

# DOMAINE DUJAC

## *Reviews of 2017 Vintage Wines*

### *Burghound – Allen Meadows*

#### *1<sup>st</sup> Quarter 2019 - Issue 73 (Reds)*

#### *3<sup>rd</sup> Quarter 2019 - Issue 75 (Whites)*

Jeremy Seysses describes the 2017 growing season as one that was “precocious and clement so we had a much easier time of it compared to what we endured in 2016. In particular, Chambolle and Echézeaux rebounded well from the severe frost damage. There was a bit of hail damage in the northern part of Morey and south end of Gevrey, which is to say in Clos St. Denis, Clos de la Roche and Combottes. Otherwise the summer and the weeks leading up to the harvest were favorable. We started picking the whites on the 28th of August, progressed to the domaine reds on the 5th and 6th of September and then finished up with the Fils et Père wines on the 12th. The fruit was reasonably ripe and very clean, which is to say most potential alcohols were in the 12.3 to 12.8% range with normal acidities but relatively low levels of malic acid. As such there wasn’t much pH shift from the malos. We used between 75% and 90% whole clusters for the vinifications except for the Beaux Monts where it was 60%. At first I wasn’t sure what to think of the wines, in particular the reds, but they have really improved during the élevage, especially the textures as they have much more flesh and substance now. As to comparable recent vintages, 2017 has aspects that resemble both 2007 and 2014 in the sense that the wines are not super-dense but pure, refreshing and transparent.” I found the domaine’s 2017s to be of variable though generally very good quality. But I was very impressed by their now in-bottle 2016s as well and they are worth a special search to find.

#### Vins Blancs

##### **2017 Morey St. Denis Blanc**

(from Les Porroux). A pungent nose is comprised by notes of sulfur, apple and citrus. The delicious and intense if slightly rustic middle weight flavors conclude in a mildly bitter and dry finish. I suspect that these effects are due to the relatively prominent sulfur that should dissipate as it is more completely absorbed.

**(86-89)** / 2021+

##### **2017 Morey St. Denis Blanc “Monts Luisants”**

A similar nose precedes slightly tighter and more concentrated flavors that possess a somewhat finer mouth feel, all wrapped in a notably mineral-driven finish that offers better balance if limited depth and persistence. Again, this may well improve once the evident sulfur is integrated.

**(87-90)** / 2022+

##### **2017 Puligny-Montrachet “Les Folatières”**

(from Peux Bois and Folatières proper). Moderate wood frames white orchard fruit, floral and soft citrus nuances. The notably rich and relatively generously proportioned flavors possess an appealing sense of underlying verve before culminating in a stony, delicious and dry-in-the-best sense finish.

**(89-92)** / 2024+

##### **2017 Puligny-Montrachet “Les Combettes”**

(from a .60 ha parcel). All that can be discerned today are notes of reduction and wood toast. Otherwise there is more volume and better mid-palate density to the finer medium-bodied flavors that possess an abundance of sappy dry extract that buffers the moderately firm acid spine shaping the markedly more complex finale that exhibits excellent length.

**(90-93)** / 2025+

## Vins Rouges

### **2017 Morey St. Denis Rouge**

(from Porroux, Le Village, Clos Solon and Les Herbuottes). This is a bit more floral in character with its mix of red currant, cherry and soft wood nuances. There is more volume and punch to the attractively textured flavors that can't match the precision but offer notably better depth and persistence where a touch of austerity arises.

**(88-91)** / 2025+

### **2017 Chambolle-Musigny**

(from Les Drazeyes, Les Argillières and Les Fremières). An exceptionally fresh and very pretty nose offers up notes of both red and blue pinot fruit, lavender and a trace of spice nuances. The supple, lacy and seductively textured middle weight flavors flash a touch of minerality before culminating in a dusty finish where a hint of bitter pit fruit character surfaces. I like the balance and this should drink well early but age over the mid-term too.

**(87-89)** / 2024+

### **2017 Morey St. Denis "1er"**

(the blend is ~70% Ruchots with the balance in Clos Sorbé, Millandes and Charrières). This is aromatically similar but with even more floral character that is also reflected by the intense, punchy and tautly muscular medium-bodied flavors that possess both better density as well as more structure on the youthfully austere finale. This is going to require at least 5 years of cellaring to become more civilized and is built to reward a decade or more.

**(89-92)** / 2027+

### **2017 Gevrey-Chambertin "Aux Combottes"**

(from a 1.16 ha parcel). A pretty if slightly candied nose offers up notes of red cherry, raspberry, lavender and rose petal. The candied aspect can also be found on the light weight flavors that do eventually firm up on the mildly edgy finish. A curious showing where my predicted range offers the benefit of the doubt.

