

DOMAINE DUJAC

Reviews of 2016 Vintage Wines

View From The Cellar – John Gilman

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I had the pleasure to taste with Alec Seysses this year at Domaine Dujac. As there were several other visitors in the cellars at the time of my visit, we did not taste the full range of wines here in 2016 and it was an uncharacteristically short visit to Domaine Dujac. The only Fils et Père bottling we tried was the Chambolle AC, and we did not taste any of the white wines here as well from 2016. So I apologize in advance for the holes in the coverage of this vintage here this year, but as I did not really know the folks who were tasting with us, I did not want to cause any potential complications with allocations or the like for the Seysses family.

The 2016 harvest started at Domaine Dujac on September 20th for the white wines and on the 26th for the reds. Despite being based primarily in Morey St. Denis, Gevrey-Chambertin and Vosne-Romanée these days, the domaine could not completely escape the vagaries of frost damage in 2016, with their parcel of Echézeaux having been heavily frosted and production here was down by more than fifty percent. Their parcels in Bonnes-Mares were also rather unlucky and there was some frost damage here as well, so a quarter of a normal crop was lost in this vineyard. The domaine's Chambolle bottlings were decimated by frost, so that the Seysses family was only able to pick ten baskets of grapes in Gruenchers (which were all blended into the domaine's Chambolle AC cuvée). Their parcels of vines for their two bottlings of Chambolle villages were both heavily frosted as well, so even with the addition of the Gruenchers grapes, the domaine bottling was down by fifty percent and the Dujac Fils et Père bottling was down by two-thirds!

But, beyond these depredations, the rest of the stellar Domaine Dujac 2016s were largely spared any frost damage and Alec noted that, compared to many of their neighbors up and down the Côte, they were quite lucky in 2016. As is often the case in November in the Dujac cellars, a few of the wines had been racked already, but most had not and were scheduled to have their rackings completed after the circus of November tastings in Burgundy had run its course and the team had some time to work in the cellars.

Vins Rouges

2016 Chambolle-Musigny- Dujac Fils et Père

The 2016 Fils et Père bottling of Chambolle had not yet been racked, but was due for this as soon as the crowds in the cellars dissipated. The wine was a touch reduced at the time of my visit, but some gentle swirling revealed a black fruity bouquet of black cherries, dark chocolate, a touch of currant leaf, woodsmoke and dark soil tones. On the palate the wine is deep, full-bodied and nicely velvety on the attack, with a solid core, fine-grained tannins and good length and grip on the balanced finish. This is quite black fruity this year from the frosts. 2021-2050. **89**

2016 Chambolle-Musigny- Domaine Dujac

The domaine bottling of Chambolle AC had already been racked, four weeks before my visit, but was still pretty hunkered down and not all that happy to be tasted. This is a touch less black fruity in personality than the Fils et Père version, but still not the customary red fruity Chambolle it is in most vintages in the cellars here. The very youthful bouquet offers up notes of plums, black cherries, raw cocoa, a good base of soil, gamebird and vanillin oak. On the palate the wine is deep, full-bodied, pure and potentially elegant, with a good core, fine-grained tannins and a long, well-balanced finish. 2022-2050. **90+**

2016 Morey St. Denis- Domaine Dujac

The domaine bottling of Morey AC was also racked a month prior to my visit to the domaine and was showing nicely. The bouquet is pure and again, quite black fruity this year, offering up scents of dark berries, black cherries, gamebird, woodsmoke, dark chocolate, a bit of spicy new wood and a lovely base of soil tones. On the palate the wine is pure, full-bodied and quite elegant in personality, with a good core, fine transparency and a long, suavely tannic and vibrant finish. A lovely villages in the making. 2024-2055. **90+**

2016 Morey St. Denis “Premier Cru”- Domaine Dujac

The 2016 Morey “Premier Cru” bottling is also quite black fruity this year, offering up a refined bouquet of black cherries, dark berries, espresso, venison, lovely soil tones, raw cocoa and cedar. On the palate the wine is deep, full-bodied, long and really shows a nice touch of the vintage's sappiness at the core, with fine-grained tannins and impressive focus and grip on the long, tangy and complex finish. Superb juice. 2026-2065. **92**

2016 Gevrey-Chambertin “aux Combottes”- Domaine Dujac

In contrast to the Morey and Chambolle bottlings, which were all black fruit tones, the 2016 Combottes from Domaine Dujac is very red fruity and utterly charming. The bouquet wafts from the glass in a fine combination of cherries, red plums, raw cocoa, a complex base of soil tones, woodsmoke, gentle spices and vanillin oak. On the palate the wine is pure, full-bodied, long and nicely sappy at the core, with excellent soil signature, suave, ripe tannins and beautiful focus and grip on the long, tangy and nicely reserved finish. This will be a terrific vintage of Combottes. 2026-2060+. **93**

