

Domaine François Lumpp Givry 1er Cru "A Vigne Rouge" red 2022



Product price:

€276.00

Product features:

Area: BURGUNDY

Winemaker: François LUMPP

Vintage: 2022

Appellation: Givry 1er Cru

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 94/100

Cépage dominant: pinot noir

Product short description:

The flagship Givry 1er Cru from François Lumpp, his cuvée major. A very fresh and refined pinot noir that can be enjoyed in its youth or aged for 5 years or more if desired. **94/100 RVF**.

Product description:

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

Comments on this:

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RVF Guide to the Best Wines of France 2025 (August 2024): **94/100 RVF**. *A Vigne Rouge is splendid, energetic, deep, and nuanced, and has brilliantly integrated its wood.*

Technical sheet written by the domaine:

Grape variety: pinot noir

Area: 2.45 Ha

Orientation: south, southwest (259 m) and east, southeast (255m)

Terroir: Upper Oxfordian, Nantoux limestone, limestone arranged in benches separated by fine marls.

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 rain, 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, with a common 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 pinot noirs, on the other hand, have aromas of red fruits, small berries, combining freshness and concentration. The yields are good, 50 hL/ha for the chardonnays and 40 hL/ha for the pinot 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 work in the vineyard and soil.

We have chosen an advanced reasoned viticulture: abandonment of chemical weeding since 1995, with soil work (tilling, light hilling, plowing...) 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 high, 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 have a qualitative 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 is carried out in continuity with the work in the vineyard, as simply as possible, with the aim of allowing the terroir to express itself. The oak barrel aging has been adjusted over the vintages by François with a portion of new barrels, and barrels of one and two wines.

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 time between each step allows the wine to be appreciated in the best conditions right from bottling.