

# DOMAINE DIDIER DAGUENEAU

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## BLANC ETC...

Few wines have developed as devoted a cult following as those of the late Didier Dagueneau. His assortment of Sauvignon Blancs from the Pouilly-Fumé appellation have become some of the best examples of how “modern” and “traditional” need not be mutually exclusive. Since Dagueneau’s death, at just 52, in 2008, his legend has only grown, making his wines—now crafted by his son, Louis-Benjamin—that much harder to get.

<b>Brand:</b>	Domaine Didier Dagueneau
<b>Region:</b>	Loire
<b>Country:</b>	France
<b>Appellation:</b>	Vin de France
<b>Varietal:</b>	Sauvignon Blanc
<b>Class:</b>	White
<b>Alcohol:</b>	13.0%
<b>Size:</b>	750ml
<b>Vineyard:</b>	Produced from holdings of younger vines and from parcels not located on the St. Andelain hill
<b>Soil:</b>	Kimmeridgian, clay-limestone
<b>Viticulture:</b>	Farmed biodynamically
<b>Aging:</b>	Fermented and aged in tank

**TASTING NOTES:** Focused, ripe notes of white grapefruit, quince, acacia honey, green herbs, fresh cream, a hint of tropical fruit, and a pronounced crushed-stone minerality leap from the glass. Give it some air to reveal its lush texture, which is buttressed by spicy, tangy acidity. Even in their youth, this wine finishes with an incredible aromatic flourish. It’s a full-throttle wine experience that we think merits some contemplative sipping alongside an assortment of cheeses, especially goat’s milk chèvre.

