

## LES HAUTS D'ARTON

### MILLÉSIME / VINTAGE

2018

### GRAPES

Colombard 60 %  
Sauvignon 30 %  
Gros manseng 10 %

### AROMAS

Aromas of fresh litchee, citrus and note of muscat.

### TASTING TEMPERATURE

8° - 10 ° C

### APPELLATION

Côtes de Gascogne IGP

### VINIFICATION

Thermo regulated stainless steel tanks.  
12 % Vol.

### CHARACTER

A fresh and flavoursome. With aromas of exotic fruit. The harmonious structure is marked by the fruity and the roundness. Beautiful length.

### KEEP TO

3 - 5 years

### PRODUCER

Patrick de Montal  
Domaine d'Arton  
32700 Lectoure

### COLOUR

Pale yellow with light emerald glints

### PAIRS WITH

Grilled fish, seafood, poultry, white meat and past.

