

PINOT GRIS

Sussex, The United Kingdom

Artelium

www.artelium.com

Method & Production

Hand-harvested, estate-grown Pinot Gris grapes from their Sussex vineyards. The fruit is crushed and pressed in two separate parcels, then fermented together in a single stainless steel vessel to allow the distinct site characteristics to harmonise. Fermentation begins at a relatively high temperature, contributing to a richer, more textured mouthfeel. The process lasts 21 days, after which the wine is left to rest on its lees for six months. During this time, it undergoes bi-weekly bâtonnage to enhance flavour complexity and build texture. Finally, the wine is gently filtered and bottled, striking a fine balance between acidity and weight on the palate.

Tasting Notes

A crisp and refined white wine with notes of pear and fresh pollen, and a medium-bodied, creamy texture. A uniquely English expression of this classic grape variety, showcasing the cooler, maritime climate and the diverse Sussex terroir.

Food Matching

Ideal with flavourful salads and meaty fish such as fresh mackerel and tuna steaks. The wine's creamy texture harmonises with natural oils, while a line of acidity keeps the palate refreshed.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
AU1123	Pinot Gris	Pinot Gris	2023	12%	Cork	6x0.75lt	No	No	No	No