

## **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.



## **Cuvée Oppidum**

**Limoux**  
**Appellation d'Origine**  
**Protégée**

**Soil:** At a height between 200 and 450m, sea winds temper the mediterranean influence. Clay and Limestone soil.

**Grape varieties :** 75% Chardonnay, 20% Chenin, 5% Mauzac

**Wine making :** Grapes are handpicked and put in cases of 15kg, grape selection in the vineyard and in the cellar, direct pressing, cold settling, fermentation in barrels with native yeast, malolactic fermentation in barrels. The wine is filtered but not fined. Each barrel is tasted and selected before final blend.

**Tasting notes :** Brilliant with golden tints ; aromas of fruit with white flesh, of small plum, honey and nut ; the mouth is very soft and pleasant, like powdered sugar. Very round and smooth wine with a nice freshness thanks to the particular terroir and thanks to Mauzac.

**Food match :** Perfect as an apéritif, with a foie gras, cheese such as Comté and Gruyère, chicken or veal, crustacean in a sauce.

**Serving temperature :** 10°C

