

# DOMAINE DUJAC

*Library Reviews - In The Bottle Report  
2015 Back to 1928 (Dujac 2013 – 1988)  
View From The Cellar – John Gilman  
May/June 2020 – Issue #87*

## **2013 Chambolle-Musigny**

The 2013 Chambolle AC from Domaine Dujac is still a young wine and is pretty shut down at the present time. Today, there is a bit of pepperiness evident on both the nose and palate, as the bouquet offers up a combination of cherries, blood orange, fresh herb tones, chalky soil elements, pepper and vanillin oak. On the palate the wine is medium-full, tightly-knit and tangy, with a good core and soil signature, moderate tannins and a long, adolescently awkward finish. I tasted this bottle back in the summer of 2019 and it was not yet ready for primetime, though I have little doubt that it will outgrow this stage with further bottle age. 2023-2045+. **90+**

## **2002 Gevrey-Chambertin “aux Combottes”**

The 2002 Combottes from Jeremy Seysses is drinking very nicely today and has developed an exotic spice panoply on the nose that is very enticing, as scents of lavender and dried eucalyptus augment the more classical notes of cherry, blood orange, coffee, gamebird, sous bois and new oak. On the palate the wine is deep, full-bodied, long and very classy in personality, with a lovely core, excellent soil signature and grip, tangy acids and a long, meltingly tannic and complex finish. This is very lovely wine. 2020-2050. **92**

## **1997 Chambolle-Musigny “les Gruenchers”**

The 1997 Gruenchers from the Seysses family is drinking at its plateau of peak maturity and is really one of the best 1997s I have had in a long time. The tertiary bouquet wafts from the glass in a lovely blend of cherries, plums, vinesmoke, chalky soil tones, incipient sous bois, a bit of chocolate and cedary wood. On the palate the wine is deep, full-bodied, plush and tangy, with good focus and complexity, melted tannins and just a hint still of 1997 weediness remaining on the long finish. This is very easy drinking right now and quite tasty. 2018-2030+. **91**

## **1996 Clos de la Roche**

I do not drink as much Domaine Dujac Clos de la Roche as I used to twenty years ago, as the wine was a bit easier to pop at its old price than it is today (at least for me). So, I was very happy to have a chance to drink this wine again only a few months after I had completed my report on the 1996 vintage back in the autumn of 2018. The wine was singing and every bit as brilliant as it had been at that pair of very large tastings of the vintage, offering up a complex and vibrant bouquet of cherries, plums, cocoa powder, a complex base of soil tones just starting to go autumnal, gamebird, a dollop of mustard seed, new oak and a smoky topnote. On the palate the wine is deep, pure and beautifully balanced, with a lovely core of fruit, great transparency and grip, melting tannins and a long, tangy and complex finish of great breed and precision. This is one of my favorite examples of the vintage. 2019-2055. **96**

## **1993 Bonnes-Mares**

As I have mentioned in recent articles about Domaine Dujac, the example of Bonnes-Mares the estate is producing today is even better than what they were crafting back in 1993, as they have been able to add other parcels in the vineyard and bring up their mix of the vineyard's terres rouges and terres blanches sections into a better balance; back in 1993, their Bonnes-Mares was more than eighty percent terres rouges in origin and hence, missed some of the additional soil elements that are now front and center in the cuvée today. That said, the 1993 Bonnes-Mares is still a very good wine, offering up a lovely nose of cherries, a touch of raspberry, mustard seed, cinnamon, a lovely base of soil and is just starting to show sous bois and a nice framing of cedary oak. On the palate the wine is pure, full-bodied, tangy and complex, with a fine core of fruit, lovely soil signature, modest tannins and a long, vibrant and quite classy finish. This is drinking very well indeed today, but there is no rush. 2019-2040+. **93**

### **1991 Chambolle-Musigny “les Gruenchers”**

There was hail damage in Chambolle in 1991, as a very localized storm pummeled the vineyards on August 22nd of this year, causing a huge crop reduction and some rather un-Chambolle-like wines at some addresses. Happily, most of the affected berries fell off in the sunny and dry conditions that followed, so other than a short crop and a delay in ripening, the hail did not taint the wines. At Domaine Dujac, their Bonnes-Mares was hit so hard that Jacques Seysses decided to just blend what little was produced into his cuvée of Gruenchers, which did not hurt that wine at all! I have loved this wine for several decades now, as it drank well from a fairly youthful age and this most recent bottle really showed well, offering up a complex and wide open bouquet of red and black cherries, a bit of desiccated strawberry, heather, gentle notes of cinnamon, autumnal soil tones, mustard seed and a whisper of cedar. On the palate the wine is deep, full-bodied, complex and beautifully resolved today, with a lovely core, still a touch of chewy, backend tannin and a long, complex and very classy finish. This is fine juice and a ringing success for what was a challenging vintage in Chambolle. 2018-2035+. **93**

### **1988 Gevrey-Chambertin “aux Combottes”**

The 1988 Combottes from Domaine Dujac is now drinking beautifully. The bouquet is bright, vibrant and red fruity, offering up scents of raspberries, cherries, cinnamon, a great base of soil tones (now just starting to share autumnal), a touch of iron and cedary oak. On the palate the wine is pure, full and tangy, with marvelous complexity and soil signature, a fine core of sweet red fruit, tangy and well-integrated acids and just a wisp of backend tannin still perking up the long and complex finish. This is now à point and drinking beautifully. 2019-2035+. **93**