



# DOMAINE VINCENT LUMPP

AOP Givry Premier Cru Clos Marole

**DVP**

White

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

Chardonnay 100%

## LOCATION

Clos Marole is a monopole of Domaine Vincent Lumppp, located in the southern part of the Givry appellation, at the heart of the Côte Chalonnaise. This east-facing Premier Cru lies on a gentle slope, benefiting from ideal morning sunlight and early ripening conditions. The climate allows for consistency across vintages, and the vineyard, enclosed by old stone walls, enjoys a microclimate that encourages balanced and concentrated Chardonnay. It is considered one of the most expressive terroirs for white wines in Givry.

## TERROIR

The soil is a mix of fine clay and limestone gravel, with a subsoil of marl. This complex geology promotes deep rooting and consistent water availability, without excess. The terroir produces wines that are both full-bodied and lively, underlined by elegant minerality. The Chardonnay ripens fully while retaining freshness, showing notes of white fruit, citrus and a subtle saline edge. It is a site that brings together richness and precision in perfect harmony.

## IN THE VINEYARD

The estate is farmed using sustainable practices, with meticulous attention to vine health. Soils are worked mechanically with no chemical herbicides. Treatments are minimal and adapted to seasonal conditions and vine needs. Close observation of each plot ensures interventions are timely and respectful of the ecosystem. Grapes are harvested at optimal ripeness, and each plot is vinified separately to express its unique identity.

## HARVEST

Harvesting is done by hand in small crates with careful sorting in the vineyard. Grapes are gently pressed using a pneumatic press, and the juice is cold-settled.

## WINEMAKING

Fermentation takes place in oak barrels with about 25% new wood.

## AGEING

The wine is aged on fine lees for around 12 months, with minimal stirring to preserve tension and precision. Bottling occurs after a light fining, without systematic filtration, to retain full body and complexity.

## SERVING

Serve chilled, between 10 and 12°C.

## AGEING POTENTIAL

3 to 5 years

## TASTING

Givry 1er Cru Clos Marole White displays a pale gold colour with silvery reflections. The nose is refined, revealing white flowers, candied lemon, ripe pear and fresh hazelnut. The palate is broad yet lively, with a fine mineral core. The texture is silky and balanced, leading to a long, savoury finish. This is a gastronomic white, pure and precise, with ageing potential that enhances its complexity. It fully reflects the elegance of Chardonnay grown on limestone soils.

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



# DOMAINE VINCENT LUMPP

AOP Givry Premier Cru Clos Marole  
White

**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## **VISUAL APPEARANCE**

Brilliant pale gold with green highlights

## **AT NOSE**

White flowers, pear, peach, vanilla, roasted hazelnut

## **ON THE PALATE**

Rich, mineral, creamy, elegant, persistent finish

## **FOOD PAIRINGS**

This balanced, expressive white wine pairs beautifully with refined dishes. Try it with roasted turbot and lemon butter, free-range chicken in cream and mushrooms, or saffron and parmesan risotto. For cheese, aged Chaurce or old Saint-Nectaire are ideal companions. On the sweet side, it pairs delicately with a pear and almond tart or a lemon-basil shortbread. Its mineral freshness and round texture make it a versatile partner for both classic and creative cuisine.

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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