



KERMIT LYNCH WINE MERCHANT

## DOMAINE FRANÇOIS LUMPP

Country: France

Region: Burgundy

Appellation(s): Givry

Producer: François Lumpp

Founded: 1991

Annual Production: 4,000 cases

Farming: Lutte Raisonnée

Website: <http://francoislumpp.com>



In the late 1970s, François Lumpp and his brother inherited their family property, located in the Côte Chalonnaise. In 1991 he founded his own label with his wife, Isabelle. Using *sélection massale* cuttings, François developed his domaine around Givry's best *premier cru* sites, which, as in most of the Côte d'Or, are situated on mid to upper level slopes of the rolling hillsides.

Givry, along with Mercurey, is one of the two predominantly red wine producing appellations of the Côte Chalonnaise, while the neighboring appellations of Bouzeron, Rully, and Montagny produce primarily white wine. Givry is known for its refined and approachable reds, whereas Mercurey can often be harder and more austere when young. The best examples of Givry can have substantial structure, depth, and complexity, however, and can be expected to age as successfully as the *premier crus* of the Côte de Beaune, which is certainly the case at this address. In addition, François was one of the first to believe in the potential of Givry's *terroir* for white Burgundy, and is reputed for his white today. His Chardonnays are a study in grace and balance.

The Lumpp domaine is an especially good fit here at KLWM because it embodies exactly what we have always looked for in Burgundy: a true vigneron in a specific village. Every wine François makes is from Givry, from vineyards he planted and nurtured himself, which in itself is something that is exceedingly rare in Burgundy today, and will become more and more so over time. An acknowledged leader of the appellation, his greatest achievement is harnessing the finesse we look for in Burgundian Pinot Noir—*le Pinot fin*.



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## DOMAINE FRANÇOIS LUMPP (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Givry Blanc</b> <i>Clos des Vignes Rondes</i>	Chardonnay	35 years	Bathonian, Oolitic, and Sublithographic Limestone	.57 ha
<b>Givry Blanc 1<sup>er</sup> Cru</b> <i>Petit Marole</i>	Chardonnay	25 years	Oxfordian Nantoux Limestone, Fine Marl	.30 ha
<b>Givry Blanc 1<sup>er</sup> Cru</b> <i>Crausot</i>	Chardonnay	25 years	Bathonian, Oolitic, and Sublithographic Limestone	.63 ha
<b>Bourgogne Rouge</b> <i>La Paulée</i>	Pinot Noir	10 years	Oxfordian Nantoux Limestone, Fine Marl, Clay	.5 ha
<b>Givry Rouge 1<sup>er</sup> Cru</b> <i>Le Pied du Clou</i>	Pinot Noir	10 years	Oxfordian Nantoux Limestone, Fine Marl, Clay	.9 ha
<b>Givry Rouge 1<sup>er</sup> Cru</b> <i>A Vigne Rouge</i>	Pinot Noir	15 years	Oxfordian Nantoux Limestone, Fine Marl	2.45 ha
<b>Givry Rouge 1<sup>er</sup> Cru</b> <i>La Brûlée</i>	Pinot Noir	20 years	Oxfordian, Oolitic, Red Limestone	.76 ha
<b>Givry Rouge 1<sup>er</sup> Cru</b> <i>Clos du Cras Long</i>	Pinot Noir	13 years	Oxfordian Nantoux Limestone, Fine Marl	.65 ha
<b>Givry Rouge 1<sup>er</sup> Cru</b> <i>Clos Jus</i>	Pinot Noir	26 years	Clay, Limestone	.50 ha
<b>Givry Rouge 1<sup>er</sup> Cru</b> <i>Crausot</i>	Pinot Noir	25 years	Oxfordian Nantoux Limestone, Fine Marl	.93 ha
<b>Givry Rouge 1<sup>er</sup></b> <i>Petit Marole</i>	Pinot Noir	25 years	Oxfordian Nantoux Limestone, Fine Marl	.76 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

- All grapes are harvested and sorted by hand

### Whites:

- Primary fermentation in barrel
- Aged in barrel (30% new) for one year
- Wine is racked before bottling



## DOMAINE FRANÇOIS LUMPP (continued)

### Reds:

- Primary fermentation in stainless steel tanks with light punch downs
- Aged in barrel (70% new) for one year
- Wine is raked before bottling

### Givry Blanc *Clos des Vignes Rondes*:

- Southeastern sun exposure, 1148 feet above sea level

### Givry Blanc 1<sup>er</sup> Cru *Petite Marole*:

- Eastern, Southeastern sun exposure, 853 feet above sea level

### Givry Blanc 1<sup>er</sup> Cru *Crausot*:

- Southeastern sun exposure, 932 feet above sea level

### Bourgogne Rouge *La Paulée*:

- Southeastern sun exposure, 885 feet above sea level

### Givry Rouge 1<sup>er</sup> Cru *Le Pied du Clou*:

- Southeastern sun exposure, 740 feet above sea level

### Givry Rouge 1<sup>er</sup> Cru *A Vigne Rouge*:

- Southern, Southwestern, 850 feet above sea level, and Eastern, Southeastern sun exposure, 836 feet above sea level

### Givry Rouge 1<sup>er</sup> Cru *La Brûlée*:

- Eastern, Southeastern sun exposure, 754 feet above sea level

### Givry Rouge 1<sup>er</sup> Cru *Clos du Cras Long*:

- Eastern, Southeastern sun exposure, 840 feet above sea level

### Givry Rouge 1<sup>er</sup> Cru *Crausot*:

- Southern sun exposure, 905 feet above sea level

### Givry Rouge 1<sup>er</sup> Cru *Crausot*:

- Southeastern sun exposure, 843 feet above sea level

### Givry Rouge 1<sup>er</sup> Cru *Petit Marole*:

- Eastern, Southeastern sun exposure, 853 feet above sea level



# KERMIT LYNCH *WINE MERCHANT*