



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: Chambolle-Musigny

Varietals: Pinot Noir

Appellation: Chambolle-Musigny AOC

Vineyard Sources: Les Chardannes

Soil: Limestone

Vineyard Age: 40 years

Vineyard Density: 10,000/ha

Yield: 40 hl/ha

Agricultural Method: Sustainable 

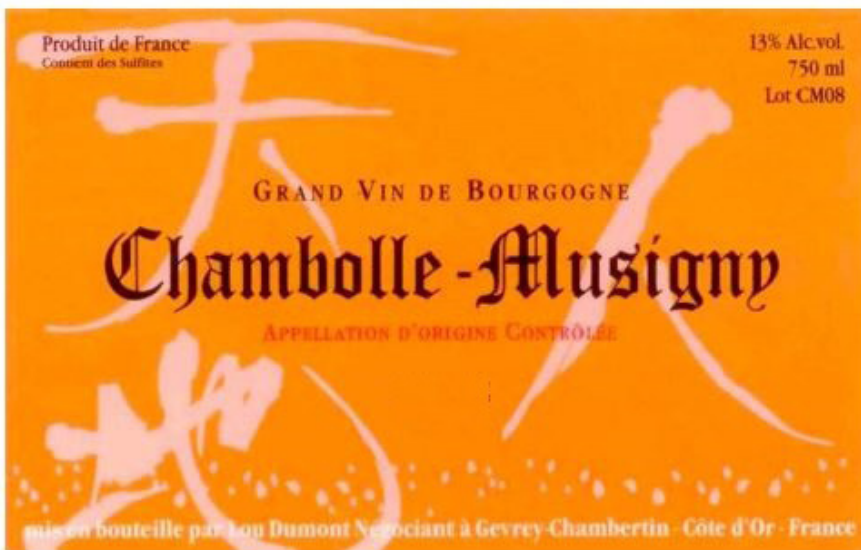
Harvest: Manual

Production: 883 bottles

Vinification: 3-5 days of cold maceration. Approximately 15 days of cuvaison. The wine spends 18 months in 50% new French oak barrels (Jupilles) and one month in stainless steel tanks before bottling. The wine does not see any filtration.

Tasting Note: Wonderful bouquet of red fruits and minerality. On the palate very good minerality, and a light to medium body. Fine red and very juicy coulis fruit. Ripe fruit balanced by very good acidity and a fine minerality.

“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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