

# Domaine François Lumpp Givry "Teppe des Chenèves" red 2023

Product price:

**€192.00**



**Product features:**

Area: BURGUNDY

Winemaker: François LUMPP

Vintage: 2023

Appellation: Givry

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 93/100

Cépage dominant: chardonnay

Alcool: 13

**Product short description:**

**93/100 RVF.** The Givry "not premier cru" red from the Lumpp family... a very lovely pinot noir that does not need to be waited on.

**Product description:**

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

Comments on this:

**Domaine François Lumpp Givry "Teppe des Chenèves" red 2022**

**RVF Guide to the Best Wines of France 2026** (Sept 2025): **93/100 RVF.** *Teppe des Chenèves red is very convincing, velvety and tender, with precise definition and floral length.*

**Technical sheet written by the domaine:**

**Grape variety: pinot noir**

**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, earthing up...) to control the various weeds that grow in our vineyards

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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 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 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 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 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.