

**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: 245 meters – South-facing slope – Surface area: 0.63 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 30 days in 400L oak barrels at low temperature to preserve aromatic complexity and finesse.

AGEING

Aged for 8 months in 400L oak barrels.

SERVING

Serving temperature: 10 to 12°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Givry Blanc "Excellence" stands out for its aromatic richness and elegance. The nose reveals a generous bouquet of white and yellow stone fruits—peach and mirabelle plum—enhanced by toasted bread notes and hints of dried fruits such as hazelnut and almond. On the palate, the texture is full and generous, supported by lively acidity that brings freshness and balance. The long, creamy finish reveals aromas of linden blossom, fresh butter, and a subtle toasted touch. A remarkable Chardonnay from the Côte Chalonnaise, not to be missed.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70



DOMAINE LAURENT MOUTON

AOP Givry
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

FOOD PAIRINGS

This structured and refined white wine pairs beautifully with gourmet dishes such as mushroom risotto, noble fish in sauce (turbot, sole), or creamy poultry. It also complements cooked pressed cheeses like Comté or Beaufort, revealing the full complexity of its texture and bouquet.

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.