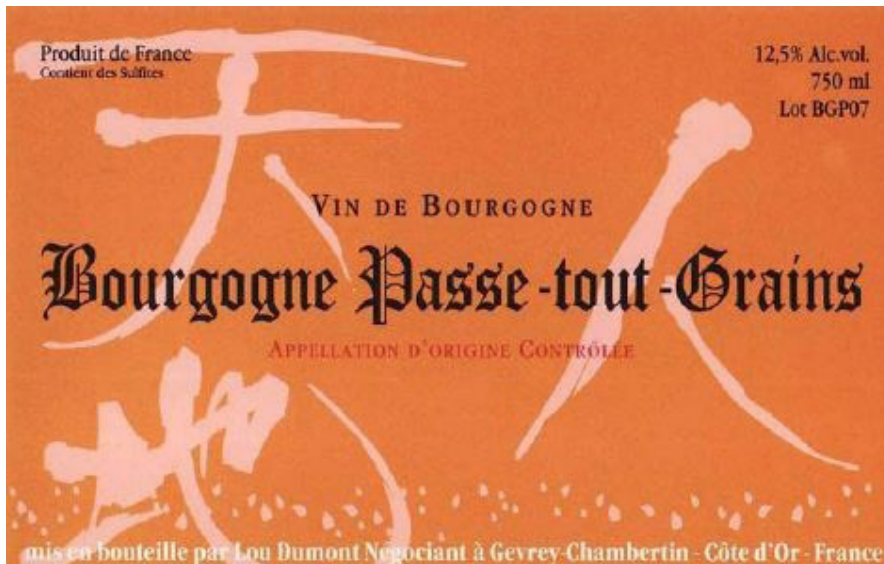




PROFILE

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: Passe-tout-Grains

Varietals: 80% Pinot Noir, 20% Gamay

Appellation: Bourgogne Passetoutsgrains AOC

Location: Nuits-St-Georges

Soil: Limestone

Vineyard Age: 30 years

Vineyard Density: 10,000/ha

Yield: 50 hl/ha

Pruning: Guyot simple

Farming Method: Sustainable 

Harvest: Manual

Production: 4148 bottles

Vinification: Pneumatic press, no yeast added, 3-5 days of cold maceration. Approximately 15 days of cuvasion, alcoholic fermentation in stainless steel. Racking at 50°F, malolactic fermentation done 12 to 16 months after the alcoholic fermentation. 17 months in 20% new French oak barrels (Nevers). No filtration before bottling.

Tasting Note: Limpid, brilliant and good balance. It has a complex nose with aromas of strawberry and raspberry. On the palate we can found light aromas of spices. This wine is elegant in its entirety.

Acidity: 5.80 g/l



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