

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE LAURENT MOUTON

AOP Givry Premier Cru Clos Jus  
Red

## 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

Pinot Noir 100%

## LOCATION

Altitude: 260 meters – South-facing slope – Surface area: 2.05 hectares.  
Age of vines: 35 years old

## TERROIR

Limestone soil.

## IN THE VINEYARD

Single Guyot pruning, periodic plowing, sustainable viticulture practices, and shoot thinning are carried out to promote vine health and optimal grape maturity.

## HARVEST

Manual harvesting.

## WINEMAKING

Fermentation lasts between 10 and 18 days with automatic temperature control. Manual punch-downs are performed daily to gently extract color, tannins, and aromatic complexity.

## AGEING

Aged in oak barrels for 12 months.

## SERVING

Serving temperature: 14 to 16°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

Clos Jus from Domaine Laurent Mouton captivates with its intensity and elegance. This Premier Cru reveals a complex aromatic profile, led by vibrant red and black fruits—cherry, blackberry, and blackcurrant—lifted by a refined minerality that carries the wine through a long finish. On the palate, the attack is broad and precise, with fine, well-integrated tannins and a refreshing depth. A distinguished wine, both generous and structured, that confidently expresses the noble character of its terroir.

### D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE  
TEL. 03 80 61 53 70

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## FOOD PAIRINGS

This refined red wine pairs beautifully with flavorful and elegant cuisine. It's a perfect match for roasted poultry, grilled or sauced meats such as beef filet with shallots, duck pie, or fine charcuterie. Soft-ripened cheeses also highlight the wine's subtle structure and fruit-forward profile.

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