



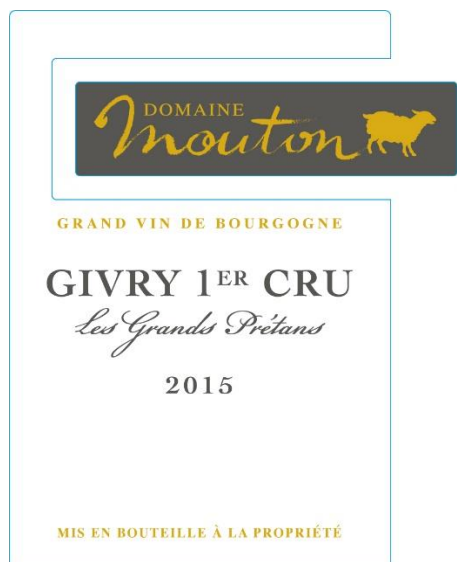
DOMAINE MOUTON

GIVRY 1^{ER} CRU

LES GRANDS PRETANS

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
Middle of the appellation

Varietals

Pinot Noir

Wine Color

Red

Year of Vine Planting

Planting in approx. 1995

Terroir

Clayey soils
South facing slopes at 220 meters
altitude

Hand Harvested

Yes
No use of pesticides
Green harvesting practiced

Vinification

100% destemmed
Cold soak pre-fermentation for 8
days at 10° Celsius
Fermentation in thermo-regulated
stainless-steel tanks lasts for 16
days
Aging in 228-liter oak barrels for
12 months – 54% new oak, 46% 1-
year-old oak barrels

Additional Information

Complex and structured.
Great with charcuterie, savory
tarts, grilled or roasted domestic
meats, and soft cheeses.
Ages best between 2-7 years