

Domaine
Serge Dagueneau
&
Filles

Pouilly-Sur-Loire, France



Pouilly Fumé
TRADITION 2024

AOC POUILLY-FUMÉ

BCLS Retail \$44.99

+874537

Wholesale \$34.99



Gold Medal
Concours des Vins des
Vignerons Indépendants 2025



Silver Medal
Concours Mondial de
Bruxelles | CMB 2025

“Very fruity with notes of grapefruit, citrus fruit, peach, smoke, light and fresh on the palate, minerality and a nice fruit/acidity balance, ready to drink now.

92 points DSP — Dick Schinkel (April 2026)

Pouilly-Fumé Tradition from Serge Dagueneau & Filles is a dry white wine with aromas of exotic fruit (passion fruit, grapefruit, litchi, mango and citrus), smoky notes of stony flint and minerality, and floral nuances of white flowers, broom, boxwood, acacia and black currant buds. Reaches its aromatic peak at 2 to 5 years and becomes unctuous as it ages (layers of soft, concentrated, velvety fruit becoming lush, rich, and intense in time).

Pouilly-Fumé is best served at 10-12°C. Ideal as an aperitif but also a perfect match with shellfish, fish in sauce or grilled, white meats, roasted poultry, vegetables and cheeses.

Technical Data

Blanc-Fumé (Sauvignon Blanc) 100%

Average Age of Vines: 35 years

Vinification: regulated fermentation at 18-20°C stainless steel tanks, matured 3 months on fine lees, fined with bentonite and cold-stabilized.

Acidity: 4.9 T.A.

Ageing Potential: aromatic peak at 2-5 yrs then increases in richness and intensity.

Soil: chalky clay and Kimmeridgian marl “terres blanches” (marine mud, oyster shells).

Vineyard location: 16 ha. dominant slope of the Loire, south south-east exposure.

12.6% alc./vol.

Case 12 x 750 ml



Choice Import Agencies



+874537