



## Pierre Cotton Regnié Les Buillats 2019

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: Regnie
RESIDUAL SUGAR:	ALC: 11.50%
SO2 TOTAL:	PRODUCTION: 3200 bottles
VEGAN: Yes	UPC: 046139084405

### Viticulture

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FARMING: Organic Certified	SOIL TYPE: Yellow Granite with some Sand
VINEYARD: Les Buillats	PRUNING: Gobelet
VINE AGE: 1927, 1940s, 1990s	EXPOSITION:
VINEYARD SIZE: 0,8 ha	ALTITUDE:



### Vinification and Elevage

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VINIFICATION: Vinification with whole clusters carbonic maceration ; spontaneous fermentation with native yeasts
ELEVAGE: 6 months in used foudres and 20% in 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.