

Dagueneau XXI

**Description:**

Dagueneau XXI is a remarkable dry white wine from the Loire Valley, produced by the legendary Domaine Didier Daguenneau from Sauvignon Blanc. Pale gold in colour, it displays intense aromas of citrus, white peach and ripe orchard fruit, layered with smoky flint, subtle spice and delicate floral notes. The palate is powerful yet precise, combining exceptional concentration with vibrant acidity and a long, mineral finish that continues to evolve in the glass.

Tasting notes:

Lemon, White Peach, Grapefruit, Flint, White Blossom, Mineral Notes

Allergens:

Contains sulphites.

Dish Pairing:

- Lobster with herb butter
- Turbot or Dover sole
- Scallops
- Mature goat's cheese

Talking Point:

The 2021 vintage was one of the most challenging in Domaine Daguenneau's history, with severe spring frosts followed by hail and rot reducing the crop by around 60%. Instead of producing its usual range of individual vineyard wines such as Silex, Pur Sang and Buisson Renard, the estate made the unprecedented decision to blend the best fruit from all of its vineyards into a single cuvée: XXI. Produced only for the 2021 vintage, it stands as a unique snapshot of an extraordinarily difficult year and is unlikely ever to be repeated.