

CHATEAU DES RONTETS

Chateau des Rontets has been owned by the Gazeau-Varambon family since 1850 and is located on top of a hill overlooking the village of Fuisse. All the vines, except for one plot (Pierrefolle), surround the house in a clos. Fabio Montrasi was born in Milano where he met his wife Claire Gazeau and where the two worked, for a number of years, as architects before deciding to exchange a city life for a farmer's existence. They moved back to Claire's familial home and began work on the vineyards, slowly returning the soil to its natural state. The terroir at Rontets is comprised of a mixture of clay and limestone with fairly pebbly subsoil which favors good drainage.



The property is 6.5 hectares. The oldest vines were planted in 1910 and 1920. These vines go into the tete de cuve "Les Birbettes". The rest of the vines in the clos were planted between 1945 and 2000 and make up the Clos Varambon every year. Pierrefolle is 500 meters away on an opposing hillside where the vines average 35 years old. Since 1996, an additional hectare has been planted with Massale selection (no clones). Organic agriculture was practiced from the first day Claire and Fabio took control of the Chateau to protect the variety and diversity of the ecological system. The couple's first aim is to produce grapes of the highest quality. Harvest is done by hand and the bunches are placed into small cases in order to respect the integrity of the fruit.

"The Pouilly-Fuissé *Una Tantum* is an exceptional cuvée produced only for the 2015 vintage: as a matter of fact, the latin expression "Una Tantum" means "only once". It is a blend of all the last juices extracted from the different pressings of all the vineyards of our estate, including the very old ones, after a 3 hours long and gentle squeezing process of the grapes."

POUILLY FUISSE "UNA TANTUM"



Varietal/Blend: 100% Chardonnay
Farming: certified organic (Ecocert) / no synthetic sprays or chemical weeding
Altitude: 350m
Soil: limestone and clay
Ave Year Vines Planted: 1970
Yeast: natural
Fermentation: the must for this wine is the final tail end pressing of all the estate vineyards after a 3 hour cycle in the press / the fermentation moves from stainless steel to finish in used oak barrels
Aging: 18 months in used Chassin, Seguin Moreau and Dargaud barrel
Alcohol: 14.5%
Acidity: TA 3.60 g/L // pH 3.35
Sulfur: 62 mg/L
Fined: no
Filtered: light, Kieselguhr method

The must for Una Tantum "has a lower acidity and higher pH than the rest, and the wines which it produces generally have a more straightforward and accessible expression and can be enjoyed in more informal situations than our standard cuvee."

-Winemaker's Notes

Country: France
Region: Burgundy
Sub Region: Maconnais
Vineyard: Clos Varambon
Vineyard Size: 4.5 hectares

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