

Domaine François Lumpp Givry 1er Cru "Le Pied du Clou" red 2022



Product price:

€252.00

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

Cépage dominant: pinot noir

Product short description:

A deep and silky premier cru, it stands out from other cuvées with its density that expresses silky tannins.

Product description:

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

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Technical sheet written by the domaine :

Grape variety : pinot noir

A few words about the 2022 vintage : A vintage welcomed with joy where 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 significant 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 health 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 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 and rigorous vineyard and soil work.

We have chosen a progressive sustainable viticulture: abandonment of chemical weeding since 1995, with soil work (tilling, 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 diseases becomes too high, we opt for conventional treatments to reduce the number of passes that the use of organic products would entail 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 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. The 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 be appreciated under the best conditions right from bottling.