

Domaine François Lumpp Givry dry white 2021



DOMAINE
François Lumpp

Product price:

€234.00

Product features:

Area: BURGUNDY

Winemaker: François LUMPP

Vintage: 2021

Appellation: Givry

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 91/100

Cépage dominant: chardonnay

Product short description:

This cuvée is a blend of all the white plots from the domaine (including the 1ers Crus) due to the particularly low harvest caused by frost. The only white from the domaine in 2021.

Product description:

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

Comments on this

Domaine François Lumpp Givry 2021 dry white wine

RVF Guide to the Best Wines of France 2024 (Sept. 2023): **91/100**. *A blend of all parcels due to the small production resulting from frost, the white offers finely toasted flavors, and a texture enriched by contact with its lees: its expressive honesty is convincing.*

Technical sheet written by the domaine:

Grape variety: chardonnay

A few words about the 2021 vintage: A vintage marked by a historic spring frost (April 7, 8, and 9) where we measured down to -9° in some areas. Catastrophic results on the chardonnays with a loss of 88% of the harvest and still 45% for the pinots. Only Le Pied du Clou was able to be protected from frost thanks to late pruning, candles, and a bit of luck. The vintage remained difficult throughout the season with a lot of rain and therefore significant disease pressure. Harvesting took place from September 18 to 25 with extensive sorting work in the vineyard due to the summer climate. The quality of the harvest was ensured thanks to the meticulous work carried out by the harvesting team. Due to low yields, we chose to make some blends for the first time to preserve the quality of the wines during vinification. Consequently, for this vintage:

- a single cuvée of white corresponding to the blend of the climates Clos des Vignes Rondes, Teppes des Chenèves, Crausot, and Petit Marole, which will be named GIVRY BLANC.
- Clos du Cras Long, Crausot, and Petit Marole were blended into a cuvée named Givry ROUGE 1er Cru.
- We were able to keep the climates A Vigne Rouge, Clos Jus, and Le Pied du Clou separately.

All these choices resulted in a very fine quality with wines that are all about finesse and purity.

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: abandoning chemical weeding since 1995, with soil work (tilling, light hilling, and earthing up...) 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 diseases becomes too high, we choose conventional treatments to reduce the number of passes that would result from using organic products to ensure the good health of the vines and grapes.

Green harvesting is sometimes necessary to limit yields and ensure 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 harvesters 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. The 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 racked, filtered, and bottled after tasting and in accordance with the lunar calendar. A resting period between each step allows the wine to appreciate in the best conditions right from bottling.