

## 'Les Allers-Retours', Atelier des Sources

Rhône Valley, France



<b>Product code</b>	AS10ZZRC
<b>Grapes</b>	Syrah
<b>Country</b>	FRANCE
<b>ABV%</b>	14
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Atelier des Sources
<b>Vintage</b>	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

Medium bodied with flavours of black fruits such as black cherries and blackberries. Ripe tannins, refreshing acidity and a long finish. A pronounced nose of black fruits and black olives. Medium bodied with flavours of black fruits such as black cherries and blackberries. Ripe tannins, refreshing acidity and a long finish.

## Winemaking

The grapes were hand harvested. 85% of the crop was crushed and destemmed and 15% added whole bunch. Fermentation took place in stainless steel tanks with extraction done by daily pump overs. Maceration lasted for 10 days and the malolactic fermentation and a further 12 months ageing took place in 228 litre French oak barrels.

## Awards

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