



DOMAINE DROST



LA HAIE LONGUE

La Haie Longue represents the old paved path of the vineyard, lined with bushes and wild roses. It is today abandoned by humans, to the delight of the local wildlife who like to come and walk there from time to time.

This dry Anjou Blanc cuvée, made from 30 to 40 year old Chenin vines, is cultivated on very old and varied north/east facing soil, with a predominance of carboniferous schist, which gives the wine smoky and roasted notes reaching up to with licorice. Raised for more than a year in concrete eggs, sandstone amphorae and thunderbolts, it expresses the quintessence of our biodynamic approach, with almost no sulphite addition and an absence of filtration.

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

To decant at least 30 minutes before serving;

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

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



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