

Domaine Dujac Wine Dinner



Date	:	Wednesday, 12 th February 2014
Time	:	7:30 to 10:00 pm
Venue	:	12/F Hong Kong Wine Vault (Wong Chuk Hang)
No. of Attendees	:	7
Vintages Tasted	:	2010 Gevrey Chambertin (Pere Et Fils) 2010 Nuits St Georges 1er Cru Les Damodes (Pere Et Fils) 2010 Morey St Denis 2010 Vosne Romanee 1er Cru Les Beaux Monts 2010 Charmes Chambertin Grand Cru

It was been a year since we visited Domaine Dujac in Burgundy, and it great to be able to meet up with Jeremy Seysses, owner of the Domaine at the Hong Kong Wine Vault. He has generously offered us a selection of his 2010s for us to try.



In a legendary vintage such as 2010, the entry level village wines are already a great pleasure a taste with good concentration.

2010 is the first vintage where they have released a Nuits St Georges Les Damodes Premier Cru under their negociant (Pere Et Fils) operation. As the grapes are coming from a vineyard close to Vosne Romanee, you can really taste the “Vosne” spice.

We then moved on to the wines from the Domaine and they are impressive across the range (no surprise!). The Beaux Monts is almost as good as a Grand Cru but only at a fraction of the price. I have tasted older vintages of the Charmes Chambertin before, and sometimes this Grand Cru may not be as concentrated on the palate as their Clos St Denis or Clos de la Roche, but the power from this vintage really filled the gap. However, patience is required for this wine to blossom, and we are talking at least a decade here.

These beautiful wines were paired with the traditional Cantonese cooking from Chef Yip. We firmly believe that Burgundy is a perfect match for Chinese cuisine.

It is dinners like this that goes to show Hong Kong is not all about Bordeaux. At the Hong Kong Wine Vault, there is a broad spectrum of wine preferences and we hope to do more themed tastings and dinners like this one in future.