

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE VINCENT LUMPP

AOP Givry Premier Cru La Grande Berge
White



PRESENTATION

Located in the hamlet of Poncey, south of Givry, Domaine Vincent Lumpp covers 9 hectares and is recognized for its rigorous and precise work on Givry Premier Crus. The vineyard is cultivated in sustainable agriculture, with particular attention to parcel selection and soil work. The whites, made from Chardonnay, are slowly pressed and vinified in barrels, developing great aromatic complexity and a beautiful mineral framework. The reds, based on Pinot Noir, are fermented with indigenous yeasts, then aged in oak barrels for 12 months. They stand out for their subtle balance between power and finesse, with aromas of black fruits, licorice, and blond tobacco. The estate stands out for its meticulous work by appellation, revealing all the typicity of Givry Premier Crus, through wines of great purity and precision.

VARIETAL

Chardonnay 100%

LOCATION

0.39 hectares of Chardonnay planted in 1948, and 0.05 hectares planted in 1985.
Age of vines: 40 à 76 years old

TERROIR

Shallow brown limestone clay-loam soils with southern and eastern exposure.

IN THE VINEYARD

Vineyard work includes careful pruning, soil aeration, organic or sustainable treatments, and yield control to promote concentration and preserve freshness. Old vines contribute complexity and depth.

HARVEST

Manual harvesting allows for precise grape selection and gentle handling.

WINEMAKING

After harvest, the grapes undergo fermentation and ageing in oak barrels to bring richness and texture.

AGEING

Aged in oak barrels with one-third renewed each year to ensure balance between freshness and wood influence.

SERVING

Serve between 10 and 12°C.

AGEING POTENTIAL

3 to 5 years

TASTING

This pale gold wine is clear, lively, and displays aromas of honey and citrus, evolving over time toward linden blossom, lily, and toasted dried fruits. On the palate, it is refined, balancing roundness and acidity for excellent ageing potential and a long, elegant finish.

VISUAL APPEARANCE

Clear, pale gold, luminous

AT NOSE

Citrus, honey, linden, lily, toasted nuts (with age)

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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ON THE PALATE

Silky yet vibrant, with a fine balance of richness and acidity, long and persistent finish

FOOD PAIRINGS

This Givry Premier Cru white pairs well with grilled meats, roast poultry, soft cheeses, and sautéed mushrooms. Its aromatic complexity also complements delicate dishes with creamy or nutty elements.

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