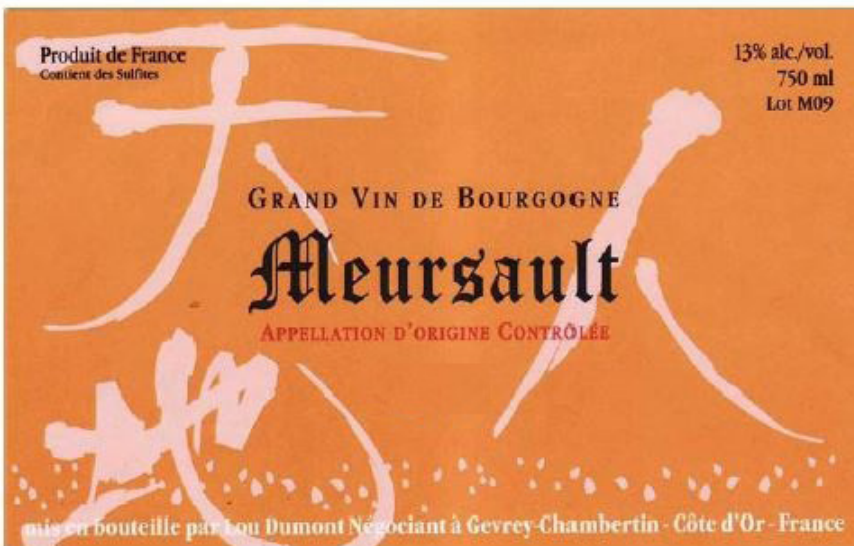




PROFILE

Lou Dumont, located in Gevrey Chambertin, was established in 2000 by Japanese sommelier and oenologist Koji Nakada and his wife Jae Hwa Park and in 2012 purchased their first parcels of land in Burgundy: no small feat for a non-native Burgundian. The name Lou Dumont is a combination of their goddaughter's name, Lou, and the French for mountain, paying homage to the areas in Japan and Korea where Koji and Jae Hwa grew up. The Kanji symbol on the label—sky, earth and man, refer to the basic elements which make wine possible and the concept of terroir. Koji's goal is to produce pure, honest, regionally correct Burgundy from organically farmed grapes and with minimal manipulation.

Koji takes a minimalist approach to his wines, limiting pump overs and punch downs. He vinifies with natural yeasts and adds low doses of sulfites during vinification and a little at bottling--no more than 30 grams/liter for reds and 50-60 grams/liter for whites.



SPECIFICATIONS

Wine: Meursault

Varietals: Chardonnay

Appellation: Meursault AOC

Vineyard Sources: Les Millerandes, Les Pelles

Soil: Limestone

Vineyard Age: 30 years

Planting Density: 10,000/ha

Yield: 40 hl/ha

Farming Method: Sustainable 

Harvest: Manual

Production: 4,319 bottles

Vinification: The must goes through direct pressing and is fermented in a cask at a low temperature. The wine spends 18 months in 70% new French oak barrels and one month in stainless steel tanks before bottling. The wine does not see any filtration.

Tasting Note: This wine is bright and limpid. On the nose we can smell the slight oaky and grilled aromas. The palate is rich and round with a good

“This is our legacy in Burgundy. That we can pass this land along to our children is for us the dream.”



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