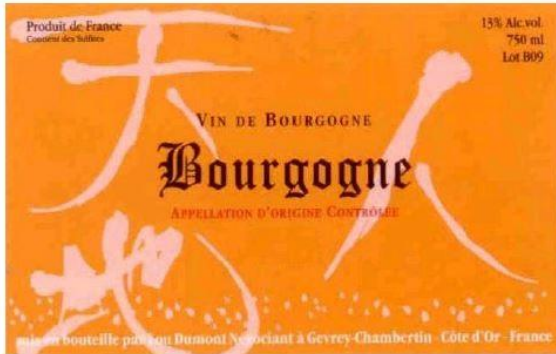


# Lou Dumont Bourgogne Rouge



*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.*

**Appellation** Bourgogne

**Varietals** 100% Pinot Noir

**Vineyard Sources** Gevrey-Chambertin, Fixin,  
Nuits-St-Georges

**Production** 8,200 bottles

**Soil** Limestone

**Vineyard Age** 30 years

**Agricultural Method** Sustainable

**Harvest** Manual

**Vinification** 3-5 days of cold maceration and approximately 15 days of cuvaision. The wine spends 17 months in 20% new french oak barrels and one month in stainless steel tanks before bottling. The wine does not see any filtration.

**Tasting Notes** Brilliant red in color with a nose of red fruits that follow through on the palate. Slight hints of earth on the smooth finish.



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