



DOMAINE LAFAGE

Tessellae GSM Old Vines

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.

A joint venture between Eric Solomon and Jean-Marc Lafage, Tessellae Old Vines is assembled from vineyards on the black schist and clay-limestone soils that Jean-Marc Lafage farms near Maury in the Upper Agly valley. A blend of Grenache (40%), Syrah (40%), and Mourvèdre (20%), it is harvested by hand, fermented for a month after a short pre-fermentation maceration, and aged entirely in concrete tanks.

ORIGIN

France

APPELLATION

Côtes du Roussillon

SOIL

Black schist, clay limestone

AGE OF VINES

50+

ELEVATION

150-250 meters

VARIETIES

Grenache, Syrah, Mourvèdre

FARMING

Sustainable

FERMENTATION

Hand harvested, 24 hour pre-fermentation maceration, fermentation in tank, 30 day maceration

AGING

12 months in concrete tanks

ACCOLADES

93 – 2018 Tessellae GSM – Jeb Dunnuck

92 – 2017 Tessellae GSM – Jeb Dunnuck

93 – 2015 Tessellae GSM – Wine Advocate



ERIC SOLOMON
SELECTIONS