DOMAINE DROST



LE PAVILLON

Le Pavillon takes the name of the historic enclosure in the heart of the vineyard, still partly surrounded by the old wall, where butterflies come to take advantage of the gaps to take refuge.

This dry white cuvée, made from Chenin vines aged 30 to 40 years old, planted on an old and varied terroir facing north-east. Cultivated biodynamically, this vintage fully reflects the identity of its soil and the meticulous work carried out in the vineyard.

After careful vinification, it benefits from aging for several months in concrete eggs, promoting natural micro-oxygenation which enhances its balance and texture. This process gives the wine a beautiful roundness while preserving its tension and freshness.

When tasting, Le Pavillon 2022 reveals an expressive nose with notes of white fruits and citrus fruits characteristic of its terroir. On the palate, its liveliness and complexity seduce, offering a long and harmonious finish.

Ideal as an accompaniment to fine fish or mature goat cheeses, this wine of character promises to evolve well in the cellar.

ANALYSES

Alcohol content: 13.46% vol
Residual sugars: 0.9 g/L
Total acidity: 3.23 g/L
Volatile acidity: 0.53 g/L
Total SO2: 52 mg/L

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

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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