

DOMAINE DIDIER DAGUENEAU



PUR SANG

Dagueneau's makes a limited number of bottles of dry wine from these beloved Jurancon hectares. The aim is to produce a wine that brings out the natural minerality of the soil and have balance, harmony and longevity. Concentrated, racy and extremely memorable.

Brand:	Domaine Didier Dagueneau
Region:	Loire
Country:	France
Appellation:	Pouilly Fume
Varietal:	Sauvignon Blanc
Class:	White
Alcohol:	13.0%
Size:	750ml
Vineyard:	Produced primarily from a vineyard north of Saint Andelain called La Folie. Occasionally, some smaller plots on the Saint Andelain hill make it into this cuvee.
Soil:	The soil here is deeper clay with some chalky limestone. There is virtually no silex in the soil.
Viticulture:	Farmed biodynamically
Aging:	Barrel fermented. Aged mostly in 450 and 600 liter barrels, as well as some of Dagueneau's famous cigar barrels. Designed by the late Didier, these barrels are 350 liters and aggressively elongated.

TASTING NOTES: Chiseled, with a pure beam of gooseberry, white asparagus and white peach flavors inlaid with light talc, chamomile and mineral accents. The long finish vibrates like a tuning fork, leaving a mouthwatering echo.

