

## **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 des Lauriers**

Domaine des Lauriers was created in 1969, when the owner bought the first plots of vines. Then, the vineyard has been growing year after year not far from Pézenas, in a nice village called Castelnaud de Guers.

Domaine des Lauriers stretches over 45 hectares throughout the Mediterranean scrubland. The terroir is made of red soil and pebbles, which reflect sun and give maturity to white wines AOP Picpoul de Pinet. The other hillsides are on calcareous-clay soils, this enables to create complex IGP Pays d'Oc wines, grapes do not suffer from lack of water even during dry Mediterranean summers.

Terra Vitis rules are applied for all the grapes varieties (Viognier, Piquepoul, Vermentino, Chardonnay, Muscat, Terret, Cabernet-Sauvignon, Grenache, Mourvèdre, Petit Verdot, Carignan, Cinsault, Tempranillo and Syrah). Respecting and preserving our environment and our terroir is the foundation of this sustainable agriculture.

When tasting the Lauriers Wines, and specially the white wines, you'll appreciate their freshness and mineral facet. This is due to their location; close to the Mediterranean Sea and Bassin of Thau.



## **Domaine des Lauriers**

### **VERMENTINO**

**PAYS D'OC**  
**Indication Géographique Protégée**

**Soil :** Yellow marly hillside

**Grape variety :** **VERMENTINO**

#### **Wine making :**

Vinification under inert gas in order to protect the grapes, pneumatic pressing and cold settling at 8°C during 24 hours; 3 weeks fermentation on clear juice under controlled temperature; Ageing on fine lees during 4 months before bottling.

#### **Tasting notes :**

Brilliant pale yellow robe with green tints.  
Nose with aromas of white flesh fruit, peach, apricot and also flower notes. Fruity and round wine in the mouth but ending with a slight acidity

#### **Food match :**

Perfect with shellfish, crustacean and fish, summer salads but also as an aperitif.

**Serving temperature :** 8 / 10°C