



DOMAINE
ARTON

LE MIDI

MILLÉSIME

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



ARTON

HAUT ARMAGNAC & VINS DE GASCOGNE

LA CROIX D'ARTON

MILLÉSIME / VINTAGE

2019

GRAPES

Merlot 50 %
Syrah 40 %
Cabernet 10 %

AROMAS

Powerful and concentrated nose, where notes of morello cherries, violets, pepper and toast.

TASTING TEMPERATURE

15° - 18 °C

APELLATION

Côtes de Gascogne

VINIFICATION

Grape varieties are vinified separately.
14 % vol.

CHARACTER

Ample and generous on the palate, with all the richness of a sunny vintage. Notes of ripe red fruit and spices.

KEEP TO

8 years +

PRODUCER

Patrick de Montal
Domaine d'Arton
32700 Lectoure

COLOUR

Pomegranate red colour

PAIRS WITH

Roast chicken, rib of beef, meats in sauce, various cheeses.



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