



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2011

- **DOUBLE GOLD** - China Wine Awards, Hong Kong, 2014
- **SILVER** - Challenge International du Vin, France, 2015
- **SILVER** — Vinalies Internationales, 2016
- **BRONZE** - China Wine Awards, Hong Kong, 2015
- **BRONZE** - Los Angeles International Wine Competition, 2014

MILEZIM 2009

- **86 Parker points**, Wine Advocate nr. 219/June 2015
- **GOLD** – Concours Mondial du Merlot 2016 and the Award for the best old milezim
- **BRONZE** - China Wine Awards, Hong Kong, 2013

MILEZIM 2008

- **MENTION** - Decanter World Wine Awards, Great Britain, 2011

MILEZIM 2007

- **GOLD** - Mondial du Merlot 2010, Best Merlot in Romania, Lugano, Switzerland, 2010
- **SILVER** – Concours Mondial de Brussels, Belgium, 2009
- **MENTION** - International Wine Challenge, Great Britain, 2010

Prestige Range — Blue Train

MERLOT

Type of wine: Red, dry

Variety: Merlot

Organizarea plantației: The estate has 24.7 hectares of Merlot, planted with a density of 5,600 plants per hectare. The pruning mode is simple Guyot. For this range, plots with a production of 6 tons/ha are chosen.

Vinification method: The grapes, mechanically harvested, were crushed and then kept for maceration-fermentation in piston wineries for two weeks. The wine was aged in French and American oak barrels of first and second passage, for a period of one year.

Tasting notes: A wine created in a classic spirit, from the harvest reduced to 6 tons/ha to the year spent in French oak barrels, followed by a period of one year of ageing in bottle, to integrate the aromas acquired from the contact with wood. The result is a full-bodied, sober wine, with a dominant aroma of berries, the sharpness of aromatic herbs, all wrapped in the unmistakable aroma of wood and vanilla of a barrique wine. The taste reveals a complex structure of the wine, with fruit aromas complemented by subtle shades of roasted wood, spice and liquorice.

Recommended serving temperature: 16°C - 18°C. It is necessary to open the bottle half an hour before serving and for the wine to be decanted. Any deposits certify the minimum number of interventions that are made on the wine.