



DOMAINE
ARTON

LE MIDI

MILLÉSIMÉ

2019

CÉPAGE

Cabernet sauvignon 60 %
Merlot 20 %
Syrah 20 %

ARÔMES

Fruity and spicy nose: cherry, blackberry and blackcurrant buds for the fruity aromas, peppery and saffron for the spicy side. Vanilla and toasted notes.

TEMPÉRATURE DE DÉGUSTATION

15° - 18 °C

APPELLATION

Côtes de Gascogne

VINIFICATION

Fermentation in thermo-regulated stainless steel tanks and aging in barrels for 12 months.
12.5 % vol

CARACTÈRE

Fresh and fruity mouth (blackcurrant) with toasted and vanilla notes. Good structure suggesting a good future for ageing.

CONSERVATION

10 ans +

PRODUCTEUR

Montal Family
Domaine d'Arton
32700 Lectoure

COULEUR

Deep cherry red.

S'HARMONISE AVEC

Red meat, game, cheese.



PATRICK DE MONTAL
PROPRIÉTAIRE RÉCOLTANT

WWW.ARTON.FR

DOMAINE D'ARTON
32700 LECTOURE
GERS, FRANCE
+33 (0)5 62 68 84 33

SAS AU CAPITAL DE 115500 €
SIRET : 449 893 312 000 16
CODE APE : 4634 Z
N. TVA : FR 26 449 893 312 000 16





DOMAINE
ARTON

VICTOIRE

MILLÉSIME / VINTAGE

2020

GRAPES

Gros manseng 50%
Petit manseng 50 %

AROMAS

Candied fruits, Gingerbread.

TASTING TEMPERATURE

12 °C
Keep in the freezer 10 minutes before
to serve

APPELLATION

Côtes de Gascogne IGP

VINIFICATION

Thermoregulated stainless steel
vats. Maturing in oak cask with stirring
of the lees during 12 months.
12.5 % vol.

CHARACTER

Long mouthfull fresh and fruity with a
perfect balance between sweetness and
acidity.

KEEP TO

8 years +

PRODUCER

Patrick de Montal
Domaine d'Arton
32700 Lectoure

COLOUR

Pale yellow with golden glints

PAIRS WITH

Foie gras, Chocolate desserts, and
fruits compotes.



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ARTON

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L'AUDACE

MILLÉSIME / VINTAGE	APPELLATION	PRODUCER
2020	Côtes de Gascogne IGP	Patrick de Montal Domaine d'Arton 32700 Lectoure
GRAPES	VINIFICATION	COLOUR
Sauvignon 100 %	Thermo regulated stainless steel tanks. 13 % Vol.	Pale yellow.
AROMAS	CHARACTER	PAIRS WITH
Complex blend of grapefruit, verbena and white peach notes.	On the palate, fresh with aromas of lychee. The harmonious structure is marked by fruitiness and roundness. Ample at the end of the mouth, good length.	Grilled fish and seafood, asparagus, poultry, white meats and dishes in tomato sauce, such as Chicken Basquaise.
TASTING TEMPERATURE	KEEP TO	
8° - 10 ° C	3 - 5 years	



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LA CROIX D'ARTON

MILLÉSIME / VINTAGE	APPELLATION	PRODUCER
2019	Côtes de Gascogne	Patrick de Montal Domaine d'Arton 32700 Lectoure
GRAPES	VINIFICATION	COLOUR
Merlot 50 % Syrah 40 % Cabernet 10 %	Grape varieties are vinified separately. 14 % vol.	Pomegranate red colour
AROMAS	CHARACTER	PAIRS WITH
Powerful and concentrated nose, where notes of morello cherries, violets, pepper and toast.	Ample and generous on the palate, with all the richness of a sunny vintage. Notes of ripe red fruit and spices.	Roast chicken, rib of beef, meats in sauce, various cheeses.
TASTING TEMPERATURE	KEEP TO	
15° - 18 °C	8 years +	





DOMAINE
ARTON

LES CÈDRES

MILLÉSIME	APPELLATION	PRODUCTEUR
2016	Côtes de Gascogne IGP	Montal Family Domaine d'Arton 32700 Lectoure
CÉPAGE	VINIFICATION	COULEUR
Gros Manseng	Fermentation in thermoregulated stainless steel tanks. 12.5 % vol.	Straw yellow with golden reflections.
ARÔMES	CARACTÈRE	S'HARMONISE AVEC
White peach enhanced by a candied lemon peel.	Open and pleasant in the mouth. Long fresh and fruity finish.	Prosciutto melon, foie gras, blue-veined cheese, dried fruits, pancakes.
TEMPÉRATURE DE DÉGUSTATION	CONSERVATION	
12 °C	5 - 7 ans	



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DOMAINE
ARTON

LES HAUTS D'ARTON

MILLÉSIME / VINTAGE

2021

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.
13 % 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.



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