

La Traversée, Atelier des Sources

Rhône Valley, France



Product code	ASo4ZZRC
Grapes	Carignan, Grenache, Syrah
Country	FRANCE
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Atelier des Sources
Vintage	2021



Organic



Vegan



Vegetarian

ATELIER DES SOURCES

Producer

This micro-négociant business is run by Simon Tyrrell, Mark Barnett, Charles Derain of Les Deux Cols and Thomas Schmittel of Domaine des Lises in Crozes-Hermitage. Using their deep knowledge of the Rhône Valley and Languedoc, they source high quality grapes from what they regard as exceptional vineyard sites. The team consult regularly with their growers throughout the year and harvesting is done by the Atelier team. The grapes are transported to the Deux Cols winery where the red wines are fermented in stainless steel with further ageing in Burgundy barrels and 600 litre demi-muids. Their white is both fermented and aged in demi-muid.

Tasting Notes

A pronounced nose of plums, blackberries and violets. Medium bodied with a silky, fine texture. Round tannins, refreshing acidity and a long finish.

Viticulture

The vineyard is situated on the northern eastern edge of the village of Tulette, in the Drôme Provençale. The south east facing plot, is on a gentle slope and is co-planted with bush trained Carignan and Grenache vines. The soil is made up of a limestone base with a covering layer of sandy clay that helps retain moisture during the summer months. The climate is Mediterranean with mild winters and hot, dry summers. The northerly Mistral wind blows for approximately 120 days per year, helping to keep down disease pressure as well as retaining acidity. The viticulture here is organic.

Winemaking

The grapes were hand harvested and then vinified separately in stainless steel tanks. 100% de-stemming. Daily, gentle pump overs and cap submersion. Maceration lasted 10 days. The Carignan was aged in 3rd fill 228 litre French oak barriques,

the Syrah in older 600 litres demi-muids and the Grenache in tank for a period of 12 months. The wine was bottled unfiltered and unfined.