



DOMAINE

Laurent Mouton

Givry

Rouge

Light & Fruity



Features of the vine

- Variety Pinot Noir.
- Altitude 220 meters – Orientation South.
- Area 3, 1687 ha.
 - La Pierre (1969): 27,70 ares
 - La Virgaudine (1974): 61,91 ares – (2000): 15,13 ares
 - Tambourinette (1973): 32,69 ares – (2019): 39,71 ares
 - Les Brusseaux de Charrons (2007): 0,39 ares
 - Les Plants Sont Fleuris (1970): 1,0073 ha
- 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 10 to 15 days of fermentation with automatic check of temperature – daily hand-made punching of the cap.
- Devatting with pneumatic pressing.
- Maturation 75 % oak barrels of 8 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 4 years before consumption preferably.



DOMAINE

Laurent Mouton

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

Alcohol abuse endangers your health, drink only in moderation.