

DOMAINE DUJAC

Reviews of 2012 Vintage

By Neal Martin

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Tasting in the cellars of Domaine Dujac in Morey Saint Denis is always an educational, enlightening experience, granting you a useful picture of how some of the top vineyards performed in the Cote de Nuits during a given year. Alec Seysses was on hand to guide me around his particularly cold cellar, one of those occasions when my warm hands might be bad for pastry, but ideal for warming glasses. “It was the fourth poor year in a row in terms of quantity,” he explained, showing me the concrete eggs now employed at the domaine, a less common sight here in Burgundy compared to Bordeaux. “although in 2012 we had a regular crop of the village crus and the younger vines did well. We averaged around 20 hectoliters per hectare. Everything was racked in early September but there is some reduction from the cold cellar. The softness of the tannins strikes me as a character of the vintage. It is more a dark fruit vintage than a red fruit vintage. Sugars were between 12.5 and 13%, with a few 13.3% here and there. I find the wines similar to 2010, but the 2012 is a little more charming because the tannins are not quite as strong.” Tasting through the complete range of wines from the small batch of negociant wines under “Dujac Fils et Pere” to the clutch of grand crus, it was clear that propitious terroirs that influenced the wines greatly. The village crus were mostly commendable in their own right, but the real excitement begins as you broach the premier crus, where the barrel samples achieve high degrees of complexity and nuance. Like many of the top growers, I was pleased to see individual terroirs articulated with great clarity in 2012, perhaps more so than the 2011s. These barrel samples seemed to contain so much energy: tightly coiled springs of fermented grape juice, brimming with tension and freshness that Jeremy and Alec will endeavor to capture once in bottle. I have little doubt that they will succeed.

2012 Bonnes Mares

The 2012 Bonnes-Mares Grand Cru has a perfumed, floral, violet-scented bouquet that translates the vagaries of the vineyard and demonstrates life-affirming vivacity. The palate is very refined with superb tannins, the oak just a little more pronounced here, but married with the succulent

black fruit with just a hint of black coffee on the long, peacock’s tail finish. This is exquisite: one of the best Bonnes-Mares that I have tasted in 2012. 95-97

2012 Chambertin

There are two barrels of the 2012 Chambertin Grand Cru this year. The nose is broody at first, gradually unfurling to reveal lovely blackberry, forest floor and sea cave scents that are beautifully defined. It gains energy as it opens up. The palate is firm in the mouth. It is quite structured with admirable depth, yet it is an introspective Chambertin that is long and intense, yet very linear in the barrel, very serious and cerebral. This will be a long-term Chambertin. 95-97

2012 Chambolle Musigny les Gruenchers

The 2012 Chambolle-Musigny 1er Cru Les Gruenchers comes from a small 0.32-hectare parcel of vines planted after the war. It has a gorgeous bouquet with an intermingling of red and black fruit, minerals, hints of seaweed emerging with time. The palate is medium-bodied with firm, almost obdurate tannins. This feels like a more masculine Chambolle, structured and perhaps even introspective towards the spice-tinged finish. Good persistency in the mouth, fine matiere here, it should develop more charm once in bottle. 90-92

2012 Charmes Chambertin

The 2012 Charmes-Chambertin Grand Cru comes from the Seysses family’s 0.70-hectare holdings. It has a delightful bouquet that will surely be a joy once bottled: bright and vivacious red cherries and fresh strawberry fruit that contain so much energy. The palate is well balanced with supple tannins, the fruit profile here leaning slightly towards blacker side with a structured finish that is more “serious” than the aromatics suggest. There are hints of black coffee appearing on the aftertaste. Perhaps this will have a longer evolutionary arc than other vintages? Intriguing! 91-93

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2012 Clos de la Roche

The 2012 Clos de la Roche Grand Cru had a lot of reduction on the nose, but the palate tannic and masculine, dark and introspective yet well balanced with a crescendo of flavors towards an energetic, spicy finish that leave the tongue tingling after the wine has departed. This looks like being a vin de garde, such is the grip and forcefulness of this wine. 94-96

2012 Clos St Denis

The 2012 Clos Saint Denis Grand Cru has an intense, broody bouquet with dark plum, blackcurrant, undergrowth and mushroom scents that unfold in the glass. The palate is very well balanced, the tannins a little chalkier than the Echezeaux with great tension on the spicy finish. Superb persistency here with a lovely savory, cured meat note emerging with aeration. This grand cru performed so well in 2012 due to wines such as this. 95-97

