



DOMAINE

Laurent Mouton

Givry 1^{er} Cru

Les Grands Prétans

Deep in structure

Dark side of Pinot Noir.



Features of the vine

- Variety Pinot Noir.
- Altitude 235 meters – Orientation South.
- Area 0,5861 ha (1996).
- Clay soil.

Labour of the vine

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

Vinification and ageing

- Destemming 100% – Cold vatting before fermentation.
- From 12 to 15 days of fermentation with automatic check of temperature – daily hand-made punching of the cap.
- Devatting with pneumatic pressing.
- Maturation in oak barrels for 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.