

## Les Vins Alexander Krossa

Alexander discovered his passion for wine in the family vineyard in the 90s. Wanting to go further, he created a company dedicated to Languedoc wines.

As a real pioneer and visionary, Alexander Krossa combines technical and commercial know-how to the service of partner winegrowers. His philosophy: professionalize the relationship with foreign clients by mastering the technical processes, selection and blending with his partners.

## Château l'Euzière

Château l'Euzière is located in Fontanès, 25 km north of Montpellier in the heart of Pic Saint Loup, the jewel of Languedoc wines. This countryside is full of contrasts, sunlight and vibrations. It is also the place where two influences compete against one another: to the North, the foothills of the Cévennes hills and to the South, a coastal and meridional influence. This typical climate allows an optimal phenolic ripening of the grapes due to the temperature difference between day and night.

30 years ago, Michel Causse joined the family vineyard. It was at the beginning of the Languedoc's wine renaissance, and it was obvious to him: focus on quality, not quantity. His sister Marcelle joined him a few years later in 1991. It was a complete turning point for her, as she had previously been a jewel setter. Her former job inspired the names of the different cuvées: Tourmaline, l'Almandin, les Escarboucles for red wines; Grains de Lune and l'Or des Fous for white wines. Today, brother and sister, inheritor and successor of a four-generation winegrowing family, manage the 25 hectare vineyard with enthusiasm and passion.



## Château L'Euzière L'Almandin

**PIC SAINT LOUP**  
**Appellation d'Origine Protégée**

**Soil:** The vineyard is at 130m (425 ft) altitude on clay limestone soil with soft limestone, marl-limestone, and scree at the bottom of slopes

**Varietals:** 70% SYRAH,  
25% GRENACHE, 5% MOURVEDRE

*(Syrah vine age: 15, 27 and 37 years,  
Grenache 44 years, Mourvèdre 28 years)*

### Vinification:

Grapes and individual parcels are vinified separately after destalking. Traditional vinification with temperature control, rack and return during fermentation and 2 pump overs per day during maceration. Vatting for 26-30 days.

Aging in tanks during two winters with no fining before bottling.

### Tasting notes:

Deep color with purple rim.

Dark fruit and garrigue (wild Southern French countryside of various brush and plants, thyme, rosemary). Full-bodied and round with lovely, full tannins.

### Food pairing:

Steak, prime rib, Indian spiced dishes, wild game, mushrooms, olives

**Service temperature:** 15-16°C

**L'Almandin : Gemology term for a red colored stone belonging to the garnet group the Ruby or Rubellite.**