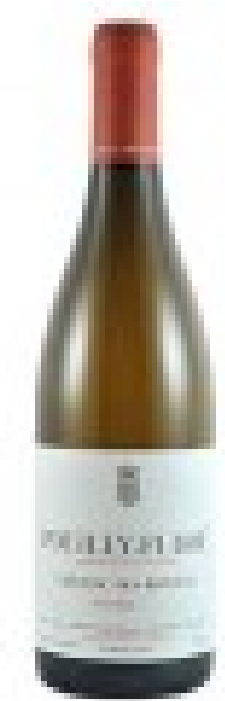


Chateau des Rontets Pouilly-Fuisse "Pierrefolle" 2017 dry white MAGNUM



Product price:

€195.00

Product features:

Area: BURGUNDY

Winemaker: Claire et Fabio Montrasi

Vintage: 2017

Appellation: Pouilly-Fuissé

Color: dry white

Unit Price: 30-50 €

Size: 150cl

organic or not: biodynamic and organic certified
agriculture

Cuvee: pierrefolle

RVF: 16/20

Bettane + Desseauve: 17.5/20

Wine Advocate (Parker): 93/100

Cépage dominant: chardonnay

Product short description:

93/100 Robert Parker's Wine Advocate

Product description:

Robert Parker's Wine Advocate (William Kelley, août 2019) : 93/100. *The 2017 Pouilly-Fuissé Pierrefolle reveals aromas of confit lemons, ripe pear, wheat toast and frangipane. On the palate, it's medium to full-bodied, ample and satiny textured, with a fleshy core, good concentration and a saline finish. As readers will remember, this cuvée hails from a parcel planted on granitic soils that's located outside the château's walled "Clos." It's always the ripest wine in the cellar as well as the lowest in acidity, but it develops reliably well in bottle, and it possesses a different texture from Fabio's cuvées from limestone soils. There are also some muscaté selections of*

*Chardonnay planted here, which only emphasizes the terroir's tendencies. **Drink date 2020-2033.***