Domaine Didier Dagueneau



BUISSON RENARD

A single parcel located mid-slope on the southwest side of Saint Andelain, the highest village in the Pouilly-Fume appellation, and the only one to possess soil containing the perfect balance of clay and flint (silex). Historically, this vineyard has been known as Buisson Menard, but a few years back, a famous French wine journalist made the unenviable mistake of misnaming it Buisson Renard. Didier took offense and thus renamed it the following year.

Brand:	Domaine Didier Dagueneau
Region:	Loire
Country:	France
Vintage:	2020
Appellation:	Pouilly Fume
Varietal:	Sauvignon Blanc
Class:	White
Alcohol:	13.0%
Size:	750ml
Soil:	Silex (clay and flint)
Viticulture:	Farmed biodynamically
Aging:	Barrel fermented. Aged mostly in 450 and 600 liter barrels

TASTING NOTES: "Oak aging has turned what was for years the most mineral of Dagueneau's cuvees into a rich, opulent wine that still maintains a classic flinty streak with a firm backbone. Perhaps the most Sauvignon-esque of all the vintage, the 2020 Buisson Renard is richly aromatic with distinctive lime, elderflower, ginger and honeysuckle aromas. It is currently most appealing for its tension as if a strong muscle is being stretched taut. It has masses of concentration and curves in the right places with an attractive sense of bitterness on the long finish. This is even better than when I tasted it from tank last year." - 95pts, Vinous

