

Dujac

France - Borgogna Côte d'Or - Morey St Denis



DOMAINE DUJAC

Ownership/Founders Jacques Seysses

Start of Activity 1968

Vitiviniculture Organic / Biodynamic

Hectares 17,5

Bottles produced 80.000

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



Established in 1967 by Jacques Seysses, who transformed a recently purchased property into the Domaine Dujac, the business is now run together with Jacques' sons Jeremy, oenologist, and Alec. The property extends over a surface of 17,3 hectares, with a small part planted with Chardonnay for an average production of less than 80,000 bottles. Jacques and his son Jeremy (his wife Diana, an oenologist, works in the Domaine) are faithful to a marked Pinot Nero since the whole grape is vinified: the wine obtained rarely has an outstanding colour, but after ageing for a long period (even more than thirty years), the tertiary aromas do justice to this type of vinification. The 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 continue the work of their father and are today considered among the best interpreters of Pinot Noir from the Côte de Nuits. The Domaine Dujac can be confirmed as one of the most important producers of Burgundy.