

LES HAUTS D'ARTON

MILLÉSIME / VINTAGE

2018

GRAPES

Colombard 60 %
Sauvignon 30 %
Gros manseng 10 %

AROMAS

A complex blend where an acacia flower honey combines with citrus and lychee notes.

TASTING TEMPERATURE

8° - 10 ° C

APPELLATION

Côtes de Gascogne IGP

VINIFICATION

Thermo regulated stainless steel tanks.
12 % Vol.

CHARACTER

On the palate it is strangely the mango that dominates, while the freshness and roundness of the fruit is expressed through a structure that is still quite mineral. Nice length, nice roundness, some hints of smoke.

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 pasta.

