



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2018

- **SILVER** - Chardonnay du Monde, Franta, 2021

MILEZIM 2017

- **SILVER** - Chardonnay du Monde, Franta, 2021
- **SILVER** - Chardonnay du Monde, France, 2020

MILEZIM 2016

- **SILVER** - Chardonnay du Monde, France, 2019

MILEZIM 2014

- **SILVER** - Chardonnay du Monde, France, 2020

MILEZIM 2013

- **SILVER** – Vinalies Internationales du Vin, Paris, 2014
- **SILVER** - Chardonnay du Monde, France, 2014
- **BRONZE** – International Wine Challenge, Great Britain, 2014
- **METIUNE** - Decanter World Wine Awards, Great Britain, 2014

MILEZIM 2011

- **GOLD** - Femmes et Vins du Monde, Monaco, 2013
- **GOLD** – Concours Mondial de Brussels, Slovacia, 2013
- **GOLD** - Los Angeles International Wine Competition, 2013
- **SILVER** - International Wine Challenge, Great Britain, 2014
- **SILVER** - Challenge International du Vin, France, 2013
- **SILVER** - International Wine Challenge, Great Britain, 2013
- **SILVER** - San Francisco International Wine Competition, 2012
- **SILVER** - Chardonnay du Monde, France, 2016
- **BRONZE** - Decanter World Wine Awards, Great Britain, 2013
- **BRONZE** - International Wine Challenge, Great Britain, 2012
- **MENTION** - Decanter World Wine Awards, Great Britain, 2012

MILEZIM 2009

- **SILVER** - Challenge International du Vin, France, 2011
- **SILVER** - Chardonnay du Monde, France, 2017
- **MENTION** – Decanter World Wine Awards, Great Britain, 2011

Prestige Range — Blue Train

CHARDONNAY

Type of wine: White, dry

Variety: Chardonnay

Vineyard organisation: The estate has 35.3 hectares of Chardonnay, planted with a density of 5,500 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 kept for film maceration at temperatures between 8° C - 10° C for 12 hours. A light pressing followed and slow fermentation in stainless steel tanks, at controlled temperatures between 12° C - 17° C. The wine was matured on fine yeasts, in French oak barrels and in stainless steel tanks, for a period of 6-8 months.

Tasting notes: A classic Chardonnay, as intended and achieved: lightly pressed grapes, long fermentation, maturation on fine yeasts, all to obtain a balanced, complex and full-bodied ensemble. The complex aromas are dominated by fruit and complemented by secondary tones of butter, freshly fried hazelnuts and anise flowers. Gustatory, it is extremely rich, almost heavy, with a solid structure of fruit and butter, finished in a wide and lasting aftertaste.

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