



DOMAINE LAFAGE

Miraflores Frisant

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.

The vineyards planted along the coast of the Mediterranean in Roussillon have traditionally made lower alcohol wines so Jean-Marc and Eliane have taken advantage of this to select only their most aromatic varieties to make Miraflores Sparkling – a very crisp and dry wine at 11% alcohol but with explosive floral and exotic aromas with a dry mineral finish. Tasting the 2019 vintage recently, we were struck by how this wine was reminiscent of a Picpoul de Pinet in its focus, but with exotic aromas and a small amount of natural CO₂ retained in the bottle from the fermentation.

ORIGIN

France

APPELLATION

Vin de France

SOIL

Sandstone, alluvial gravel

AGE OF VINES

25

ELEVATION

15-25 meters

VARIETIES

Vermentino, Muscat, Viognier, Sauvignon Blanc, Colombar, Macabeu

FARMING

Sustainable

FERMENTATION

Hand harvested, pneumatic pressing, pre-fermentation cooling to allow for a co-fermented in tank, chilled to preserve the natural CO₂ in the wine

AGING

4 months in tank on the fine lees



ERIC SOLOMON
SELECTIONS

