DOMAINE DUJAC

Reviews of 2015 Vintage
Burghound – Allen Meadows
January 2017

Jeremy Seysses describes the 2015 vintage as "one that gave us some early season concerns with an intense attack of oidium but the hot and dry summer basically eliminated any other disease pressures. We chose to begin picking our whites on the 28th of August but we waited another week to harvest the reds, which began on the 7th of September and continued through to the 12th. Yields were disparate as the flowering passed well in some parcels and less well in others plus the summer heat did wonders for ripeness levels but did cause some dehydration to the detriment of the juice in the grapes. The fruit was absolutely spotless and there really was almost nothing to sort. We used a bit more whole clusters than usual, which is to say basically 85 to 90%. The fermentations began almost immediately and we were very careful with respect to extractions as it would have been easy to extract too much. As such we worked more with pump overs than punch downs because as we have gained more and more experience with very hot vintages, it has taught us that less is more sometimes. On the plus side though it's also true that higher maturity vintages have a larger margin of error as the tannins are riper and the amount of dry extract tends to be elevated. What is perhaps the hallmark of the 2015 reds is how fresh they are in the context of what was clearly a very ripe vintage. It's rare when you obtain both very high levels of ripeness yet keep the supporting acidity yet that's what 2015 gave. While it's still obviously very early, I am optimistic that the vintage produced some genuinely great wines." I found the domaine's 2015 to be of very fine quality, which is to be expected. But I was almost as impressed by their 2014s so don't ignore them in favor of the 2015s. The 2014s, revisited below, were bottled between January and March 2016. Note further that the 2015 Dujac Fils et Père wines are reviewed immediately below.

Domaine Dujac

2015 Chambolle-Musigny
(from Les Drazeys, Les Argillières and Les Fremières). A wonderfully fresh, ripe and well-layered nose combines notes of various dark berries with those of spice, rose petal and violet nuances. There is solid volume and mid-palate density to the velvet-textured middle weight flavors that terminate in a firm, serious and lingering finish. This is a relatively robust Chambolle *villages*. (87-90)/2022+

2015 Morey St. Denis
(from Porroux, Le Village, Clos Solon and Les Herbuottes). There is just enough reduction present to mask the underlying fruit but not the floral elements. Otherwise there is good intensity and freshness to the sleek and attractively refined middle weight flavors that possess fine delineation before culminating in a youthfully austere, dusty and mouth coating finale. (88-91)/2023+

2015 Morey St. Denis "1er"
(the blend is ~70% Ruchots with the balance in Clos Sorbé, Millandes and Charrières). A ripe yet agreeably fresh nose features notes of plum, spice, earth and pretty floral nuances. There is both good richness and punch to the medium-bodied and fleshy flavors that tighten up significantly on the overtly powerful and entirely serious finish where a hint of bitter cherry arises. (90-92)/2027+

2015 Gevrey-Chambertin "Aux Combottes"
(from a 1.16 ha parcel). A completely different aromatic profile is comprised by notes of bright, cool and exceptionally fresh red currant, floral, earth and subtle spice nuances. There is excellent intensity to the beautifully precise medium weight flavors that possess a sophisticated mouth feel while delivering outstanding length on the firm, serious and ever-so-mildly austere finish. Classy juice that is also fashioned in an understated style. (91-94)/2030+

2015 Charmes-Chambertin
(from a total of .65 ha in both Charmes and Mazoyères). This is more aromatically restrained still as the earthy and *sauvage*-tinged nose only grudgingly provides glimpses of the pretty lavender, spice, tea and red cherry aromas. This possesses an interesting palate impression as the mid-palate is round, supple and caressing yet the finish is dusty, firm, serious and borderline rustic. I suspect that this will loosen up quickly such that it will be approachable after only 7 to 8 years yet require 15 to 18 to arrive at its full peak. (92-94)/2030+

2015 Chambolle-Musigny "Les Gruenchers"
(from a .33 ha parcel of 50+ year old vines). A restrained, elegant and admirably pure nose offers up notes of various dark berry fruit scents that are laced with spice, violet and lavender nuances. The middle weight flavors possess a lacy and refined mid-palate though the finish is linear to the point of being rather lean and clipped though this could be due to the abundant gas. The question though is will it harmonize? (89-92?)/2027+

2015 Vosne-Romanée "Les Beaux Monts"
An overtly floral and spicy nose is also quite restrained if exceptionally pretty with its cool array of spice, Asian-style tea and red and blue pinot fruit scents. There is terrific vibrancy to the much more mineral-driven medium weight flavors that also culminate in a linear and delineated finish though without the leanness of the Gruenchers. This will need a few years to flesh out but the underlying material appears to be present such that it will very likely occur. (90-93)/2027+

