Domaine Didier Dagueneau



SILEX

Because of the lower clay content in the soil, this wine tends to be more austere in its youth than the Pur Sang , which explains why it often receives lower scores wine journals that rate how a wine is currently drinking. Do not be fooled! Those familiar with older vintages of Silex will attest to the fact that if given the time in bottle, it will always rise above the rest.

Brand:	Domaine Didier Dagueneau
Region:	Loire
Country:	France
Appellation:	Pouilly Fume
Varietal:	Sauvignon Blanc
Class:	White
Alcohol:	13.0%
Size:	750ml
Vineyard:	Produced only from plots high on the slopes of Saint Andelain, and only from vineyards that pos- sess large amounts of silex. Vines here range from 15-50 years of age and are cropped to lower yields than in some other vineyards.
Soil:	Sliex (clay and flint)
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 agressively elongated.

TASTING NOTES: Because of the rocky soils, this wine is always the most intense, and regal personality when young, and can age gracefully for 20 years. Silex proudly displays the elegance and the mineral nuances of its soil. The mouthfeel texture compares to lemon sorbet sensations. The minerality is precise, intense and complemented by a hint of gooseberry and lime flavors.

