

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

Château de Figuières

When Alain Bovis first saw Figuières, it was love at first sight.

This estate, one of the magical places in the south of France, is an ancient terroir where nature imposes itself by its power, its beauty, its omnipresence.

150 metres in altitude, a maritime influence - the sea is 5 km away, behind a rocky bar -; a dominant blue side with the ponds, Bages, Gruissan; and a large plateau, with the smell of garrigue, with the colours of limestone. The climate is Mediterranean, the soils are mainly marl and marl-limestone dating from the Cretaceous period.

This exceptional terroir, nestled in the heart of the garrigue and protected by the massif de la clape, provides an ideal setting for the production of great wines.



Château de Figuières - Tempus - white

IGP Pays d'Oc

Soil : Native Cretaceous marl and limestone.

Grape Variety : Roussanne 60%,
Viognier 40%

Wine making : Mechanical harvesting at night. Direct pressing (pneumatic) and temperature-controlled fermentation in stainless steel vats. Permanent precautions against oxygen (use of inert gas: CO₂), except for yeast nutrition.

Aged for 12 months in vats with regular stirring to extract roundness and some important aromas from the lees.

Tasting notes : Golden yellow colour with a very nice brightness. Fine nose, with aromas of peach in syrup, lime blossom and garrigue. Round, smooth and unctuous on the palate. Notes of dried apricot with a hint of orange peel are revealed, all supported by a pleasant freshness. A very good length in the mouth.

Food match : Sea bream with lemon, Chicken Tajine, Salmon Terrine.

Serving Temperature : 10/12°C

