





DOMENIILE  
AVEREȘTI

## Diamond Selection, Chardonnay Barrique, Dry White Wine, 0.75 l - DOC Huși

Huși Vineyard | 2025



**Grape variety:** Chardonnay

**Wine Type:** Dry White

**Wine Region:** Moldavia

**Appellation of Origin:** Controlled Designation of Origin " Huși " - Harvested at Full Maturity

**Recommended serving temperature:** 8-10°C

**Alcohol %:** 13.6

**Total acidity (g/l):** 6.22

**Residual Sugar (g/l):** 0.5

### Range Description

Diamond Selection, the range dedicated to authentic Romanian varieties, takes a new step forward. Because the joy of living is expressed in many ways, the collection now opens its horizons to two international reference varieties. Chardonnay and Cabernet Sauvignon, patiently matured in Romanian oak barrels, join the range as an expression of the elegance, ambition and craftsmanship of Domenii Averești — wines with character, depth and refinement, created for moments that are truly worth celebrating.

### Grape harvest

The Chardonnay grapes were carefully hand-harvested in the early hours of the morning from plots with a south-easterly exposure and a clay-limestone substrate, favorable for the accumulation of fine aromas and the preservation of natural acidity. The harvest was carried out at optimal technological maturity, at a sugar content of approximately 195 g/l, in order to achieve a harmonious balance between aromatic freshness, variety complexity and barrel maturation potential.

### Vinification

The harvested grapes were gently introduced into the press, where a short, low-pressure pressing was performed to obtain a clean and delicate must. The must was decanted by gravity, at cold, and the alcoholic fermentation took place in stainless steel tanks, at a controlled temperature, followed by malolactic fermentation to round out the acidity and harmoniously integrate the texture. The maturation was carried out for a minimum of 6 months in Romanian oak barrels, on fine lees, with periodic batonage, according to the sur lie method, to develop body, complexity and finesse, highlighting elegant notes of vanilla, butter and fine spices, while preserving the freshness and balance characteristic of the Chardonnay variety. After the maturation period, the wine was transferred directly from the barrel to the bottle, without any other intermediate processes, to preserve its authenticity and natural expression.

### Wine philosophy

Chardonnay is one of the most expressive and elegant international varieties, and at Domeniile Averești it finds an authentic interpretation, influenced by the terroir of Podgoria Huși and the patience of maturation in Romanian oak barrels. Carefully vinified and matured, this Chardonnay gradually reveals its complexity, combining freshness and vibrant acidity with fine notes of vanilla, butter and delicate spices. A large and refined wine, created for those who appreciate the balance between elegance, depth and authenticity.

### Tasting notes

Golden yellow wine, with bright reflections. The nose reveals complex aromas of ripe yellow fruits, white flowers and delicate nuances of Romanian oak, vanilla and fine spices, developed during barrel maturation. The taste is ample, velvety and elegant, with a well-integrated acidity, which highlights the full maturity of the grapes. The creamy texture and buttery notes pleasantly coat the palate, leading to a long and refined finish, with accents of vanilla and fine pastry.

### Culinary associations

Chardonnay Barrique pairs excellently with fish and seafood dishes, white meat in delicate sauces, creamy pastas and mature cheeses. Its velvety texture and elegant notes of vanilla and butter recommend it for leisurely meals, alongside refined dishes and memorable conversations, and is also the ideal choice for special moments and experiences shared with those close to you.

Diamond Selection: The Joy of Living!