

# DOMAINE DUJAC

## *Reviews of 2014 Vintage*

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**D**omaine Dujac is one of the most “visible” and well-known domaines in the world. By that I mean that Dujac has never born the parochialism of Burgundy -- willing to travel to overseas markets, engage with consumers whether that is face-to-face at tastings or in recent years via social media. (In this respect, Burgundy is still far behind Bordeaux, though to be fair it’s not like Burgundy domaines can host a marketing department of full-time social media managers like they do there.) Certainly traveling around the New World, every winemaker is aware of Dujac and has experience of their wines. Fortunately, Domaine Dujac has a tendency to create splendid wines and not in a predictable way. They don’t “play it safe” year after year and seem always open to ideas, whether that is in their use of whole bunch fruit (a central and abiding tenet), the use of concrete eggs for maturation of the whites, or on this occasion, experimenting with biodynamics. I must say that I commend their approach. Too many winemakers borrow Steiner’s book from the library, flick through a few pages, consult their marketing department and the next minute they are burying dodo skulls in their vineyard (or something like that). Where is the questioning? Where is the reasoning? That’s not meant as a criticism. I would just like to see more rigor in analyzing the tangible benefits towards the vine and vineyard. You’ll read some of the benefits in this report with respect to treatments such as valerian that aided and expedited recovery of vines after hail damage. At the same time, one winemaker confessed that he doesn’t really believe in biodynamics, but it makes his vineyard workers happy, so why not? Alec Seysses led me to two barrels of experimental Clos de la Roche, one containing biodynamically farmed fruit, the other under their orthodox vineyard husbandry, ceteris paribus in terms of picking, vinification and so forth. I waited around the corner as I wanted to compare them blind before Alec served them. Whilst there was not a great difference, I did remark that the biodynamic version seemed more vivid and with greater precision. It will be interesting to see how they develop during élevage. The plan is to blend them back into the main cuvée, though they will hopefully keep a few bottles and monitor their evolution. Back to the task at hand and the 2014s that was in barrel without racking. “We have been gradually toning down the level of new oak,” Alec told me. “The 2014s is one-third new oak for the village crus, 50% on the premier and 80% on the grand cru. We found that we were extracting more wood in recent years, though I am not sure exactly why that is. We picked the white over two days on September 12 and 13. We started picking

the reds on September 15 and then on September 21 and 23 after a small break. We felt there was no pressure [in terms of harvesting] from rot and the forecast was good. We finished on September 24. It was unusual because we don’t usually take a break. The malolactics all finishing in early summer.” We began with Dujac’s négociant line. To be honest, I have never been really taken by these wines and indeed, Alec told me that with the loss of 0.75-hectares from a Gevrey grape supplier demanding a higher price for his fruit means that they are considering whether it is worth continuing. Alec himself seemed skeptical. However, when it came to the reds I was quietly blown away by the quality of their best wines, indeed, some of the finest that I tasted in the Côte de Nuits in 2014. The Romanée-Saint-Vivant and the Bonnes-Mares displayed exceptional finesse and intensity, the whole bunch fruit working extremely well but never overly obvious (something that I have criticized in the past when the stems feel too conspicuous). What I appreciated across the board was the consistency. Save a Clos Saint-Denis that might just have been fluffing its lines on the night, there was not a 2014 red that I would kick of bed. Alec also got the stepladders out to mount the concrete eggs where I tasted Dujac’s whites, a joint venture with FICOFI that see between 20% and 25% new oak, and will be bottled end December or January. My pick is their Puligny Les Combettes that showed the Folatières what can be done when your vines reach maturity, but both the Morey-Saint-Denis whites are worth looking at. Alec and the lesser spotted Jeremy always seem to be questioning their wines, their modus operandi, and that appears to pay dividends with their 2014s. Such wines can only enhance their reputation and render them even more globally known, for all the right reasons.

### **2014 Gevrey-Chambertin**

#### **Dujac Fils et Père**

The 2014 Gevrey-Chambertin Village has a simple but charming, pastille-like bouquet that unfolds from the glass. The palate is well balanced with taut, chalky tannin, a keen line of acidity and a brisk citric finish. Drink over the next 3-4 years. 2016-2021. 85-87.

