

## 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 by 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 varieties 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.



## Dédicace

PROVENCE ROUGE  
Appellation d'Origine Protégée

**Soil:** Clay limestone

**Varietal:** **80% SYRAH**  
**10% GRENACHE**  
**10% CABERNET SAUVIGNON**

### Vinification:

Harvest at optimal maturity and pre-fermentation cold maceration for 10 days.

Alcoholic fermentation takes place under temperature control at 28-30°C. The wines then undergo maceration in concrete vats for 20 days. Once the malolactic fermentation is complete, the wines are aged in oak casks for 1 year.

### Tasting notes:

Intense red-dark purple color with violet reflections. Complex and powerful nose of cassis, liquorice and spice.

Big, well-incorporated tannins give structure and a big mouth-feel to this full-bodied wine.

**Food pairings:** Pairs well with game meat, meat dishes with sauce, and cheeses.

**Service temperature:** 18°C

