



DIDIER DAGUENEAU

Pouilly-Fumé & Jurançon

A tiny appellation on the eastern edge of France's Loire Valley, Pouilly-Fumé is historically renowned for elegant, intensely aromatic Sauvignon Blanc. Limestone soils, flint (silex), and significant elevations

create fundamentally ideal situations for Sauvignon Blanc. Dagueneau's vineyard soils in Saint-Andelain are marked by a mixture of chalky *Kimmeridgian* soils and *argile a silex* (clay with flints). Argile a silex is quite high in iron oxide and frequently imparts smoky, gunflint aromas to Sauvignon Blanc, a process widely considered to be the origin of the appellation's name. Beyond aromatic benefits, the heavy concentration of *siliceous* stones absorbs heat during the day, radiating warmth and protecting the fruit during in the cool evenings.

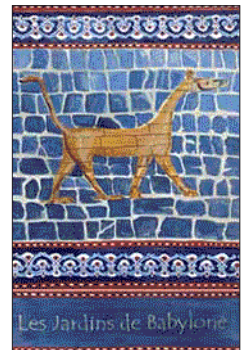


Dagueneau embraced *biodynamie* early in his career and his vineyards have been classified as such since 1993. Encouraging root depth, *biodynamie* minimizes plants' exposure to radical environmental situations like frost and drought, enabling breathtaking wines of integrity and extract from even less than optimal vintages. Further concentrating

the fruit and mineral characteristics that are his hallmark, Dagueneau is a merciless pruner and relies on no less than six separate culls from harvest to the must stage. The biodynamic processes that ensure the healthiness of his soils, vines and fruit also allow Dagueneau to skip the widespread pre-fermentation filtering and fining practices of his neighbors. Further, Dagueneau's exceptionally ripe fruit requires no *chaptalization*.

Dagueneau designed his cellar to avoid pumping and all aggressive handling procedures. Grapes are 100% destemmed and gravity-loaded into pneumatic presses. The must settles out between 7° and 10° and is subsequently racked. Dagueneau filters only the initial heavy lees and re-incorporates this highly aromatic must back into the racked wine containing the fine lees. The must undergoes a *macération particulière* for 15 to 21 days prior to fermentation which is allowed to run a natural course, often generating atypically high temperatures of 22° in vat and 28° in barrel.

The finished wine rests on the fine lees without malolactic fermentation, unfinned but lightly filtered, until eventual bottling.



BLANC FUMÉ DE POUILLY *Pouilly-Fumé*

WINE SPECTATOR on the 2005: 93 POINTS "A finely tuned palate of honeysuckle, lemon verbena, mineral and salted butter, with a finish that glides along beautifully. Drink now through 2010. —JL"

BUISSON RENARD *Pouilly-Fumé*

WINE SPECTATOR on the 2005: 95 POINTS "Rich and nervy at the same time, this displays lime candy, macadamia nut, white flower and mineral notes that race along a creamy-textured palate, while citrus peel and salt notes lend a racy feel to the finish. Shows two different sides, yet they play off each other wonderfully. Drink now through 2011. —JL"

PUR SANG *Pouilly-Fumé*

WINE SPECTATOR on the 2005: 97 POINTS "Shows a humus hint in the aroma, with lots of fresh herb, lemon peel, grapefruit, macadamia nut and floral notes. Long and very stony on the finish, with herb and fleur de sel notes that refuse to quit. Hangs together perfectly, leaving a mouthwatering impression. Drink now through 2012. —JL"

SILEX *Pouilly-Fumé*

Widely considered to be the greatest example of the Pouilly-Fumé appellation. An assemblage of 50+ year-old vineyard parcels vinified and aged in 100% new Bordeaux oak barrels, Silex is named for the celebrated flint that brings such unique countenance to the wines of Pouilly. The staggering richness and intensity results from super low yields and natural farming procedures which emphasize and magnify the special terroir of this appellation.

WINE SPECTATOR on the 2005: 96 POINTS "Tightly wound, with a lot in reserve, this has a piercing minerality that leads the way for floral, lemon verbena, lime, salted butter and thyme notes. Very long on the finish and very precise. Drink now through 2011."

LE JARDINS DE BABYLONE *Jurançon*

Thick and liqueur-like; orange peels and honeysuckle on the nose, pineapple and tropical fruits; flavors of tangerine and Gran Marnier, fresh and bright. Strong sweetness alongside a streak of acidity with spice and nuts on the finish; gorgeous dessert wine for current enjoyment, Le Jardins de Babylone is also a splendid accompaniment to any serious cellar.