

DOMAINE DUJAC

Reviews of 2013 Vintage

By Neal Martin

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Once upon a time it was always Jeremy who received me at Domaine Dujac, but these days it is his brother Alec who escorted me down to the noisy, busy cellar, a refreshing hive of activity. Once we had finished a brief discussion on the trials of fatherhood (as misguided as my parenting tips forced upon Cécile Gagnard down in Chassagne), we commenced a tasting through both their négociant Dujac Fils & Père wines and of course, the domaine. "It was possibly the smallest vintage," Alec told me, "certainly smaller than 2008, 2010 and 2012, yields hovering around 25hl/ha. There was poor flowering and a lot of sorting had to be done. But we had started off [the season] with low potential quantities. We now leaf-pluck quite aggressively and the fact that you have a lot of millerandé helps in a growing season such as 2013. I find that there are nice textures to the wine. It's just that the summers have been rather wet so they are not high in sugar. We had to chaptalize, but not as much as in 2011 and we found 2013 to be above 2012 in natural sugar levels generally. We started picking with the Grand Crus on 30 September and finished with the Dujac Fils & Pères. The first morning of the harvest I was quite depressed because of the rot. I wanted to make good wines because my son was born in 2013. But I cheered up as the day went on as I could see the quality of fruit coming in. And as the grapes came in we destemmed less and less, from 60% and then 90% whole bunch, so actually some of the Fils & Père might have more stems." Overall, this was another good set of wines from Dujac with plenty of peaks at the top end, especially with respect to their Chambertin, Romanée Saint Vivant, Bonnes-Mares and Clos-de-la-Roche. If Grand Crus are not your cup of tea, then the Vosne-Romanée Malconsorts is harmonious and structured, a quintessential Malconsorts that will doubtless reward cellaring. The challenges of the growing season impact more toward the Village and Premier Crus. There were one or two wines in Chambolle that did not quite convince as equivalents from other growers. Some demonstrated more potential than others, although the real proof will come once they are bottled. Their négociant line often represents good value and will drink well over the next four or five years

2013 Bonnes Mares Grand Cru

The 2013 Bonnes-Mares Grand Cru has a beautiful bouquet with superb definition and seamlessly integrated oak, touches of truffle in the background and "mucking around" with the ebullient dark cherry fruit. The palate is medium-bodied with silky smooth tannins. There is a fine seam of acidity here, the tannins a little rigid at the moment with a linear but with a precise finish. This is a well-crafted Bonnes-Mares fulfilling exactly what a Bonnes-Mares ought to be. Look forward to seeing how it turns out in bottle. 93-95

2013 Chambertin Grand Cru

The 2013 Chambertin Grand Cru has a more backward bouquet than the Romanée-Saint-Vivant '13 from Dujac at the moment, the fruit a little darker with blackberry and raspberry intertwined with stony notes. The palate is medium-bodied with a masculine structure, real backbone here with great precision and freshness on the finish and a long saline aftertaste. Excellent. 94-96

2013 Chambolle Musigny 1^{er} Cru les Gruenchers

The 2013 Chambolle-Musigny 1^{er} Cru les Gruenchers has an open strawberry shortcake-scented bouquet, quite lush after the more standoffish Charmes-Chambertin. I wonder if it will calm down by the end of its barrel maturation? The palate is nicely balanced with pointed acidity, though at the moment it is just missing persistence on the finish that is one of the few just to lack a little ripeness. This may merit a higher evaluation after bottling. 88-90

2013 Charmes Chambertin

The 2013 Charmes-Chambertin Grand Cru has a lifted nose, just a touch of tomato vine infusing the red berry fruit at the moment suggesting maybe a touch of underripeness from part of the vineyard, but nothing to get too worried about. The palate is medium-bodied with a gentle grip. This is structured, backward for a Charmes-Chambertin at the moment, although there is good depth on the terse finish. 90-92

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2013 Clos de la Roche Grand Cru

The 2013 Clos de la Roche Grand Cru does not quite have the same fruit expression on the nose as the barrel sample of Clos-Saint-Denis '13 tasted alongside. It feels a little more contained at the moment, but it opens with aeration with attractive earthy tones. The palate is medium-bodied with crisp acidity and more salinity toward the finish. There is a fine marine influence here, long and tender, a sophisticated Clos-de-la-Roche considering the growing season, yet maybe without the breadth and ambition of the top wines of the vintage. 93-95

2013 Clos St Denis Grand Cru

The 2013 Clos Saint Denis Grand Cru has a slight reduction on the nose, but underneath that there is a floral note and what appears to be fine minerality. The palate is medium-bodied and takes time to coalesce in the glass, but it eventually finds good structure and an intriguing coconut note on the finish. Quite dense in the mouth, there is an appealing salinity within this Grand Cru, but I would give it 4 or 5 years before broaching a bottle. 93-95

2013 Echezeaux Grand Cru

The 2013 Echézeaux Grand Cru has an enticing fruit-driven bouquet with plenty of raspberry jam, red plum and subtle rose-petal scents. The palate is medium-bodied with very fine density: very focused with a silky texture and crisp acidity lending tension on the slightly conservative but engaging finish. This should be a gem once in bottle, one of several outstanding Echézeaux in 2013. 92-94

2013 Gevrey Chambertin 1er Cru aux Combottes

The 2013 Gevrey-Chambertin 1er Cru Aux Combottes (my sample taken from a new cask) has a fragrant, well-defined bouquet with pure raspberry preserve and crushed strawberry scents. There is palpable minerality here. The palate has a firm grip on the entry, fine density with a straightlaced, lightly peppery finish that lingers nicely. I would have liked more depth toward the finish considering this is a Premier Cru, but let us see if this develops during the remainder of its barrel maturation. 89-91

2013 Morey St Denis 1er Cru

The 2013 Morey Saint Denis 1er Cru had been freshly racked so it was still cloudy in the glass. Therefore the nose was difficult to discern, though the palate has a juicy core of redcurrant and cranberry fruit while there feels like a fine grip on the finish. This should be attractive once in bottle, but I will reserve judgment until then.

