

DOMAINE DUJAC

Red Burgundy '16 & '15, Superb Vintages, Different Styles

Vinous – Stephen Tanzer

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“We like light, delicate Pinots,” said Jeremy Seysses. “We took it easy on punchdowns in 2016, as we’ve been doing recently in years with dry, warm summers. The wines have a risk of getting harder tannins in drought years.” He went on: “The colors came quickly in 2016 and we didn’t want—or need—to push extraction. Once you overshoot your target, you can’t come back.” The Seysses family started harvesting their estate vines on September 26 and finished with their *négociant* vineyards (Dujac Fils & Père) on October 5, with Jeremy explaining that “some of the *négociant* vineyards carried higher yields so there was no danger of overripeness.”

Seysses, his wife Diana Snowden and brother Alex vinified the estate and Dujac Fils & Père wines with 80% to 90% whole clusters in 2016. Alcohol levels in the estate’s ‘16s are between 12.5% and 13% “with some chaptalization,” Seysses added. Today he finds similarities between the 2016s and the 1991s in their youth.

Seysses told me that he doesn’t use more than 70% new oak these days, even for his grand crus—and he continues to work with lightly toasted barrels that don’t contribute a vanilla quality. Not long ago that percentage was 80% to 85% and his father Jacques Seysses used 100% for the grand crus.

Seysses told me that he finds a bit more phenolic maturity in the ‘16s than in the ‘15s, although the earlier vintage may have more total polyphenols. The pHs in both vintages are typically between 3.5 and 3.6, although the ‘15s had some help via acidification. Interestingly, when I mentioned 2005 as a possible comparison to 2015, Seysses told me he considers the 2005s on the Côte de Nuits a bit fresher in their fruit character than the ‘15s, despite their sometimes dryer tannins. But he also noted that he finds more pruniness in the ‘16s than in the ‘15s.

“There’s a nice sweetness to the ‘16s, and they have sweet dispositions,” he summarized. “They will age on their balance, while the ‘15s will age on their concentration [yields were typically between 25 and 30 hectoliters per hectare]. Two thousand fifteen is a very good to great vintage. Once I would have called it atypical, but now it’s the way things are headed.”

Vins Rouges

2016 Domaine Dujac Morey-Saint-Denis

(from a crop level of 35 hectoliters per hectare): Moderately saturated medium red. Aromas of black raspberry, brown spices and musky chocolatey oak. In a more savory style than the *négociant* version but also shows lovely juicy energy and a more relaxed quality to its flavors of dark raspberry, resin and spices. The team did only two punchdowns during the vinification of this wine.

Tasted : November 2017 (89-91) pts

2016 Domaine Dujac Chambolle Musigny

Domaine Dujac lost just one-third of their village fruit in Chambolle as some of their sites are close to Morey-Saint-Denis, but this wine also includes the tiny quantity of Chambolle-Musigny Les Gruenchers, which was decimated by the frost): Good dark red. More musky and bound-up on the nose than the Morey-Saint-Denis *villages*, offering slightly rustic scents of mocha and game. The element of animal reduction carries through on the fine-grained palate, where the wine’s inner-mouth energy comes as a surprise. Finishes with a firm spine of chewy tannins.

Tasted : November 2017 (89-91) pts

2016 Domaine Dujac Morey-Saint-Denis 1er Cru

Good dark red. Seductive scents of briary berries, brown spices, smoky underbrush and wild herbs. At once silky and intense on entry, then shapely and penetrating in the middle palate, offering a captivating combination of sweet dark fruits and saline earth tones. This concentrated, long wine finishes with serious but suave tannins.

Tasted : November 2017 (90-92) pts

2016 Domaine Dujac Echezeaux Grand Cru

(the estate’s vines in the lieu-dit Les Champs Traversins lost about 35% of their fruit to the frost): Healthy medium-deep red. Darker on the nose than usual for the Dujac Echézeaux, offering musky scents of black raspberry and licorice. Rich, thick, seamless wine with lovely sweetness and a savory complexity; strong in extract but not particularly clenched in the early going. Finishes with ripe, dusty, chocolatey tannins, a slightly roasted fruit element and excellent length. This will need time in bottle to harmonize.

Tasted : November 2017 (91-94) pts

2016 Domaine Dujac Clos Saint-Denis Grand Cru

Good dark red. Deeper-pitched and more reticent on the nose than the Clos de la Roche, hinting at darker fruits and mocha; I would almost certainly have confused these two wines if they had been served blind. Very ripe and concentrated but medicinal and tightly wrapped, even a bit compact today. I don't find the usual definition and delicacy of young Clos Saint-Denis but this impressively thick wine finishes ripe, spicy and long, with a repeating medicinal aspect. Hard to taste today: I wanted a bit more verve.

