

## DOMAINE BONNET-COTTON VIN DE FRANCE GAMAY

100% Gamay. Earthy, with red fruit, chalky minerality, blackberry and leather. Light tannins and fresh acidity.

Perfect barnyard funk and notes of yeasty bread. So fun to drink! Organic.

The Vin de France Gamay is a blend of declassified grapes from the domaine's Beaujolais and Brouilly vineyards that don't quite match the quality for their eponymous cuvées, as well as some free run juice from the carbonic maceration of other cuvées. The vineyard is Cércié - Champs Lévrier (next to Morgon) and is .74 acres. The soil is old alluvial deposits (sandy granite.) The vines were planted in 2016. The grapes were harvested by hand. Carbonic maceration with whole clusters and spontaneous fermentation with native yeasts. Aged 7 months in foudres. 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 VIN DE FRANCE GAMAY

100% Gamay. Earthy, with red fruit, chalky minerality, blackberry & leather; light tannins & fresh acidity; perfect barnyard funk & notes of yeasty bread. Organic.

## Shelf Talker:

