

**Winemaker:** Marine Bonnet and Pierre Cotton

**Region:** Beaujolais

**Location:** Odenas



# Piscine Olympique

BONNET COTTON

**Appellation:** Vin de France

**Varietals:** Gamay, muscaris, souvignier gris.

**Farming:** Organic.  
Grapes are hand harvested.

**Vinification:** All three grape varieties are macerated together in whole bunches using the in alternating layers method. Spontaneous wild yeast fermentation.

**Elevage:** Aged 8 months in tanks, no fining, unfiltered, no sulfites added.

## About the winemaker:

Pierre Cotton's family has been farming and producing wine at the same cellar in Odenas since 1856. Legend has it that the large chai dotted with cavernous cellars was built in the 18<sup>th</sup> century to make the wines for the nearby Chateau de Pierreux, and over the years, it has housed a rotating group of producers.

Today, Pierre and his partner Marine are the sole producers to make wine here. After working for a short stint as a motorcycle mechanic, Pierre spent two years in the Loire Valley before returning to the domaine. In 2014, he reclaimed one hectare of Côte de Brouilly for his first cuvée, 100% Cotton. Over the next few years, he reclaimed another two hectares around Brouilly from the family holdings, purchased one hectare in Fleurie, one hectare of Régnié, one



hectare of Beaujolais, and planted a small patch of Beaujolais Blanc on a unique vein of limestone near the domaine.