

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 appellation.

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



Mas d'Auzières Sympathie pour les Stones

LANGUEDOC
Appellation d'Origine Protégée

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

Grape varieties : **SYRAH 80%**
MOURVEDRE 20%

Wine making :

Grapes are handpicked at a high ripeness. 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 :

Very intense red colour with dark purple tints ; aromas of blackcurrant, nut oil, black chocolate ; on the palate the wine is rich with smooth tannins.

Fresh and mineral wine which perfectly represents the stony terroir of Mas d'Auzières.

Food match: Lamb chops, fillet of duck, prime rib of beef, refined cheese.

Serving temperature : 18°C

