

# DOMAINE DUJAC

## *Reviews of 2014 Vintage*

### *Burghound – Allen Meadows*

#### *January 2017*

Jeremy Seysses describes the 2015 vintage as “one that gave us some early season concerns with an intense attack of oidium but the hot and dry summer basically eliminated any other disease pressures. We chose to begin picking our whites on the 28th of August but we waited another week to harvest the reds, which began on the 7th of September and continued through to the 12th. Yields were disparate as the flowering passed well in some parcels and less well in others plus the summer heat did wonders for ripeness levels but did cause some dehydration to the detriment of the juice in the grapes. The fruit was absolutely spotless and there really was almost nothing to sort. We used a bit more whole clusters than usual, which is to say basically 85 to 90%. The fermentations began almost immediately and we were very careful with respect to extractions as it would have been easy to extract too much. As such we worked more with pump overs than punch downs because as we have gained more and more experience with very hot vintages, it has taught us that less is more sometimes. On the plus side though it’s also true that higher maturity vintages have a larger margin of error as the tannins are riper and the amount of dry extract tends to be elevated. What is perhaps the hallmark of the 2015 reds is how fresh they are in the context of what was clearly a very ripe vintage. It’s rare when you obtain both very high levels of ripeness yet keep the supporting acidity yet that’s what 2015 gave. While it’s still obviously very early, I am optimistic that the vintage produced some genuinely great wines.” I found the domaine’s 2015 to be of very fine quality, which is to be expected. But I was almost as impressed by their 2014s so don’t ignore them in favor of the 2015s. The 2014s, revisited below, were bottled between January and March 2016. Note further that the 2015 Dujac Fils et Père wines are reviewed immediately below.

### **Domaine Dujac**

#### **2014 Morey St. Denis**

(from Porroux, Le Village, Clos Solon and Les Herbuottes). A discreet application of wood serves as a neutral backdrop for the exuberantly fresh dark berry fruit, floral 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. Moderate patience suggested. 89/2021+

#### **2014 Gevrey-Chambertin “Aux Combottes”**

(from a 1.16 ha parcel). This is notably airy, cool and complex 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. This is not super dense but this certainly doesn’t lack for intensity or refinement plus it should generously reward mid to longer-term cellaring. 93/2027+

#### **2014 Vosne-Romanée “Les Beaux Monts”**

A strikingly spicy array of very fresh red and 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, dusty and impressively long finale. What this isn’t is especially complex and while more will undoubtedly develop, it’s not clear that it’s going to catch either the Malconsorts or Combottes. 91/2026+

#### **2014 Vosne-Romanée “Les Malconsorts”**

(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 more complex with its layered aromas of herbal tea, 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 with plenty of upside development potential but note well that plenty of patience will be required. 93/2029+

#### **2014 Echézeaux**

(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 too is going to need time before it realizes its full and considerable potential. 94/2026+

### 2014 Clos de la Roche

This is markedly more restrained with its reluctant but distinctly floral aromas of brooding dark berry fruit, earth, *sauvage* and hints of dried herbal tea. There is excellent volume, concentration and imposing power to the big-bodied flavors that deliver plenty of minerality and outstanding persistence on the robust and austere but balanced finish. This classically proportioned Clos de la Roche is indisputably going to require extended keeping. 94/2031+

### 2014 Clos St. Denis

(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. 94/2029+

## Dujac Fils & Père

### 2014 Chambolle-Musigny

A super fresh, 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 where a hint of bitter cherry emerges. This pretty effort is very Chambolle in character. 89/2021+