



DOMENIUL COROANEI

SEGARCEA

INTERNATIONAL RECOGNITIONS

MILEZIM 2021

DOUBLE GOLD - Selection Mondial des Vins, Canada 2022

GOLD - Sakura Japan's Women Wine Awards, Tokyo, 2023

MILEZIM 2020

DIAMOND - Femmes et Vins du Monde, Monaco, 2022

DOUBLE GOLD - International Challenge Gilbert&Gaillard, France, 2022

GOLD - Concours ELLE a Table, France, 2022

SILVER - Sakura Japan's Women Wine Awards, Tokyo, 2022

MILEZIM 2018

DIAMOND - Femmes et Vins du Monde, Monaco, 2020

SILVER - Vinalies Internationales, France, 2020

MILEZIM 2017

DIAMOND - Femmes et Vins du Monde, Monaco, 2019

GOLD - Vinalies Internationales, France, 2019

GOLD - Sakura Japan's Women Wine Awards, Tokyo, 2019

MILEZIM 2016

DIAMOND - Femmes et Vins du Monde, Monaco, 2018

SILVER - Sakura Japan's Women Wine Awards, Tokyo, 2018

SILVER - Vinalies Internationales, France, 2018

MILEZIM 2011

88 Parker points, Wine Advocate nr.205/febr. 2013

GOLD - Femmes et Vins du Monde, Monaco, 2013

GOLD - Challenge International du Vin, France, 2013

GOLD - Concours Mondial de Brussels, Slovakia, 2013

SILVER - Femmes et Vins du Monde, Monaco, 2015

SILVER - Sakura Japan's Women Wine Awards, Tokyo, 2015

SILVER - Best in Glass Wine Challenge, USA, 2013

BRONZE - Decanter World Wine Awards, Great Britain, 2014

BRONZE - International Wine Challenge, Great Britain, 2013

BRONZE - Los Angeles International Wine Competition, 2013

BRONZE - San Francisco International Wine Competition, 2012

MENTION - Decanter World Wine Awards, Great Britain, 2015

MENTION - International Wine Challenge, Great Britain, 2015

MENTION - Decanter World Wine Awards, Great Britain, 2013

Minima Moralia

HONOR

Type of whine: White blend, dry

Variety: Fetească Albă, Chardonnay barrique and Chardonnay, Sauvignon, Pinot Gris

Harvest Year: 2020

Alcohol: 12,5 % vol.

Vineyard organization: The estate has 14.6 hectares of Fetească Albă, 35.3 hectares of Chardonnay, 27.3 hectares of Sauvignon and 13 hectares of Pinot Gris, planted with a density of 5,000 - 5,600 plants per hectare. The arrangement of the plants is from north to south, on a clay-limestone soil. The pruning mode is simple Guyot.

Vinification method: The grapes were harvested mechanically at night. For Sauvignon and Pinot Gris, direct pressing was done, and for Chardonnay and Fetească albă, film maceration was chosen for 12 hours. Part of the Chardonnay was matured in new and second passage French oak barrels for 6 months. For the rest of the varieties, the maturation was done in stainless steel tanks, on fine yeasts.

Tasting notes: An "alchemical" blend, but one that takes into account the eternal rules that created, in the olden days, what was called a "regional assortment". Thus, was born a wine whose olfactory onset is explosive, with initial aromas of pollen, dried flowers, Sambucus, hay and vanilla. After aeration, the flavors are dominated by honey, fruit pulp and acacia. Gustatory, it confirms the complexity of flavors. A central element, fructose, is surrounded by extreme sensations, on the one hand of a high acidity, on the other hand of aromas of a mature wine - butter and vanilla, contained in a solid, round body with glyceric sensations.

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