



DOMAINE DROST



FRANC DE PIED



Franc de Pied comes from a vine without rootstock planted in the year 2000. The plot is located at the top of the cornice with the Layon at its feet. Established on sandy alluvium hillsides characteristic of intense erosion of the ancient mountainous soil, its original roots remain protected from phylloxera.

This Anjou Blanc sec cuvée is characterized by a very low yield from ungrafted Chenin vines, less than 10hl per hectare, which gives the wine an astonishing concentration of aromas enhanced by the southern exposure of the plot.

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