



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2018

- **GOLD** – Sakura “Japan Women’s Wine Awards”, Japan, 2020

MILEZIM 2017

- **GOLD** - Mondial du Sauvignon, Bordeaux, 2019
- **SILVER** - Selections Mondiales des Vins, Canada, 2019

MILEZIM 2014

- **SILVER** - Femmes et Vins du Monde, Monaco, 2015
- **BRONZE** - Los Angeles International Wine Competition, 2015
- **MENTION** - International Wine Challenge, Great Britain, 2015

MILEZIM 2013

- **GOLD** - Selections Mondiales des Vins, Canada, 2014
- **SILVER** – Concours Mondial de Brussels, Belgium, 2014
- **SILVER** - Mondial du Sauvignon, Bordeaux, 2014
- **BRONZE** - China Wine Awards, Hong Kong, 2014
- **BRONZE** - Los Angeles International Wine Competition, 2014
- **BRONZE** - Femmes et Vins du Monde, Monaco, 2014
- **MENTION** - International Wine Challenge, Great Britain, 2014

MILEZIM 2011

- **GOLD** - Challenge International du Vin, Bordeaux, 2013
- **GOLD** - Selections Mondiales des Vins, Canada, 2012
- **SILVER** - Mondial du Sauvignon, Bordeaux, 2013
- **SILVER** - Los Angeles International Wine Competition, 2013
- **SILVER** - Femmes et Vins du Monde, Monaco, 2013
- **SILVER** - Los Angeles International Wine Competition, 2012
- **SILVER** - San Francisco International Wine Competition, 2012
- **SILVER** - Mondial du Sauvignon, Bordeaux, 2012
- **SILVER** - Challenge International du Vin, France, 2012
- **BRONZE** - Decanter World Wine Awards, Great Britain, 2012
- **MENTION** - International Wine Challenge, Great Britain, 2012

MILEZIM 2010

- **SILVER** - Selections Mondiales des Vins, Canada, 2011

MILEZIM 2009

- **GOLD** – Concours Mondial de Brussels, Belgium, 2010
- **BRONZE** - International Wine & Spirits Competition, Great Britain, 2010
- **MENTION** - Decanter World Wine Awards, Great Britain, 2010
- **MENTION** - International Wine Challenge, Great Britain, 2010

Prestige Range — Blue Train

SAUVIGNON BLANC

Type of wine: White, dry

Variety: Sauvignon Blanc

Harvest Year: 2018

Alcohol: 12,5 % vol.

Vineyard organisation: The estate has 27.3 hectares of Sauvignon Blanc, planted with a density of 5,000 plants per hectare. The pruning mode is simple Guyot. For this range, plots with an average production of 8 tons/ha are chosen.

Vinification method: The grapes, harvested mechanically, were crushed and pressed at low pressures. The stum thus obtained was clarified naturally, at temperatures of 8° C - 10° C, for 48 hours. A slow fermentation follows, in stainless steel tanks at controlled temperatures between 15° C - 18° C, for 21 - 30 days. The wine is matured on fine yeasts for 3-5 months.

Tasting notes: A classic, strong and expressive Sauvignon Blanc. Ageing in tanks, on fine yeasts and doubled by a long fermentation is what gave this wine a seductive palette of tones, from the uUSAI notes, herbaceous and of Sambucus, to those of exotic fruits and peaches, both olfactory and gustatory.

Recommended serving temperature 11°C - 13°C. Any deposits certify the minimum number of interventions that are made on the wine.