



# DOMENIUL COROANEI

## SEGARCEA

### INTERNATIONAL RECOGNITIONS

#### MILEZIM 2017

**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

**MENTION** - 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

**Harvest Year:** 2020

**Alcohol :** 12,5% vol.

**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.