



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 ROUGE

**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
CARIGNAN**

Wine making:

After destemming, grapes are put in tanks separately and vinified traditionally at the controlled temperature of 28° C.

Tasting notes:

Brilliant garnet red color. Black fruit and spices on the nose with hints of liquorice and clove.

Supple and generous in the mouth with light, well-incorporated tannins. A gourmet, perfect easy-drinking wine.

Food match:

Barbecues, dried and cured meats, rabbit with mustard sauce, braised chicken with tomato sauce.

Serving temperature: 16-17°C