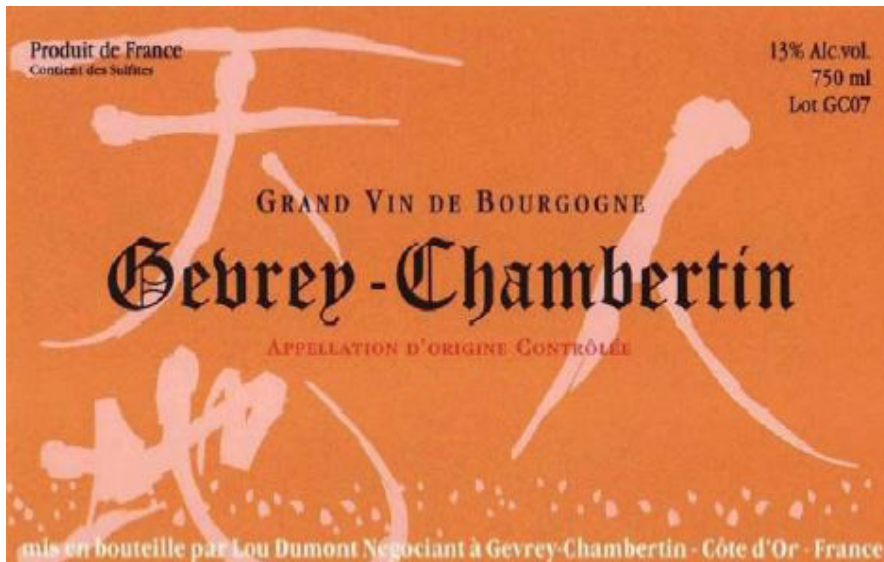




PROFILE

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: Gevrey-Chambertin

Varietals: Pinot Noir

Appellation: Gevrey-Chambertin AOC

Vineyard Sources: La Platière, Aux Corvées

Soil: Limestone

Vineyard Age: 30-75 years

Vineyard Density: 10,000/ha

Yield: 20 hl/ha

Agricultural Method: Certified Organic, Sustainable 

Harvest: Manual

Production: 3471 bottles

Vinification: 3-5 days of cold maceration and fermentation in oak barrels via natural yeasts. Approximately 15 days of cuvaision. The wine spends 18 months in 40% new French oak barrels (Nevers) and one month in stainless steel tanks before bottling. The wine does not see any filtration or fining.

Tasting Note: The colour is deep and limpid. On the nose we can smell the slight oaky and grilled, red -fruit aromas. The palate is rich and round with a good length. This wine has a good structure and a good persistence.

Alcohol: 13%

Residual Sugar: None



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