DOMAINE DROST



FRANC DE PIED

The Pure Expression of Chenin. Born from Chenin vines without rootstocks, planted in the year 2000, the Cuvée Franc de Pied 2021 is a rarity. Overlooking the Layon, our plots stand at the top of La Corniche Angevine, benefiting from a south-facing exposure and a unique terroir of sandy alluvium hillsides. Thanks to this light and draining soil, the original roots of our vines remain protected from phylloxera and they deliver a wine of remarkable intensity.

Cultivated biodynamically, our vines offer a confidential yield, less than 10 hl/ha, guaranteeing exceptional concentration and purity. After delicate vinification, this vintage is aged for nearly 18 months in concrete eggs, refining its balance and minerality.

The result? A dry, vibrant and chiselled white wine, both tense and deep, where freshness and salinity meet notes of citrus and white fruits. A rare bottle, a reflection of a preserved terroir and patient know-how.

Limited production – A tribute to free and authentic Chenin.

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 SO2: 32 mg/L

SERVICES

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

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