



DOMAINE LAURENT MOUTON

AOP Givry Premier Cru Les Grands Prétans
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: 235 meters – South-facing slope – Surface area: 0.58 hectare.
Age of vines: 30 years old

TERROIR

Clay 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 lasts between 10 and 15 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

Givry Premier Cru Les Grands Prétans stands out for its depth and complexity. This Pinot Noir reveals intense aromas of red and black fruits—raspberry, cherry, and blackcurrant—enhanced by notes of nutmeg, forest floor, and mushrooms. On the palate, the wine is fleshy and structured, with a fine tannic density that softens over time. The oak is well-integrated, allowing the elegant and persistent texture to shine through. A powerful, distinguished wine that embodies the darker, noble side of the grape variety.

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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 characterful wine pairs beautifully with generous, flavorful cuisine. It's an ideal match for meat pies, roasted poultry, grilled or sauced meats (excluding game), and fine charcuterie. It also pairs wonderfully with soft-ripened cheeses, revealing the full subtlety of its aromas after a few years of ageing.

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