



**DOMAINE DROST**



## LA CORNICHE



This 2023 vintage of “La Corniche”, in the Anjou Blanc appellation, embodies the freshness and balance of a deep and invigorating terroir.

After careful aging for 6 months in Burgundy barrels, the aromas retain their purity and finesse, without being dominated by the wood. This respectful approach highlights the expression of the estate and the uniqueness of the terroir.

On the palate, the vintage reveals a beautiful tension, a subtle minerality and elegant fruity notes, typical of this Anjou full of character and authenticity. A bottle that promises a harmonious and refined experience.

### ANALYSES

Alcohol content: 12.93 % vol

Residual sugars: 0.3 g/L

Total acidity: 3.63 g/L

Volatile acidity: 0.48 g/L

Total SO<sub>2</sub>: 33 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