



Dominique Laurent is a former pâtissier (pastry chef) who produces exemplary wines from his small négociant business located in Nuits-St-Georges since 1989. He makes 15,000 cases a year from 100 different appellations. The most recent development is the establishment with his son **Jean Laurent** of **Domaine Laurent Père & Fils**, currently six hectares including Meursault premier cru **Les Poruzots** and **Nuits St.-Georges**, with *three* more hectares about to follow.



Laurent made headlines when he introduced the "200% new oak" wine – which means wines are transferred to a second set of new barrels during their *élevage*. Another key to the Laurent wines is old - sometimes exceptionally old - low yielding vines, combined with an *élevage* that produces richness and complexity, while at the same time retaining the fundamental elements of terroir. All the wines are bottled by hand without fining or filtration. The end result is an amazing set of exquisite wines with tremendous complexity, elegant, supple textures and unbelievable length.

Besides, Laurent's attention to fine barrels made him start his own cooperage, where he works only with Tronçais wood, selected himself, and air-dried for at least three (and up to seven) years. Many called his barrels "Magic Casks."

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