

DOMAINE BONNET-COTTON CÔTE DE BROUILLY 'LES GRILLES'



100% Gamay. Sweet and complex aromas of cherry, smoked meat and licorice with hints of lavender and spices. Stunningly elegant and subtle; smooth flavors of strawberry, leather and earth with smoky tannins. A deep and spicy wine with lots of freshness. Organic.

The combination of pink, yellow and red granite is only found in this 3.7-acre parcel called *Les Grillés* (The Grids) which refers to the various layers of rock located on the slope just next to the winery in Odénas. *Les Grillés* was the first single-vineyard parcel Cotton produced and is often the richest wine of each vintage. The vineyard is 2.5 acres. The vines are 60-years-old. The grapes were harvested by hand. Spontaneous fermentation in cement tanks with indigenous yeasts. Aged 8-12 months in wood. Unfined/unfiltered.

Pierre Cotton's family has been farming & producing wine at the same cellar in Odenas, in Beaujolais France, since 1856 (today he and his partner Marine are the sole producers to make wine here). After working for a short stint as a motorcycle mechanic, Pierre decided to become an oenologist at the age of 20 and spent two years in the Loire Valley before returning to the domaine. Legend has it that their large cave, with its cavernous cellars, was built in the 1700s. In 2014, Pierre reclaimed 1 hectare of Côte de Brouilly for his first cuvée called - 100% Cotton. In 2020, Pierre's partner Marine Bonnet officially joined the domaine. Marine has a background as an agronomist specialized in viticulture, and Pierre and Marine now manage both the vineyards and winemaking together. Their wines are all farmed organically & made without any sulfur. All of the red wines (100% Gamay, from vines 50-70 years old) are vinified with native yeasts in concrete tanks, then aged underground in century-old *foudres* that were originally built for holding beer & repurposed in the 1950s-60s.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

DOMAINE BONNET- COTTON CÔTE DE BROUILLY 'LES GRILLES'

100% Gamay. Sweet & complex aromas of cherry, smoked meat, licorice, lavender & spices; smooth flavors of strawberry, leather & earth with smoky tannins; stunningly elegant & subtle; a deep & spicy wine with lots of freshness. Organic.

Shelf Talker:

BONNET-COTTON CÔTE DE BROUILLY 'LES GRILLES'



100% Gamay. The combination of pink, yellow & red granite soil is only found in this 3.7-acre parcel next to the winery in Odénas Beaujolais called *Les Grillés*.

Sweet & complex aromas of cherry, smoked meat & licorice with hints of lavender & spices. Stunningly elegant & subtle; smooth flavors of strawberry, leather & earth with smoky tannins. A deep & spicy wine with lots of freshness.

AN EASTERLY WINE SELECTION