

(Reasoned viticulture)



# Serge Dagueneau et filles

[www.s-dagueneau-filles.fr](http://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 daughter Valerie who is a cousin 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.

Following notes from Jacqueline Freidrich.com (author of A Wine Guide to the Loire and The Wines of France: the essential guide for savvy shoppers)

*"Serge always made brawny, flavorful, characterful Pouillys. This is still the case. Not a style that appeals to everyone, they are always honest, true to the appellation and to the vintage and faultless. There's definitely a "there" there. I like them a lot.*

*If ever you need convincing that chasselas has its rightful place in the vineyards of Pouilly, taste here. Dagueneau's chasselas vines are over 100 years old. Vines are replaced by marcottage. (Thus far, phylloxera has not been a problem.) The 2008, tasted in the summer of 2010, was a delightfully fresh and textured weave of apricot, minerals, nougat with a light saline edge. Always less alcoholic than Pouilly Fume, it weighed in at 11.8 degrees but felt and tasted ample. Superb."*

## 2015 Pouilly sur Loire "La Centenaire" (100% Chasselas from vines planted 1895)

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

*"The Chasselas "la Centenaire" from the Dagueneau family is produced from a parcel that is over one hundred years of age. The grapes are hand-picked and fermented in stainless steel, with the wine bottled the following March after the harvest. The 2014 version offers up a beautiful bouquet of apple, melon, sweet nuttiness, a complex base of soil and a touch of orange zest in the upper register. On the palate the wine is deep, full-bodied, focused and impressively complex, with a superb core of fruit, bright acids and excellent length and grip on the soil-driven finish. Picture a high quality Pouilly-Fumé made from Chasselas, instead of Sauvignon Blanc. Fine juice. 2015-2019. 90."*  
*"Dagueneau also makes incredible Pouilly-sur-Loire, you'll never taste better."* Jacqueline Freidrich - A wine and food guide to the Loire

## 2014 Pouilly Fumé (100% Sauvignon Blanc)

*"The 2014 Pouilly Fume from Domaine Serge Dagueneau et Filles is a lovely and classic bottle of Pouilly Fumé, wafting from the glass in an exuberant aromatic blend of lime, gooseberry, damp grass, a touch of melon, white flowers and a lovely base of chalky soil tones. On the palate the wine is full-bodied, crisp and quite wide open and succulent out of the blocks, with a fine core, vibrant acids, and fine focus and grip on the long and perfectly balanced finish. A lovely bottle of Pouilly-Fumé with plenty of upfront personality. 2015-2018. 91."* John Gilman View from the Cellar June 2015

## 2015 Pouilly Fumé Clos des Chadoux (100% Sauvignon Blanc)

Hand harvested from a 1.5ha parcel of 45 year old vines grown on clay/chalk "terres blanches" and Kimmeridgian marls, the fruit is fully destemmed and is kept on skins for 10-12 hours. Made solely in stainless steel it is left to mature on lees (stirred weekly) for 8 months before racking and maturing for a further 16 months.

*"The citrus-colored 2015 Pouilly-Fumé Clos des Chadoux is very clear, intense and precise on the nose where flinty flavors intermix with white fruits and lemony flavors. Creamy and nobly elegant on the palate, this is a superbly balanced Pouilly with a subtle, well integrated acidity and a lingering, very juicy but well structured finish. The finish is excellent and really stimulating in its refreshing purity and salinity."* 90 points, Stephan Reinhardt, October 2016.