### **2014 Chambolle-Musigny**

#### **Dujac Fils et Père**

The 2014 Chambolle-Musigny Village has more red berry fruit than the Morey-Saint-Denis Villages: cranberry and wild strawberry, a touch of sous-bois. The palate is well

balanced with crisp acidity, very harmonious, a little linear at the moment but the freshness is threaded through from start to finish. 2016-2021. 86-88.

**2014 Morey St. Denis Rouge Village**  
**Dujac Fils et Père**

The 2014 Morey-Saint-Denis Rouge Village has a straightforward bouquet with blackberry and boysenberry scents. The palate is well balanced with chalky tannin, a touch of cassis come through with a correct and linear, quite saline finish that lacks a little body. This is very...Morey, and that's a good thing. Drink over the next 3-4 years. 2016-2020. 85-87.

**2014 Morey St. Denis "Premier Cru"**  
**Dujac Fils et Père**

The 2014 Morey-Saint-Denis 1er Cru is a blend of four vineyards: les Ruchots, les Millandes, les Sorbés and Charrières. It has a pretty, contained, precise bouquet with blackberry and bilberry fruit. The palate is crisp and saline in the mouth, tightly knit tannin with a linear and structured finish. It will need a little time to fan out once in bottle, so give it 2-3 years. 2017-2021. 88-90.

**2014 Nuits St. Georges "les Damodes"**  
**Dujac Fils et Père**

The 2014 Nuits-Saint-Georges 1er Cru Les Damodes has a light, blueberry and cassis-scented bouquet. The palate is well balanced with firm tannin, a little foursquare in the mouth with marine-tinged black fruit, leading to a short, lightly spiced finish. Perhaps I was just expecting a little more from this Les Damodes and actually prefer some of the village crus from Dujac's négoçiant side. 2017-2021. 86-88.

**2014 Bonnes Mares Grand Cru**  
**Domaine Dujac**

The 2014 Bonnes-Mares Grand Cru was actually one of my favourite reds of 2014, smitten at first sight I guess. It has a very classy bouquet, very well defined and floral in nature. This is elegant and very refined, the exuberant predisposition of Bonnes-Mares discretely contained, buttoned-down for now. The palate is very well defined with lace-like tannin. It feels so supple in the mouth with a touch of cassis towards the deceptively structured finish. This is one of the best Bonnes-Mares that I have tasted from Dujac. 2019-2040. 95-97.

**2014 Chambertin Grand Cru**  
**Domaine Dujac**

The 2014 Chambertin Grand Cru has a highly perfumed, violet-tinged black cherry and boysenberry fruit that is very well defined, interwoven with a keen thread of mineralité. The palate is medium-bodied with a fine line of acidity. It feels quite linear in the mouth with a touch of salinité and spiciness with a chalky-textured, strict finish. It does not

quite "let go" like the Bonnes-Mares or the Romanée-Saint-Vivant but it will surely blossom in bottle. 2020-2040. 92-94.

**2014 Chambolle-Musigny 1er Cru les Gruenchers**  
**Domaine Dujac**

The 2014 Chambolle-Musigny 1er Cru les Gruenchers needed a little time to come out of its shell in the glass. It unfolds with granitic scents infusing the carapace of blackberry and bilberry fruit - stoic but fresh and detailed. The palate is medium-bodied with fine tannin, quite Morey-like in terms of structure. A more masculine than feminine Chambolle-Musigny, it remains fresh and citric with an animated linear finish. It will need several years in bottle, but it should repay those who prefer strictness in their Chambolle. 2018-2032. 90-92

**2014 Charmes-Chambertin**  
**Domaine Dujac**

The 2014 Charmes-Chambertin Grand Cru has an exquisite bouquet with blackberry, bilberry and cassis fruit. This is very elegant and linear, great precision here. The palate is very well balanced, structured with citrus-infused blackcurrant fruit. There is that titillating prickle of salinity on the finish, a Mazoyères-like Charmes that should age well over the next 15-20 years. 2018-2032. 92-94.

**2014 Clos St. Denis Grand Cru**  
**Domaine Dujac**

The 2014 Clos Saint-Denis Grand Cru has a very refined bouquet with black cherries, boysenberry, a touch of graphite and a touch of sous-bois. The palate is medium-bodied with a crisp acidity, chalky tannin, very tight at the moment, much more saline than the Echézeaux with a brisk finish that just needs to flesh out. This was the one Grand Cru that did not quite meet my expectations, a surprise as it's one of my favourites from Dujac. Perhaps it was just toying with me and will rise phoenix-like in bottle ? 2018-2030. 90-92 ?

