



Domaine Didier Dagueneau, Buisson Renard, Vin de France ***On Allocation***, `2022`

Product code: `6401

PRODUCER PROFILE

Domaine Didier Dagueneau – Iconic Pouilly-Fumé with a cult following!

Founded in 1982 by the legendary Didier Dagueneau, this celebrated estate in Saint-Andelain, in the heart of Pouilly-Fumé, produces some of the most distinctive and sought-after Sauvignon Blancs in the world. Revered by collectors and sommeliers alike, Dagueneau wines are benchmarks not only for Pouilly-Fumé but for the entire Loire Valley – including top-tier Sancerres. Didier came from a winemaking family but first found fame as a champion motorcycle sidecar racer before becoming a revolutionary force in the wine world. Unafraid to challenge convention, he transformed the image of Pouilly-Fumé through the adoption of low yields, biodynamic farming, horse-drawn ploughing, and meticulous attention to detail in both vineyard and cellar. His wines became known for their power, precision and ageworthiness, showcasing the pure expression of Sauvignon Blanc with a flinty, mineral-driven edge. Oak ageing and extended lees contact add depth, texture, and complexity, making these wines stand out on any wine list. Today, Didier's son Louis-Benjamin Dagueneau carries the torch, upholding his father's legacy with the same uncompromising standards. Under his guidance, the domaine remains a symbol of innovation and excellence.

VITICULTURE

Sourced from sustainably and biodynamically managed old-vine Chenin parcels on flint and limestone soils. François Dagueneau's dedication to maintaining healthy soil life and biodiversity ensures that the grapes develop exceptional balance and concentration. Hand harvesting and multiple selective picks allow for optimal ripeness and freshness.

WINEMAKING

The wine undergoes spontaneous fermentation with native yeasts, enhancing the expression of terroir. Ageing is carried out on fine lees in a mix of stainless steel vats and neutral oak demi-muids, providing textural complexity without overshadowing the fruit. Gentle lees stirring adds freshness and mouthfeel, while minimal intervention safeguards purity and minerality.

TASTINGNOTE

The nose offers expressive aromas of white peach, crisp green apple, citrus blossom, and a pronounced wet stone minerality. On the palate, it delivers bright, lively acidity balanced with flavours of quince, lemon zest, and subtle saline notes. The finish is clean, persistent, and pure, revealing a refined and energetic expression of the vintage.

FOOD MATCHING

Spring vegetable quiche, soft goat's cheese, or light Asian dishes with citrus and ginger.



TECHNICAL DETAILS

Varieties:

Sauvignon Blanc 100%

Biodynamic

Producer works organically

Features

ABV: 13%

Colour: White

Oak Ageing

Type: Demi Muid

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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