

Givry

Blanc

Fine & Mineral



Features of the vine

- Variety Chardonnay.
- Altitude 230 meters Orientation South.
- Area 0,8095 ha.
 Champ Pourot (2011): 80,95 ares
- Silty clay soil.

Labour of the vine

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

Vinification and ageing

- Pressing when putting into tanks and racking of the must.
- From 15 to 25 days of low temperature fermentation in tank.
- Maturation in tank on fine lees for one year.
- Only bottling of the batch at the property. Natural cork.

Service

- From 12° to 14°C to serve.
- This wine pairs perfectly with deli meats, fishes, quiche and white meats.
- Depending of vintage, leave it age from 2 to 4 years before consumption preferably.



SCEA Domaine Mouton Père et Fils 6, rue de l'Orcène - Poncey - 71640 Givry - France Phone : +33 (0)385 443 799 - Mobile : +33 (0)673 270 147

Mail: contact@domainelaurentmouton.com

www.domainelaurentmouton.com