**2014 Echezeaux Grand Cru**  
**Domaine Dujac**

The 2014 Echézeaux Grand Cru has a clean, precise bouquet, quite broody and introspective, a subtle marine influence infusing the black and red fruit. The palate is medium-bodied with crisp acidity, chalky tannin, tightly wound with a strict, saline finish that leaves the mouth tingling long after it has departed. This is a classy, quite sophisticated Echézeaux in the making, one that should be at the upper end of my banded score with requisite bottle age. 2020-2040. 92-94.

**2014 Morey St. Denis Blanc**  
**Domaine Dujac**

The 2014 Morey-Saint-Denis Blanc has a refined bouquet with almond and white peach scents. The palate is well balanced, quite rich in the mouth with a brush of clear honey

and almond towards the rounded finish. This is a commendable white Morey. 2016-2020. 86-88,

#### 2014 Morey St. Denis Blanc Monts Luisants

##### Domaine Dujac

The 2014 Morey-Saint-Denis Blanc Monts Luisants has a crisp, citrus lemon and green apple-scented bouquet. The palate is well balanced with dried apricot and walnut notes, a pleasant fumé-like finish. Give it a year in bottle and then enjoy. 2017-2025. 89-91.

#### 2014 Gevrey-Chambertin “aux Combottes”

##### Domaine Dujac

The 2014 Gevrey-Chambertin 1er Cru aux Combottes, which includes around 80% whole bunch fruit, has a fragrant, floral bouquet that opens wonderfully in the glass: mineral-tinged black fruit that is very delineated. The palate is medium-bodied with supple tannin, a fine saline seam, quite Morey-Saint-Denis in style, a little foursquare on the finish. I like the precision here in this Gevrey-Combottes that is somewhat sturdy, but with impressive detail. 2018-2032. 90-92.

#### 2014 Puligny-Montrachet 1er Cru Folatières

##### Domaine Dujac

The 2014 Puligny-Montrachet 1er Cru Folatières, from ten-year-old vines, has a very crisp, taut and linear bouquet that has a very pleasant Coche-like reduction. The palate is fresh and taut on the entry, perhaps does not quite have the breeding on the finish, needing more precision and nervosité on the finish. There will be better to come once the vines grow up. 2017-2025. 87-89.

#### 2014 Puligny-Montrachet 1er Cru Les Combettes

##### Domaine Dujac

The 2014 Puligny-Montrachet 1er Cru Les Combettes, from 50-year-old vines, has a strict, granitic bouquet that is a little terse at first but opens nicely with aeration. The palate is crisp and tense, citric in the mouth with good tension and lovely salinity on the finish. It delivers everything you want from a Combettes and it will be difficult to resist in its youth. 2017-2030. 91-93.

#### 2014 Romanée Saint Vivant Grand Cru

##### Domaine Dujac

The 2014 Romanée-Saint-Vivant Grand Cru has a detailed bouquet that stops you in your tracks. There is genuine minerality and tension already locked in here, aromatics that are beautifully focused and almost Richebourg-like in style. The palate is medium-bodied with filigree tannin, succinctly interwoven new oak so that you barely notice its presence. It gently fans out towards the poised, tensile finish and by that time you are already won over by this outstanding Grand Cru from Dujac. 2020-2040. 95-97.

#### 2014 Vosne Romanée 1er Cru les Beaux Monts

##### Domaine Dujac

The 2014 Vosne-Romanée 1er Cru les Beaux Monts has a very attractive bouquet, pure and sensual with black cherries, boysenberry and a touch of blueberry. Understated but quite compelling. The palate is medium-bodied with fine tannin, silky in texture, beautifully balanced with very well judged acidity with a touch of salinity towards the finish. This is a very well crafted Beaumonts that deserves several years in bottle. 2020-2040. 92-94.

#### 2014 Vosne Romanée 1er Cru les Malconsorts

##### Domaine Dujac

The 2014 Vosne-Romanée 1er Cru Malconsorts is more opulent and generous on the nose compared to the Beaumonts with blueberry and black cherry fruit, more red plum and strawberry notes evolving with time. The palate is medium-bodied with fine tannin, a gentle grip in the mouth, the whole bunch fruit lending freshness and subtle sous-bois character on the finish. There is a little new wood to be subsumed on the finish, but it has great potential and represents one of the best Malconsorts you will find this year. 2020-2040. 93-95.