

## 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 de Gaure

Pierre Fabre represents the 5th generation of a winegrower family, who decided to come back to his roots in buying Château de Gaure estate in 2004.

With the help of a well-known oenologist, they have introduced the Gaure wine range within the greatest wines from Languedoc. Pierre Fabre has chosen to stop using chemical product in order to harvest high quality natural grapes. The vineyard is in organic agriculture for part of it today, and soon in its totality. Pierre Fabre wants to elaborate distinctive wines with smooth tannins, in order to charm wine lovers. He's willing to find the perfect balance between nature and terroir.



LATOUR DE FRANC

## Château de Gaure Languedoc Appellation d'Origine Protégée

**Soil :** Hillsides at a height between 100 et 300 m and with 2 600 hours of sunshine per year. Soils of granite, schist and limestone which give a very rich terroir in the famous Agly Valley leading to the Corbières.

**Grape varieties :** Carignan, Syrah, Grenache

**Wine making :** Grapes are handpicked, a first selection is done in the vineyard. After a second selection in the cellar, grapes are destemmed and put in concrete tanks. Maceration in "Nomblot" tanks during 3 to 4 weeks according to the grape variety and to the age of the vines. Fermentation in concrete tanks with native yeast. Wines are aged in barrels during 12 months.

**Tasting notes:** Dark brilliant red colour; aromas of red and black fruit, crystallised blackberry. In the mouth, the attack is marked. A fruity and crunchy wine to be drunk with friends.

**Food match :** Apéritif, gizzard salads, duck filet, pasta and cheese.

**Serving temperature :** 10°C

