

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 Le Blanc

LANGUEDOC
Appellation d'Origine Protégée

Soil: Terroir of Lagrasse. Clay and limestone plateau at a height of 300 meters. Superficial and stony soil from scrubland clearing.

Grape varieties : 60% ROUSSANNE
40% VIOGNIER

Wine making : Grapes are handpicked in small crates, then destemmed, skin maceration of a few hours at 15°C.

Fermentation in tank during 1 month at a temperature between 13 and 15°C. Malolactic fermentation is stopped. Wine is aged on fine lees during 9 months.

Tasting notes :

The White from Grand Crès is elegant with notes of white flesh fruit, crystallised grapefruit and white flowers. Nice freshness and richness on the palate.

Food match: Fish, crustacean, fish in a sauce, chicken in a sauce, creamy cheese. To be also tried with exotic food.

Serving temperature : 10 to 12°C

