

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LAURENT MOUTON

AOP Givry
White**PRESENTATION**

Located in the heart of Givry, on the Côte Chalonnaise, Domaine Laurent Mouton is a key player in the appellation. Coming from a lineage of winemakers, Laurent Mouton took over the family estate in 2002, perpetuating a know-how passed down for four generations. The estate spans 12 hectares, exclusively planted with Pinot Noir and Chardonnay, the flagship grape varieties of Burgundy. Each parcel receives meticulous attention: reasoned cultivation, regular plowing, yield control, and rigorous grape sorting. In the cellar, Laurent Mouton adopts slow and natural fermentations, using indigenous yeasts to preserve the expression of the terroir. Barrel aging is carefully dosed, balancing new and old wood to avoid any aromatic overload. What distinguishes Domaine Laurent Mouton is its commitment to preserving the authenticity of the terroir. It is renowned for its Givry Premier Cru "Clos Jus," a wine of remarkable finesse, perfectly expressing the typicity of its clay-limestone soil and distinguished by its beautiful mineral tension and aging potential.

VARIETAL

Chardonnay 100%

LOCATIONAltitude: 230 meters – South-facing slope – Surface area: 0.80 hectare.
Age of vines: 15 years old**TERROIR**

Clay-loam soil.

IN THE VINEYARD

Single Guyot pruning, periodic plowing, sustainable viticulture practices, and shoot thinning are carried out to ensure healthy vine development and optimal grape quality.

HARVEST

Manual harvesting.

WINEMAKING

Fermentation takes place over 15 to 25 days in tanks at low temperature to preserve aromatic freshness and finesse.

AGEING

Aged on fine lees in tank for one year.

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Givry Blanc charms with its pale yellow color and golden highlights. The nose is expressive, revealing delicate aromas of white flowers, white-fleshed fruits such as pear and peach, along with citrus notes and a subtle minerality. On the palate, the attack is lively and fresh, supported by a vibrant acidity that balances a soft, slightly creamy texture. The finish is persistent, elegant, and leaves an impression of finesse and purity.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This refined and mineral white wine pairs beautifully with light, flavorful cuisine. It's ideal with grilled fish, seafood, vegetable quiches, or white meats in delicate sauces. It also makes a delightful aperitif and pairs well with soft-ripened cheeses such as Brie or Camembert.

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