2016 Charmes-Chambertin- Domaine Dujac

The 2016 Dujac Charmes-Chambertin is young, pure and utterly classic in profile. The bouquet offers up a refined blend of red and black cherries, grilled meats, a very classy base of soil, raw cocoa, mustard seed and cedar. On the palate the wine is deep, full-bodied, long and has a beautiful core of fruit, with ripe, seamless tannins, excellent balance and a very long, youthful and focused finish. This is still quite primary on the palate, but all of the constituent components are in place and this will be stellar when it is ready for primetime drinking. 2030-2070. **93+**

2016 Vosne-Romanée “Beaumonts”- Domaine Dujac

The 2016 Domaine Dujac Beaumonts is also very nicely red fruity this year. The bouquet jumps from the glass in an expressive mix of raspberries, cherries, Vosne spice tones, venison, cocoa powder, cedary new wood and a classy base of soil. On the palate the wine is pure, full-bodied and very elegant out of the blocks, with a lovely core, fine-grained tannins and a long, vibrant and complex finish. Really a lovely Beaumonts in the making. 2024-2060. **92**

2016 Vosne-Romanée “Malconsorts”- Domaine Dujac

The 2016 Malconsorts from the Seysses family is more reserved on both the nose and palate than the lovely Beaumonts this year, but also more precise and transparent. The bouquet is a youthful and shy blend of raspberries, blood orange, cherries, superb minerality, Vosne spices, gamebird and cedary new wood. On the palate the wine is pure, full-bodied, long and very much defined by its minerality on the backend, with fine-grained tannins, lovely, tangy acids and great length and grip on the energetic and very refined finish. This will be a great bottle of Malconsorts with sufficient bottle age, but it will demand a good decade in the cellar before it starts to stir. 2026-2065. **94**

2016 Echézeaux- Domaine Dujac

There are only five and a half barrels of Echézeaux in the Dujac cellars this year, out of a normal crop load of twelve casks. It is too bad, as the wine has turned out beautifully and I wish there was more to go around for the domaine’s always thirsty clientele. The bouquet wafts from the glass in a classy blend of raspberries, cherries, lovely spice tones, gamebird, a complex base of dark soil tones, woodsmoke and cedar. There is still a touch of youthful stems in evidence in the upper register here from its whole clusters, but this will turn to cinnamon with bottle age. On the palate the wine is pure, full-bodied, long and tangy, with a good, solid core, fine focus and grip and a long, balanced and moderately tannic finish. There is not quite the same sense of sappiness in the mid-palate here as in the very top grand crus in the cellar in 2016, which I suspect is a result of the frost damage, but this is a lovely, lovely wine in the making. 2028-2065+. **93**

2016 Clos de la Roche- Domaine Dujac

The 2016 Clos de la Roche from the Seysses family was really singing at the time of my visit. The bouquet jumps from the glass in a refined blend of red plums, cherries, gamebird, a touch of fresh nutmeg, superb soil tones and a deft base of vanillin oak. On the palate the wine is pure, full-bodied and very elegant out of the blocks this year, with a sappy core of fruit, outstanding backend soil signature, ripe, suave tannins and a long, complex and tangy finish. I love the balance and breed this exudes this year. 2030-2075+. **95**

2016 Clos St. Denis- Domaine Dujac

The 2016 Clos St. Denis from Domaine Dujac is also very elegant, transparent and promising. The nose offers up a fine constellation of raspberries, cherries, cloves, raw cocoa, lovely minerality, gamebird and cedary oak. On the palate the wine is pure, full-bodied, long and very transparent in personality, with a lovely core of red fruit, tangy acids, fine-grained tannins and impeccable balance on the very long, precise and elegant finish. A superb Clos St. Denis in the making. 2028-2075. **95**

2016 Bonnes-Mares- Domaine Dujac

As I mentioned in the introduction, the Seysses family’s parcels in Bonnes-Mares had the bad luck to be hit by some frost and yields were down by a quarter in 2016. The remaining wine is stellar and very nicely red fruity this year, delivering a fine nose of cherries, red plums, woodsmoke, gamebird, mustard seed, chalky soil tones and cedar. On the palate the wine is deep, full-bodied and very pure on the attack, with a rock solid core, lovely focus and nascent complexity, seamless, fine-grained tannins and a very long, poised and vibrant finish. Great juice. 2031-2080. **95+**