

HÉRITAGE CHARDONNAY 2025 BIO



VINEYARD, GRAPES, AND WINEMAKING

Organically grown vine (ECOCERT certified), without the use of synthetic chemicals. Soil fertility is prioritized and naturally stimulated. Season with temperate continental climate, with variations from north to south. The vines are grown on slopes. The soil is based on sarmatitic limestone, clays, sandstones and Dacian tuffs.

The fruit has reached full ripeness, harvesting was carried out selectively, 100% by hand.

The grapes were harvested manually, in 15 kg crates, using the traditional method, detaching them with scissors. After destemming and crushing the grapes, the must was clarified in stainless steel tanks at a temperature of 5°C for 48 hours. Fermentation took place at 16-18°C for 16 days. Pressing was carried out at 1.8 Bar.

PRODUCER

Domeniile Franco-Române were founded in the year 2000, at the initiative of Denis Thomas, a Burgundy owner and winemaker, who laid the foundations of the first BIO vineyard in Romania, in Săhăteni, Dealu Mare. In 2020, the winery was taken over by a group of Romanian investors with good tradition in viticulture, who added another 40 hectares of vines (a plantation known as "Domeniile Persu-Eminescu") to the already existing 45 hectares. A family story that spans multiple generations, a story that continues on.

TASTING NOTES

A 100% Chardonnay from the Dealu Mare region (Săhăteni commune, Buzău County), made from organic grapes, aged on fine lees. A full-bodied wine, beautifully wrapped in citrus notes and hints of ripe yellow fruit. Straw-yellow color and elegant nose, with peach and sensations of fresh pastry. Compact texture, excellent acidity, and perfectly integrated alcohol (12.5%). A lively palate with white grapefruit, ripe yellow apples, and lime. Long and intense aftertaste, with pomelo, mint, and mineral undertones.

TECHNICAL DATA

Character: dry, still white wine

Varieties: Chardonnay 100%

Vintage: 2025

Maturation: stainless steel tank, bottle

Bottle size: 750 ml

Quality level: DOC Dealu Mare

ANALYTICAL DATA

Alcohol: 12.5 % vol.

Sugar: 0.4 g/l

Acidity: 5.6 g/l

Dry extract: 20.4 g/l

TEAM

Viticulture: Valentin Rotaru, C-tin Mihalcea

Enologist: Liviu Grigorică, Valentin Rotaru

SERVING SUGGESTIONS

Chicken, pasta with white sauce, mushroom risotto, grilled fish, seafood. Optimal serving temperature: 3-7°C.

