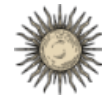




DOMAINE DROST



LA HAIE LONGUE



Anjou Blanc AOC

Dry white wine – 100% Chenin Blanc

ORIGIN & TERROIR

Born from an exceptional terroir, La Haie Longue 2021 embodies the quintessence of Chenin Blanc, crafted with patience and precision. Made from 30- to 40-year-old vines, cultivated biodynamically, this dry white wine draws its energy from ancient soils, dominated by Carboniferous schist, where the northeast exposure imparts remarkable freshness and tension.

VINIFICATION & AGING

Natural fermentation

Long and precise aging in:

Concrete eggs

A gentle method promoting finesse, purity, and aromatic depth

Unfiltered, unfined

WINE PROFILE

The extended aging of 12 months in concrete eggs shapes a vibrant and chiseled texture, revealing a subtle aromatic complexity, between ripe white fruits, delicate smoky notes, and saline minerality. On the palate, the balance between density and finesse is expressed with a refined length and a crystalline finish, the hallmark of great terroir wines.

A wine of character, both precise and ethereal, intended for discerning wine lovers seeking emotion and purity.

FOOD & WINE PAIRINGS

Perfect with fine fish, poultry in a delicate sauce, sophisticated vegetable dishes, and local cheeses. Also ideal for pure tasting, for lovers of structured and lively wines.

ANALYSES

Alcohol content: 13.15% vol

Residual sugars: 0.4 g/L

Total acidity: 4.1 g/L

Volatile acidity: 0.62 g/L

Total SO₂: 18 mg/L

SERVICES

Service temperature: between 10°C and 13°C;

Our wines are unfiltered, they may have a slight deposit and a cloudy color.

