

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.

Château La Condamine

The Baronet family owns this family winery for 3 generations which covers 50 hectares.

Located on the comune of Camplong d'aude at the foot of the Alaric Mountain, in the Corbières Appellation, the Domaine owns amongst the oldest vines in the area (some being nearly 100 years old).

Chateau La Condamine mainly produces red wines, generous with strong personality, very much like the winegrower owner of the winery. Mastering power and finesse are the main features.



Château La Condamine Cuvée Marie

CORBIÈRES
Appellation d'Origine Protégée

Soil : Clay and Limestone

Grape : 100% CARIGNAN

Wine making:

The Carignan is hand-picked at a very nice ripeness; entire grapes are then put in tanks for a carbonic maceration. After the alcoholic fermentation, wine remains with its marc during 25 days approx. Ageing is achieved in concrete tanks during almost 15 months.

Tasting notes :

Deep garnet-red robe; powerful and complex nose with aromas of ripe black fruit, black cherry and garrigue.

Luxuriant and round wine in the mouth, with notes of ripe fruit, chocolate, tobacco and roasting aromas.

With smooth tannins, this wine is ardent and wild, with a high style.

Food match: Meat in a sauce, game and mature cheese.

Serving temperature : 17/19°C