



Pierre Cotton Beaujolais Rouge 2019

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Technical Information

VARIETAL: Gamay	COUNTRY: France
TYPE: Red Wine	APPELLATION: Beaujolais
RESIDUAL SUGAR:	ALC: 12.00%
SO2 TOTAL:	PRODUCTION: 5000 bottles
VEGAN: Yes	UPC: 046139084399

Viticulture

FARMING: Organic Certified	SOIL TYPE: Clay Limestone + Sandy Granite
VINEYARD: Commune de Charentais	PRUNING: Gobelet
VINE AGE:	EXPOSITION: East
VINEYARD SIZE:	ALTITUDE:

Vinification and Elevage

VINIFICATION: Carbonic maceration with whole clusters, spontaneous fermentation with native yeasts
ELEVAGE: Ageing in "foudres" for 8 months
SO2 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.

