

Product Fact Sheet



WHITE PINOT

Sussex, The United Kingdom Artelium



August 2025

www.artelium.com

Method & Production

Estate grown grapes are hand-harvested. Whole bunch pressed and cold settled before fermentation in stainless steel, using indigenous yeasts, for twenty five days at fourteen degrees and aged on lees for six months with battonage two times a month for a fuller texture on the palate.

Tasting Notes

A gentle and elegant nose of subtle berry fruits and red apple. Lovely smooth texture, juicy fruit at its core, a sweet-apple finish. Acidity is balanced, palate is fruity and inviting.

Food Matching

A great wine on its own in the sunshine but also ideal with Asian cuisines, particularly coconutbased curries. The off-dry style quenches chilli heat and there are ample juicy flavours for balance. The polished texture from the black-skinned Pinot Meunier harmonises with creamier sauces.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
AU0823	White Pinot	Pinot Meunier: 85% Pinot Noir: 15%	2023	12%	Cork	6x0.75lt	No	No	Yes	No