

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, Alexander Krossa combines technical and commercial know-how to the service of partner winegrowers. His philosophy: professionalise the relationship with foreign clients mastering the technical processes, selection and blending with his partners.

Les Caves du Commandeur

Founded in 1913 in Montfort-sur-Argens, a beautiful village with the only Templar château in the Var region, Caves du Commandeur is situated on one of the best terroirs of mythical Provence between the Mediterranean Sea and the Gorges du Verdon canyon.

The vineyard is spread over the Côtes de Provence AOP and the Var IGP. The main grape varietals are Syrah, Grenache and Cabernet Sauvignon for red wines; Syrah, Grenache and Cinsault for rosés; and Vermentino (Rolle) for white wines.

The land enjoys a sunny Mediterranean climate with regular Mistral winds from the north. This special terroir coupled with sustainable agriculture practiced on nearly all of the parcels results in very fine wines with an incredible elegance.





Secrète

PROVENCE BLANC Appellation d'Origine Protégée

Soil: Clay limestone

Varietal: 100% Rolle (Vermentino)

Vinification:

Mechanical harvest with cold skin-contact maceration at 10°C for 15 days. Fermentation begins around 14-16°C.

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Once the alcoholic fermentation is complete, 10% of the wine is aged in oak barrels before being blended into the remaining wine aged in vats.

Tasting notes:

A pale golden color with subtle green reflections, this wine has a lovely and complex nose of exotic fruit, litchi and floral notes. The palate is smooth and rich and well-balanced.

Food pairings: Perfect for apéritif with hors d'oeuvres, with grilled fish or fish with sauces, or to accompany cheeses such as Comté, Gruyère, Cantal or goat cheese.

Service temperature: 8-10°C





