

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.

Le Domaine de Valensac

This vineyard stretches over 49 hectares, located next to the Mediterranean Sea (less than 10 km), in the Languedoc Roussillon, and benefits from a maritime influence and fresh soils, which are perfect conditions to produce well-balanced white wines.

Domaine de Valensac farms different classic grape varieties for this region, Chardonnay, Sauvignon, Merlot and Cabernet-Sauvignon (around 22 hectares), however it also has uncommon grape variety for Languedoc, just as Petit Manseng, Riesling or Petit Verdot.



VALENSAC
— le Domaine —

Grand Valensac

PAYS D'OC
Indication Géographique
Protégée

Soil : Sandy and silty soil

Grape variety : **CHARDONNAY**

Wine making :

The nicest plots are selected for this wine. Fully ripened grapes are harvested at night to preserve their freshness, then cold settling of the juice.

Part of the juice is vinified and aged in oak barrels, on fine lees for approx. 6 months. This part represents almost 60% of the blend with a malolactic fermentation.

Tasting notes :

Brilliant pale yellow robe; full and complex nose with aromas of white flesh fruit, honey, dried fruit; very round and fresh wine in the mouth with notes of honey and flowers.

Food match : Fish, chicken, veal, but also cheese such as Cantal, Comté... to be enjoyed as an apéritif.

Serving temperature : 14°C