Regarded for decades as Loire’s greatest winemaker, Didier Dagueneau was no stranger to dessert wines – rare bottlings like Asteroide (Pouilly-Sur-Loire) were among the most sought-after dessert wines despite daunting, even shocking prices. Ultimately, Dagueneau was discouraged by the region’s lack of appellation status for such wines and launched a search outside the Loire to pursue a unique, world-class dessert wine. Seeking to stake his claim in an under-realized vinicultural region, the winemaker ended up at the foot of the Pyrenees just south of Pau in southwest France where his new estate’s spectacular amphitheatre of terraced vineyards prompted Dagueneau to adopt the name Babylone.

Dagueneau quickly adapted to the Petit Manseng vines. Although he installed lifelong friend and associate Guy Pautrat as chef de culture (vineyard manager), Dagueneau was himself constantly involved until his untimely, tragic death in 2008 at the age of 52. To the great relief of patrons throughout the world, Dagueneau’s son and daughter now quite clearly carry on the perfectionist, uncompromising attitudes we have come to expect from this estate.

The estate very purposely enunciates natural minerality of the soil and strives to capture balance, harmony and longevity in the wine. Unlike many other wines of the appellation, this Juraçon will never be chaptalized. In fact, the estate holds the relative sweetness of each vintage as secondary in importance to the balance of acidity, texture and depth of fruit. Fortunately, the vendanges in Babylone take place well after the harvest of the Dagueneau family’s Pouilly Fumé vineyards in St. Adelain.

thick and liqueur-like, good strong sweetness and a solid streak of acidity that brings a brightness, a vivacity to the wine; orange peels and honeysuckle on the nose, pineapple and tropical fruits; flavors of tangerine and Gran Marnier, fresh and bright; spice and nuts on the long finish... worthy of great cellars, this outstanding, truly exotic dessert wine must be experienced