

Domaine François Lumpp Givry 1er Cru "Crausot" dry white 2022



Product price:

€246.00

Product features:

Area: BURGUNDY

Winemaker: François LUMPP

Vintage: 2022

Appellation: Givry 1er Cru

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 92/100

Cépage dominant: chardonnay

Product short description:

92/100 RVF. A Givry 1er cru that is broader than "Petit Marole," yet remains refreshing and pure.

Product description:

PRESENTATION OF THE DOMAINE FRANÇOIS LUMPP

+ ALL HIS OTHER CUVEES IN STOCK

Commentary on this:

Domaine François Lumpp Givry 1er Cru "Crausot" dry white 2022

RVF Guide to the Best Wines of France 2025 (August 2024): **92/100 RVF**. *Crausot; more fleshy (than Teppe de Chenèves), always mouthwatering and persistent.*

Technical sheet written by the domaine:

Grape variety: chardonnay

Area: 0.63 Ha

Orientation: Southeast (284 m)

Terroir: Lower and middle Bathonian. Oolitic and sublithographic limestones in banks with interlaced bedding.

A few words about the 2022 vintage: A vintage welcomed with joy where both quality AND quantity are present. It is a sunny year marked by cool nights with little rainfall, except for thunderstorms at the end of June with good accumulations. This allowed the harvest to reach optimal maturity despite the drought. The harvest took place from August 25 to September 2, always under the sun with perfect sanitary conditions. The result is a brilliant vintage, both white and red, sharing a beautiful freshness and alcohol levels not exceeding 13°. The chardonnays develop aromas of white flowers, citrus, and fine reduction that we seek to preserve. The pinots noirs, on the other hand, have aromas of red fruits, small berries, combining freshness and concentration. The yields are good, 50 hL/ha for chardonnays and 40 hL/ha for pinots noirs.

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 an advanced reasoned viticulture: abandonment of chemical weeding since 1995, with soil work (tillage, light hilling, inter-row cultivation...) 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 great, we choose conventional treatments to reduce the number of passes that the use of organic products would entail to ensure 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 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. Oak barrel aging 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.