



DOMAINE LAFAGE

Centenaire

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.

Centenaire takes its name from the 100 year-old vines of Grenache Blanc and Gris Jean-Marc Lafage farms just a few kilometers from the Mediterranean on gravelly clay soils. One of the greatest white wine values in our portfolio, the final wine blends these ancient grapes with up to 20% younger vine Roussanne. To make a wine that is both rich and balanced the grapes are harvested in two passes, the first when they just reach ripeness and are still high in acidity and a second pass when the grapes are fully ripe with rich fruit flavors. The wine is then aged in a combination of tank and new French oak barrels.

ORIGIN

France

APPELLATION

Côtes du Roussillon

SOIL

Alluvial pebbles

AGE OF VINES

95+

ELEVATION

15-25 meters

VARIETIES

*Grenache Blanc, Grenache Gris,
Roussanne*

FARMING

Sustainable

FERMENTATION

Hand harvested, first pass picked early and fermented in French oak barrels, second pass picked riper and fermented in tank, maceration on lees (90%) and in barrel (10%)

AGING

3 months in stainless steel tank on the fine lees (70%) and new French oak barrels with weekly bâtonnage (30%)

ACCOLADES

92 – 2022 Centenaire – James Suckling

90 – 2021 Centenaire – Decanter

90 – 2020 Centenaire – Decanter World Wine Awards



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