2015 Vosne-Romanée "Les Malconsorts"
(from a 1.57 ha parcel). A discreet application of wood serves as a relatively neutral backdrop for the cool, pure and ultra-spicy and floral aromas of dark currant, plum and soy. The tautly muscular, intense and impressively scaled big-bodied flavors drip with both dry extract and evident minerality on the robust and driving finish that is sneaky long. This is quite firmly structured and will require extended patience before it reaches it apogee though it should very much be worth the wait. (92-94)/2032+

2015 Echézeaux
(from Champs Traversin). An exuberantly spicy and fresh nose displays a wonderful array of liqueur-like black cherry aromas that are liberally laced by notes of tea, lavender and hoisin. There is both fine richness and volume to the medium-bodied and caressing flavors that tighten up on the firm and beautifully well-balanced finish. This understated effort should be approachable after only 7 to 8 years of bottle age though reward 12 to 15, perhaps even longer. (91-94)/2027+

2015 Clos de la Roche
Here the equally restrained nose is at once more deeply pitched and a bit more complex as well with its *mélange* of dark currant, newly turned earth, game, sandalwood and violet aromas. There is excellent mid-palate concentration present on the muscular and powerful big-bodied flavors that possess impressive focus and persistence on the hugely long finale. This too will require extended cellaring to resolve the firm tannic spine. (92-95)/2032+

2015 Clos St. Denis
(from a 1.48 ha parcel). Interestingly this is both spicier and surprisingly even riper than the Clos de la Roche with its liqueur-like and slightly exotic aromas of cassis, plum, earth, sandalwood, lavender and smoke. As is usually the case with this wine it's refined and sophisticated thanks to the fine-grained tannins shaping the middle weight flavors and wonderfully persistent finish. This is very classy and the balance is impeccable which should allow it to age effortlessly. (93-95)/2030+

2015 Bonnes Mares
A discreet application of wood sets off less evidently spicy but even more complex aromas of black cherry, red currant, earth, game and once again Asian-style tea scents. The rich, powerful and overtly muscular broad-shouldered flavors coat the palate with dry extract before culminating in a hugely long finish. What I like about this wine though is the subtle interplay of structural elements that contribute mightily to the sense of harmony and grace, which is relatively unusual for such a big wine. In short, this is first-rate. (93-96)/2035+

2015 Romanée St. Vivant
A cool, pure and wafting nose is at once elegant and wonderfully complex while displaying aromas of Asian-style tea, lavender, rose petal, violet, hoisin and red and dark cherry aromas. The rich yet refined and lacy medium weight flavors possess a highly sophisticated mouth feel before concluding in a firm and beautifully well-balanced finale. While not an especially big or concentrated wine, the moderately prominent core of ripe tannins makes clear that this is going to require at least a decade of bottle age first to become even remotely ready for prime time. (93-96)/2032+

2015 Chamberin
(this consists of two well-separated parcels totaling .29 ha, mostly from Clos de Bèze with .24 ha and the remaining .05 ha in Chambertin proper; when both are blended in this fashion, the declared *appellation* must be Chambertin). Reduction dominates the underlying fruit today though it is not so strong as to raise concerns. There is a wonderful texture to the sleek and highly energetic flavors that are not especially dense but I very much like the delineation and minerality suffusing the strikingly long finish. This is a wine of grace and class rather than muscle and power yet make no mistake, the dense but fine tannins are such that this should reward long-term keeping yet be approachable after 8 to 10. (94-96)/2033+

Dujac Fils & Père

2015 Morey St. Denis
Interestingly this is actually a bit more aromatically elegant with its super fresh nose of red cherry, rose petal and lightly spiced aromas. The freshness continues onto the appealingly energetic medium weight flavors that exude a fine bead of minerality on the more complex and slightly more persistent finale. (88-91)/2022+

2015 Chambolle-Musigny

A pretty, attractively fresh and ripe nose offers up notes of both red and dark currant, earth and a floral hint. There is good richness to the detailed and moderately refined middle weight flavors that deliver good punch and power if perhaps less refinement than one might expect given the *appellation*. (87-89)/2021+

2015 Gevrey-Chambertin

(from Croix des Champs). Like all of the wines in the range there is a lovely sense of freshness to the ripe and dense nose of dark currant, earth, floral and softly *sauvage* aromas. The rich and relatively full-bodied flavors possess a caressing mouth feel while then immediately tightening up on the focused, firm and serious finale. This is very Gevrey in character and is worth checking out. (89-91)/2023+