



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 minimal 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: Savigny-lès-Beaune

Varietals: Pinot Noir

Appellation: Savigny-lès-Beaune AOC

Vineyard Location: Les Planchots du Nord

Soil: Limestone

Vineyard Age: 40 years

Vineyard Density: 10,000/ha

Yield: 40 hl/ha

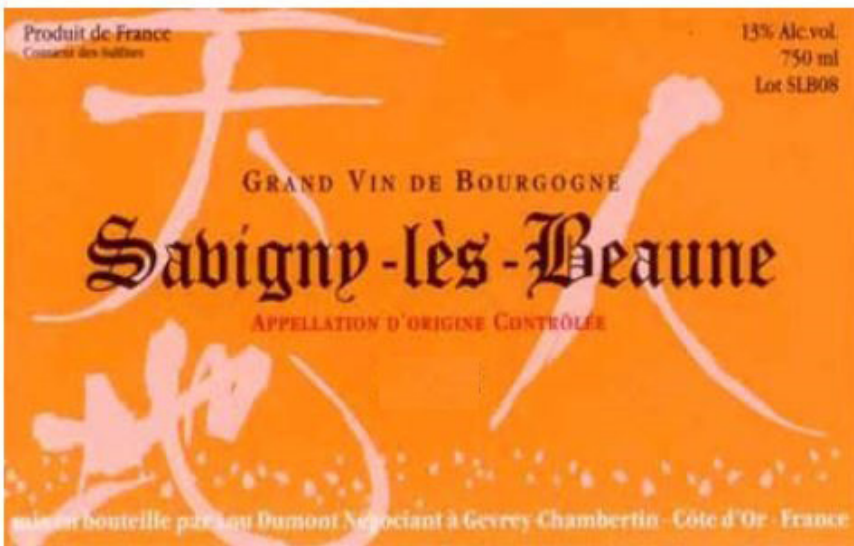
Farming Method: Sustainable 

Harvest: Manual

Production: 889 bottles

Vinification: 3-5 days of cold maceration, approximately 15 days of cuvaison. The wine spends 18 months in 33% new French oak barrels (Nevers) and one month in stainless steel tanks before bottling. The wine does not see any filtration.

Tasting Note: Dark ruby in color, this wine has a slight smoky aroma and a hint of spice. Rich palate with firm persistent tannins. This wine will achieve its full potential with age.



“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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