

LA FLAMME

2015



“Château Arton, the home of AOC Haut Armagnac, birthplace of Blanche Armagnac”

Nestled in the exclusive Haut Armagnac appellation, Château Arton is a family-run vineyard that has been bringing this confidential terroir back to life since 1991. Owned by the Montal-Montesquiou family, descendants of d'Artagnan, the estate spans 88 hectares and holds most of the AOC's vines dedicated to Armagnac. Certified organic in 2024, it is now transitioning to biodynamic viticulture.

THE VINEYARD

TERROIR TYPOLOGY : humus-bearing siliceous clay plateau where outcrops of lacustrine limestone. Its sunny orientation, surrounded by woods and underground springs make it an exceptional biotope.

PLANTING DENSITY : 3 333 plants/ha

AVERAGE AGE OF VINES : 20 years

PRUNING : short pruning with double Royat cord

THE VINTAGE CUVÉE

LA FLAMME : A SINGLE VINTAGE, BLEND OF SEVERAL CASKS AND SEVERAL GRAPE VARIETIES - CASK STRENGTH.

VINTAGE : 2014

GRAPE VARIETY : 68% Ugni blanc / 32% Colombard

KNOW-HOW : Once the grapes are harvested and vinified at the estate, the wine undergoes a slow and steady low-degree distillation in a column still. Two to three casks from the same vintage are then selected and blended to create La Flamme, an expressive and unique interpretation of this vintage.

AGING : 18 months in new oak barrels made of sessile oak, with a strong toasting. The Armagnac continues its aging for about 8 to 9 years in used casks. A temple of cask strength, Château Arton is dedicated to the pursuit of the most natural and unaltered expressions of Armagnac.

CASK STRENGTH : The alcohol content is reduced during aging solely by the natural evaporation in our humid cellar. This subtle natural reduction (about -0.5% per year), without any human intervention, is infused with the essence of our terroir.

ABV : 47.6%

BOTTLES : A maximum of 1 350 bottles produced per year.

TASTING VINTAGE 2014 : Golden robe. A round and complex nose opens with aromas of ripe quince and candied fruit. Upon aeration, hints of cocoa and blond tobacco emerge, lending the ensemble a beautiful aromatic depth. The palate is fresh and powerful, marked by notes of spice and candied fruit, supported by a harmonious texture and saline nuances reflecting the expression of our limestone terroir.



CHÂTEAU
ARTON
HAUT ARMAGNAC

FAMILLE MONTAL-MONTESQUIOU
DOMAINE ARTON - 32700 LECTOURE
05 62 68 84 33 - SALES@ARTON.FR
WWW.ARTON.FR

