



# DOMAINE MOUTON

## GIVRY 1<sup>ER</sup> CRU

### CLOS JUS

Eugene Mouton was the first to cultivate vines on the domain, followed by his son Charles who followed suit with 3 hectares of vines. Originally a black smith by trade, Charles became a winemaker and sold all of his production to négociants, as was common practice at the time. In 1968, his son Gerard took over the family vineyard with his wife Armelle and in 1976 Gerard began to bottle and sell his wines from the domain under his own label. The production has continued to develop and has increased with the addition of Gerard's son Laurent in 2002 who has worked hard to preserve the quality and reputation of the domain.

The family farm of 4 generations has grown to 12 hectares of vines across the appellations of Burgundy, Givry, and Givry 1er Cru. The vines are planted on calcareous soils and develop fine red and white wines that are capable to age.



#### Appellation

AOC Givry

#### Region

Côte Chalonnaise

Extreme north of the appellation

#### Varietals

Pinot Noir

#### Wine Color

Red

#### Year of Vine Planting

Planting in approx. 1987

#### Terroir

Calcareous soils

#### Hand Harvested

Yes

No use of pesticides

#### Vinification

100% destemmed

Cold soak pre-fermentation for 6 days at 10° Celsius

Fermentation in thermo-regulated stainless-steel tanks lasts for 16 days

Aging 228-liter oak barrels for 12 months – 54% new oak and 46% 1-year-old oak

#### Additional Information

Typical racy Burgundy.

Great with charcuterie, savory tarts, grilled or roasted domestic meats, and soft cheeses.

Ages best between 2-7 years