



Domaine de la Damase Cotes du Rhone

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: A Classic Rhone Valley wine! 60% Grenache, and 40% very old vine Carignane. Fermented in stainless steel tanks with all of the Grenache stems intact during fermentation and aged in old foudres. A blend of Cote du Rhone Villages and Cote du Rhone vineyards. Drink through 2017 at least.

Varietal composition:	60% Grenache, 40% Carignane (85 year old vines)
Appellation:	Cotes du Rhone
Production Area:	Violès, France
Vineyard:	Cotes du Rhone Villages, Cotes du Rhone
Vineyard practices:	Organic, conversion into agriculture biologique
Plot characteristics:	Alluvial terrace overlaid with chalky gravel with blue clay
Fermenters:	Temperature controlled stainless steel tanks
Fermentation:	Indigenous yeast. Grenache stems intact during fermentation.
Malolactic Fermentation:	100% in barrel
Oak treatment:	Aged in old Foudres
Bottling:	No fining or filtering