

BLANC DE NOIRS

Sussex, The United Kingdom

Artelium

www.artelium.com

Method & Production

The Pinot Noir and Pinot Meunier grapes were hand picked. Following a gentle pressing to extract only the finest portion of juice. The 2017 Blanc de Noirs was vinified entirely in stainless steel tanks. Partial malolactic fermentation was carried out prior to bottling followed by extended lees ageing in bottle for five years. Dosage 10 g/l.

Tasting Notes

A supremely classy, highly-polished nose, reminiscent of blackberries, perfumed violet florals and cherry. The palate is medium bodied, filled with opulent berry fruits. Silky, elegant texture from long lees ageing. A clean, rich, fresh patisserie finish.

Food Matching

Fine charcuterie, light meats and in-season game such as duck, pheasant or partridge work fantastically here. The wine can also accommodate richer, fuller-flavoured dishes. Great with mushroom dishes with pastry, or umami-rich dishes such as Miso Cod.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Sparkling Wine										
AU0417	Blanc de Noirs	Pinot Meunier: 50% Pinot Noir: 50%	2017	12.0%	Cork	6x0.75lt	No	No	No	No