

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.

Domaine Roumagnac:

This winery is situated on the wine route in the village of Vilematier in the Haute-Garonne region. Heirs to ancestral knowledge that has been passed down for 4 generations, Jean-Paul and Nicolas Roumagnac raise wines with true character. With a permanent aspiration to respect the land and the vines, these brothers, united, are willing to defend the ideals of the estate and restore its glory.

The Roumagnac brothers have inherited a long family tradition where knowledge and experience transmitted from four generations raise wines with authentic characters. They constantly keep in mind the respect of the land and the desire to continue upholding the name and imagine of their estate.

The main grape varietal is Négrette, a world exclusive! Négrette composes 50% of their blends and 7 ha (17 acres) of plots. Other varieties are also present in the vineyard: Syrah (2 ha), Cabernet Franc (2 ha), Cabernet Sauvignon (1 ha) and Gamay (2 ha).



Domaine Roumagnac Authentique

AOP Fronton

Terroir: Gravel, Silica

Varietals: 50% Négrette, 25% Syrah, 13% Cabernet Sauvignon, 12% Cabernet Franc

Vinification: 100% mechanical harvest, unique for destemming the grapes directly during the harvest. The grapes are then directly put into tanks.

Separate vinification by varietal with a long maceration. Aging on the lees for 15-17 months.

Tasting notes:

The color is brilliant with ruby hues and purple hints. Intense expression with fresh gooseberry and black currant delightfully accented by licorice notes. The berries give way to spices and licorice, reinforcing the flavors and highlighting Négrette's strength. A nice and bold first impression on the palate with well-balanced structure.

Food pairings: Can be served throughout the year and meal. To enjoy in aperitif with tapas or with salads, goat cheese and grilled meats.

Service temperature: 18-21°C