

## **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 Séduction**

**Minervois  
Appellation d'Origine Protégée**

**Soil:** sandstone with Southern exposition

**Grapes:** Syrah, Grenache and old vine Carignan for 38% of the blend

### **Wine making:**

Harvest by hand at optimal maturity.

Traditional vinification with temperature control. Aging mostly in vats, with part of the Grenache aged in oak barrels.

### **Tasting notes:**

Brilliant red-purple color. Intense nose of ripe red and dark fruit, liquorice and soft spices (cumin).

Rich and full on the palate with jammy dark fruit and a silky, cacao finish.

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

**Serving temperature:** 18-19°C