

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 Breton

Vin de France

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

Grape variety : 100% CABERNET FRANC

Wine Making : This grape is rather original in this area, that's why a special pruning is done, rather short, in trellis with some grass.

Maceration is a classic one with crushed grapes, not destemmed. Vatting during almost 5 weeks with a reduced extraction. During 12 months, wine is aged in 500 litres oak barrels (2 years old barrels).

Tasting notes :

Aromas of black wild fruit such as blueberry and blackcurrant combine with notes of tobacco, paprika, pepper, eucalyptus and menthol. On the palate, notes of blueberry jam are found again, as well as soft spices, cinnamon, liquorice. The attack shows a nice sweetness, the final remains with present but smooth tannins and nice mineral notes.

Food match : Duck fillet, lamb chops, vegetable tian, but also exotic cooking such as Tajine and couscous.

Serving temperature : 15 à 18°C

