

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE VINCENT LUMPP

AOP Givry Premier Cru Clos-Saint-Paul  
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%

## TERROIR

Shallow brown limestone clay-loam soils.

## IN THE VINEYARD

Vine care involves meticulous soil work, sustainable treatments, and close attention to vine balance to encourage optimal ripening and expression of terroir. The vineyard is managed to respect both fruit precision and aromatic finesse.

## HARVEST

Manual harvesting ensures grape integrity and careful selection in the vineyard.

## WINEMAKING

After harvest, fermentation and ageing take place in oak barrels, emphasizing roundness and complexity.

## AGEING

Aged in oak barrels, with one-third renewed each year to ensure a balanced integration of oak aromas.

## SERVING

Serve chilled, between 10 and 12°C.

## AGEING POTENTIAL

3 to 5 years

## TASTING

This white wine from the Givry Premier Cru appellation stands out for its finesse and elegance. The nose reveals delicate aromas of white flowers and white-fleshed fruits like pear and peach, enhanced by subtle notes of vanilla and roasted hazelnut, a sign of well-integrated oak ageing. On the palate, it is both rich and balanced, with a fine minerality that brings freshness and length. Ripe fruit flavors blend harmoniously with buttery and brioche notes, offering a creamy texture and a long, refined finish.

## VISUAL APPEARANCE

Brilliant pale gold with green highlights

## AT NOSE

White flowers, pear, peach, vanilla, roasted hazelnut

**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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## ON THE PALATE

Rich, mineral, creamy, elegant, persistent finish

## FOOD PAIRINGS

This wine can be enjoyed now but will also gain complexity with a few years of cellaring. It pairs beautifully with sauced fish dishes, roasted poultry, or aged cheeses.

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