

The b-Sides - Domaine de la Damase



Super excited about this new Damase wine. A few years back we asked Sebastien about planting some Picpoul and here is his response. Organically farmed “Picpoul de Violes.” The wine is light, fresh, and way too easy drinking. Sourced from one small vineyard in the Vin de Pays de Vaucluse region close to the village of Violes where Sebastien and his family live and make wine. Fermented and briefly aged in stainless steel. Drink now.

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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 in concrete tanks and aged in old Foudres. 100% Whole Cluster. Drink through 2021.

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Another new wine making it's debut here in 2018. This wine, 60% Grenache, 20% Syrah, 10% Mourvedre, and 10% Cinsault is from somewhat younger vines that were replanted when the Plan de Dieu appellation was coming together. Here the first Plan de Dieu from Domaine de la Damase is a pretty wonderful start. Fermented in large oak Foudres. This is drinking surprisingly well now, but we expect to age for at least the next 5+ years.

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Out of love for Mourvedre and Bandol and after being blown away by the Mourvedre being used for blending at the Damase winery and the old vines they are farming, I couldn't help thinking, “what if?” After some persuasion, the what if is in the bottle and on it's 8th vintage in 10 years, being that it is only produced in certain vintages where Mourvedre ripens enough to be bottled alone. Fermented in stainless steel and aged in 225L Barriques. A blend of Gigondas, Cote du Rhone Villages, Cote du Rhone, and Vin de Pays fruit. Will get better with age and air. Hold on to some bottles!

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