

# 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 tête 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.

"We consider Gamay as one of the most interesting and peculiar grape varieties, and we are convinced that its potentiality and specificity can express at their best on the *terroirs* of Beaujolais. Our idea of the wines of Beaujolais is embodied by the works of Jules Chauvet, and we vinify our Saint-Amour following the methods of carbonic maceration which he developed at the beginning of the 1950s. This method requires a great attention to details concerning the ripening and the integrity of all the components of the grape, because it excludes destemming and adding sulfite during the fermentation."

## SAINT-AMOUR COTE DE BESSET



**Varietal/Blend:** 100% Gamay  
**Farming:** certified organic (Ecocert) / no chemical sprays or chemical weeding  
**Altitude / Exposure:** 360m / E  
**Soil:** silt and granite  
**Ave Year Vines Planted:** 1970  
**Vine Training:** goblet  
**Harvest Technique:** by hand  
**Fermentation:** carbonic maceration 2-4 weeks / whole cluster press into 30hl oak vats and 400L and 228L barrels  
**Aging:** 12-18 months in barrel (none new / cooperage: Chassin, Seguin Moreau, Dargaud)  
**Alcohol:** 12.5%  
**Sulfur:** 0.1mg/L  
**Yeast:** ambient  
**Fined:** no  
**Filtered:** no  
**Country:** France  
**Region:** Burgundy  
**Sub Region:** Beaujolais  
**Vineyard:** estate  
**Vineyard Size:** 0.5 hectares