AUDACE 2022

"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: 4,000 vines/ha AVERAGE AGE OF VINES: 27 years

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

THE EXPRESSION OF SAUVIGNON

BLANC SEC - IGP CÔTES DE GASCOGNE

VINTAGE: 2022

GRAPE VARIETY: 100% Sauvignon Blanc

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. Bâtonnage.

VEGETABLE COLLAGE: Pea proteins, 0 allergens.

TOTAL SO2: 87 mg/L

ALCOHOL CONTENT: 13%

BOTTLES PRODUCED: 6,000

TASTING: Complex aromas of lychee, verbena and white peach. Full, harmonious structure on the palate, marked by fruit and roundness. Notes of lychee and smoke, the characteristic signature of the Arton terroir on our Sauvignons.

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











