

Artelium

Blanc de Blancs 2018



WHITE
CHAMPAGNE &
SPARKLING



GREAT BRITAIN



SUSSEX



SUITABLE
FOR VEGANS

TASTING NOTE

Super clean nose. Layers of gentle bready autolysis, with fresh citrus peels.

Concentrated, vital structure, lean, saline minerality. Palate grows with grapefruit and green orchard fruits. Bracing acidity frames mature fruit, pastry and nuttiness on finish.

VITICULTURE

Chardonnay hand-picked from a single vineyard in Hampshire. Frost-free, yet cool start to the growing season, with slow budburst to fruit set. A cool summer resulted in slow ripening, high acidity and low sugars until August. The Indian Summer from mid-September, into October resulted in exceptional quality, following a tense year of waiting.

FOOD MATCHING

Incredible seafood wine – electric alongside anything from the sea, whether fresh oysters, grilled lobster or white meaty fish with a beurre-blanc. Also, a great match to salty, oil-rich almonds, thinly sliced prosciutto and sushi.

SIZE	75cl
VINTAGE	2018
ABV	12%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Diam
SKU CODE	L2286118
EXPRESSION	Sparkling & Champagne
COUNTRY	Great Britain
REGION	Sussex
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.12
TOTAL ACIDITY	8.2g/l Tartaric
RESIDUAL SUGAR	8g/l
SKU	L2286118