

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 —

ENTRE NOUS

BLANC

PAYS D'OC

Indication Géographique Protégée

Soil : Sandy and silty soil

Grape varieties : 60%
SAUVIGNON 40% PETIT MANSENG

Wine making :

Harvest at night; grapes are put under CO2 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 during 20 days approx. with controlled temperature between 16 and 18°C. Wine is aged on lees during a few months before fining and bottling.

Tasting notes :

Nose with aromas of white flowers and notes of apricot, peach and citrus fruit; full and riche wine in the mouth with toasted notes and a nice acidity.

Food match : Ideal Partner for scalops, grilled salmon, or a seafood salad.

Serving temperature : between 7 and 10°C