LE MIDI 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.

POWERFUL AND ELEGANT

CHARACTER RED - IGP CÔTES DE GASCOGNE

VINTAGE: 2024

GRAPE VARIETIES: 60% Cabernet sauvignon, 40% 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 parcel of this cuvée is carefully selected and vinified separately.

AGEING: For the 2024 vintage, we opted for twelve months of ageing exclusively in stainless steel tanks, allowing the wine to fully express its freshness, generosity, and the depth of its aromatic profile.

VEGETABLE COLLAGE: Pea proteins, 0 allergen

TOTAL SO2: 83 mg/L

ALCOHOL CONTENT: 12%

BOTTLES PRODUCED: 16,000

TASTING: A complex and expressive nose, marked by intense violet notes and a seductive spicy character. The palate is generous and fruit-forward, echoing these floral and spicy aromas, and culminating in an elegant, indulgent finish.

PACKAGING: 6-btl flat carton. Magnum format available.

GENCODE: 3760080895046

SUSTAINABLE AND COMMITTED VITICULTURE:











