

DOMAINE DUJAC

Reviews of 2012 Vintage

Burghound -1st Quarter 2014

Issue 53

Jeremy Seysses describes the 2012 vintage as “one that was marked by a poor flowering, which as it turned out was both good news and bad news. A poor flowering is generally considered to be bad news but in a growing season such as the one we endured in 2012, there were three attributes that contributed in some ways that probably saved the harvest. The first is that the tiny quantities allowed the vines to ripen the fruit despite the basically lousy summer weather. The second is that the bunches were very loose. This is to say that there was generally a lot of space between berries and this allowed good air circulation which helped enormously to limit the spread of rot and disease. In a growing season where the mildew pressure was never ending this seemingly small detail was huge. The third aspect engendered by the poor flowering is perhaps not something that really can be considered as one that saves a crop but the high incidence of shot berries contributed materially to the richness and wonderful texture of the resulting wines that raises them above the ordinary. This was very important for us at Domaine Dujac because old vines definitely suffer more when the flowering is troubled and given that we have an extremely high percentage of very old vines, it would be fair to say that we also had a lot of shot berries. The crop achieved a high level of phenolic maturity but potential alcohols were quite moderate at between 12 to 12.8% and we chaptalized very little. We did a normal vinification and as is typically the case we used a very high percentage of whole clusters. With some wines we used around 75% but with others that were both ripe and clean we used all of them. Overall, I love the vintage as the wines are classic burgundies with good terroir transparencies that should age extremely well. In fact about the only thing that I don’t like is the fact that quantities were down from 30 to 50% in our upper level wines. .” I observed last year that the domaine had seriously outperformed the general quality of the 2011 vintage. Now that the wines are in bottle, and several are revisited below, I stand by that statement as they are terrific and this is true from top to bottom.

2012 Chambolle Musigny **Domaine Dujac**

This is also quite heavily reduced and thus the nose is unreadable at present. There is good concentration and plenty of punch to the mineral-inflected flavors that culminate in a robust and overtly muscular finish. While this is a perfectly good wine with good volume and power, it isn’t really a typical Chambolle. (87-89)/2019+

2012 Morey St.-Denis **Domaine Dujac**

Heavy reduction completely dominates the nose at present. By contrast there is good freshness and energy to the supple and well-concentrated medium-bodied flavors that are shaped by relatively fine-grained tannins on the balanced finish where a trace of reduction resurfaces. This is never a good sign and my predicted range offers the benefit of the doubt that a racking will dissipate the reduction. (87-89)/2018+

2012 Morey St.-Denis “1er” **Domaine Dujac**

(the blend is ~70% Ruchots with the balance in Clos Sorbé and Charrières). Moderate reduction flattens the nose. There is a lovely floral character to the precise and appealingly mineral-inflected medium-bodied flavors that possess fine mid-palate concentration while displaying good verve and persistence on the reasonably complex persistent and well-balanced finish. (89-91)/2020+

2012 Vosne-Romanée “Les Beaux Monts” **Domaine Dujac**

Reduction. There is a pungently intense minerality to the tension-filled, linear and driving medium weight flavors that exhibit a hugely long and vibrant finish. The complexity here is remarkable and I very much admire the harmony of elements between the concentration of the mid-palate and the structural elements. In short, this first-rate effort is very Zen-like and should age accordingly. (91-94)/2024+

2012 Vosne-Romanée “Malconsorts” **Domaine Dujac**

(from a 1.57 ha parcel). Reduction. This is completely different from the Beaux Monts, particularly in terms of size and weight as there is real muscle to the impressively concentrated and ripe medium-bodied plus flavors that culminate in a hugely long finish that coats the palate with dry extract. The supporting tannins are also markedly firmer and it’s clear that this will require around 15 years to completely realize its full, and considerable, potential yet it should be approachable after 10 years or so. In a word, impressive. (92-95)/2027+

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2012 Chambolle-Musigny “Les Gruenchers”

Domaine Dujac

(from 50+ year old vines). Once again there is plenty of reduction that limits a proper evaluation of the aromas. I very much like the mouth feel and underlying tension of the refined, textured and dusty middle weight flavors that exude a lovely minerality on the lingering finish that is shaped by fine-grained tannins on the balanced finish that delivers a bit more depth and length. This should drink well young but age well too. (90-92)/2022+

