DOMAINE DROST



LA HAIE LONGUE

Anjou Blanc AOC

Dry white wine – 100% Chenin Blanc

ORIGIN & TERROIR

Born from an exceptional terroir, La Haie Longue 2022 embodies the quintessence of Chenin Blanc, crafted with patience and precision.

Made from 30- to 40-year-old vines cultivated biodynamically, this wine draws its energy from ancient soils dominated by Carboniferous schist, with a northeast exposure that imparts freshness, tension, and balance.

VINIFICATION & AGING

Natural fermentation

Long and precise aging in:

- Concrete eggs
- Stoneware amphorae
- Traditional casks

Gentle method promoting finesse, purity, and aromatic depth

Unfiltered, unfined

WINE PROFILE

DOMAINE DROST
Les Essarts, 49190 Val-du-Layon / dd.domaine@gmail.com / +33 2 41 78 18 71

Extended aging in concrete eggs, stoneware amphorae, and casks shapes a vibrant and chiseled wine, revealing a subtle aromatic complexity, from ripe white fruits and delicate smoky notes to saline minerality. On the palate, the balance between density and finesse is expressed with a distinguished length and a crystalline finish, the hallmark of great terroir wines.

FOOD & WINE PAIRINGS

Perfect with fine fish, poultry in a delicate sauce, sophisticated vegetable dishes, and local cheeses.

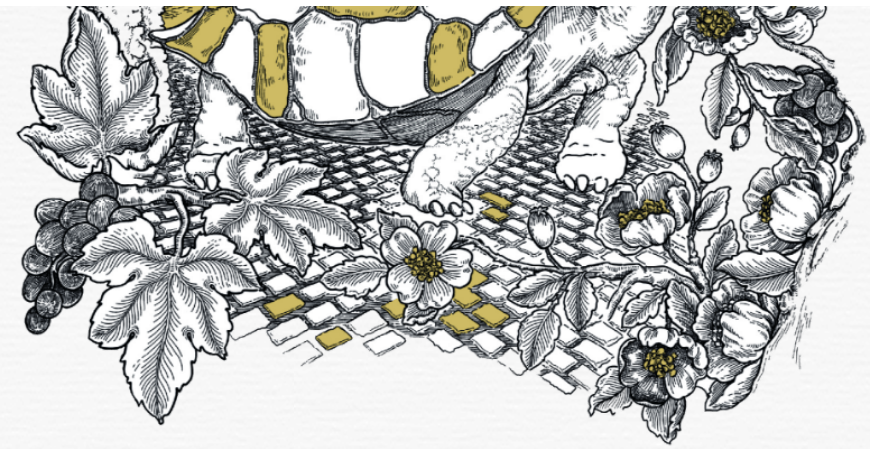
Also ideal for pure tasting, for lovers of structured and lively wines.

ANALYSES

Alcohol content: 13.50% vol
Residual sugars: 0.9 g/L
Total acidity: 3.27 g/L
Volatile acidity: 0.39 g/L
Total SO2: 33 mg/L

SERVICES

Service temperature: between 8°C and 10°C;
Our wines are unfiltered, they may have a slight deposit and a cloudy color.



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