



Pierre Cotton Brouilly 100% Cotton Les Mines 2019

Typically, the domaine only produces one wine from Brouilly - 100% Cotton, a blend of two parcels - "Les Mines" and "Bonneze". In 2020, Pierre and Marine decided to make two separate cuvées because it's the last year they will be able to harvest grapes from the Bonneze parcel, which their family has been leasing for two generations but was recently sold and reclaimed by the new owner. To make things even more confusing - because these ephemeral cuvées only exist for one year, they decided to use the 100% Cotton labels, so the indication will only be on the back label.



Enjoy comparing these two terroirs in 2020, and if you don't get the chance, don't worry too much because we'll return to 100% Cotton in the future, but only from Les Mines.

Technical Information

VARIETAL: Gamay	COUNTRY: France
TYPE: Red Wine	APPELLATION: Brouilly AOP
RESIDUAL SUGAR:	ALC: 14.10%
SO2 TOTAL:	PRODUCTION: 5300 bottles
VEGAN: Yes	UPC: 046139084443

Viticulture

FARMING: Organic Certified	SOIL TYPE: Pink granite soil
VINEYARD: Les Mines	PRUNING: Gobelet
VINE AGE: 1960s-1970s	EXPOSITION: North
VINEYARD SIZE: 1,5 ha	ALTITUDE:



Vinification and Elevage

VINIFICATION: Vinification with whole clusters carbonic maceration ; spontaneous fermentation with native yeasts
ELEVAGE: Ageing in wooden "foudres" and barrels during 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.

