

RED PINOT NOIR

Sussex, The United Kingdom

Artelium

www.artelium.com

Method & Production

Hand harvest of the estate grown grapes. Burgundy clones 777 (75%) and 828 (25%) were fermented over 10 days in stainless steel with pump-overs twice a day to extract tannin, colour and flavour. Malolactic fermentation took place followed by light oak contact for five months before filtering and bottling.

Tasting Notes

Juicy, crunchy, vibrant Pinot Noir all held in an elegant, very 'classic' structure. Concentrated brambles (blackberry) and black cherry, damson fruit overlaid with quintessential Pinot perfumed aromatics and subtle dry spice. Subtle fennel and violet give further aromatic complexity and intrigue. Medium-light, chalky tannins give the wine great texture, acidity is refreshing but well-integrated and harmonious. Long, complete finish with all components pulling-together to the end.

Food Matching

A great wine on its own at room temperature but also ideal with seasonal game, lighter red meat dishes and lamb. A perfect partner to earthy mushrooms or protein-rich bean dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
AU1023	Red Pinot Noir	Pinot Noir	2023	12%	Cork	6x0.75lt	No	No	No	No