

Didier Dagueneau

Saint Andelain



2008 Blanc Fumé de Pouilly

“The Dagueneau 2008 Blanc Fume de Pouilly smells of lemon and caraway, which along with nettle, chalk, and salt make for an invigorating, bright, whistle clean and handsomely lean expose of its grape and terroir. This sends shivers up my spine, thought it will no doubt be a bit too lean and bracing for some tasters. It should serve well for at least the next 2-3 years.”

90 points– David Schildknecht, Wine Advocate (August 2010)

2008 Pouilly Fumé “Pur Sang”

“The Dagueneau 2008 Blanc Fume de Pouilly Pur Sang -- ironically, given its name -- is slightly less pure (or at least, less single-minded) than the vintage’s ‘regular’ bottling. But this offers more than compensatory complexity and user-friendly richness. Sage, white grapefruit, lime zest, quince, and white currant haunt the nose and palate, with pungent herbal and zest impingements taking precedence over mineral manifestations, which are (as yet at least) subtle. There is a generosity of fruit here that sets up a lovely interaction with mouth-watering citrus, and for all of its density a wonderful levity. This should be fascinating to follow over the next 5-7 years.”

91 points– David Schildknecht, Wine Advocate (August 2010)

2008 Pouilly Fumé “Buisson Renard”

“The site having been ravaged by hail in this vintage, Dagueneau’s 2008 Blanc Fume de Pouilly Buisson Renard exhibits a particularly intense concentration. Hedge flowers, elder flower, gooseberry, honeydew, and musk melon follow from the nose onto a firm, bright, yet oily-textured palate. Bitter notes of huckleberry and citrus zest add to the sizzle of a slightly aggressive finish. It could be that this needs more time to recover from bottling, but I suspect that near-severity and somewhat aggressive finishing phenolics are simply in its nature. While highly impressive, this needs to be paired at table—or that matter, cellared—with considerable watchfulness.”

90 points– David Schildknecht, Wine Advocate (August 2010)

2008 Pouilly Fumé “Silex”

“Ripe pear and white peach along with sage, and fusil, chalky notes of crushed stone rise from the glass of Dagueneau 2008 Blanc Fume de Pouilly Silex. On paper, this reminds one of 1996 (as Benjamin Dagueneau mentions immediately after I make a note of the fact), boasting—assuming you consider that word appropriate to the circumstances—14.2% alcohol and well over 6 grams acidity. Lime zest and huckleberry notes serve for the sort of bitter concentration one noted in the corresponding Buisson Renard, but here that is imbedded in a far lusher, riper context; accompanied by a more refined texture; and without betraying its alcohol in any heat or roughness.”

93 points– David Schildknecht, Wine Advocate (August 2010)

2008 Sancerre “Les Monts Damnés”

“White peach, gooseberry, grapefruit, chalk dust, and saline, alkaline intimations of ocean breeze in the nose of Dagueneau’s 2008 Sancerre Monts Damnes usher in a palate strikingly combining a silken texture with clarity and brightness, palpable extract-richness with lift. This positively billows into a non-stop finish with bittersweet,, musky floral essences (iris, narcissus) adding to a shimmering interactive complexity of fruit, herb, and mineral nuances. A future classic, it should, I suspect (absent a track record, granted), be worth following for a dozen or more years.”

93 points– David Schildknecht, Wine Advocate (August 2010)