

YSÉ

2024

“Château Arton, Gascony in its purest form. From vineyard to wine, from wine to Armagnac, everything happens on the estate.”

Set on the radiant slopes of Lectoure, where 60 hectares of vines flourish, the family-run Domaine d'Arton grows 9 grape varieties using sustainable permaculture. This hidden gem, overlooking the Pyrenees, offers wines of unique character, distinguished by their finesse and minerality.

THE VINEYARD

LAND TYPOLOGY: clay-limestone plateau bordered by cliffs and molasse slopes. Its sunny aspect, surrounding woods and underground springs make it an exceptional biotope.

PLANTING DENSITY: 4,545 vines/ha

AVERAGE AGE OF VINES: 20 years

PRUNING: Gentle, late pruning (between January and mid-March). Double cordon de Royat pruning.

THE INTENSE FRESHNESS OF SYRAH

ROSÉ - IGP CÔTES DE GASCOGNE

VINTAGE : 2024

GRAPE VARIETY : 100% Syrah

KNOW-HOW: The pure, unadulterated expression of fruit is Château Arton's quest. Once picked, the grapes arrive in less than 2 minutes at the winery, to preserve the freshness of the berries. Each plot is monitored, controlled and vinified separately.

AGEING: Stainless steel tanks, no barrel ageing.

VEGETABLE COLLAGE: Pea proteins, 0 allergens.

TOTAL SO₂: 65 mg/L

ALCOHOL CONTENT: 11%

BOTTLES PRODUCED: 6,000

TASTING : Fresh, gourmet nose, marked by notes of ripe strawberries supported by hints of violet and licorice. Fresh and round on the palate, reminiscent of ripe strawberries, with good length and lychee notes.

PACKAGING: 6-btl flat carton.



SUSTAINABLE AND COMMITTED VITICULTURE:



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