

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LAURENT MOUTON

AOP Givry
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: 220 meters – South-facing slope – Surface area: 3.16 hectares.
Age of vines: 55 years old

TERROIR

Clay 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 15 days with automatic temperature control. Manual punch-downs are performed daily to gently extract color, tannins, and aromatic complexity.

AGEING

75% of the wine is aged in oak barrels for 8 months.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

This Givry Villages Rouge captivates with its brilliant carmine hue and violet highlights. The nose opens with delicate aromas of violet, strawberry, and blackberry, enriched by hints of licorice and soft spices such as clove. On the palate, the wine reveals a well-balanced structure with present yet supple tannins that mellow over time. The overall impression is harmonious, fruity, and indulgent, with an elegant finish that carries a subtle gamey note.

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.



DOMAINE LAURENT MOUTON

AOP Givry
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

FOOD PAIRINGS

Versatile and expressive, this wine pairs beautifully with rustic and flavorful cuisine. It's a perfect match for country-style terrine, herb-roasted pork, or summer grilled meats. After a few years of ageing, it will shine alongside more refined dishes such as duck breast or mushroom risotto.

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.