

Serge Dagueneau

Pouilly Fume, Loire, France

Serge Dagueneau and his daughter, Valerie, are the uncle and cousin, respectively, of Didier Dagueneau.

Valerie, now in charge of the domaine, is a proponent of harvesting at physiological ripeness. "Les Pentes," the cuvée we select from Valerie for our classic Pouilly – a cuvée that is exclusive to us each year - is from a parcel of 55 year old vines on Kimmerdigian marne soil, and is entirely hand-harvested.

"Les Pentes" is marked by a distinctly ripe-tasting, rich, mineral quality. The "Clos des Chadoux," represents one of Valerie's best, also from old vines, with longer time on the lees.

"La Centenaire," the Chasselas (originally a table grape for Pouilly and a fortune-maker for growers in the 1800s when carloads were shipped to Paris by rail) yields a pretty wine, enhanced by the fact that the vines are over 115 years old.





