

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 Blanc sec

AOP Bergerac

Soil: Chalky clay with sand and silt

Varietals: 75% Sémillon, 15% Sauvignon Blanc, 10% Muscadelle

Vinification:

Mechanical harvest and destemming. Pneumatic press with specific selected yeast strains to induce alcoholic fermentation. Vinification in concrete and stainless steel tanks and temperature controlled. Aging in vats for 6-8 months.

Tasting notes:

This wine is characterized by its suppleness and freshness. The nose is reminiscent of white and exotic fruit, combined with herbal notes. Freshness dominates the palate.

Food pairings: Pairs well with salads, goat cheese, fish and seafood.

Service temperature: 12-14°C