

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.

Domaine du grand Crès

In 1989, the opportunity arose for the former manager of Domaine de la Romanée-Conti to buy a few hectares of vines in the hills of Corbières appellation.

Hervé and his wife Pascaline immediately fell in love with these vines lost in this heavenly area.

At a height of 300 meters, the plot was surrounded by heath and the "garrigues" scrubland.

Pascaline and Hervé set about equipping a cellar in the middle of the village and progressively cleared and prepared areas of this rocky, limestone clay plateau. For their red wines, they planted Syrah and Grenache and for the whites, Roussanne, Viognier and Muscat.

Finally they have been rewarded for their work : wines from Grand Crès express this wild and tough nature with delicacy... They are reputed by their pairs.



Domaine du Grand Crès Junior

CORBIÈRES
Appellation d'Origine Protégée

Soil : A mix between the terroir de Lagrasse for the grenache on a clay and limestone plateau at a height of 300 metres and the terroir de Boutenac for the carignan on a stony soil.

Grape varieties: 50% CARIGNAN (old vines) 50% GRENACHE

Wine making : Grapes are handpicked in crates and totally destemmed. Fermentation is a classic one with a 4 to 5 weeks vating.

The wine is aged during a rather short time.

Tasting notes :

Aromas of fresh red fruit, violet and garrigue for this concentrated and « crunchy » wine aiming at freshness of a young wine, and who's called "Junior"

Food match: Pork products, barbecues, lamb chops, summer cooking.

Serving temperature : 18°C

