



Pierre Cotton Vin de France Ygueule 2019

Ygueule is a blend of declassified grapes from the domaine's Beaujolais and Brouilly vineyards that doesn't quite match the quality for those cuvées. Ygueule (pronounced EE-gull) is another natural wine pun: Gueule is a slang word for a face, and the leading Y seems to be just an invention by Pierre's jokester designer Romain Renoux so he could draw birds on the label, who sardonically chirp "Glou Glou" (the now international natural wine term for easy drinking).



Technical Information

VARIETAL: Gamay	COUNTRY: France
TYPE: Red Wine	APPELLATION: Vin de France
RESIDUAL SUGAR:	ALC: 12.50%
SO2 TOTAL:	PRODUCTION: 3500 bottles
VEGAN: Yes	UPC: 046139084382

Viticulture

FARMING: Organic Certified	SOIL TYPE: Limon (Sandy) Granite
VINEYARD: Cércié - Champs Lévrier (next to Morgon)	PRUNING: Cordon
VINE AGE: 2016	EXPOSITION:
VINEYARD SIZE: 0,3 ha	ALTITUDE:

Vinification and Elevage

VINIFICATION: Native yeast, carbonic fermentation
ELEVAGE: Ageing in old foudres for 7 months - bottled in april
SO2 USE: None
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.

