

# DOMAINE DUJAC

## *Reviews of 2016 Vintage Wines*

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**T**his year I materialized at Dujac with palate raring and ready to go at precisely the right time...but on the wrong day. Nevertheless, Alec Seysses kindly guided me through the 2016s from both domaine and négoçe. I always appreciate his candid assessment of both the vintage and the wines, and that was no different this year, even if we kept digressing into the perils of fatherhood and life in general à la “Pete and Dud.”

Though based in Morey-Saint-Denis, theirs is a quite disparate scattering of vineyards that were affected by frost to variant degrees, some unscathed while they only eked out ten crates of the Chambolle-Musigny Gruenchers that was consigned into the village cru. “We had one of the worst springs ever and then a wonderful summer. We were recently certified organic and in actual fact we found we used less copper in 2016 than 2012,” Alex explained. “Also we have been anxious to get rid of SO2 in the vineyard that we feel could have led to reduction problems. It rained almost every day until June. At one time, we tried to spray three times in ten days, which has never happened before, since our vineyard manager had to turn round twice after the showers washed away the treatment.

We started the picking on 21 September for the whites and 26 September for the reds (and the Montluisant), finishing on 4 October. You could choose when you wanted to pick [because of the clement weather]. But we had a lot of question marks. You had to keep going into the vineyard and analyzing the grapes, yet we felt that some were not expressing as they should that prompted us to wait. We used 10% fewer stems because of frost; nevertheless the fruit was clean despite some rot in the frosted vineyards. So in the end, the cuvées contain 90% whole cluster.

The fruit was ripe and the tannins came easily; therefore we did more pump-overs than punchdowns.” Alec enthused about his wines, commenting that he finds the acidity better in 2016 than 2015.

There are certainly exemplary 2016s here, not least a startling Chambertin and a fabulous Clos Saint-Denis that I found had the edge over an atypically broody Clos de la Roche, at least on the day of my tasting (Alec mentioned that the barrels samples were in flux from day to to day). I also adored the Vosne-Romanée Malconsorts, which I rated

above the frost-affected Echézeaux. It is at the entry-level end, including the négoçant range under Dujac Fils & Père where the best bargains can potentially be found. I have a lot of time for the Morey-Saint-Denis Premier Cru, which performed extremely well in the 2014 blind tasting, also the Nuits Saint-Georges Les Cras, a debut release that shows good potential for the future.

### Vins Blancs

#### **2016 Domaine Dujac Puligny-Montrachet 1er Cru “Folatières”**

The 2016 Puligny-Montrachet 1er Cru Folatières was touched by the frost, one plot more affected than the other. It has a clean and pure bouquet with subtle scents of lychee, citrus peel and minerals, tight at first but opening up nicely. The palate is well balanced with crisp acidity, a slightly waxy texture, very focused with hints of peach skin and spice on the finish. This is a well-crafted Folatières that may in fact surpass the 2015.

**Rating (91 - 93)**

#### **2016 Domaine Dujac Puligny-Montrachet 1er Cru “Les Combettes”**

The 2016 Puligny-Montrachet 1er Cru Les Combettes was also touched by the frost more severely than the Folatières. The vines here are older than those located in Folatières, but I feel that the frost impacted more acutely apropos vigor, since it does not emit the same brightness. The palate is well balanced with an attractive orange zest and apricot opening, smooth and slightly waxy with a brisk, nicely detailed finish. It's a decent Puligny handicapped by the vintage.

**Rating (89 - 91)**

#### **2016 Domaine Dujac Morey-Saint-Denis Blanc 1er Cru “Mont Luisants”**

The 2016 Morey-Saint-Denis 1er Cru Mont Luisants Blanc is a serious step up from the village cru in my opinion. It has a lovely bouquet with passion fruit and light honeyed scents, a hint of ginger developing with time. The palate is well balanced with a fine line of acidity, just the right amount of salinité and a brisk, focused finish. Very fine and full of charm and character.

**Rating (90 - 92)**

## Vins Rouges

### **2016 Domaine Dujac Morey-Saint-Denis 1er Cru**

The 2016 Morey Saint Denis 1er Cru, the usual blend of four premier crus (mainly Ruchots), has an engaging and well-defined, elegant bouquet with more red fruit than the village cru. I admire the focus and purity of the nose. The palate is medium-bodied with fine tannin, quite saline with a brisk, lightly spiced finish. Excellent—this is real class and comes highly recommended.

**Rating (90 - 92)**

### **2016 Domaine Dujac Vosne-Romanee 1er Cru “Les Beaux Monts”**

The 2016 Vosne-Romanée 1er Cru Les Beaux Monts has a perfumed bouquet with cold limestone scents that infuse the Morello cherry and crushed strawberry, tightly wound and nicely focused, understated compared to others that I have encountered from this vineyard. The palate is medium-bodied with fine definition, fresh and focused with the volume one expects from the premier cru delivered on the final third. This is brimming with great potential even if it might be predestined to fall under the shadow of the outstanding Malconsorts.

