

Winemaker:
Marine Bonnet and Pierre Cotton

Region: Beaujolais

Location: Odenas (winery),
Les Grillés (plot)



Côte de Brouilly "Les Grillés"

BONNET COTTON

Appellation: Côte de Brouilly

Varietals: 100% Gamay

Age of the vines: 60 years old

Farming: Organic

Pruning: Gobelet

Vineyard/Terroir: Stony yellow soil on a southern exposition.

Vinification: After a manual harvest the grapes go for a carbonic maceration vinification in whole bunch, spontaneous fermentations in native yeasts.

Elevage: Aged in foudre and barrels for 8 months, unfiltered, unfined and no SO2 added.

About the winemaker:

Pierre Cotton's family has been farming and producing wine at the same cellar in Odenas since 1856. Legend has it that the large chai dotted with cavernous cellars was built in the 18th century to make the wines for the nearby Chateau de Pierreux, and over the years, it has housed a rotating group of producers.

Today, Pierre and his partner Marine are the sole producers to make wine here. After working for a short stint as a motorcycle mechanic, Pierre spent two years in the Loire Valley before returning to the domaine. In 2014, he reclaimed one hectare of Côte de Brouilly for his first cuvée, 100% Cotton. Over the next few years, he reclaimed another two hectares around Brouilly from the family holdings, purchased one hectare in Fleurie, one hectare of Régnié, one



hectare of Beaujolais, and planted a small patch of Beaujolais Blanc on a unique vein of limestone near the domaine.