

Artelium, Makers Rosé, East Sussex, England, 2019

Producer Profile

Curators, collaborators and custodians of English wine making, art and nature, Artelium is a boutique estate in the heart of the East Sussex countryside crafting exceptional English still and sparkling wines.

Founded by Mark Collins and Julie Bretland in 2020, the name Artelium comes from a combination of 'Art' and '- ium', a Latin suffix used to denote places where people congregate. In that sense, Artelium is the embodiment of a long-held vision to create a space for people to come together and enjoy wine and art in a beautiful natural setting. The area around their East Sussex home has a proud heritage of artisans, which Mark and Julie wanted to celebrate by being a hub for artistic expression and innovative winemaking. Artelium sees each vintage as an opportunity to create pioneering styles of wine that will shape the future of the industry, using both their own grapes and collaborating with other growers. Mark leads the wine team supported by Owen Elias (one of the UK's most respected and renowned winemakers and recent addition to the team, South African Solly Monyamane).

Viticulture

Vineyards situated in Sussex and Hampshire, the soils are made up of clay and chalk with vines pruned Double Guyot.

Winemaking

Vinified entirely in stainless steel tanks. The red wine, used in the assemblage for colour and red fruit character, was cold soaked on its skins for several days prior to fermentation. The remaining elements of Chardonnay, Pinot Noir and Pinot Meunier were fermented and aged separately. Partial malolactic fermentation. 3 years in bottle prior to release.

Tasting Note

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

An all-rounder rosé! Delicious on its own, but excellent with cured hams, asparagus draped in lardo, or roast duck leg, mature, hard cheeses like Lincolnshire Poacher.



Product code: 5678

Technical Details

Varieties:

Pinot Noir 66%
Chardonnay 29%
Pinot Meunier 5%



ABV: 12%

Closure: Natural cork

Colour: Rose

Style: Other sparkling wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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