

## Didier Dagueneau Pouilly-Fume "Silex"

Vinification: Fermentation in oak barrels

Maturation in oak on entire lees then, 9 months in stainless steel tank on fine lees.

The first one Silex was produced in 1985

*Silex* is French for a type of flint stone.

This cuvee comes from vines located on the top of the Saint-Andlaint hill.

The soil, flint clay, is composed from very dense clay with big flint stones. The exposure is West and North-West.

Vines are about 60 years old (90 for the most older).

Wines are complex, with a lot of freshness, a strong mineral style and a long palate.

Aging potential: 15 to 20 years.

