

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.



Avec Mention

PAYS D'OC
Indication Géographique Protégée

Soil : clay & limestone

Grape variety: **CHARDONNAY**

Wine Making:

Grapes are slowly pressed, then a selection of must occurs.

After cold settling, the wine is poured in new French oak barrels where fermentation slowly happens. Ageing on total lees in barrel during 22 months with regular stirring of the lees.

Tasting Notes:

Very delicate and aromatic cuvée, with aromas of butter, wax and crystallized fruit. In the mouth, the wine is rich but keeps an interesting freshness.

Food match: Fish, chicken and veal in a sauce but also cheese such as Gruyère or Comté

Serving temperature : 10 to 12°C