



DOMAINE DROST



## FRANC DE PIED

AOC Anjou Blanc

Dry white wine: 100% Chenin

Volume: 75 cl

The Pure Expression of Chenin

Born from vines without rootstocks, planted in 2000, the 2022 Franc de Pied cuvée is a rarity. Overlooking the Layon from the heights of La Corniche Angevine, the plots benefit from a full southern exposure and a unique terroir of light, well-drained, sandy alluvial slopes. This soil naturally protects the roots from phylloxera, allowing the vine to express itself in its most original form.

Vineyard

Planting: Ungrafted vines – 2000

Exposure: South-facing

Cultivation: Biodynamic

Yield: < 10 hl/ha – very confidential

Vinification & Aging

Natural fermentation

Aged for nearly 18 months in concrete eggs

No fining or filtration

Objective: Balance, minerality, and maximum purity

Wine Profile

Nose: Citrus, white fruits, delicate salinity

Palate:

- Vibrant, tense, deep
- Assertive minerality



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- Balance between tension and volume

Style: Dry, chiseled, rare, and expressive  
A tribute to free-spirited, authentic, and lively Chenin

#### Food & Wine Pairings

Enjoy with fine fish, shellfish, elaborate vegetarian dishes, or on its own, for meditation.  
A wine for laying down, designed for lovers of pure, distinctive wines.

## ANALYSES

Alcohol content: 12.64% vol  
Residual sugars: 0.8 g/L  
Total acidity: 3.62 g/L  
Volatile acidity: 0.49 g/L  
Total SO<sub>2</sub>: 32 mg/L

## SERVICES

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

