

DOMAINE DUJAC

Reviews of 2014 Vintage

By Allen Meadow's - Burghound
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Jeremy Seysses describes the 2014 vintage as “one that gave us almost normal yields despite two hail storms that hit us on the 28th of June and the 24th of July. The second storm was followed by rain and thus there was some rot, especially in Combottes. We really weren’t bothered by the famous Suzukii except in those parcels that were located close to walls, houses or buildings. The harvest began on the 15th of September and while there was some sorting required it wasn’t anything particularly trying or out of the ordinary. Potential alcohols were in the 11 to 12% range and thus we chaptalized up to 1%. We used a high percentage of whole clusters in the vinifications and I would say that on average it was around 85% compared to the roughly 70% that we used in 2013. As to the wines they are fresh and ripe with mostly dark fruit aromatic profiles and relatively supple flavors that are well-balanced. In my view 2014 isn’t a great vintage but it’s at least very good and may very well turn out to be excellent.” The 2013s, revisited below, were bottled between December 2014 and March 2015. Note that there will be a Clos de la Roche issued under the Dujac Fils et Père label but it is exactly the same wine as will be issued by Domaine Dujac. Note further that the 2014 Dujac Fils et Père wines are reviewed below.

2014 Gevrey-Chambertin Dujac Fils et Père

(from Croix des Champs). This is fresher still with the same dark berry fruit scents but in this case the earth character is more pronounced and with the addition of a *sauvage* element. There is fine cut and verve to the utterly delicious and solidly complex medium weight flavors that deliver very good length on the saline-inflected finale. This should amply repay mid-term cellaring yet should also be approachable after only a few years of bottle age. (88-91)/2021+

2014 Chambolle-Musigny Dujac Fils et Père

A slightly more complex and elegant nose features notes of black cherry, spice, lavender and hints of violet. The sleek, cool and refined flavors exude a fine bead of minerality that can also be found on the ever-so-mildly austere, balanced and persistent finale. This pretty effort is very Chambolle in character. (88-91)/2020+

2014 Charmes-Chamberitn Domaine Dujac

(from a total of .65 ha in both Charmes and Mazoyères). There is just enough reduction present to mask the fruit though it does seem ripe. Otherwise there is excellent freshness and vivacity to the sleek and silky middle weight flavors that are focused and mildly austere on the linear finish. This is going to require a few years of bottle age to flesh out and add depth. (91-93)/2026+

2014 Clos de la Roche Domaine Dujac

This is markedly more restrained with its reluctant aromas of brooding dark berry fruit, earth, *sauvage* and hints of dried flowers. There is excellent volume, concentration and imposing power to the big-bodied flavors that deliver plenty of minerality and outstanding persistence on the robust but balanced finish. This classically proportioned Clos de la Roche is indisputably going to require extended keeping. (93-95)/2029+

2014 Clos St. Denis Domaine Dujac

(from a 1.48 ha parcel). A completely different aromatic profile is present here with its notably more elegant and expressive nose of various floral elements that include lavender and rose petal along with various spice and red berry fruit scents. There is a terrific sense of underlying tension to the precise, racy and focused middle weight flavors that are notably finer than those of the Clos de la Roche but at the cost of being notably less powerful. I very much like the superb persistence and fine balance and even though the tannins are quite fine they are also notably dense and as such this too is absolutely going to require plenty of patience. (93-95)/2029+

2014 Echézeaux Domaine Dujac

(from the *climat* Champs Traversin). An openly spicy and floral nose is more deeply pitched with its combination of black cherry, dark currant and sandalwood wisps. There is excellent power and punch to the middle weight plus flavors that retain a really lovely sense of detail while exhibiting excellent depth and length on the austere, serious and built-to-age finale. Note that this is going to need time before it realizes its full and considerable potential. (92-94)/2026+

2014 Morey St. Denis

Dujac Fils et Père

An agreeably fresh nose consists of notes of earth and dark berry fruit scents. There is good energy and precision to the suave middle weight flavors that terminate in a finish that displays hints of wood and bitter cherry. This supple effort should reward a few years of cellaring but also be approachable young with pleasure. (87-89)/2020+

2014 Nuits St. Georges “les Damodes”

Dujac Fils et Père

An overtly floral nose is fresh, spicy and floral with mostly red berry fruit and earth aromas. There is good power and punch to the intensely mineral-driven medium-bodied flavors that exhibit very fine depth and persistence on the firm, mildly austere and balanced finish. This is really quite good and worth a look. (90-92)/2024+

