

Didier Dagueneau Blanc Fumé de Pouilly



Vinification: Fermentation in oak barrels

Maturation on total lees in oak barrels followed by 9 months in a stainless steel tank on fine lees.

The « Blanc Fumé de Pouilly » is the only cuvee produced by the domain which is a blend of different parcels.

Vines are between 10 and 25 years old.

These vines produce a wine that is fruity and mellow, often more accessible in its youth than other wines from the domain.

Aging potential: 5 to 7 years