2012 Gevrey-Chambertin “Aux Combottes”

Domaine Dujac

Reduction blocks an evaluation of the nose. This is extremely fine and pure with a knockout mouth feel to the restrained, pure and lacy medium-bodied flavors that are also shaped by fine-grained tannins on the mouth coating, understated and lingering finish. This is not a big wine but as classic examples typically are, this is a Gevrey 1er of finesse and refinement plus it's impeccably well-balanced. (90-93)/2022+

2012 Clos de la Roche

Domaine Dujac

Reduction. This also possesses relatively fine-grained tannins though there is notably more size, weight and power as well as a bit more complexity to the mineral-driven and impeccably well-balanced finish that is both explosive and palate staining. This is most impressive as it manages to deliver stunning intensity and depth of material without any undue heaviness. Note however that this is one very structured wine that will require a lengthy stay in a cool cellar to arrive at its full peak. (93-96)/2030+

2012 Clos St.-Denis

Domaine Dujac

(from a 1.48 ha parcel). Reduction. This possesses a beguiling mouth feel with its super fine-grained tannins and wonderful purity of expression exhibited by the palate coating medium weight flavors that offer a spicy inner mouth perfume, all wrapped in a harmonious, balanced and persistent finish. This is textbook Clos St. Denis. (92-95)/2027+

2012 Bonnes Mares

Domaine Dujac

A notably floral mélange of violet and rose petal combines with notes of red currant, earth, spice and game hints. There is exceptionally good concentration and power to the big-bodied flavors that possess flat out terrific depth as well as huge length. Like the Clos de la Roche, this is an imposing wine yet it retains a fine sense of balance with absolutely no excess weight, indeed this is relatively light on its feet. As good as the Clos de la Roche is, this offers another level of depth. (94-97)/2030+

2012 Romanée St. Vivant

Domaine Dujac

(only 400 liters were produced in 2012). An exceptionally toasty nose features notes of spice, black currant, violets, plum and anise. There is really lovely detail to the caressing and classy middle weight flavors that possess outstanding depth on the firm, balanced and lingering finish. This is notably oakier than it usually is though my projected range offers the benefit of the doubt that the excellent concentration will enable the wood to be successfully integrated over time. (93-96)/2028+

2012 Charmes-Chambertin

Domaine Dujac

(from both Charmes proper and Mazoyères). Reduction. This is much like the Combottes in that the mouth feel is exceptionally fine and sophisticated largely thanks to the fine grain of the supporting tannins as well as the abundance of palate coating dry extract. In this case though there is a bit more depth and length and even though the difference is slight it is nonetheless sufficient to push this to another level. (91-94)/2024+

2012 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; only two barrels were produced in 2012). Reduction. There is both excellent richness and volume to the tautly muscular concentrated and opulent big-bodied flavors that culminate in a lush and remarkably persistent and overtly mineral-inflected finish. I very much like the inner mouth perfume that is quite floral in character and there is a real sense of focused power to the balanced and austere finish that delivers what is arguably the most persistence in the range. A stunner of a Chambertin. (94-97)/2032+

2012 Chambolle-Musigny

Dujac Fils et Père

Here the nose is higher-toned still with elegant, pure and airy essence of red pinot fruit scents The lacy and precise light weight flavors possess excellent authority despite being on the lighter side, all wrapped in a mineralinflected saline and mildly austere finish. This is really lovely and very Chambolle in character. (88-91)/2018+

2012 Morey St.-Denis

Dujac Fils et Père

A relatively high-toned nose of red currant, plum and soft earth nuances leads to supple and very round middle weight flavors that possess good verve before culminating in a delicious and persistent finish that delivers good if not better depth. (87-89)/2018+

2012 Gevrey-Chambertin

Dujac Fils et Père

A background hint of wood adds breadth to the layered nose of red and dark berry fruit, humus and underbrush aromas. There is a dusty mouth feel to the attractively textured medium-bodied flavors that exude a very fine minerality on the extended finish that is again saline and mildly austere. This is an excellent Gevrey villages. (89-91)/2019+