

## ROSÉ 1662

Sussex, The United Kingdom

Artelium

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

### Method & Production

The Pinot Noir, Chardonnay and Pinot Meunier grapes were hand picked, pressed, and fermented separately in stainless steel, using selected yeasts. The red wine, used in the assemblage for colour and red fruit character, was cold soaked on skins for several days prior to fermentation. Partial malolactic fermentation. Ageing in bottle for four years prior to release. Dosage 8 g/l.

### Tasting Notes

An uplifting, exciting nose with fresh cranberry and red currant fruits alongside subtle spice and toasted brioche. Baked rhubarb and crunchy, juicy cranberry on the palate. A lovely approachable style, offering layers of complexity and great depth of flavour. A bright, engaging rosé. Long, clean finish.

### Food Matching

A perfect example of an all-rounder rosé! Yes, it's delicious on its own, but pour it alongside cured hams, asparagus draped in lardo, or roast duck leg and it'll sing. Epic with mature, hard cheeses like Lincolnshire Poacher. Roast Turbot with brown butter and capers wouldn't go amiss.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Sparkling Wine</b>										
AU 0225	Rosé 1662	Pinot Noir: 66% Chardonnay: 29% Pinot Meunier: 5%	NV	12.0%	Cork	6X0.75lt	No	No	No	No