Tasted : November 2017 (91-94) pts

2016 Domaine Dujac Vosne-Romanee 1er Cru Les

Beaux Monts

(13.2% alcohol): Good full red. Captivating perfume combines raspberry, Oriental spices, minerals and cocoa powder. Wonderfully sweet but tightly wound, offering a terrific core of sappy red berries and spices framed by sound acidity. Finishes with a subtle saline touch.

Tasted : November 2017 (92-94) pts

2016 Domaine Dujac Gevrey-Chambertin 1er Cru Aux Combottes

Good medium red. Lovely complex nose offers distinct floral lift to its aromas of cool cranberry, raspberry and rose petal. At once silky and bright, displaying superb intensity and definition to its juicy flavors of red berries, orange zest and spices. This impeccably balanced, vibrant wine--a classic manifestation of Jeremy Seysses' preference for "light, delicate Pinots," finishes with rising floral persistence. Showing beautifully now, no doubt partly due to the fact that it was the first estate wine here to finish its malolactic fermentation.

Tasted : November 2017 (92-94) pts

2016 Domaine Dujac Charmes-Chambertin Grand Cru

(a 50/50 blend of Charmes and Mazoyères): Bright, full red. Alluring scents of black raspberry, red cherry and rose petal; lovely classic Charmes but a bit redder than usual for this *cuvée* at this address. Sappy and energetic in the mouth, combining compelling sweetness of fruit with good grip. The very long, rising finish features a firm tannic structure. This grand cru will be sexy early on and should age well.

Tasted : November 2017 (92-94) pts

2016 Domaine Dujac Vosne-Romanee 1er Cru Les

Malconsorts

Medium red. Tangy, highly perfumed aromas of raspberry, cranberry, damson plum and cardamom. At once dense and penetrating, displaying excellent acidity and inner-mouth tension but a bit youthfully disjointed at present. This wine does not offer the early deliciousness of the Beaux Monts but it has even more *nervosité* and more tannic support. Finishes with bracing notes of sappy red cherry and flowers. Not at all a bruiser, this beauty will need a minimum of five or six years of cellaring upon its release.

Tasted : November 2017 (93-95) pts

2016 Domaine Dujac Bonnes-Mares Grand Cru

(production was down 30% due to the frost): Medium red. Classic Dujac Bonnes-Mares aromas of subtle red berries, brown spices and flowers; less dark than most other examples of Bonnes-Mares. Then juicy, savory and highly concentrated but youthfully imploded, showing superb inner-mouth tension but little in the way of easy sweetness. Still, this wine does not lose its thickness on the back end, finishing with darker cherry and brown spice notes and a firm tannic spine. A very classic style of 2016.

Tasted : November 2017 (93-95) pts

2016 Domaine Dujac Clos de la Roche Grand Cru

(the estate made a full crop of 40 hectoliters per hectare, as there was no frost here): Full, dark red. Captivating aromas of raspberry, strawberry, spices, flowers and sweet new oak. Juicy, intense and aromatic on the palate--youthfully imploded in a positive way. Projects compelling energy and subtle sweetness to its red berry and spice flavors. Finishes very long and tight, with an exhilarating wild berry element. A knockout sharply delineated Clos de la Roche that offers terrific intensity without any sense of weight.

Tasted : November 2017 (93-96) pts

Vins de Fils et Pere

2016 Dujac Fils et Pere Chambolle Musigny

(just 6 barrels produced, vs. a normal 17, with the fruit coming mostly from a protected site in Les Fremières): Good dark red. Reticent nose dominated by musky black raspberry. Juicy and intense but a bit youthfully clenched, with distinctly red flavors of strawberry and raspberry cut off on the back end by serious tannins. A bit tougher than the village Gevrey but nicely concentrated.

Tasted : November 2017 (87-89) pts

2016 Dujac Fils et Pere Morey-Saint-Denis

Full medium red. Very rich, expressive scents of black raspberry, chocolate and smoked meat. Concentrated and sappy in the middle palate, but more about savory spices than primary fruit. Finishes with a firm tannic backbone. Perhaps a bit extreme for the year owing to the small crop (21 hectoliters per hectare) but the tannins are ripe.

Tasted : November 2017 (88-90) pts

2016 Dujac Fils et Pere Nuits-Saint-George 1er Cru Aux Cras

(from the same estate that supplies the Damodes; located just below the gravelly Damodes on more clay-based soil, these vines are also older): Good dark red. Very ripe aromas of black raspberry, smoke and musky soil tones accented by a suggestion of black pepper. Quite ripe and even a bit chocolatey in the mouth, but intensely flavored and classically dry. Showing less early personality than the Damodes but this comes across as denser.

Tasted : November 2017 (90-92) pts