

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.



Cuvée Boisrond

PAYS D'OC
Indication Géographique
Protégée

Soil : Sandy and silty soil

Grape varieties : *PETIT
MANSENG, RIESLING,
CHARDONNAY*

Wine making :

Grapes are vinified separately.
Pneumatic pressing.
Maceration on the deposit before
a soft racking of the must in
order to protect complex
aromas.
Alcoholic fermentation during a
couple of weeks, then ageing on
fine lees to get a fat and long
wine.

Wine tasting :

Complex and rich wine with
aromas of citrus fruit, spices and
exotic fruit. This well balanced
wine will charm with its
freshness.

Food match : Perfect partner for
scallops and gambas, fine fish or
goat cheese.

Serving temperature : between 7
and 10°C