



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2013

- **SILVER**- Mondial des Pinots, Switzerland, 2016

MILEZIM 2011

- **SILVER** - China Wine Awards, Hong Kong, 2013

MILEZIM 2009

- **SILVER** - China Wine Awards, Hong Kong, 2012

MILEZIM 2008

- **SILVER** - Concours Mondial de Brussels, Belgium, 2011

Prestige Range — Blue Train

PINOT NOIR

Type of wine: Red, dry

Variety: Pinot Noir

Harvest Year: 2017

Alcohol: 14% vol.

Vineyard organisation: The estate has 23 hectares of Pinot Noir, planted with a density of 5,000 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 were mechanically harvested, crushed and kept for maceration-fermentation in piston winemakers for ten days. Alternative lowering of the pistons in the winemaker is a traditional process that allows greater extraction of colour and tannins. For maturation, new and second-pass French oak barrels were chosen for a period of 6-8 months.

Tasting notes: The most fragile and difficult grape variety from which red wine is born, Pinot Noir easily finds its resources in the land of Segarcea to create a strong and expressive wine, without compromising its characteristic finesse. Enriched by the maturation between 6-8 months in French oak barrels of first and second passage, it has - both olfactory and gustatory - only fine tones of wood and vanilla. Olfactory, it is dominated by fruits - cherries, pomegranates - with spicy accents. Taste, it is excellently balanced between fruit notes and liquorice, with round tannins, perfectly integrated.

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.