

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, Alexander Krossa combines technical and commercial know-how to the service of partner winegrowers. His philosophy: professionalize the relationship with foreign clients by mastering the technical processes, selection and blending with his partners.

Domaine Saint Antoine

Domaine St. Antoine lies in the heart of the upper Minervois, a region favored by a moderate climate, extraordinarily adapted to make some of the finest wines in Southern France. The winery was re-launched in 2011 when it was bought by Christoph and Petra Lehmann, a couple from Berlin passionate about both wine and southern France. They aim to produce high quality wines at affordable prices, conveying the unique spirit of "Sud de France" in the wine glass.

The estate has 23ha of vineyards with an emphasis on the traditional grape varieties Syrah, Grenache and Carignan, which cover 75% of their land. This assortment is completed by Merlot, Cabernet Sauvignon, Sauvignon Blanc and Viognier. As in the old days, most vineyard work is done by hand, especially the harvest, allowing grapes to be carefully selected during picking. Cellar technology has evolved while still doing as much as possible by hand, like punch downs. All work is done with the highest respect for the vines, grapes and nature.



Domaine Saint Antoine **Révélation**

Minervois
Appellation d'Origine Protégée

Soil: sandstone with Southern exposition

Grapes: Syrah, Grenache and old vine Carignan

Wine making:

Harvest by hand at optimal maturity.

Traditional vinification with temperature control. Aging in oak barrels, some new.

Tasting notes:

Dark red-purple color. Very expressive and complex nose of dark fruit, eucalyptus and menthol with hints of black pepper, cacao and powdered coconut.

Consistent on the palate, with a richness and grainy tannins that complement the spicy notes of black pepper, cacao and coconut.

Food pairing: Grilled meat, meat with sauce, cheeses.

Serving temperature: 18-19°C