



# DOMAINE LAURENT MOUTON

AOP Givry Premier Cru Clos Charlé  
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: 230 meters – South-facing slope – Surface area: 2.41 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 ensure optimal vine health and 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 and tannins.

## 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 reveals a deep ruby color with garnet highlights. The nose is expressive, dominated by aromas of cherry, blackberry, and wild strawberry, enhanced by subtle spicy notes and a hint of leather. On the palate, the attack is smooth and fruity, with silky tannins and vibrant freshness. The long, elegant finish showcases a beautiful minerality that faithfully reflects its terroir.

**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 tender, flavorful meats. It will elevate a herb-roasted leg of lamb, veal roast with mushrooms, or marinated beef skewers. For a bolder pairing, it also complements mildly spiced dishes or aged soft cheeses.

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