**(88-91)** / 2025+

### **2017 Chambolle-Musigny "Les Gruenchers"**

(from a .33 ha parcel of 50+ year old vines). A discreet application of wood sets off the cool aromas of mostly red berry fruit aromas that are cut with both floral and soft spice wisps. The sleek, delicious and vibrant flavors offer good minerality if not the density they usually do, all wrapped in a youthfully austere, focused and balanced finish. This is very Chambolle in character but it won't be the densest vintage of the Gruenchers that the domaine has ever produced.

**(90-92)** / 2027+

### **2017 Charmes-Chambertin**

(from a total of .65 ha in both Charmes and Mazoyères). The sauvage-suffused nose reflects a bit more wood on the cool and pure essence of red berry fruit nose that projects plenty of floral, earth, forest floor and anise elements. The rich and muscular medium weight plus flavors display touches of salinity and youthful austerity on the otherwise sneaky long finish. This isn't elegant or especially dense but it is a relatively dense 2017 and one that should age well, indeed it will need most of 20 years to arrive at its apogee.

**(92-94)** / 2035+

### **2017 Vosne-Romanée "Les Beaux Monts"**

A high-toned and very spicy nose blends notes of violet, sandalwood, Asian-style tea and red and dark currant scents. There is much better density to the ultra-sleek and sophisticated middle weight flavors that exude evident minerality on the precise finish that flashes excellent depth and persistent on the slightly more structured finish.

**(91-93)** / 2029+

### **2017 Vosne-Romanée "Les Malconsorts"**

(from a 1.57 ha parcel). A broad-ranging nose mixes a lovely panoply of floral and spice elements on the mostly red currant scented aromas. The mouthfeel of the big-bodied flavors is also quite sleek thanks to the dense but relatively fine-grained tannins shaping the tautly muscular, compact and beautifully long finish. Like the Gruenchers, 2017 will not be the densest vintage the domaine has produced but it's lovely just the same.

**(91-94)** / 2032+

### **2017 Echézeaux**

(from Champs Traversin). A strikingly floral-suffused nose offers up a mix of violet, lavender and rose petal that adds elegance to the blend of red cherry aromas that are trimmed in just enough wood to notice. There is fine intensity to the beautifully well-detailed medium-bodied and subtly mineral-driven flavors that possess a gorgeous mouthfeel, indeed the mid-palate is almost lacy, that gives way to an attractively textured and dusty finale. This isn't particularly dense but like the Malconsorts, it's really quite lovely in its fashion.

**(91-94)** / 2032+

### **2017 Clos de la Roche**

This is also markedly floral in character with additional breadth from the impressively pure combination of red cherry, currant, leather and a whiff of the sauvage along with a touch of oak. The beautifully energetic and detailed flavors are much finer than usual thanks mostly to the ultra-fine grain of the supporting tannins supporting the austere, serious and compact finish. This is a Dujac CdR of refinement rather than one of imposing size and weight but even so, it is clearly constructed for the longer haul and it wouldn't surprise me if it needed 20+ years to fully mature. **(92-94)** / 2035+

### **2017 Clos St. Denis**

(from a 1.48 ha parcel). A strikingly floral nose of mostly red berry fruit and spice elements is more elegant if, somewhat surprisingly as it's not usually the case, less complex though that may change as this ages. The palate impression of the middle weight flavors is unusually supple and a bit light though the supporting tannins cause the youthfully austere finish to tighten up. The 2017 CSD is even more a wine of finesse than it typically is. **(91-93)** / 2029+

### **2017 Bonnes Mares**

An exceptionally pretty nose combines nose of lavender, rose petal, violet, red currant and a whiff of orange pekoe tea. The big-bodied, muscular and overtly intense flavors terminate in a driving, austere and very powerful finish where the tannic spine is very prominent. This is terrific but plenty of patience will be necessary. **(92-95)** / 2037+

### Vins de Fils et Pere

#### **2017 Chambolle-Musigny**

An appealingly fresh mix of red and dark berries that are cut with soft floral and spice wisps leads to light weight flavors that possess both solid precision and a subtle minerality on the softly austere finale. This is certainly pretty and very Chambollesque if not especially deep. **(87-89)** / 2023+

#### **2017 Morey St. Denis**

This is also extremely fresh aromatically with its array of red currant, dark cherry, earth and a suggestion of violet. There is more evident concentration to the somewhat less refined medium weight flavors that culminate in a bitter cherry pit-inflected finish that is more obviously structured. This isn't as pretty but there's more here. **(88-91)** / 2025+

#### **2017 Nuits St. Georges "Les Cras"**

Here the expressive, high-toned and airy nose reflects notes of essence of red cherry, raspberry and lavender. There is terrific punch and delineation to the lighter weight flavors that brim with minerality before concluding in a youthfully austere, refreshing and focused finale. While there is more here, this too is a bit on the light side though to be clear, it's by no means dilute or lacking in flavor authority. **(89-92)** / 2027+