

# DOMAINE DUJAC

## *Reviews of 2016 Vintage Wines*

### *Burghound – Allen Meadows*

#### *1<sup>st</sup> Quarter 2018 - Issue 69 (Reds)*

#### *3<sup>rd</sup> Quarter 2018 - Issue 71 (Whites)*

**J**eremy Seysses describes the 2016 growing season as “one for which we were extremely lucky compared to most other communes as we had very little frost damage in our vines situated in Morey and Vosne. By contrast we lost 30% in Echézeaux and Bonnes Mares and there will be no Gruenchers as we declassified what little we made. Our Fils et Père négoce wines were also hit pretty hard and particularly so in Chambolle.

We began picking with our whites on the 21st of September and finished on the 26th and then attacked the reds on the 27th and finally finished with our Fils et Père vines on the 4th and 5th of October.

The fruit was for the most part extremely clean with potential alcohols in the 12.5 to 13.5% range. We used on average about 80% whole clusters and chose not to push the extractions. We also dropped the percentage of new wood again, which is to say 20% for the Fils et Père wines, 25% for the villages wines, 50% for the 1ers and about 70% for the grands crus.

As to the wines themselves, they remind me of our 2006s somewhat in that they’re softer and naturally sweet. In fact, I would describe them as comfortable wines in that they should age on balance rather than extract and tannins.”

I found the domaine’s 2016s to be of very fine quality, which is to be expected. But I was almost as impressed by their now in-bottle 2015s as well and they are worth a special search to find.

### Vins Blancs

#### **2016 Morey St. Denis Blanc**

(from Les Porroux). An agreeably fresh nose reveals notes of apple, citrus and a whiff of lavender. The nicely vibrant and rich middle weight flavors possess solid intensity and detail while displaying good persistence on the nicely dry and clean finish. A quality Morey villages that should drink well young. **(88-90)/2020+**

#### **2016 Morey St. Denis Blanc “1er”**

A hint of reduction does not materially detract from the white orchard fruit and lemon-tinged aromas. Here too there is excellent punch to the overtly saline-inflected medium weight flavors that are markedly dry where the citrus element flashed by the nose resurfaces. This is really quite good and worth checking out. **(90-92)/2022+**

#### **2016 Puligny-Montrachet “Les Folatières”**

(from Peux Bois and Folatières proper). Firm reduction blocks an assessment of the nose at present. Otherwise there is good volume to the plump and round medium-bodied flavors that exhibit a subtle minerality on the nicely focused finale that offers acceptable depth and persistence. This isn’t classic in style but it’s appealing in its fashion.

**(89-91)/2021+**

#### **2016 Puligny-Montrachet “Les Combettes”**

(from a .60 ha parcel). This is also quite firmly reduced and unreadable on the nose. On the plus side there is a beguiling texture to the slightly denser is less obviously mineral-driven flavors that delivers slightly better depth and persistence on the balanced finale. **(89-92)/2021+**

### Vins Rouges

#### **2016 Morey St. Denis Rouge**

(from Porroux, Le Village, Clos Solon and Les Herbuottes). A cool and relatively airy nose exhibits mostly red berry fruit aromas with background hints of rose petal and earth. There is fine punch and lovely detail to the relatively robust flavors though there is a hint of dryness on the finish that will likely age out and my projected range offers the benefit of the doubt. **(87-89)/2022+**

#### **2016 Chambolle-Musigny**

(from Les Drazeyes, Les Argillières and Les Fremières). A deft touch of wood sets off equally pretty aromas of violet, dark currant and raspberry. The sleek, precise and intense flavors possess more evident minerality on the denser if mildly austere finish that is better balanced as well.

