



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 man, Alexander Krossa combines technical and commercial know-how to the service of partner winegrowers. His philosophy: being a professional of foreign customer relationship in controlling technical process, selection and blends with his partners.

Domaines Valadier

In 1986, Pascal Valadier, 22, decided to live with his family in the Southern hills of the Rhône Valley with 6 hectares of tenant farming. 26 years later, after hard work, passion and willpower, Pascal is now the owner of more than a hundred hectares on several appellations such as Châteauneuf du Pape, Cairanne, Plan de Dieu...

At the beginning, Pascal collaborated with the Cave Cooperative in Cairanne but in 2010 he decided to vinify his grapes himself. He now manages 3 vineyards:

- Domaine Valand: 22 ha, organic since 2010. The vineyard is in AOP Plan de Dieu. Grenache, Syrah, Cinsault, Carignan grow alongside Vioginer, Roussanne and Marsanne.

- Domaine Le Renard: 65 ha in sustainable agriculture since 2000. The vineyards are in the villages of Cairanne, Travaillan, Camaret, and Sainte Cécile Les Vignes. Grenache, Syrah, Carignan and Mourvèdre go into these wines.

- Domaine Soleytrade: 15 ha, part of them in Châteauneuf du Pape, and another larger part in Sérignan. The estate has belonged to Pascal Valadier since 2011 and is transitioning to organic agriculture.

With these three vineyards, Pascal offers generous and elegant wines while protecting the environment.



DOMAINE SOLEYRADE ROSE

Côtes du Rhône
Appellation d'Origine Protégée

Soil: Clay and limestone covered with pebbles. The vines are at 110m altitude under the Mistral wind.

Grapes: **GRENACHE SYRAH**

Wine making:

Harvest early in the morning to preserve aromas and flavors. Grapes are carefully sorted and put into a pneumatic press. Very gentle pressing to limit extraction of tannins and vegetal notes. Settling at low temperature followed by fermentation at 16-17° C with temperature control. Aging on the lees for 2 months with regular stirrings to provide richness in the mouth. Malolactic fermentation is prevented.

Tasting notes:

Brilliant color with violet rim. Fresh strawberry and hints of rose on the nose with grapefruit notes as well. Fresh and round on the palate with ample red berry and fruit.

Food pairing: Barbecues, dried and cured meats, fish *en papillote*, Provencal tomatoes, anchovy focaccia and pizzas

Serving temperature: 15-16°C