



Domaine Didier Dagueneau, Jardins de Babylone Sec, Vin de France, Loire, France ***On Allocation***, '2019'

Product code: `6474

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

Set high in the Pyrenean foothills, the Jardins de Babylone vineyard is dramatically terraced and planted to old-vine Petit Manseng. Farmed biodynamically, the vineyard is worked by hand and horse due to its extreme slope. The altitude, airflow, and slate soils combine to preserve acidity and concentrate flavour, even in drier vintages. Harvesting is done manually, in small batches, with exacting selection.

WINEMAKING

Fermentation is carried out with indigenous yeasts in large-format, neutral oak barrels. The wine is aged on fine lees in the same vessels for several months, building complexity and quiet texture. No new oak is used, and bâtonnage is minimal, allowing the purity and linearity of Petit Manseng to shine. Bottled without fining or filtration, with minimal sulphur to preserve its vivid detail.

TASTINGNOTE

This dry expression from the famed Jardins de Babylone vineyard is taut, aromatic, and mineral to its core. Aromas of lime blossom, white peach, wet stone, and a gentle thread of beeswax lead into a crystalline palate. It is precise and finely etched, showing layers of citrus zest, pear skin, and a persistent, saline finish that speaks to the steep, slate-rich soils of the Jurançon hills.

FOOD MATCHING

Grilled peaches with burrata and basil oil. Chestnut risotto with sage or fennel roasted in olive oil and sea salt.



TECHNICAL DETAILS

Varieties:

Sauvignon Blanc 100%

Biodynamic

Producer works organically

Features

ABV: 14%

Colour: White

Oak Ageing

Type: French Oak Barrels

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

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