

# vinous (92-93)<sub>pts</sub>

## Château des Rontets 2016 Pouilly-Fuissé Les Birbettes

Mâconnais, Burgundy

White wine from France

### Drinking window:

(from the older vines in the *clos* surrounding the house; there's more CO<sub>2</sub> here as this wine was the last to be racked): Bright yellow. Seriously deep scents of lemon, mandarin orange, minerals and crushed herbs. Penetrating and a bit youthfully tight but citrusy, dry and classic, conveying an impression of density without weight that I find more often in wines from Vergisson. These three 2015s are between 13% and 13.5% in alcohol, with less than two grams per liter of residual sugar; the higher-octane '15s finished with three to four grams of sugar and had to be filtered.

Stephen Tanzer. Tasting date: October 2017

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From Mâconnais 2016 and 2015: Dealing with the Elements (Nov 2017)

### Château Des Rontets

This estate lost 70% of its crop to the hail in 2016, making an average yield of just 18 hectoliters per hectare, and actually purchased some grapes for the first time to partly make up for the lost production. The harvest began on September 16 and was finished in just three and a half days owing to the tiny quantity, said Fabio Montrasi. He told me that the '16s are "a little like the '14s, with pHs on the high side, normal sugars, but healthy acidity levels around 4.5 grams per liter." The young '16s from barrel showed impressive potential.

Vinous reader may recall that I did not provide tasting notes on Montrasi's 2015s last year as they were still fermenting their sugars. In the end, they only finished in the spring of 2017 (they were bottled between April and July) and even then some residual sugar remained. "The wines were very high in alcohol and the yeasts were tired, so we had to inoculate to finish the fermentations," Montrasi explained. "But the wines have turned out less extreme than I feared."

### Grape/Blend

Chardonnay

### Release price

Not Available

# vinous (90-92)<sub>pts</sub>

## Château des Rontets 2016 Pouilly-Fuissé Pierrefolle

Mâconnais, Burgundy

White wine from France

### Drinking window:

(from east-facing vines on deep soil over granite bedrock): Pale yellow. Lemon and mandarin orange zest aromas are complicated by a buttery nuance and lifted by a floral topnote. Rounder than the Clos Varambon, conveying an impression of lower acidity, but its minerality gives the wine a light touch. No shortage of verve here! Spicier than usual for this wine at this early stage, and still rather backward, finishing with lovely clarity and length and lemony grip. Montrasi notes that the average age of the 400-liter barrels used to ferment this wine may have been a bit younger than usual owing to the small size of the crop. This sheltered, east-facing site normally does better in vintages with good natural acidity, and indeed I preferred this bottling to its considerably fatter 2015 sibling, which weighs in at 15.3% alcohol.

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Chardonnay

### Release price

Not Available

# vinous (90-91)<sub>pts</sub>

## Château des Rontets 2016 Pouilly-Fuissé Clos Varambon

Mâconnais, Burgundy

White wine from France

### Drinking window:

(made from the vineyards around the house, except for the oldest vines):  
Bright yellow. Clean, expressive scents of orange peel, lemon and flint.  
Concentrated, penetrating wine with an exhilarating, cool lemon-lime edge and serious minerality to cut the impression of thickness. Finishes brisk and firm, with a sensation of strong acidity. (Incidentally, I also sampled the 2016 Bourgogne Blanc, made from purchased fruit, and it's a fairly serious, classically dry wine with elements of citrus fruits, peach and salinity and a firm-edged finish featuring a note of lemon zest. Montrasi will make this wine again in 2017, supplementing his purchases of fruit with some of his own grapes.)

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