

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 mastering the technical processes, selection and blending with his partners.

Château Les Donats:

Château Les Donats is a family estate situated on the slopes of the Dordogne Valley with 15 ha (37 acres) of vineyards. It is driven by a never-ending quest for quality, traditions and terroir. Since 2011 Olivier Verhelst has managed the vineyard and winemaking. This young winemaker graduated as an enologist from the University of Bordeaux in 2010. After his studies he worked for several renowned wine consultants like Michel Rolland and Stéphanie Derenoncourt in France, USA, Argentina and India.

The vineyard is divided into different plots according to the topography, geomorphology and meteorological conditions so as to obtain the best combination between vineyard and environment. Different grape varieties are thus used: Merlot, Malbec, Cabernet Franc, Cabernet Sauvignon, Sémillon, Sauvignon Blanc, Sauvignon Gris and Muscadelle.

All their wines are vinified and aged in their cellar in St. Nexans. The vinification depends on the quality of the grapes and on the type of wine, combining traditional techniques with modern technology.



Château Les Donats Moelleux

AOP Côtes-de-Bergerac

Soil: Silt, loam and clay

Varietals: 90% Sémillon, 10% Sauvignon blanc

Vinification:

Mechanical harvesting and destemming. Grapes are slightly overripe so pressing is done slowly and at low pressure with a pneumatic press. Specific selected yeast strains are used to induce alcoholic fermentation. Vinification in stainless steel tanks and temperature controlled. Aging in the vats for 8 months. No sugar is added.

Tasting notes:

Intense and complex aromas of white fruit envelop the nose combined with subtle toasted notes. The acidity beautifully balances out the sweetness.

Food pairings: Pairs wonderfully with foie gras, Roquefort, Stilton and other blue cheeses, and a wide range of desserts.

Service temperature: 8-10°C