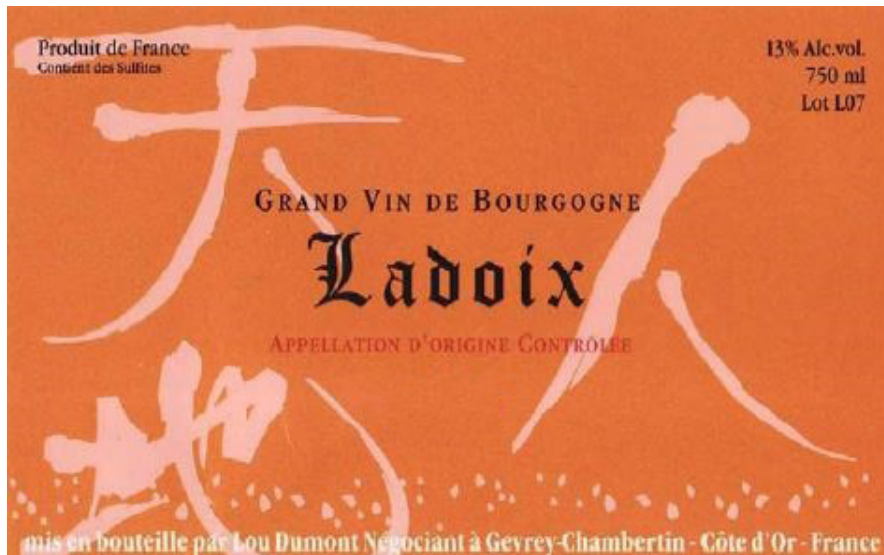




## PROFILE

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 minimalist 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:** Ladoix

**Varietals:** Pinot Noir

**Appellation:** Ladoix AOC

**Vineyard Sources:** Vignes Adaim

**Soil:** Limestone

**Vineyard Age:** 40 years

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

**Yield:** 40 hl/ha

**Farming Method:** Sustainable 

**Harvest:** Manual

**Production:** 1,512 bottles

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

**Tasting Note:** Deep garnet-red color with a hint of violet. Nose dominated by wood and smoky characters coming from new oak. Very tight on the palate with firm tannins. This wine possesses a good structure which indicates its long cellaring potential.



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