

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE VINCENT LUMPP

AOP Givry premier cru Clos du Cras long
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%

LOCATION

0.92 hectares: 0.30 ha planted in 1955, bringing maturity and depth to the cuvée, and 0.62 ha planted since 2000, adding youthful vibrancy and energy.
Age of vines: 24 à 69 years old

TERROIR

Brown limestone clay-loam soil of medium depth, located mid-slope, with southern and eastern exposure.

IN THE VINEYARD

Sustainable vineyard practices with careful soil work and regular observation of vine balance. Treatments are applied with precision to respect both plant and environment, ensuring healthy maturation and consistent quality.

HARVEST

Manual harvesting ensures a meticulous selection of grapes directly in the vineyard.

WINEMAKING

Grapes are destemmed before a highly extractive fermentation in wooden vats, favoring structure and aromatic depth.

AGEING

As with all of the estate's red wines, ageing follows a dual approach: 12 months in barrels (one-third new) followed by at least 6 months in tanks to harmonize the structure and roundness.

SERVING

Serve between 14 and 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Givry Clos du Cras Long is a dense, structured wine with firm tannins and impressive ageing potential. The nose is rich and expressive, offering aromas of red and black berries, especially raspberry and blackberry, with a refined, earthy complexity.

VISUAL APPEARANCE

Deep ruby with vibrant hues

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AT NOSE

Raspberry, blackberry, subtle earthy notes

ON THE PALATE

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

FOOD PAIRINGS

This wine pairs beautifully with cured meats, savory pies, poultry, and grilled meats. Its structure and complexity make it an excellent companion to traditional and rustic cuisine.

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