



Domaine Didier Dagueneau, Silex, Vin de France, Loire, France ***On Allocation***, `2022`

Product code: `6405

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

Grown on the famed flint (silex) soils of Saint-Andelain, this cuvée is sourced from old vines managed biodynamically. Vineyard work is meticulous, with canopy management and multiple hand-picks across ripening windows. The site's natural energy and soil composition are carefully preserved to express its intense mineral signature.

WINEMAKING

Fermentation is carried out using indigenous yeasts in large-format, neutral oak barrels. Ageing on fine lees in the same vessels provides gentle texture without overshadowing the wine's inherent structure. Lees stirring is minimal and judicious, aimed at refining the wine's edge while enhancing aromatic complexity. The result is a wine of depth, grip, and precision.

TASTINGNOTE

On the nose, it reveals intense notes of grapefruit zest, gunflint, fresh herbs, and white peach. The palate is mineral-driven and tightly coiled, with layers of citrus oil, green plum, and a persistent, chalky finish. Pure, focused, and commanding—this is Sauvignon in its most crystalline, terroir-reflective form.

FOOD MATCHING

Grilled langoustine and herb butter, lemon-roasted guinea fowl, or smoked trout with crème fraîche and dill.



TECHNICAL DETAILS

Varieties:

Sauvignon Blanc 100%

Biodynamic

Producer works organically

Features

ABV: 13%

Colour: White

Oak Ageing

Type: French Oak Barrels

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 6 x 75cl

[View online](#) or email orders@alliancewine.com