



**DOMAINE DROST**



## LA HAIE LONGUE



Born from an exceptional terroir, La Haie Longue 2021 embodies the quintessence of Chenin raised with patience and precision. Made from vines aged 30 to 40 years old, cultivated biodynamically, this dry white wine draws its energy from ancient soils, dominated by carboniferous shale, where the north-east exposure gives remarkable freshness and tension.

Prolonged aging 12 month in concrete eggs 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 distinguished length and a crystalline finish, the signature of great local wines.

A wine of character, both precise and airy, intended for enlightened amateurs in search of emotion and purity.

### **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 SO<sub>2</sub>: 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.