

# Renegade Wines

Retail • Storage • Events



## The Dagueneau Three ++



### Legendary Wines

Domaine Didier Dagueneau is based in the small village of Saint-Andelain in the heart of the Pouilly-Fumé appellation and is the source of some of the most singular wines in the world. We first encountered these wonders in San Francisco back in the early 90s and were hooked from the very beginning. Years later, back in SF for a visit at the famed Michael Mina restaurant, we witnessed sacrilege as we sat at the bar. Three magnums of wine (the same wines pictured above) were returned to the bar about 1/3 full. We asked the bartender what happened and received this reply, "The guests moved on to their reds. And then he began pouring the three for us. Great memories.

At Renegade we have just received the very special 2019 vintage of Blanc etc, Silex, and Pur Sang. Below are a few notes and of course special pricing on the 3-Pack.

But there's more: two rare wines from Dagueneau that are worthy of the name, hence the ++.

Enjoy!

#### 2019 Didier Dagueneau Blanc Etc \$105

Easily the most famous domaine in Pouilly Fume, Dagueneau is known world wide for Sauvignon Blanc that is layered, complex and very age-worthy. This is the "entry" level cuvee, but entry level here means you're already in the stratosphere.

#### 2019 Didier Dagueneau Silex \$162

"One of the most vibrant and profound expressions ever conceived on Pouilly-Fumé's rich terroir, Dagueneau's "Silex" is named for the flinty clay soils that give the wine its intense mineral character. As far as cult Sauvignon Blanc goes, this has no competition."

Ian Cauble, Master Sommelier

Mind bendingly complex and age-worthy Sauvignon Blanc.

#### 2019 Didier Dagueneau Vin de France Pur Sang \$125

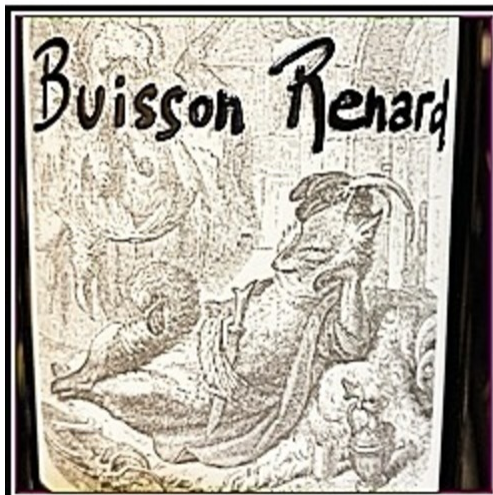
Forget about the huge scores this wine received and focus on what's in your glass: life-changing juice.

There's clarity and freshness here, wildly intense aromas, melon, citrus, nettle! Grippy minerality, and a seriously long finish. This is impressive wine!

Our Dagueneau 3-Pack is on sale @ \$350.  
If interested please give us a call or shoot us an email.

But wait, there's more!

+



#### 2019 Didier Dagueneau Buisson Renard \$138

From the single vineyard Buisson Menard, renamed Renard (fox in French) to get even at a wine critic who had mistakenly named it that way while criticizing Didier Dagueneau.

This wine is vibrant and crisp, with firm acidity and flavors of pear, citrus and herb. Great minerality and raciness in the finish.

Rare and wonderful.

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#### Didier Dagueneau Les Jardins de Babylone

(Southwest France, Jurançon Sec) \$98

This is a special, long-standing, collaborative project undertaken by Louis-Benjamin Dagueneau and Guy Pautrat, who farm a 7.4 hectare vineyard at the foot of the Pyrenees in Jurançon. This particular vineyard forms the shape of a natural amphitheater and all grapes are hand-picked and fermented in barrique. They focus on native, near-extinct varieties like Camaralet, Lauzet, Petit Courbu, Gros Courbu, and Gros Manseng.

Made from all five of Jurançon's permitted white grapes: Petit Manseng and Gros Manseng, along with local grapes: Courbu, Lauzet, and Camarelet. Camarelet, which is the rarest of the Jurançon varieties, is the featured grape in this blend.

An outstanding wine with plenty of fruit and body while also expressing vibrant acidity, minerality, and salinity.

Powerful but seamless.

And there's your short course on Dagueneau.

Call 805.568.1961 or email us to reserve your wines

We appreciate your support!

**Renegade Wines**

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