

CUVÉE 1662

Sussex, The United Kingdom

Artelium

www.artelium.com

Method & Production

The Pinot Noir and Chardonnay grapes were hand-picked and pressed to extract only the finest portion of juice. This wine is vinified entirely in stainless steel tank using selected yeasts. The Chardonnay and Pinot Noir were fermented and aged separately, with malolactic fermentation carried out only partially to retain structure and give extra ability for extended lees ageing. After blending, the wine spends five years ageing in bottle before release. Dosage 8 g/l.

Tasting Notes

An elegant, classic nose. Inviting aromas of lemon peel and green orchard fruits with subtle fresh pastry. The palate is bright and multi-layered; clean acidity refreshes, the ripe fruit gives a richness of texture. Crisp pear, subtle tropical fruit notes. Long, tense toasted-brioche finish.

Food Matching

A fantastic aperitif in its own right. This Cuvee pairs beautifully with shellfish, seafood of all kinds and fresh, clean vegetable dishes. It is an opulent, fun counterbalance to crunchy, fried dishes like Panko-crumbed chicken or filo pastry bites.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
AU0125	Cuvée 1662	Chardonnay: 30% Pinot Noir: 70%	NV	12.0%	Cork	6x0.75lt	No	No	No	No