



Pierre Cotton Beaujolais Le Pré 2018 - not produced in 2019 due to frost

Le Pré is an atypical parcel with a sandy terroir in Charentais. Pierre decided to isolate it as a single vineyard as an experiment to see what it would bring.

All of the red wines at Cotton are vinified with native yeast and without SO₂ in concrete tanks, and then aged underground in century-old large foudres that were originally build for holding beer and then repurposed in the 1950s and 60s.



Technical Information

VARIETAL: Gamay	COUNTRY: France
TYPE: Red Wine	APPELLATION: Beaujolais
RESIDUAL SUGAR:	ALC: 13.70%
SO ₂ TOTAL:	PRODUCTION: 4000 bottles
VEGAN: Yes	UPC: 046139084412

Viticulture

FARMING: Organic Certified	SOIL TYPE: Sand and granite at the bottom of the hillside
VINEYARD: Le Pré	PRUNING: Gobelet
VINE AGE: 1927, 1940s, 1970s	EXPOSITION: Flat
VINEYARD SIZE: 0,8 ha	ALTITUDE:

Vinification and Elevage

VINIFICATION: Semi-carbonic vinification in large cement tanks. No sulfur added during the vinification.
ELEVAGE: 6 months in used foudres and 20% in barrels
SO ₂ USE: None
FINING & FILTERING: Unfined and Unfiltered

About Pierre Cotton

After working for a short stint as a motorcycle mechanic, Pierre Cotton reclaimed 1 hectare of Côte de Brouilly from his family to make his first cuvée called 100% Cotton. Inspired by tasting wines with compatriot friends Yann Bertrand, Jules Metras, and Keke Descombes, Pierre's wines are all farmed organically and made without any sulfur. Vinification is semi-carbonic in large cement tanks, and then the wines are aged for 8-9 months in old foudres that range in size from 14 to 42 hectoliters.

Following on the success of his first wine, Pierre has fully taken over the family domaine and expanded with the help of his partner Marine Bonnet who officially joined the domaine. Marine has a background as an agronomist specialized in viticulture, and Pierre and Marine now manage the vineyards and winemaking together.

