Dujac

France - Borgogna Côte de Nuits - Morey St Denis



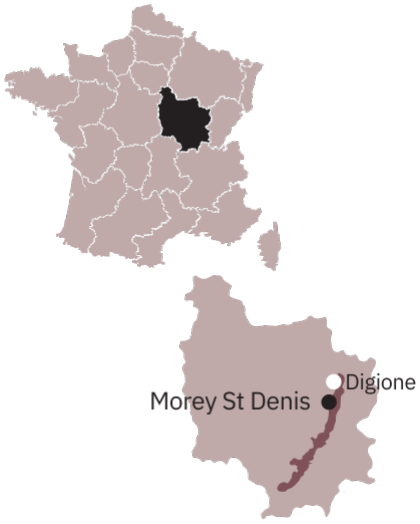
MOREY SAINT-DENIS

100% Chardonnay

Production area: Burgundy, Côte de Nuits
Terrain: argilloso e limoso
Harvest: manual
Vinification: In steel tanks, with natural yeasts
Refinement: 11 months in barrique and 3/5 months in steel
Color: straw yellow
Fragrance: aromas of grapefruit, oak, lemon, pineapple
Flavor: mineral, with crisp acidity and a long finish
Alcoholic Grade: 13% vol

DOMAINE DUJAC

Ownership/Founders Jacques Seysses
Start of Activity 1968
Vitiviniculture Organic / Biodynamic
Hectares 15,5
Bottles produced 80.000



Founded in 1968 by Jacques Seysses, who transformed a recently acquired property into Domaine Dujac, it is now run by his sons Jeremy, together with his wife Diana and Alec. The property has 15.50 hectares, a small part of which are planted with chardonnay for an average production of less than 80,000 bottles. Jacques and his wife Rosalind first, and now the new generation, are faithful to a very pronounced pinot noir through the vinification of whole grapes: the resulting wine rarely has great colour, but after long ageing (even over thirty years) the tertiary aromas do justice to this vinification. he Dujac style is the pursuit of elegance and delicacy with soft tannins which are always well-integrated with balance, harmony, length and complexity. The basis is the serious and rigorous work carried out in the vineyard, where experience and technology can help with the small imperfections of the growing year, without tampering with it. The brothers Alec and Jeremy together with Diana, continuing in the work of their father, are today considered among the best interpreters of pinot noir in the Côte de Nuits and Domaine Dujac can rightly be confirmed as one of the most important producers in Burgundy.