



# DOMAINE VINCENT LUMPP

AOP Givry Premier Cru Clos Marole

**DVP**  
Red

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Located in the hamlet of Poncey, south of Givry, Domaine Vincent Lumppp 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

Pinot Noir 100%

## LOCATION

The Clos Marole parcels are located in the southern part of the Givry appellation, in the Côte Chalonnaise, on well-exposed and naturally ventilated slopes. The vineyard enjoys steady sunshine and a temperate climate, ideal for slow and even ripening of Pinot Noir. Nestled around the hamlet of Poncey, the clos has a gentle incline that promotes natural drainage and optimal berry concentration. Its mid-slope position provides both freshness and richness, with panoramic views of the surrounding hills.

Age of vines: 24 à 69 years old

## TERROIR

The terroir of Clos Marole is composed of clay-limestone soils mixed with marl and stones, offering excellent drainage and moderate vine vigor. This mineral structure allows the wine to develop precision, tension and aromatic complexity. The deep roots enhance the wine's fruit purity and structure. This soil gives elegant, well-balanced wines with long finishes, characteristic of the finest Premier Crus from Givry.

## IN THE VINEYARD

The vines are farmed with a sustainable and environmentally respectful approach. Soil is regularly worked without herbicides to maintain microbial life and support deep rooting. Treatments are limited and reasoned, focusing on balance and vine health. Each intervention is adapted to the season and vineyard condition, with the constant goal of producing healthy, ripe and balanced fruit.

## HARVEST

Harvesting is done entirely by hand, with careful grape selection in the vineyard to keep only the best clusters. This precision at harvest ensures a consistent and expressive raw material. Grapes are transported quickly and gently to preserve their integrity. This step is essential to ensure clean fermentations and a faithful expression of the terroir from the first juice.

## WINEMAKING

Vinification is low-intervention, with partial destemming depending on the vintage. Fermentation occurs naturally with indigenous yeasts in temperature-controlled tanks. Extraction is gentle, with light punch-downs and pump-overs tailored to each wine's profile, aiming to preserve the finesse of the tannins and the purity of the fruit. The process seeks to reveal terroir and grape identity without excess.

## AGEING

The wine is aged for about 12 months in French oak barrels, with a moderate use of new wood to maintain balance and freshness. Barrels are selected for their finesse and subtlety, enhancing complexity without overpowering the wine. After aging, the wine rests briefly in tank before bottling, with no systematic fining or filtration, preserving natural texture and purity.

## SERVING

Serve between 14 and 16°C.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## AGEING POTENTIAL

5 to 10 years

## TASTING

On the palate, Givry Premier Cru Clos Marole shows a bright ruby color and expressive aromas of ripe red fruit, black cherry, violet and soft spices. The mouth is vibrant, with fine tannins and a lively freshness that carries through to the finish. The wine balances intensity and elegance beautifully, offering depth, charm and aging potential over several years.

## VISUAL APPEARANCE

Deep ruby with vibrant hues

## AT NOSE

Raspberry, blackberry, subtle earthy notes

## ON THE PALATE

Structured, dense, firm tannins, long finish with aging potential

## FOOD PAIRINGS

This wine pairs wonderfully with refined, flavorful cuisine. It enhances dishes like herb-crusted beef tenderloin, roast duck with figs or veal stew with wild mushrooms. On the sweet side, it complements black cherry tart, dark chocolate and raspberry fondant or a plum clafoutis. With its silky texture and complex fruit notes, it's an excellent companion to both savory and dessert courses.

## CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Cheese, Red meat

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