



# DOMAINE LAFAGE

## Grande Cuvée Blanc

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.

Grande Cuvée Blanc comes from a selection of the oldest vines of Grenache Blanc, Grenache Gris, and Macabeu planted in the red schist soils outside the village of Fourques in Les Asprès. The vineyards retain a naturally high level of freshness and acidity despite the warmth of the summer, benefiting from their east-facing aspect, elevation, and proximity to the Pyrenees.

### ORIGIN

*France*

### APPELLATION

*Côtes du Roussillon*

### SOIL

*Red schist, alluvial gravel*

### AGE OF VINES

*80+*

### ELEVATION

*140 meters*

### VARIETIES

*Grenache Blanc, Grenache Gris,  
Macabeu*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested in successive passes,  
pressed, natural yeast fermentation in  
French oak demi-muids*

### AGING

*12 months on the fine lees in French oak  
demi-muids, regular bâtonnage*

### ACCOLADES

93 – 2021 Grande Cuvée Blanc – James Suckling

93 – 2019 Grande Cuvée Blanc – Jeb Dunnuck

92 – 2017 Grande Cuvée Blanc – Wine Advocate



ERIC SOLOMON  
SELECTIONS

