



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: Bourgogne Blanc

Varietals: Chardonnay

Appellation: Bourgogne AOC

Vineyard Sources: Hautes-Côtes de Nuits et Beaune, Puligny

Soil: Limestone

Vineyard Age: 30 years

Planting Density: 10,000/ha

Yield: 25 hl/ha

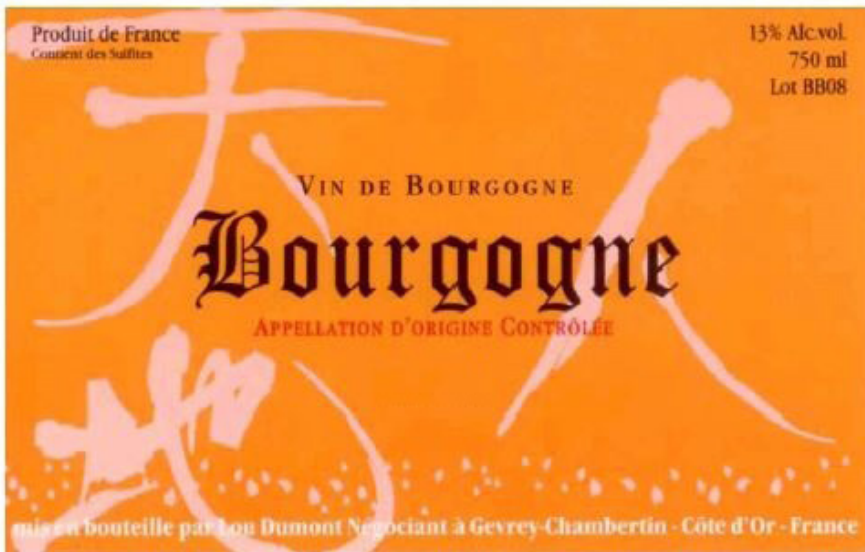
Agricultural Method: Certified Organic, Sustainable 

Harvest: Manual

Production: 6,540 bottles

Vinification: The must goes through direct pressing and is fermented in a cask at a low temperature. The wine spends 17 months in 30% new French oak barrels (Forest Jupilles) and one month in stainless steel tanks before bottling.

Tasting Note: This wine is bright and limpid. On the nose we can smell the slight white flower, fruits aromas. The palate is rich and round with a good length. This wine has a good fruits and a good persistence.



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