TINDAL
WINE MERCHANTS

'Le Retour'ORG, 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

A small-scale micro-négociant established by the intrepid Irish 'Rhone Rangers'; Simon, Charles and Gerard. Based on careful sourcing of grapes from exceptional vineyard sites. The wines prioritise transparency and balance, favouring detail over weight.

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 Bezier 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 wintesr 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.