



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2017

- **SILVER** – Vinalies internationales, 2019

MILEZIM 2014

- **SILVER** - Mondial des Pinots, Switzerland, 2017

MILEZIM 2013

- **DOUBLE GOLD** - China Wine Awards, Hong Kong, 2014
- **SILVER** - Mondial des Pinots, Switzerland, 2014
- **SILVER** - Los Angeles International Wine Competition, 2014
- **SILVER** - Los Angeles International Wine Competition, 2016
- **SILVER** - Mondial des Pinots, Switzerland, 2015
- **SILVER** – Vinalies internationales, 2016

MILEZIM 2011

- **GOLD** - Mondial des Pinots, Switzerland, 2013
- **BRONZE** - China Wine Awards, Hong Kong, 2013

Prestige Range — Blue Train

Pinot Gris

Type of whine: White, dry

Variety: Pinot Gris

Harvest Year: 2019

Alcohol: 12,5 % vol.

Vineyard organisation: The estate has 13 hectares of Pinot Gris, planted with a density of 5,600 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 were mechanically harvested, crushed and pressed at low pressures. The stum thus obtained was naturally clarified at temperatures between 8° C - 10° C, for 48 hours. A slow fermentation followed in stainless steel tanks, at controlled temperatures between 15° C - 17° C for 21-30 days. The wine was matured on fine yeasts in stainless steel tanks, for a period of 3-5 months.

Tasting notes: After maturing in stainless steel tanks on fine yeasts, Pinot Gris has acquired buttery accents that connoisseurs expect rather from a Chardonnay. These accents, however, bring the necessary balance to a sprinting wine, dominated by fruits and citrus accents. Gustatory, you can discover the same combination between buttery, warm muffin flavours and those of white and citrus fruits, the whole ending with a long, lively and comforting taste.

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