2014 Chambolle-Musigny

Domaine Dujac

(from Les Drazeyes, Les Argillières and Les Fremières). Here the nose is more elegant and more floral in character with plenty of spice to the mostly red berry fruit aromas. There is lovely delineation to the sleek and stony flavors where the tautly muscular finish is also relatively robust. Once again patience is suggested. (89-91)/2022+

2014 Chambolle-Musigny “Les Gruenchers”

Domaine Dujac

(from a .33 ha parcel of 50+ year old vines). An airy, cool and beautifully elegant nose speaks of pomegranate, red cherry, spice and rose petal. The lilted and almost delicate flavors possess excellent delineation before culminating in a moderately austere and impeccably well-balanced finale. This is not a wine of seduction but it is really very fine and a classic Chambolle. (90-93)/2022+

2014 Morey St. Denis

Domaine Dujac

(from Porroux, Le Village, Clos Solon and Les Herbuottes). A discreet application of wood serves as a neutral backdrop for the dark berry fruit and earth scents. The rich, suave and appealingly energetic middle weight flavors possess fine volume while delivering solid depth and length on the relatively robust and firm finale. Patience. (89-91)/2022+

2014 Morey St. Denis “Premier Cru”

Domaine Dujac

(the blend is ~70% Ruchots with the balance in Clos Sorbé, Millandes and Charrières). Here too there is a discreet touch of wood that easily allows the black pinot fruit, earth and *sauvage* aromas to shine. There is a lovely sense of underlying tension to the beautifully defined medium-bodied flavors that possess a seductive mouth feel, all wrapped in a

balanced and lingering finale. This is not especially concentrated but I like the depth and delivery. (90-92)/2024+

2014 Gevrey-Chambertin “aux Combottes”

Domaine Dujac

(from a 1.16 ha parcel). This is also notably airy, cool and almost as elegant with its intensely floral nose that is composed by notes of restrained red pinot fruit, earth and tea scents that are trimmed in just enough wood to notice. The racy, intense and beautifully precise medium weight flavors that deliver excellent depth and persistence. Again this is not super dense but this certainly doesn't lack for intensity or refinement. Plus it should generously reward mid-term cellaring. (91-93)/2024+

2014 Vosne-Romanée “Les Beaux Monts”

Domaine Dujac

A strikingly spicy array of very fresh dark berry fruit, violet, lavender and anise is also trimmed in just enough wood to notice. There is more volume and mid-palate concentration to the caressing and mouth coating flavors that display ample minerality on the balanced, deep and impressively long finale. This isn't quite as intense as the Combottes but it is more concentrate. (91-94)/2024+

2014 Vosne-Romanée “Aux Malconsorts”

Domaine Dujac

(from a 1.57 ha parcel). The intensely floral-suffused nose is not quite as spicy as that of the Beaux Monts but it is arguably even more complex with its layered aromas of red and dark currant, sandalwood and lilac nuances. There is outstanding power and punch to the beautifully delineated broad-shouldered flavors that possess a beguiling texture on the complex, balanced and driving mineral-inflected finale. This is terrific but plenty of patience will be required as I suspect that this will close down once it's bottled. (92-94)/2026+

2014 Bonnes Mares

Domaine Dujac

Interestingly this is almost a combination of the Clos de la Roche and the Clos St. Denis with its ultra-spicy and intensely floral nose that mixes both red and dark currant and earth nuances. There is excellent richness, size, weight, muscle and concentration to the imposingly-scaled flavors that display plenty of minerality on the saline, explosive, impeccably well-balanced and hugely long finale. Once again, prepare to be patient. (93-96)/2029+

2014 Chambertin

Domaine Dujac

(this consists of two well-separated parcels totaling .29 ha, mostly from Clos de Bèze with .24 ha and the remaining .05 ha in Chambertin proper; when both are blended in this fashion, the declared *appellation* must be Chambertin). Once again there is a plethora of spice and floral elements though in this case the nose of cool, pure and restrained dark currant scents is notably earthier and more *sauvage* in character. The robust, intense and delineated flavors possess excellent size, weight and muscle before terminating in an overtly mineral-driven austere and lingering finish. This isn't as concentrated as the Bonnes Mares but the balance and length are seriously impressive. (93-95)/2029+

2014 Romanée St. Vivant

Domaine Dujac

A gorgeously broad range of spice nuances add excellent breadth to the ultra-elegant, cool and pure aromas of black cherry, plum, cassis, sandalwood and a lovely range of floral scents. There is good richness to the relatively generous yet silky medium-bodied flavors that retain lovely delineation on the superbly persistent finale. This is an exceptionally stylish and classy wine that is supported by ultra-fine tannins which contribute significantly to the overall sense of refinement. (93-96)/2029+