

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 —

CABERNET SAUVIGNON

PAYS D'OC

Indication Géographique Protégée

Soil: Sandy and silty soil

Grape-variety : *Cabernet Sauvignon*

Wine Making: Cold maceration for 72 hours, alcoholic fermentation for 11 days under temperature controlled around 24°C; several « délestages » and traditional maceration under marc for 16 days.

Pneumatic pressure and separation of the juices; press juice is used in the final blend to bring concentration and structure.

Tasting notes: Dark garnet color with purple hints. On the palate the wine is round and harmonious, with some spices and powdered velvety tannins.

We mainly find notes of ripe black fruits, cherries and sweet pepper. All of these make a soft and velvety wine

Meals accompaniment: Beef tenderloin or grilled steak, French lamb stew, cheese.

Service : 17/19°C