



DOMAINE LAFAGE

Arqueta

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 Asprès, 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.

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.

ORIGIN

France

APPELLATION

Collioure

SOIL

Brown schist

AGE OF VINES

50+

ELEVATION

300 meters

VARIETIES

Grenache, Grenache Gris, Syrah, Carignan

FARMING

Sustainable

FERMENTATION

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

AGING

6 months in French oak barrels (15% new)

ACCOLADES

92-94 – 2019 Arqueta – Jeb Dunnuck

94 – 2017 Arqueta – Jeb Dunnuck

91-93 – 2017 Arqueta – Wine Advocate



ERIC SOLOMON
SELECTIONS

