

'Le Retour', Atelier des Sources

Rhône Valley, France



Product code	ASo6ZZRC
Grapes	Cinsault
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Atelier des Sources
Vintage	2024



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

Delicate nose of red fruits and autumnal leaves. Light to medium bodied with a fine texture and delicate tannic structure, refreshing acidity and a long finish.

Viticulture

From two separate vineyard sites around the village of Laurens, 23 kilometres north west of Béziers in the Hérault département of the Languedoc. The Syrah is grown on fine, sandy soils over limestone at the base of the hills that form part of the Massif Centrale whilst the Cinsault is planted on schist soils a little higher up at 225 metres altitude. The Syrah is on trellis and the Cinsault is bush trained. The Mediterranean climate is characterised by gentle winters and hot, dry summers. The vineyard work is done according to minimum intervention with the soils being lightly ploughed in spring and summer to remove weeds. Shoot thinning is also carried out to create open, well aerated canopies.

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 12 days. The wine was bottled unfiltered and unfined. Aging took place in 3rd fill burgundy barrels for 10 months.