

LES CÈDRES

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: 3,333 vines/ha

AVERAGE AGE OF VINES: 25 years

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

THE FRESH SWEETNESS

SWEET WHITE - IGP CÔTES DE GASCOGNE

VINTAGE : 2024

GRAPE VARIETY: 90% Gros Manseng, 10% Petit Manseng

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: 70 mg/L

ALCOHOL CONTENT: 12%

BOTTLES PRODUCED: 13,000

TASTING : Its fruity and floral nose reveals aromas of fresh quince, raspberry and honeysuckle. The palate is lively and delicate, with fruity notes of raspberry complemented by subtle touches of acacia honey. The finish is salivating with smoky and flinty notes. Les Cèdres presents a harmony that tells of pleasure and indulgence, balanced by a lively freshness

PACKAGING: 6-btl flat carton.



SUSTAINABLE AND COMMITTED VITICULTURE:



CHÂTEAU
ARTON
HAUT ARMAGNAC

FAMILLE MONTAL-MONTESQUIOU
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VICTOIRE

2021

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

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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: 3,333 vines/ha

AVERAGE AGE OF VINES: 20 years

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

THE VIVIFYING ELIXIR

SWEET WHITE - IGP CÔTES DE GASCOGNE

VINTAGE : 2021

GRAPE VARIETY: 50% Gros Manseng, 50% Petit Manseng

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: 12 months in new barrels with stirring.

VEGETABLE COLLAGE: Pea proteins, 0 allergens.

TOTAL SO₂: 112 mg/L

ALCOHOL CONTENT: 12.5%

BOTTLES PRODUCED: 4,000

TASTING : Fine, delicate nose, notes of candied fruit, gingerbread, hint of vanilla. Fresh, round and fruity on the palate, with an invigorating passion fruit finish.

PACKAGING: 6-btl flat carton.



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