



DOMAINE

Laurent Mouton

# Givry 1<sup>er</sup> Cru

## Clos Jus

### Typically & racy

*Minerality is the key word of this blending that gives full of amplexness.*



### *Features of the vine*

- Variety Pinot Noir.
- Altitude 260 meters – Orientation East.
- Area 2,0575 ha (1990).
- Limestone soil.

### *Labour of the vine*

- Simple Guyot pruning.
- Periodic ploughing.
- Integrated training.
- Disbudding.
- Hand-made harvest.

### *Vinification and ageing*

- Distemming 100% – Cold vatting before fermentation.
- From 12 to 18 days of fermentation with automatic check of temperature – daily hand-made punching of the cap.
- Devatting with pneumatic pressing.
- Maturation in oak barrels of 12 months.
- Only bottling of the batch at the property. Natural cork.

### *Service*

- From 14° to 16°C to serve.
- This wine pairs perfectly with deli meats, pies, poultry and grilled or roasted meat (except wild game). You can also enjoy it with soft-rind cheese.
- Depending of vintage, leave it age from 2 to 7 years before consumption preferably.



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Alcohol abuse endangers your health, drink only in moderation.