

# Chateau des Rontets Pouilly-Fuisse "Clos Varambon" 2022 dry white



Product price:

**€216.00**

Product features:

Area: BURGUNDY

Winemaker: Claire et Fabio Montrasi

Vintage: 2022

Appellation: Pouilly-Fuissé

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Bettane + Desseauve: 93/100

Cépage dominant: chardonnay



Product short description:

**93/100 RVF.** Already particularly seductive, quite structured on the attack then mineral and saline on the finish, one can sense a great chardonnay in a few years.

Product description:

**PRESENTATION OF CHATEAU DES RONTETS**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

Comments on this

Château des Rontets Pouilly-Fuissé "Clos Varambon" 2022 dry white:

Guide RVF of the Best Wines of France 2026 (Sept. 2025): **93/100**. *Beautiful dry extract in the Clos*

*Varambon, precise, fresh and lively wine.*

**Guide Bettane + Desseauve 2026 (Sept. 2025): 93/100.**

**Technical sheet written by the domaine:**

**Blend:** The Pouilly-Fuissé Clos Varambon cuvée is produced with all the vines in the Clos planted after 1945. It consists of several plots with different ages and rootstocks, for a total area of 4.6 hectares, of which only one hectare comprises young vines less than 20 years old.

**Vinification:** It is carried out in recent 30-hectoliter foudres, in 400 and 228-liter barrels without the use of new wood. This cuvée is bottled after 12 to 18 months of aging, generally following a light Kieselguhr filtration on white earth. However, we tend never to practice fining, as aging on lees allows the wines to acquire sufficient stability, and because we believe this practice can deplete their aromatic potential.

**The wine:** Clos Varambon is a wine designed to be **enjoyed in its youth**, and for this reason, we have decided to vinify it mainly in large volumes and without new barrels to take advantage of the benefits of wood while seeking a more immediate and direct expression of the fruit. Depending on the vintages, this cuvée can **easily age between 6 and 10 years**: over the years, the aromatic palette will transform from white flowers and fresh fruits to an evocation of dried fruits, encaustic aromas, and spices.

If you like the wines of Château des Rontets, you might also appreciate those of [Domaine de la Soufrandière](#)