

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.

Domaine Les Yeuses

Family winery, owners of 80 hectares, this domaine has been owned by the Dardé family for the last 30 years.

Located in Mèze, between the Mediterranean garrigue and the Etang de Thau, the vineyard is on a clay and chalk soil which tends to be sandy half way through the slopes. The Mediterranean climate accompanies the grapes throughout the year and the proximity of the sea adds some freshness at the end of maturation, which keep the fruit characteristic, typical of the wines from the coastline.

White grape varieties are grown on sandy soil where they best express their characteristics (Chardonnay, Sauvignon, Vermentino, Viogner, Muscat petits grains, Colombard).

Red varietals are set on clay soil in order to get a maximum concentration of the fruit (Syrah, Merlot, Grenache, Carignan, Cabernet sauvignon, Cabernet franc, Cinsault).





Domaine Les Yeuses

Pays d'Oc Indication Géographique Protégée

Soil: Clay and limestone

Grape variety: MERLOT

Wine making:

Grapes are destemmed; then, skin maceration during 20 days with regular pumping - over; fermentation under controlled temperature at approx. 28°C; ageing in tank during almost 9 months.

Tasting notes:

Nice ruby red robe with a nose of ripe fruit. Well balanced and round wine in the mouth with smooth tannins.

Food match: Perfect with beef, chicken or with eastern food.

Serving temperature: 18°C

You can also find in the range of Domaine Les Yeuses:

Red wines: Merlot and Syrah

White wines: Vermentino, Sauvignon, Chardonnay, Muscat