

LA CROIX D'ARTON

MILLÉSIME / VINTAGE

2017

GRAPES

Merlot 60 %
Syrah 30 %
Cabernet 10 %

AROMAS

Strawberry jam , black currant and liquorice.

TASTING TEMPERATURE

15° - 18 °C

APPELLATION

Côtes de Gascogne

VINIFICATION

Grape varieties are vinified separately.
13.5 % vol.

CHARACTER

Fruity palate in which hints of strawberry preserve and black currant emerge with a touch of liquorice. Long on the palate dominated by fresh hints of fruits.

KEEP TO

10 years +

PRODUCER

Patrick de Montal
Domaine d'Arton
32700 Lectoure

COLOUR

Bright ruby red robe

PAIRS WITH

Red meat and varied cheeses.

