

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE VINCENT LUMPP

AOP Givry Premier Cru La Grande Berge  
Red



## 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

Pinot Noir 100%

## TERROIR

Shallow brown limestone clay-loam soil derived from marl, located on a fairly steep hillside with East / South-East exposure.

## IN THE VINEYARD

Vine management focuses on low yields, careful soil work, and sustainable treatments to encourage full phenolic ripeness. The steep slope aids natural drainage and sun exposure, enhancing concentration and aromatic precision.

## HARVEST

Manual harvest ensures optimal selection of grapes and gentle handling.

## WINEMAKING

Grapes are fully destemmed, followed by a highly extractive fermentation in wooden vats to emphasize structure and aromatic intensity.

## AGEING

Aged for 12 months in Allier oak barrels, 20% of which are new. Once malolactic fermentation is complete, the wine is assembled and matured in stainless steel tanks for 3 to 6 months before light filtration through cellulose pads and bottling.

## SERVING

Serve between 14 and 16°C.

## AGEING POTENTIAL

5 to 10 years

## TASTING

This wine offers both structure and elegance. It shows good density and backbone while retaining finesse and delicacy. The aromatic profile is complex and rich: floral notes such as violet blend with red and black fruits (strawberry, blackberry), along with subtle spicy undertones.

## VISUAL APPEARANCE

Deep ruby with youthful brightness

## AT NOSE

Violet, strawberry, blackberry, spice

**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

Dense yet elegant, structured, floral and fruity with refined tannins

## FOOD PAIRINGS

This wine pairs beautifully with fine charcuterie, pâtés, terrines, savory pies, and fibrous meats like beef steak. It also complements poultry dishes such as Bresse chicken or pot-au-feu. For cheese pairings, opt for soft-ripened varieties like Camembert, Brie de Meaux, or Reblochon.

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