

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 Cabernet

PAYS D'OC
Indication Géographique Protégée

Terroir : Terroir of Boutenac. Old alluvium and limestone.

Grape variety : 100% CABERNET SAUVIGNON

Wine making : Grapes are harvested at a high ripeness. Classic fermentation with an 18 days vatting.

Once the malolactic fermentation is achieved, the wine is racked and aged in tanks during almost 15 months before bottling.

Tasting notes :

Aromas of red and ripe black fruit, almost jam notes ; elegant and sophisticated mouth; well balanced structure ; succulent and crunchy wine.

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

Serving temperature : 18°C

