

## POUILLY FUME BUISSON RENARD DOMAINE DIDIER DAGUENEAU



Pouilly is located on the other side of the river Loire, almost facing Sancerre. The name Pouilly is of Roman origin, with vines first planted by the Romans. The word 'fumé' (smoky) is said to refer to the slightly smoky, mineral or gun-flint taste that a mature Pouilly can develop. Pouilly Fumé (also called Blanc Fumé de Pouilly) is for many the supreme expression of Sauvignon Blanc on the Loire, with extremely pure, whistle-clean flavors.

**Grape varietal:** 100% Sauvignon.

**Vinification:** Use of selected yeasts. Fermentation in new oak barrels, no malolactic fermentation.

**Tasting notes:** "From the single vineyard Buisson Menard, renamed Renard (fox in French) to get even at a wine critic who had mistakenly named it that way while criticizing Didier Dagueneau, this wine is vibrant and crisp, with firm acidity and flavors of pear, citrus and herb. Great minerality and raciness in the finish, with some hints of melon and vanilla." - JAO

**Food:** Perfect with a simple goat cheese salad, grilled fish or seafood or some spicier fusion cuisine. Also excellent with blue cheese and creamy white meat dishes.

**Production:** 7,000 bottles.

### Ratings:

#### Vintage 2010

"Louis-Benjamin Dagueneau's 2010 Blanc Fume de Pouilly Buisson Renard displays prominently piquant nuttiness along with pronounced bite of citrus rind and pineapple core, all of which guarantee a stimulating experience from what he calls "the style of wine I adore" for its density, richness and amplitude. That said, I personally much prefer as well as find more remarkable the clarity and vivacity of the estate's "regular" 2010 Pouilly. There is certainly impressive grip to the peat- and stone-tinged finish of this Buisson Renard and I don't doubt it will remain a formidable libation for at least the next half dozen years."

**-91 Points** *The Wine Advocate*, Issue#201, June, 2012

#### Vintage 2011

"Louis-Benjamin Dagueneau is especially enamored of the flinty but relatively clay-rich parcel at the lower end of Saint Andelain that is responsible for his 2011 Blanc Fume de Pouilly Buisson Renard. An emphasis on the bitter side of green herbs, parsnip, citrus oils, and nuts informs this gripping performance."

**-90+ Points** *The Wine Advocate*, Issue#201, June, 2012