



DIDIER DAGUENEAU POUILLY FUMÉ BUISSON RENARD 2018

£135.00

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Didier Dagueneau was a true iconoclast, part philosopher, part perfectionist, and utterly uncompromising in his pursuit of purity and terroir expression in Pouilly-Fumé. Since his untimely death in 2008, the domaine has been in the hands of his equally talented son, Louis-Benjamin Dagueneau, who has not only upheld but refined his father's extraordinary legacy.

Buisson Renard originates from a cool, flinty parcel of old Sauvignon Blanc vines cultivated on silex-rich soils that lend the wine its signature tension and minerality. Yields are kept exceptionally low, and the viticulture is biodynamic (although not certified). Fermentation takes place in bespoke cigar-shaped oak barrels — custom-made to increase lees contact — followed by extended ageing. There is no recipe, no formula; every vintage is crafted with complete attention to detail and minimal intervention, allowing the site to speak with absolute clarity. This is not Sauvignon Blanc as most know it. The varietal character is subsumed into something more elemental: earth, stone, light.

