

featured flight of the month
domaine bonnet-cotton gamay
\$38 wine flight & \$20 cheese pairing



After working for a short stint as a motorcycle mechanic, in 2014, Pierre Cotton reclaimed one hectare of Côte de Brouilly from his family to make his first cuvée called ‘100% Cotton.’ Inspired by tasting wines with young Beaujolais compatriots Yann Bertrand, Jules Metras, and Keke Descombes, Pierre’s wines are all farmed organically and vinified with precious little sulfur (if any at all – some cuvées are without any – and never more than 10g/l). Following the success of his first wine, Pierre fully took over the family Domaine in 2015. Now, Pierre has expanded the breadth of the winery’s vision and focus with input from his partner, Marine Bonnet, who officially joined the Domaine in 2020, resulting in the Domaine’s name change to Bonnet-Cotton.

All of the wines at Bonnet-Cotton are vinified with native yeast and without SO₂ in concrete tanks, then aged underground in century-old large foudres. (These were originally built for holding beer and then repurposed in the 1950s and 60s.) The foudres in which the wines rest range in size from 1400 – 4800L. Winemaking style is typically partial carbonic maceration; Pierre and Marine will use a touch of SO₂ (max 10g/l) before bottling if they sense that an entire foudre is anything less than perfect. Most cuvées receive no sulfur additions as long as there isn’t need; the practice is very dependent on vintage and specific barrel. Overall, these are structured Brouilly wines that represent both the strength of the cru but also the freshness and liveliness of the producer—not nearly as dark and black as this southerly village of Odénas might provide.

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2020 PIERRE COTTON 'YGUEULE', VIN DE FRANCE
~~\$48~~ \$65 ONLY AVAILABLE WITH FLIGHT

The most playful wine at the Bonnet-Cotton domain; 'Yguele' is a medieval French word for something like 'gullet.' They mean for this wine to be drunk young and easily! Full carbonic maceration of whole clusters in cement tank; then aged in those same for around eight months. Unfined, unfiltered, a touch of SO₂.

paired perfectly with
KUNIK
THURMAN, NY

Kunik is a unique and voluptuous trip crème cheese only made in Thurman, NY in the Warrensburg area at a small family farm. It is a white mold-ripened wheel made from *goat's milk* and Jersey *cow cream*. The blend makes Kunik far richer and more flavorful than a brie-type cheese yet more subtle and sumptuous than similarly ripened goat cheeses.

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2020 PIERRE COTTON, BEAUJOLAIS, BURGUNDY
\$20|\$72

Hailing from a single vineyard called the 'Commune de Charentais,' this pure Gamay comes from a mix of clay-limestone and sandy granite soils. Full carbonic maceration of whole clusters in cement tank; then aged in foudre for nine months. Unfined, unfiltered. <10g/l SO2 added before bottling.

paired perfectly with
ADARRE
LOIRE VALLEY, FRANCE

Take a bite and travel to the French countryside. Named for the serene mountains that line the border between France and Spain, this creamy blend of *pasteurized sheep and goat's milk* is not to be missed. Aged for seven months, each wheel develops a roasted walnut flavor with a buttery caramel note and a subtle trace of stone fruit.

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2020 PIERRE COTTON, 'LES MINES', BROUILLY, BURGUNDY
\$27|\$97



Typically, the Bonnet-Cotton Domaine only produces one wine from Brouilly— ‘100% Cotton,’ which is a blend of two parcels, “Les Mines” and “Bonnège.” In 2020, Pierre and Marine decided to make two separate cuvées, as it’s the last year they’ll be able to harvest grapes from the Bonnège parcel: their family leased this parcel for two generations, but it was recently sold and reclaimed by the new owner. Because these ephemeral cuvées will only exist for this vintage, Pierre and Marine decided to use the ‘100% Cotton’ labels, so the designation will only be on the back label. ‘Les Mines’ as a lieu-dit is 1.5ha, with vines planted in the 1950s and ’60s on fully pink granite soils. Full carbonic maceration of whole clusters in cement tank, then aged in foudre for nine months. Unfined, unfiltered. No SO2 added. This will be the lieu-dit from which their Brouilly ‘100% Cotton’ will continue to be produced at the Domaine for 2021 and onward. Spontaneous fermentation with whole clusters carbonic maceration in concrete. Ageing in wooden Certified Organic.

paired perfectly with
FONTAL
AOSTA VALLEY, ITALY

Fontal Cheese is an Italian semi-hard cheese made from *pasteurized cow's milk*. It comes from the Aosta Valley and is made exclusively with milk from alpine cows. Its dough is pale yellow, elastic, soft and has a few small holes.

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2020 DOM. BONNET-COTTON '100% COTTON', BROUILLY
\$29/\$104

Located right next to the Bonnet-Cotton winery in Odéas, Cotton's parcel of Côte de Brouilly is on a unique terroir of 'corne verte,' a particular soil blend of pink granite and diorite which Pierre claims is found nowhere else in the Beaujolais. The Côte de Brouilly '100% Cotton' was the first cuvée Pierre made, and it remains the emblematic wine of the Domaine: a structured, powerful Gamay that retains the freshness and easy-drinking quality of the best Beaujolais. Full carbonic maceration of whole clusters in cement tank, then aged in foudre for nine months. Unfined, unfiltered. <10g/l SO2 added before bottling.

paired perfectly with
BEAUFORT
SAVOIE, FRANCE

Beaufort is a remarkable cheese, one of the noble Alpine cheeses. It's produced exclusively from *unpasteurized cow's milk* in the French Alps of the Haute-Savoie, from the milk of cows that, in the best examples of the cheese, graze on sustainable mountain pastures, imparting unique grassy, flowery aromas to the meaty cheeses, which have a firm yet buttery taste which melts easily in the mouth. It has a dense, pliable texture with bold flavors that range from toasted cream and hazelnuts to cooked onions and hay.