

ARTON

DOMAINE
ARTON

L'AUDACE

MILLÉSIME / VINTAGE

2020

GRAPES

Sauvignon 100 %

AROMAS

Complex blend of grapefruit, verbena and white peach notes.

TASTING TEMPERATURE

8° - 10 ° C

APPELLATION

Côtes de Gascogne IGP

VINIFICATION

Thermo regulated stainless steel tanks.
13 % Vol.

CHARACTER

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.

KEEP TO

3 - 5 years

PRODUCER

Patrick de Montal
Domaine d'Arton
32700 Lectoure

COLOUR

Pale yellow.

PAIRS WITH

Grilled fish and seafood, asparagus, poultry, white meats and dishes in tomato sauce, such as Chicken Basquaise.



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

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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