

## *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 —

## **Chardonnay**

**PAYS D'OC**  
**Indication Géographique Protégée**

**Soil:** Sandy and silty soil

**Grape-variety:** *Chardonnay*

**Wine Making:** The harvest is done during the night at good maturity of the grapes in order to obtain the best typicity of Chardonnay.

Grapes are put under CO<sub>2</sub> to avoid oxidation, skin maceration, pressure by pneumatic press machine, separation of the juices and cold settling.

The fermentation is made in stainless steel tank with controlled temperature between 16 and 18°C.

Wine is aged on lees during several months before fining and bottling.

**Tasting Notes:** Its gold color captures the light in a beautiful shine. Aromas of honey and exotic fruit plum supplement deliciously those of butter and hazelnuts. The softness on the palate is like a divine candy.

**Meals accompaniment:** White meat, fish, lobsters, aperitif

**Service:** Between 7 and 10°C