



DOMAINE LAFAGE

Fundacio

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.

Fundacio is made from a selection of what Jean-Marc feels are the best, most complimentary terroirs of his estate – granite and gneiss from the village of Lesquerde, black and grey schist mixed with marl from Tautavel, Maury and Latour-de-France. The blend is comprised of 70% Syrah with the remainder Grenache. Harvested by hand the wine is fermented partially whole cluster (33%) and by indigenous yeasts followed by aging in second-fill French oak barrels for 20 months.

ACCOLADES

96 – 2016 Fundacio – Jeb Dunnuck

ORIGIN

France

APPELLATION

Côtes du Roussillon Villages

SOIL

Granite, gneiss, sand, marl, black and grey schist

AGE OF VINES

40

ELEVATION

100-300 meters

VARIETIES

Syrah, Grenache

FARMING

Practicing organic

FERMENTATION

Hand harvested, partial whole cluster (33%), natural yeast fermentation in tank

AGING

20 months in second-fill, French oak barrels

