



## PINOT GRIS

Sussex, The United Kingdom

Artelium

[www.artelium.com](http://www.artelium.com)

### Method & Production

Hand-harvested, estate-grown Pinot Gris grapes from their Sussex vineyards. The fruit is crushed and pressed in two separate parcels, then fermented together in a single stainless steel vessel to allow the distinct site characteristics to harmonise. Fermentation begins at a relatively high temperature, contributing to a richer, more textured mouthfeel. The process lasts 21 days, after which the wine is left to rest on its lees for six months. During this time, it undergoes bi-weekly bâtonnage to enhance flavour complexity and build texture. Finally, the wine is gently filtered and bottled, striking a fine balance between acidity and weight on the palate.

### Tasting Notes

A crisp and refined white wine with notes of pear and fresh pollen, and a medium-bodied, creamy texture. A uniquely English expression of this classic grape variety, showcasing the cooler, maritime climate and the diverse Sussex terroir.

### Food Matching

Ideal with flavourful salads and meaty fish such as fresh mackerel and tuna steaks. The wine's creamy texture harmonises with natural oils, while a line of acidity keeps the palate refreshed.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
AU1123	Pinot Gris	Pinot Gris	2023	12%	Cork	6x0.75lt	No	No	No	No