

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 Prestige blanc sec

AOP Bergerac

Soil: Silt, loam and clay

Varietals: 60% Sémillon, 40% Sauvignon blanc

Vinification:

The best parcels are selected and harvested according to the vintage for this special cuvée. Specific selected yeast strains are used to induce alcoholic fermentation in oak barrels (30% new oak). Aging in barrels for 8 months on the lees.

Tasting notes:

A complex and intriguing nose that combines fresh citrus with notes of vanilla and flowers. Well-balanced on the palate with an elegant acidity. Round and velvety with well-integrated oak.

Food pairings: A lovely match for fish and seafood in creamy sauces, cheese, grilled fish and poultry.

Service temperature: 11-13°C