



DOMAINE

Laurent Mouton

Givry

Cuvée Excellence

Rounded & Toasted



Features of the vine

- Variety Chardonnay.
- Altitude 245 meters – Orientation South.
- Area 0,63 ha.
Champ Pourot (1961): 30 ares
Les Plants Sont Fleuris (2002): 33 ares
- Clay-loam 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 30 days of low temperature fermentation in 400L oak barrels.
- Maturation in 400L oak barrels for 8 months.
- 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.


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Alcohol abuse endangers your health, drink only in moderation.