

# Domaine François Lumpp Givry "Clos des Vignes Rondes" dry white 2020



**Product price:**

**€222.00**

**Product features:**

Area: BURGUNDY

Winemaker: François LUMPP

Vintage: 2020

Appellation: Givry

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Wine Advocate (Parker): 90/100

Cépage dominant: chardonnay

## **Product short description:**

For lovers of mineral and saline chardonnay. A Givry Village of great purity, a beautiful opening wine to enjoy before the Givry 1er cru from the domaine.

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**PRESENTATION OF THE DOMAINE FRANÇOIS LUMPP  
+ ALL HIS OTHER WINES IN STOCK**

Comments on this

**Domaine François Lumpp Givry "Clos des Vignes Rondes" dry white 2020**

**Robert Parker's Wine Advocate** (W. Kelley, August 2022): 90/100. *Bursting with aromas of white flowers, crisp Anjou pear and pastry cream, the 2020 Givry Clos Des Vignes Rondes is medium-bodied, bright and incisive, with a pretty core of fruit,*

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*chalky structure and a saline finish. After the more generous, textural 2019 and 2018 vintages, this is a more chiseled wine from this higher altitude site. Drink date 2022-2030.*

**Technical sheet written by the domaine:**

**Grape variety:** chardonnay

**Surface:** 0.57 Ha

**Orientation:** southeast (370 m)

**Terroir:** Bathonian lower: oolitic limestones and sublithographic limestones.

**A few words on the 2020 vintage:** A sunny vintage harvested in August (between the 20th and 28th) with a balance in both white and red similar to the previous vintage but with added concentration and still plenty of freshness. It is undoubtedly a great vintage, crafted for aging but already very accessible. The yields are slightly lower than those of 2019, especially in red. Here are the small changes: We have a new Givry Village white and red, Teppe Des Chenèves. These two cuvées already have their personality, revealing a beautiful limestone terroir. For the cuvées A Vigne Rouge and Clos du Cras Long, we chose to extend the aging as this great year lent itself to it.

**Our vision of the profession:** Having the chance to have beautiful terroirs at our disposal, we have combined them with a qualitative grape variety as well as rigorous vineyard and soil work.

We have chosen a progressive sustainable viticulture: abandonment of chemical weeding since 1995, with soil work (tilling, light hilling, weeding...) to control the various weeds that grow in our vineyards and to avoid compaction. The number of treatments and the choice of vine protection products depend mainly on the rainfall of the current year. We generally start with approved treatments in organic viticulture (copper/sulfur) to prevent the appearance of various diseases. If the pressure from these becomes too significant, we opt for conventional treatments to reduce the number of passes that would result from using organic products to ensure the good health of the vine and grapes.

Green harvesting is sometimes necessary to limit yields and achieve a quality harvest.

For the same purpose and to combat wood diseases, we changed our pruning system in 2013.

The grapes are harvested by hand and meticulously sorted in the vineyard by the pickers and then on a sorting table to ensure the quality of the wine regardless of the vintage.

The work in the cellar continues the work of the vineyard, as simply as possible, with the aim of allowing the terroir to express itself. Aging in oak barrels has been adjusted over the vintages by François with a portion of new barrels, and one and two-wine barrels.

The wines remain in barrels for about 12 months. They are then raked, filtered, and bottled after

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tasting and in accordance with the lunar calendar. A resting period between each step allows the wine to be appreciated in the best conditions right from bottling.