

# Domaine François Lumpp Givry 1er Cru red 2021



**Product price:**

**€270.00**

**Product features:**

Area: BURGUNDY

Winemaker: François LUMPP

Vintage: 2021

Appellation: Givry 1er Cru

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 92/100

Cépage dominant: pinot noir

**Product short description:**

**92/100 RVF** : *"Delicious first growth red, infused and smooth, with floral freshness, soft powdered tannins, and a delightful texture, finishing with a note of pomegranate."*

**Product description:**

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

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## **Domaine François Lumpp Givry 1er Cru red 2021**

**RVF Guide to the Best Wines of France 2024** (Sept. 2023): **92/100**. *Delicious premier cru red, infused and smooth, with floral freshness, soft powdered tannins, and a textured indulgence, finishing with a note of pomegranate.*

**Technical sheet written by the domaine:**

**Grape variety:** pinot noir

**A few words about the 2021 vintage:** A vintage marked by a historic spring frost (April 7, 8, and 9) where we recorded temperatures as low as -9° in some areas. Catastrophic results for 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 the frost thanks to late pruning, candles, and a bit of luck. The vintage remained challenging throughout the season with a lot of rain, leading to significant disease pressure. Harvest took place from September 18 to 25 with extensive sorting in the vineyard due to the summer climate. The quality of the harvest was ensured thanks to the meticulous work done 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.

As a result of all these choices, we achieved a very beautiful quality with wines that are all about finesse and purity.

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

We have chosen an advanced sustainable viticulture: abandonment of 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 the use of organic products would entail, ensuring good sanitary conditions for 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 hand-harvested 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. Aging in oak barrels has been adjusted over the years 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 tasting and in accordance with the lunar calendar. A resting period between each step allows the wine to be appreciated under the best conditions right from bottling.