2012 Echezeaux

The 2012 Echezeaux Grand Cru has a complex bouquet with touches of dark plum and mulberry infusing the red berry fruit. The oak is nicely married into the fruit profile here: open and generous. The palate is medium-bodied with a candied quality on the entry, spicy black fruit, dried orange peel and an effervescent finish that fans out nicely across the mouth. This is a pretty, feminine and vivacious Echezeaux that should age beautifully. 94-96

2012 Gevrey Chambertin Aux Combottes

The 2012 Gevrey-Chambertin 1er Cru Les Combottes comes from 1.15-hectares of vineyard, with an average age of 30 years. It has a very precise bouquet that is wonderfully focused: subtle notes of red berry fruit with lifted mineralite. The palate is medium-bodied with fine definition, supple tannins: taut and focused with a linear but very fresh finish. This will probably need four or five years bottle age, but it has great potential. 91-93

2012 Morey St Denis 1er Cru

The 2012 Morey-Saint-Denis 1er Cru comes from 4 different lieux-dits from north to south of the appellation (the same as previous years.) It has a very refined bouquet that shows more mineralite on the nose than the village cru with hints of rose petal. The palate is medium-bodied with a firm entry: a "solid" premier cru with a pleasant limestone touch towards the finish. It just needs to develop a little more flesh by the time of bottling, but there is an agreeable sense of energy displayed here. 89-91

2012 Romanee St Vivant

This year, the 2012 Romanee Saint Vivant Grand Cru is being matured in a 400-litre barrel specially produced by Francois Freres. The reduction here soon blows off to reveal a very harmonious, feminine, delineated bouquet with perfectly placed red berry fruit, touches of flint and

even marmalade. The palate is beautifully balanced with filigree tannins, very well judged acidity with a sensual, supremely focused finish with razor-like precision and beguiling femininity. Outstanding. 96-98

2012 Vosne Romanee les Beaux Monts

The 2012 Vosne-Romanee 1er Cru Les Beaux Monts has a vibrant raspberry and fresh strawberry bouquet that is very harmonious and pretty, with fine delineation and focus. The palate is medium-bodied with supple tannins. It is embroidered with a fine line of acidity and offers a splendid build towards a spicy, undergrowth-tinged finish that is long and tender. This should be a beautiful wine. 92-94

2012 Vosne Romanee les Malconsorts

The 2012 Vosne-Romanee 1er Cru Aux Malconsorts has a sophisticated, mineral-driven bouquet with great clarity, less fruited and more restrained than the Beaux Monts but with greater focus. The palate is medium-bodied with a real candied, bonbon element, a core of sweetness that lends this real personality and wonderful poise on the finish. Lovely. 94-96

Dujac Fils et Pere

2012 Chambolle Musigny Village

The 2012 Chambolle-Musigny Village has a fragrant, quite floral bouquet leaning towards the red fruit profile. It opens quite nicely and becomes effervescent with aeration. The palate is struck through with fine nervosité and tension. Crisp tannins here, quite pointed acidity with a satisfying citric finish, this is a pretty Chambolle-Musigny village that should drink well over five to six years. 87-89

2012 Gevrey Chambertin Village

The 2012 Gevrey-Chambertin Village has a bright bouquet with tart red cherries and fresh strawberry. The palate is light, simple and fresh with brambly raspberry fruit towards the tapered finish. This constitutes easy drinking, unassuming Pinot Noir, though personally I would opt for the Morey Village. 84-86

2012 Morey St Denis Blanc Village

The 2012 Morey-Saint-Denis Village (white) is pure Chardonnay. It has a pleasant grapefruit and honeysuckle scented bouquet with fine definition. The palate is medium-bodied with a rounded entry, light resinous notes with a pleasing dried mango tinged finish. This is just the ticket. 87-89

2012 Morey St Denis Rouge Village

The 2012 Morey-Saint-Denis Village (red) is slightly deeper in colour than the negociant Gevrey-Chambertin. There is lovely mineralite on the nose here with a fine sense of energy. The palate is imbued with admirable concentration

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and animation with a brisk and breezy, well-defined finish. This is a great effort and will doubtless represent good value. 86-88

2012 Nuits St Georges 1er Cru Damode

There are just three barrels of the 2012 Nuits Saint Georges 1er Cru Les Damodes, located high on the hillside on limestone soils. This is the third vintage. It has an unassuming bouquet that does not quite possess the vigor of the Chambolle village. The palate is well balanced and feminine with crisp acidity, quite citric with a taut brisk stony finish. Fine. 86-88