



Domaine de la Damase Grenache

Winery Overview: The Latour family has been making wine at Domaine de la Damase since 1872 when the estate was purchased. Sébastien Latour works the vineyards and makes wine with parents Bernadette and Serge. He is the 5th generation of the Latour family to make wine there. Sébastien Latour's mother Bernadette Latour is the official owner (gérant) and therefore you see her name at the labels. She lives in the house beside the domain. Sébastien lives in the mansion of the estate but he's often occupied in the vineyards.

Domaine de la Damase is small (12 ha of vines), organically farmed and have been in conversion into *agriculture biologique* since 2011. The winery might have remained obscure to Americans, at least, if it weren't for Kenny Likitprakong, a Sonoma County winemaker and owner of [Hobo Wine Company](#) who befriended the Latour family and imports some of their wines. Sébastien did a one-year internship with Kenny Likitprakong in Santa Cruz in 2002 which was the first vintage for Hobo Wine Company.



Sébastien and his parents make wines labeled as Côtes du Rhône and Côtes du Rhône Villages Plan-de-Dieu. They also make single varietal bottlings of Grenache and Mourvedre, which because they put "Grenache" and "Mourvedre" on the label instead of Côtes du Rhône, French law says these wines are technically "Vin de Pays de Vaucluse."

Wine Description: The Vin de Pays du Vaucluse Grenache is intended to be a simple straight forward, fruit forward, Earth forward Southern Rhone Valley Grenache. A combination of old and young vine Grenache from Cote du Rhone and Vin de Pays vineyards fermented and aged in concrete tanks. 100% Whole Cluster. Drink through 2017 at least.

Varietal composition:	100% Grenache
Appellation:	Vin de Pays du Vaucluse
Production Area:	Violès, France
Vineyard:	Cotes du Rhone, Vin de Pays vineyards
Vineyard practices:	Organic, conversion into agriculture biologique
Plot characteristics:	Alluvial terrace overlaid with chalky gravel with blue clay
Fermenters:	Concrete tanks
Fermentation:	Indigenous yeast. 100% whole cluster
Oak treatment:	Aged in concrete tanks
Bottling:	No fining or filtering