**Rating (92 - 94)**

### **2016 Domaine Dujac Morey-Saint-Denis Village**

The 2016 Morey-Saint-Denis Village conveys greater confidence and harmony on the nose compared to the Chambolle-Villages. The palate is medium-bodied with fine tannins, dark berry fruit tinged with tobacco and even a hint of cola, with a long and quite structured finish that has an impressive tension and energy. This might well be good value once released.

**Rating (88 - 90)**

### **2016 Domaine Dujac Echezeaux Grand Cru**

The 2016 Echézeaux Grand Cru was reduced by 50% due to frost. It has quite a closed, quite broody bouquet that takes time to open. This is actually not unlike a Malconsorts. However, the palate is very classy with a fine line of acidity, red and black fruit mingling together with a saline, marine-like finish that defines the final third. It does not quite possess the effortless harmony and focus of the Aux Malconsorts. But it has a satisfying focus with impressive length, to wit, a great success considering the growing season.

**Rating (92 - 94)**

### **2016 Domaine Dujac Clos de la Roche Grand Cru**

The 2016 Clos de la Roche Grand Cru leans more toward red fruit than black fruit, just a little damp earth, wet leaf component that detracts from the purity. The palate is medium-bodied with slightly hard tannin, actually more like a Clos Saint-Denis, with touches of black olive on the masculine, maybe charmless finish? Let's see how this matures in bottle. It may have just not performed on the day of my visit.

**Rating (91 - 93)?**

### **2016 Domaine Dujac Gevrey Chambertin 1er Cru “Aux Combottes”**

The 2016 Gevrey Chambertin 1er Cru Aux Combottes has a delightful bouquet with pure red cherry and raspberry fruit, elegant and finessed with floral notes developing with time. The palate is medium-bodied with grainy tannin, a supple texture, a little graininess toward the finish with a structured tobacco tinged finish. Maybe not quite as good as the 2015...but the follow-up is not far off.

**Rating (91 - 93)**

### **2016 Domaine Dujac Charmes Chambertin Grand Cru**

The 2016 Charmes Chambertin Grand Cru has a detailed, stony, quite Mazoyères-like bouquet in terms of structure, adorned with a subtle marine influence coming through with time. The palate is medium-bodied with vibrant red berry fruit, raspberry and crushed strawberry, quite linear with veins of orange sorbet that enlivens and lends a measured exotic twist to the finish. Very fine, and I suspect it will age with style.

**Rating (91 - 93)**

### **2016 Domaine Dujac Clos Saint-Denis Grand Cru**

The 2016 Clos Saint-Denis Grand Cru has a superior bouquet to the Clos de la Roche, with ebullient raspberry and wild strawberry fruit, quite floral in style with orange blossom scents developing in the glass. There is an underlying sense of terroir, but it feels very discrete at the moment. The palate is medium-bodied with fine delineation, harmonious and fresh with a long, tender, noble finish that is pulled out of the top drawer. This is a potentially awesome Clos-Saint-Denis that has a very bright future, one that might surpass the excellent 2015.

**Rating (95 - 97)**

### **2016 Domaine Dujac Vosne-Romanee 1er Cru “Aux Malconsorts”**

The 2016 Vosne-Romanée 1er Cru Aux Malconsorts actually has a similar bouquet to the Les Beaux Monts but with heightened mineralité which is prioritized over the fruit. I was momentarily whisked back to my youth, potholing in the Lake District, that tang of limestone and moorland in the air. The palate is medium-bodied with fine-grain tannin. As Alec Seysses remarked, there is more “wine” in the Malconsorts compared to the Beaux Monts. It has brilliant delineation and a very complex finish that fans out with real confidence. This is one of the top wines from Dujac. Chapeau.

**Rating (95 - 97)**

### **2016 Domaine Dujac Bonnes Mares Grand Cru**

The 2016 Bonnes Mares Grand Cru has a tightly wound bouquet, perhaps missing a little delineation at the moment, a little loamy in style at first. Then with rigorous swirling of the glass, it gets its act together and provides the voluptuousness that signposts a great Bonnes Mares. The palate is mediumbodied with a ripe and generous entry countered by a fine line of acidity. It feels slightly confit in style with a satisfying and long finish that fans out, as if this Bonnes Mares finally slips into fifth gear. Gorgeous.

**Rating (95 - 97)**

## Vins de Fils et Pere

### **2016 Dujac Fils et Pere Morey-Saint-Denis**

The 2016 Morey-Saint-Denis Village, which was taken from a two-year-old barrel, has a slightly disjointed bouquet at the moment (I found a little more cohesion on the Gevrey Villages at the moment). The palate is medium-bodied with grainy tannin, a little hardness at the moment with black tea and graphite notes toward a stern finish. Fine, but it needs to find more charm.

**Rating (88 - 90)**

### **2016 Dujac Fils et Pere Nuits Saint George 1er Cru “Aux Cras”**

The inaugural 2016 Nuits Saint Georges 1er Cru Aux Cras (from vines just below the Damodes, allowing it to be picked at the same time) has a lively, more “Pinot” bouquet than the La Damode, with vivacious red cherry and crushed strawberry scents, taut and focused. The palate is crisp and taut with finer tannins and it comes equipped with lip-smacking salinity on the finish. Excellent.

**Rating (90 - 92)**