



DOMAINE LAURENT MOUTON

AOP Givry Premier Cru La Grande Berge
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

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: 1.20 hectares.
Age of vines: 40 à 70 years old

TERROIR

Clay-limestone terroir.

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 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

This Givry Premier Cru La Grande Berge captivates with its deep, brilliant color. The nose reveals a beautiful aromatic palette combining ripe red fruits—cherry, raspberry—and black fruits, lifted by soft spices and a subtle touch of oak. On the palate, the wine is expressive and generous, with a rounded texture balanced by delicate freshness. The oak ageing is seamlessly integrated, adding complexity and elegance to a long, harmonious finish.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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

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



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FOOD PAIRINGS

This refined red wine pairs beautifully with bold and flavorful dishes such as capon or turkey with chestnuts. It also complements game birds, roasted or sauced meats, and soft-ripened cheeses like Époisses or Mont d'Or. For optimal enjoyment, serve around 16°C and allow the wine to breathe for a few moments before tasting.

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