fresh acidity. These vineyards are about 50 years old and are planted mainly with Grenache Noir, a little Grenache Gris, Syrah, and Carignan. Arqueta is a co-fermentation of these varieties with aging in French oak barrels.

LOCATION

France, Collioure

SOIL

Brown schist

ELEVATION

300 meters

FARMING

Sustainable

VARIETIES

Grenache Noir, Carignan, Syrah, Grenache Gris

AGE OF VINES

50+ years-old

FERMENTATION

Hand harvested, strict selection, destemmed, co-fermentation in tank, 4 week maceration

AGING

6 months in French oak barrels (15% new)

ACCOLADES

91 – 2020, *James Suckling*

92-94 – 2019, *Jeb Dunnuck*

91-93 – 2017, *Wine Advocate*

