Cotes du Rhone Blanc, 'La Lumiere', Atelier des Sources

Rhône Valley, France

Product code	ASo8ZZWC
Grapes	Bourboulenc, Rousanne
Country	FRANCE
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Atelier des Sources
Vintage	2025

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 complex nose of white peach, pear, fennel and acacia. Medium bodied with a genereous mouthfeel underpinned by a fine core of acidity that helps keep the wine fresh and lively.

Winemaking

The grapes are hand harvested, pressed whole bunch and then cold settled for 24 hours. Vinification and 12 months further aging takes place in 600 litre French oak demi-muids (66% new oak, 33% second fill).