**(88-90)/2023+**

### **2016 Morey St. Denis “1er”**

(the blend is ~70% Ruchots with the balance in Clos Sorbé, Millandes and Charrières). Here too there is just enough wood to notice framing the somewhat more deeply pitched and definitely earthier dark berry fruit-suffused nose. I like the underlying sense of energy on the attractively delineated medium-bodied flavors that flash a touch of salinity on the mildly austere and solidly persistent finale. (89-92)/2023+

### **2016 Gevrey-Chambertin “Aux Combottes”**

(from a 1.16 ha parcel). An admirably pure, elegant and airy nose reflects notes of essence of red currant, rose petal and discreet spice nuances. The round and transparent medium weight flavors possess first-rate precision on the balanced finish that displays excellent length. This isn't particularly dense but the natural finesse of a fine Combottes is on parade. (91-93)/2026+

### **2016 Charmes-Chambertin**

(from a total of .65 ha in both Charmes and Mazoyères). The equally pretty nose is compositionally similar to that of the Combottes but with just a bit more earth and underbrush characters. By contrast there is more volume, power and slightly better concentration as well as on the dusty, serious and mouth coating finish where the supporting tannins are slightly firmer. (91-94)/2028+

### **2016 Vosne-Romanée “Les Beaux Monts”**

A spicy and again admirably pure nose mixes notes of red and blue pinot fruit with those of Asian-style tea, dried orange peel and a wide array of floral elements. The sleek, intense and beautifully vibrant medium weight flavors exhibit plenty of minerality on the balanced and impressively persistent finish. This lovely effort is very Vosne and the dense but fine supporting tannins are quite sophisticated. (91-94)/2028+

### **2016 Vosne-Romanée “Les Malconsorts”**

(from a 1.57 ha parcel). A more deeply pitched array of violet, spice, dark currant, earth and floral aromas introduce the rich, robust and obviously powerful big-bodied flavors that brim with minerality on the driving and built-to-age finish. Textbook Malconsorts in every sense including the need to age it. (92-94)/2031+

### **2016 Echézeaux**

(from Champs Traversin). The high percentage of whole clusters is notably evident with its super-spicy and floral nose that includes both red and dark currant as well as a suggestion of earth. The rich, intense and impressively powerful large-scaled flavors are also supported by a firm core of ripe tannins on the strikingly persistent finish. This is excellent and should age effortlessly for years. (92-95)/2028+

### **2016 Clos de la Roche**

A restrained and almost mute nose only grudgingly displays its blend of various red berries, spice and pretty floral wisps. There is terrific intensity to the sleek and beautifully delineated flavors that possess evident power on the stony, deep and gorgeously long finish. The supporting tannins are both ripe and firm and this beauty is going to require extended cellaring. (92-94)/2031+

### **2016 Clos St. Denis**

(from a 1.48 ha parcel). In the same fashion as the Echézeaux the whole cluster vinification is evident with the notably prominent spice and floral elements that add breadth to the cool and ultra-pure aromas of red currant, cherry and discreet wood nuances. The delicious and strikingly refined medium weight flavors possess flat-out stunningly good intensity on the saline and hugely long finish. This is a CSD of focused power and refinement. (93-95)/2031+

### **2016 Bonnes Mares**

The cool essence of red pinot fruit is cut with plenty of earth along with background notes of violet, lavender and tea. The palate impression of the big-bodied flavors is more powerful still if less refined and I very much like the focus on the hugely long but very firmly structured finish. The Bonnes Mares chez Dujac virtually always ages exceptionally well and the 2016 version will be no exception. (93-95)/2033+

## Vins de Fils et Pere

### **2016 Chambolle-Musigny**

(this is mostly from Premiers in 2016). A perfumed and very pretty nose offers up notes of plum, violet and soft spice nuances. There is a bit more underlying tension to the more refined medium weight flavors that possess both good minerality and cut as well as the same saline element on the once again mildly austere finish. (87-90)/2022+

### **2016 Morey St. Denis**

Here the airy and pure nose is notably more floral in character with its array of lavender, violet and various red berry fruit aromas. The medium-bodied flavors possess a sleek texture and fine verve that continues onto the relatively refined finish that also flashes a touch of youthful austerity. This is the most complete of the three villages level wines as well as the most concentrated. (88-91)/2022+

### **2016 Nuits St. Georges “Les Cras”**

A cool, pure and really quite pretty nose is comprised by notes of airy red berry fruit that is laced with floral nuances and hint of earth. The punchy and well-delineated medium weight flavors possess excellent complexity on the dusty, mineral-driven and slightly austere finale. This is more refined than the Damodes and a bit more complex as well. (90-92)/2024+