

Domaine François Lumpp Givry 1er Cru "Crausot" dry white 2023



Product price:

€228.00

Product features:

Area: BURGUNDY

Winemaker: François LUMPP

Vintage: 2023

Appellation: Givry 1er Cru

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 92/100

Cépage dominant: chardonnay

Alcool: 13

Product short description:

92/100 RVF. A Givry 1er cru that is broader than "Petit Marole," yet remains refreshing and pure. If tasted in its youth (but please save some for a few years :-)) decant at least an hour beforehand for well-deserved aeration!

Product description:

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

Commentary on this:

Domaine François Lumpp Givry 1er Cru "Crausot" dry white 2023

RVF Guide to the Best Wines of France 2026 (Sept 2025): **92/100 RVF**. *With its slight reduction, Crausot is a bit less established but its vigor and length distinguish it.*

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.

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 a progressive sustainable viticulture: abandonment of chemical weeding since 1995, with soil work (tilling, light hilling, weeding...) 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 significant, we choose conventional treatments to reduce the number of passes that would result from using organic products 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 harvested by hand 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 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 period between each step allows the wine to be appreciated under the best conditions right from bottling.