

DOMAINE BONNET-COTTON BROUILLY 'LES MINES'



100% Gamay. Complex aromas of rich black fruit and spice. Full and round with salty minerality.

Great paired with gamey meats and red sauces. Organic.

From the Les Mines parcel, which has pink granite soil, planted in the 1960s-1970s. 3.7 acres with Northern exposure. 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.

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Tasting Note:

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Shelf Talker:

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