



## Pierre Cotton Vin de France Blanc 2019

This small cuvée of Chardonnay comes from Cotton's own vines and purchased fruit from their immediate neighbors who also farm organically. It was vinified and bottled completely without any added SO2.



### Technical Information

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VARIETAL: Chardonnay	COUNTRY: France
TYPE: White Wine	APPELLATION: Vin de France
RESIDUAL SUGAR:	ALC: 14.10%
SO2 TOTAL:	PRODUCTION: 2000 bottles
VEGAN: Yes	UPC: 046139084375

### Viticulture

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FARMING: Organic Certified	SOIL TYPE: Clay limestone
VINEYARD: Blend of neighbors and own vines in Blacé	PRUNING: Guyot simple
VINE AGE: 2010s	EXPOSITION:
VINEYARD SIZE: 0.3 ha + negoce (bio)	ALTITUDE:

### Vinification and Elevage

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VINIFICATION: Direct press, spontaneous fermentation with native yeasts.

ELEVAGE: Resin tanks, bottled in april unfinned, unfiltered

SO2 USE: None

FINING & FILTERING: Unfinned 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.

