

Didier Dagueneau offer



Didier Dagueneau will forever be remembered as "The Wild Man of Saint-Andelain". A true *enfant terrible*, he single handedly revolutionised viticulture and wine making in Pouilly Fumé and nearby Sancerre. Dagueneau was dogmatic to say the least in his crusade for his idea of authentic Pouilly Fumé. Initially vilified by his peers, he was eventually revered for his success. As most of you will be aware, Dagueneau tragically passed away in a light plane crash in September 2008. Below we therefore offer the last two vintages he made from start to finish.

His son Benjamin is now in charge of the Domaine and is, we are reliably informed, upholding his father's remarkable legacy. We will taste the 2008 vintage when we visit later this year.

On this offer we have small parcels of three vintages of the wines. 2007 and 2006 have just arrived into the country and the 2005s are what was left from the last release. The difference in style between these two vintages is significant: the 2006s are plush, textural, forward wines that will drink well young. 2007 is brilliant year that produced much more steely, structured, powerful wines that will benefit from aging.

Blanc Fume De Pouilly This is produced from Dagueneau's holdings of younger vines and from those vineyards not situated on the St. Andelain hill. Fermented in oak then transferred into old oak and stainless steel to maintain the freshness of the wine, this is always Dagueneau's most direct and pure expression of Pouilly Fumé.

Pouilly Fumé Buisson Renard This is a single vineyard cuvee that Didier considered this wine to be the equal of *Pur Sang*. It is grown on one site; mid-slope on the southwest side of Saint Andelain. Here the soils are a mixture of clay and flint (silex). This vineyard was originally named *Buisson Menard* until a wine writer mistakenly reviewed the wine as *Buisson Renard*. In classic Dagueneau style, he immediately renamed the wine! This is barrel fermented and aged in pre-used barrels. It is perhaps the most approachable, complex wine when young

Pouilly Fumé "Pur Sang" *Pur Sang* is French for *thoroughbred* and is a joke that reflects Dagueneau's annoyance at repeated references to the fact (by journalists) that he uses a horse to till some of vineyards. The original label showed an image of a horse hide rug! This is produced primarily from a vineyard north of Saint Andelain called La Folie. The soil here is deep clay with some limestone. There is next to no silex. The vineyard is gently sloped and has perfect south/southeast exposure. Some smaller parcels on the Saint Andelain hill occasionally also make it into this cuvee. Barrel fermented and aged. This is always a rich and powerful cuvee, enormously textural and complex. It is a wine that can live and live.

Pouilly Fumé "Silex" Silex is the ultimate Dagueneau wine (bar "Asteroide" which can only be bought at the winery). *Silex* means *flint* and this wine is produced only from plots that possess high amounts of silex in the soil and that are located on the slopes of Saint Andelain. The vine age of these plots range mostly between 25 and 50 years and yields are kept lower than most other vineyards. Silex is barrel fermented and aged. Because of the rocky soils, this wine is always the most intense, regal, almost austere in personality when young, requiring a few years (at least) to begin truly expressing itself.

Pouilly Fumé Clos du Calvaire The Clos is a walled vineyard located on the top of St. Andelain, on the outskirts of the village, behind the bar. The vineyard takes its name from a large crucifix at its edge. Dagueneau bought this site in the '90s and it was expected to become one of his finest vineyards. There was, after all, what appeared to be an ideal location and ungrafted vines planted at a density of 14,000 vines per hectare. And the potential was often seen in cooler vintages. The 2006 was the last vintage made prior to the vines being replanted with a lower density and in a north-south direction.

Didier Dagueneau		retail	Available	Qty
2007	Blanc Fume de Pouilly	\$140	2	_____
2005	Pouilly Fumé "Buisson Renard" Magnum	\$270	0	_____
2005	Pouilly Fumé "Pur Sang" Magnum	\$270	1	_____
2006	Pouilly Fumé "Pur Sang"	\$170	2	_____
2007	Pouilly Fumé "Pur Sang"	\$175	1	_____
2005	Pouilly Fumé "Silex" Magnum	\$370	1	_____
2006	Pouilly Fumé "Silex"	\$235	2	_____
2007	Pouilly Fumé "Silex"	\$240	2	_____
2006	Pouilly Fumé Clos du Calvaire	\$240	1	_____

TOTAL

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