



Serge Dagueneau et filles

www.s-dagueneau-filles.fr

Pouilly Fume (Loire)

This branch of the Dagueneau family headed by father Serge own 17 hectares of old vineyards across several of the prime sites of the appellation based in Saint Andelain. Now run by daughters Valerie and Florence who are cousins of Didier, their father Serge helps with vineyard work leaving winemaking to the youngest daughter Valerie.



While the calcareous soil in the vineyards give the wines ample structure and the ability to age for five or more years, the vineyards of Pouilly Fume typically have more clay and depth than the poorer more chalky soils of neighbouring Sancerre. This is particularly so in the prime area of Saint Andelain where most of the families vineyard holding are located. This results in wine's showing a clarity and intensity of varietal sauvignon blanc flavour with more texture and generosity which gives the wine immediate appeal while also enabling them to age for 5 to 10 years as the wines take on a slightly honeyed richness more reminiscent of Burgundy origins.

The Dagueneau's also have holdings in Pouilly sur Loire planted with 100% Chasselas which was planted just after phylloxera. This remarkable old vineyard of approximately 120 years age is located beside an original old Roman cobble stone road leading through the vineyards heading towards Paris. These prime vineyard sites located so close to the Loire have been producing for hundreds if not thousands of years rewarding travelers with these wonderfully refreshing wines.



2008 Pouilly Fumé (100% Sauvignon Blanc)

Exhibits all the characters and flavours that make Loire Sauvignon Blanc so popular. Displays racy, intense yet restrained varietal flavours, with typical mineral nuances together with notable acid back-bone. Lovely texture in the mid-palate with the crisp mineral nuances kicking in on the long finish.

2007 Pouilly Fumé (100% Sauvignon Blanc) - **SOLD OUT**

"The 2007 Pouilly-Fume Les Pentès from Serge Dagueneau's daughters confirms the persistence of talent and excellence at this estate, even if the vintage circumstances were more challenging than for the outstanding 2005 (reviewed in issue 172). Smelling of peppermint, sage, lime, and honeydew melon, this coats the palate with chalky, nutty, pungently herbal, and citrus zest residues. Impressively bright and focused, it finishes with a combination of lemon and peppermint guaranteed to leave your eyes wide open." Robert Parkers The Wine Advocate August 2008

2008 Pouilly sur Loire (100% Chasselas from vines aged more than 110 years old)

Restrained and racy with intriguing notes of anise and almost briny oyster shell minerality on the super sleek and delicately sculpted palate.

"Dagueneau also makes incredible Pouilly-sur-Loire, you'll never taste better." Jacqueline Freidrich - A wine and food guide to the Loire