



Domaine Didier Dagueneau, Jardins de Babylone Demi Sec, Vin de France, Loire, France, '2020`

Product code: `6473

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

The vineyard is a mixture of clay and chalky limestone and all of the grapes are grown on the estate, dry farmed and hand harvested.

WINEMAKING

The carefully pressed must is fermented with indigenous yeasts and extended lees contact and barrel aged in large format oak.

TASTINGNOTE

This wine captures the very essence of Jurançon. Intensely aromatic, it opens with alluring notes of truffle, quince, exotic fruits, and bright citrus. On the palate, it's a golden, multi-layered experience—vibrant acidity and stony minerality provide structure and lift, while a touch of residual sugar beautifully balances the wine's natural intensity.

FOOD MATCHING

The top pairing with this would be aged goats cheese, seafood or sashimi, duck with apricot and quince glaze.



TECHNICAL DETAILS

Varieties:

Sauvignon Blanc 100%

Biodynamic

Producer works organically

Features

ABV: 11%

Colour: White

Oak Ageing

Time: 12 to 18 Months

Type: Large Oak Barrels

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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