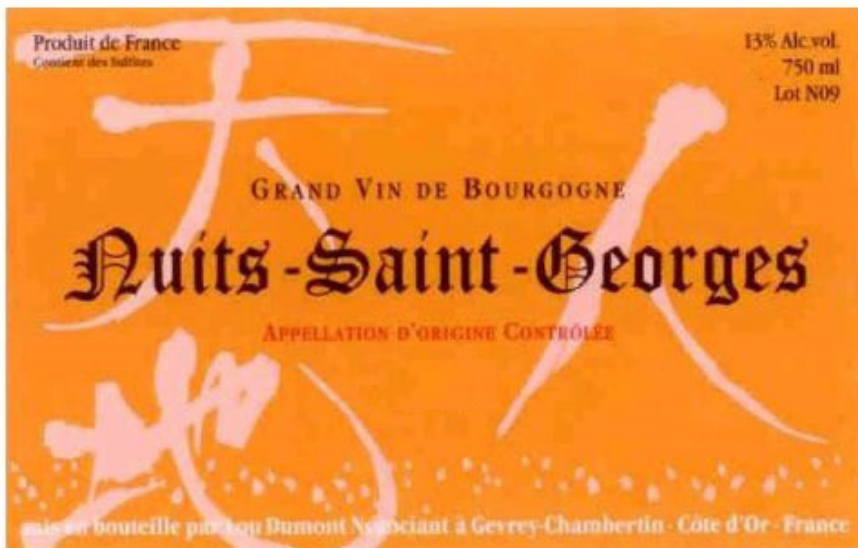




## PROFILE

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:** Nuits-Saint-Georges

**Varietals:** Pinot Noir

**Appellation:** Nuits-St-Georges AOC

**Vineyard Sources:** Les Argillats

**Soil:** Limestone

**Vineyard Age:** 75 years

**Planting Density:** 10,000/ha

**Production:** 1520

**Farming Method:** Sustainable 

**Harvest:** Manual

**Vinification:** 3-5 days of cold maceration. The wine spends 18 months in 50% new French oak barrels (Chassin) and one month in stainless steel tanks before bottling. The wine does not see any filtration.

**Tasting Note:** Limpid, brilliant ruby, this wine has a complex bouquet which consists of red ripe fruits, earth, and spice. It has a black cherry note on the palate and a long finish. This wine is an excellent candidate for aging.

“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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