

## 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

**CORBIÈRES**  
**Appellation d'Origine Protégée**

**Terroir** : Chalk and clay

**Grape varieties** : 50% Carignan  
30% Grenache 15% Syrah 5%  
Mourvèdre

### Wine making:

The grapes are harvested separately in order to ensure maximum maturation. Carignan variety is handpicked and vinified through carbonic maceration. Other grapes are destemmed and go through standard vinification. Maceration lasts about 30 days, then the wine is taken out of the vats. The ageing is done in concrete vats during 12 to 15 months.

### Tasting notes :

Deep red in color. The aromas are very powerful and complex with notes of black fruits, juniper berries and eucalyptus.

On the palate we find some freshness, aromas of blackberries and blackcurrants. Full bodied with subtle tannins. Perfect example of mastered power combined with elegance and finesse,

This wine can be drunk young but can be kept for a year in bottle in good keeping conditions.

**Food match** : Meat in sauce, mature cheese, cured meat

**Serving temperature** : 18°C