



## Pierre Cotton Fleurie Poncié 2019

Fleurie Poncié comes from a beautiful old gamay vineyard facing south towards the village of Fleurie. The grapes are vinified exactly the same as Cotton's other wines, showcasing the difference between his native terroir of Brouilly and the softer (dare we say refined?) wines from Fleurie.

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: Fleurie AOP
RESIDUAL SUGAR:	ALC: 13.00%
SO2 TOTAL:	PRODUCTION: 4300 bottles
VEGAN: Yes	UPC: 046139084450

### Viticulture

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FARMING: Organic Certified	SOIL TYPE: Granite
VINEYARD: Poncié	PRUNING: Gobelet
VINE AGE: 1960s-1970s	EXPOSITION: South
VINEYARD SIZE: 1 ha	ALTITUDE: 330 m



### Vinification and Elevage

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VINIFICATION: Vinification with whole clusters carbonic maceration ; spontaneous fermentation with native yeasts

ELEVAGE: Ageing in wooden "foudres" and barrels during 8 months

SO2 USE:

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.

