

Dagueneau Buisson Renard



Description:

Domaine Didier Dagueneau Buisson Renard 2020 is a biodynamic Sauvignon Blanc from the esteemed Buisson Renard vineyard in Pouilly-Fumé, Loire Valley. Crafted by Louis-Benjamin Dagueneau, this cuvée showcases the estate's commitment to purity and expression, offering a rich and opulent wine with a classic flinty streak.

Tasting notes:

Aromas of lime, elderflower, ginger, and honeysuckle. The palate reveals a taut structure with concentrated flavours and a lingering, attractive bitterness on the finish. The wine maintains a classic flinty streak with a firm backbone, reflecting its terroir.

Allergens: Contains sulphites.

Dish Pairing:

- Grilled lobster with garlic butter
- Seared scallops with lemon beurre blanc
- Goat cheese salad with citrus dressing
- Sushi with wasabi and pickled ginger
- Herb-crusted chicken with roasted vegetables

Talking Point:

The name "Buisson Renard" translates to "Fox Bush," inspired by a misnomer that Didier Dagueneau embraced to reflect the estate's unique character. The vineyard's soil, a mixture of clay and flint, imparts a distinctive minerality to the wine. Aged in bespoke cigar-shaped barrels, the wine showcases a rich texture and depth, making it a standout expression of Pouilly-Fumé.