



Pierre Cotton Côte de Brouilly La Chapelle 2019

Pierre and Marine jumped at the chance to acquire this small parcel above the winery at the very top of the Côte de Brouilly. This is the highest elevation vineyard in the appellation, located just before the small chapel at the top of the hill in Odenas, and so they named the wine "La Chapelle". It is a supremely elegant gamay with the same unique blue diorite terroir found in "Les Grilles", but at a higher altitude.

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. They range in size from 14 - 48 hectolitres.



Technical Information

VARIETAL: Gamay	COUNTRY: France
TYPE: Red Wine	APPELLATION: Cote de Brouilly
RESIDUAL SUGAR:	ALC: 13.00%
SO2 TOTAL:	PRODUCTION: 3000 bottles
VEGAN: Yes	UPC: 046139084436

Viticulture

FARMING: Organic Certified	SOIL TYPE: Blue diorite
VINEYARD: La Chapelle	PRUNING: Gobelet
VINE AGE:	EXPOSITION: South
VINEYARD SIZE:	ALTITUDE: 400 m

Vinification and Elevation

VINIFICATION: Vinification with whole clusters carbonic maceration ; spontaneous fermentation with native yeasts
ELEVAGE: Ageing in wooden "foudres" and barrels during 8 months
SO2 USE: 10mg/L during bottling
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.

