



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 |
|------------|------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine |            |               |         |         |              |           |         |            |       |         |
| AU1123     | Pinot Gris | Pinot Gris    | 2023    | 12%     | Cork         | 6x0.75lt  | No      | No         | No    | No      |