



Pierre Cotton Côte de Brouilly 100% Cotton 2019

Located just next to the winery in Odenas, Cotton's parcel of Côte de Brouilly is on a unique terroir of "corne verte" that Pierre says is found nowhere else in the Beaujolais. Corne Verte is a blend of pink granite and diorite. The Côte de Brouilly 100% Cotton was the first cuvée Pierre made, and remains the emblematic wine of the domaine - a structured powerful gamay that magically retains the easy drinking bonhomie of the best wines of the Beaujolais.

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: Cote de Brouilly
RESIDUAL SUGAR:	ALC: 13.00%
SO2 TOTAL:	PRODUCTION: 2700 bottles
VEGAN: Yes	UPC: 046139084467

Viticulture

FARMING: Organic Certified	SOIL TYPE: "Corne verte" soil : a unique blend of pink granite and blue diorite
VINEYARD:	PRUNING: Gobelet
VINE AGE: 65 years average	EXPOSITION: South
VINEYARD SIZE: 1 ha	ALTITUDE: 280 m - Midway up the hill

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.

