



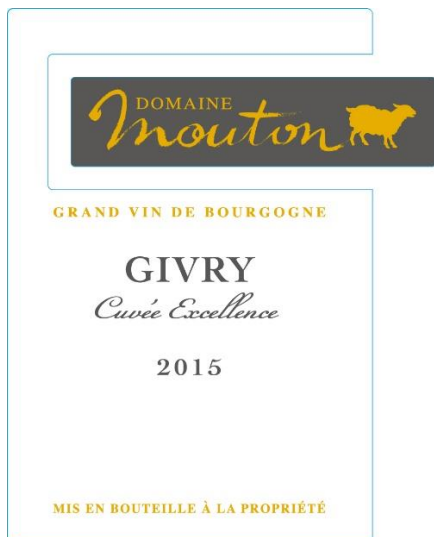
DOMAINE MOUTON

GIVRY BLANC

CUVEE EXCELLENCE

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
South of the appellation

Varietals

Chardonnay

Wine Color

White

Year of Vine Planting

Planting in approx. 1997

Terroir

Clayey soils

Hand Harvested

Yes
No use of pesticides

Vinification

Whole cluster pressing
Fermentation begins in thermo-regulated stainless-steel tanks and finishes in 400-liter oak barrels for 8 months
Aging completed in 1/3 new oak, 1/3 1-year old oak, and 1/3 2-year-old oak barrels

Additional Information

Round and toasty.
Great with charcuterie, fish, quiches, and white meats.
Ages best between 2-4 years