

BLANC DE BLANCS

Sussex, The United Kingdom

Artelium

www.artelium.com

Method & Production

Hand harvested grapes from Kent. Following a gentle pressing to extract only the finest portion of juice. The Blanc de Blancs was vinified partially in stainless steel tanks and partially French oak barrel. Malolactic fermentation was carried out, with battonage on barrels from end of alcoholic fermemntation to MLF completion. Bottling followed by a second-fermentation and five years lees ageing.

Tasting Notes

A fresh, silky-smooth style of Blanc de Blancs. Lemon citrus, cantaloupe melon and proving dough fill the nose. The palate is medium-bodied, creamy textured and generous. A long finish with bright fruit clarity and a digestive biscuit note that lingers long.

Food Matching

Incredible seafood wine – electric alongside anything that comes from the sea, whether fresh oysters, grilled lobster or white meaty fish with a beurre-blanc. Also, a great match to salty, oil-rich almonds, thinly sliced prosciutto and both classic and modern boldly flavored sushi, like vegetable dragon rolls.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
AU0319	Blanc de Blancs	Chardonnay: 98% Pinot Meunier: 2%	2019	12%	Cork	6x0.75lt	No	No	No	No