2013 Morey St Denis Village

The 2013 Morey Saint Denis Village appeared stubbornly reticent on the nose, but it gradually opens with aeration revealing raspberry and cranberry scents. The palate is nicely structured, very linear at the moment, with sappy red

berry fruit. It is a little abrupt on the finish, but that will fill out by the end of its élevage. Fine. 88-90

2013 Romanee St Vivant Grand Cru

The 2013 Romanée-Saint-Vivant Grand Cru has a rounded, fruit-driven, almost sensual bouquet with plenty of ripe strawberry and maraschino scents with fine minerality. The palate is focused and refined, very harmonious, more linear than the 2012 with a precise, elegant finish. There is a sense of completeness here that is very engaging and bodes well once this ebullient RSV is bottled. 94-96

2013 Vosne Romanee 1er Cru les Beaux Monts

The 2013 Vosne-Romanée 1er Cru les Beaux-Monts already has an engaging floral bouquet that is expressive and beautifully delineated. The palate is showing just a touch of reduction but it is well balanced with ripe, tensile tannins with plenty of red fruit on the finish. This should have real joie de vivre once in bottle, but you cannot ignore the fine structure underneath. Once upon a time it was always Jeremy who received me at Domaine Dujac, but these days it is his brother Alec who escorted me down to the noisy, busy cellar, a refreshing hive of activity. 91-93

2013 Vosne Romanee 1er Cru les Malconsorts

The 2013 Vosne-Romanée 1er Cru les Malconsorts has a touch more fruit on the nose than the Beaux Monts '13 at this point, the aromatics possessing more volume. The palate is well balanced and very harmonious with lacy tannins that belie that depth of fruit underneath. This has more breeding than the Beaux Monts at this stage and certainly more persistency in the mouth. Once upon a time it was always Jeremy who received me at Domaine Dujac, but these days it is his brother Alec who escorted me down to the noisy, busy cellar, a refreshing hive of activity. 92-94

Dujac Fils et Pere

2013 Chambolle Musigny

The 2013 Chambolle-Musigny Village has a tightly wound bouquet but it unfurls to give up raspberry preserve aromas that offer appetizing purity. The palate is medium-bodied with tensile tannins, fine weight with a stony, slightly aloof finish (at least for a Chambolle-Musigny.) I'd just like to see a little more flesh once in bottle. 87-89

2013 Chambolle Musigny Village

The 2013 Chambolle-Musigny Village (négoçant bottling) has a lilted, well-defined bouquet: clean and pure. The palate is supple and clean with bright red cherries and fresh strawberry with a harmonious, svelte finish. This is one of my favorites from Dujac's négoçant range and will be well worth looking out for. 89

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2013 Gevrey Chambertin Village

The 2013 Gevrey-Chambertin Village, which had not been racked, has a light but crisp raspberry and Morello bouquet. The palate is crisp with a fine line of acidity, pretty red berry fruit with a light but focused finish. This should constitute a decent Village Cru once bottled. Once upon a time it was always Jeremy who received me at Domaine Dujac, but these days it is his brother Alec who escorted me down to the noisy, busy cellar, a refreshing hive of activity. 85-87

2013 Morey St Denis 1er Cru Blanc

The 2013 Morey Saint Denis 1er Cru Blanc from Dujac's négociant arm has better delineation on the nose with touch of orange blossom and a hint of marmalade. The palate is medium-bodied with slightly higher acidity, a pleasant fatness in the mouth, but I would have liked more minerality and tension on the finish. 86-88

2013 Morey St Denis Blanc Village

The 2013 Morey Saint Denis Blanc Village from Dujac's négociant range has a light, primal bouquet that needs to develop more personality and terroir expression. However, the palate is better with soft, apricot-tinged fruit with a light, smooth, lightly honeyed finish that goes a long way to compensate for the aromatics that will surely open once it is bottled. 86-88

2013 Morey St Denis Rouge Village

The 2013 Morey Saint Denis Rouge Village has plenty of ripe red cherry and red plum fruit on the candied nose. Not complex, but there is plenty of fruit. The palate is medium-bodied with sweet ripe core of tart fruit, but at the moment it feels a little disjointed on the finish, unlike the Gevrey-Chambertin. Let's see how this turns out after bottling. 84-86

2013 Nuits St Georges 1er Cru Damode

The 2013 Nuits Saint Georges 1er Cru Damode, of which there are four barrels this year, has a light, conservative, slightly tertiary bouquet. The palate is medium-bodied with light red cherry and strawberry fruit, quite feminine in the mouth with a harmonious, easygoing but fresh and focused finish. This should give drink pleasure sooner than the others, but still well crafted. 87-89