



## Pierre Cotton Côte de Brouilly Les Grilles 2019

The combination of pink, yellow, and red granite is only found in this 1.5 hectare parcel called Les Grillés, or The Grids, which refers to the various layers of rock, located on the slope just next to the winery in Odénas. Les Grillés was the first single vineyard parcel Cotton produced, and is often the richest wine of each vintage.

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

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|-----------------|-------------------------------|
| VARIETAL: Gamay | COUNTRY: France               |
| TYPE: Red Wine  | APPELLATION: Cote de Brouilly |
| RESIDUAL SUGAR: | ALC: 13.00%                   |
| SO2 TOTAL:      | PRODUCTION: 3000 bottles      |
| VEGAN: Yes      | UPC: 046139084474             |

### Viticulture

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| FARMING: Organic Certified | SOIL TYPE: Corne Verte - a blend of yellow and pink granite, clay, and diorite found only in Odénas |
| VINEYARD: Les Grillés      | PRUNING: Gobelet  |
| VINE AGE: 60 years         | EXPOSITION: South   |
| VINEYARD SIZE: 1,5 ha      | ALTITUDE: 280 m - Midway up the hill  |

### Vinification and Elevage

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| VINIFICATION: Vinification with whole clusters carbonic maceration ; spontaneous fermentation with native yeasts |
| ELEVAGE: Ageing 11 months in used wooden "foudres" and barrels   |
| SO2 USE: None  |
| FINING & FILTERING: Unfined and Unfiltered   |

### About Pierre Cotton

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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.

