

Les Vins Alexander Krossa

Alexander discovered his passion for wine in the family vineyard in the 90s. Willing to go further, he created a company dedicated to Languedoc wines.

As a real pioneer and visionary man, Alexander Krossa combines technical and commercial know-how to the service of partner winegrowers. His philosophy: being a professional of foreign customer relationship in controlling technical process, selection and blends with his partners.

Mas d'Auzières

Located in the Pic Saint Loup, North of Montpellier, Mas d'Auzières is a 12 hectares domain near Guzargues, including 9 hectares of appelation.

The vineyard spreads over a slight hill of chalk, and rocks, in a very natural and wild environment surrounded by scrubland. Climate is generally very cool. Thanks to the Pic Saint Loup circus, it keeps all the cold winds coming from Massif Central mountains.

Mas d'Auzières belongs to Irène and Philippe Tolleret, who do their best to protect the fruit and characteristics of their terroir, in order to produce pleasant wines with a Rock and Roll touch.











Mas d'Auzières Les Eclats

LANGUEDOC Appellation d'Origine Protégée

Soil: Big slivers of limestone dating from the cretaceous era.

Grape varieties: SYRAH 72% GRENACHE 18% MOURVEDRE 10%

Wine making:

The Syrah and the Mourvèdre are handpicked at a high ripeness; the Grenache is mechanically harvested very early in the morning in order to protect the grapes. Traditional wine making with long maceration and soft extraction with punching of the cap. Once the malolactic fermentation is achieved, wines are aged in concrete tanks.

Tasting notes:

Deep red color; elegant, mineral and fresh wine with notes of black fruit, garrigue and soft spices. Full wine in the mouth with very smooth tannins and a nice freshness in final; very fruity and crunchy wine... a real delight...

Food match: Grilled lamb chop with thyme, vegetable terrine, pork products, goat cheese.

Serving temperature: 18°C