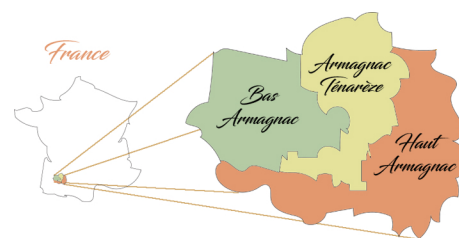




Château Arton celebrates the great tradition of France's original and premier brandy - multi-award winning Armagnacs from the rare and distinctive Haut Armagnac Appellation. The entire Haut Appellation producing only ~5% of all Armagnac.

In 2017, Château Arton was awarded the highest honor in France - The Prix d'Excellence, by the French Ministry of Agriculture. Over 22,000 products were submitted - Arton having been selected as the best brandy in all of France.



Each Armagnac from Château Arton is produced entirely from Estate Grown grapes, first planted by Patrick & Victoire in the 1970's. While Arton is a newer addition to the story of Armagnac, both Patrick and Victoire come from long legacies within the region - their families going back 8 and 11 centuries, respectively.

*"It was the dream of his life to have a vineyard... You know, when you do something with pleasure, it's fantastic. It gives you such a strength and such a joy. Though it can be difficult... for instance for the vines it's very hard work. But you feel happy because it's beautiful, it gives you good grapes, it gives you good wine. You don't regret to be tired and to have good work all day... And you say 'avec plaisir' with pleasure."*  
- Victoire de Montesquiou

This passion project is also fueling ground breaking research - Patrick is now experimenting, and seeing great success, furthering a study on chant like music and its effects on the vines themselves. Having revitalized several of the vineyards that had previously shown less than ideal results.

94  
Points

*"...sweetness of white flowers, marshmallow and salted lemon fills the air. On the palate, a distinct floral tone runs through lime oil, white grapefruit and white pepper. Beautifully constructed with a seamlessness. 94 Points."*  
- Tasting Panel Magazine, September '17 Issue

### Fine Blanche - 750mL - 45% Alc./Vol.

In 1985, Patrick de Montal was one of the first producers in the region to distill and bottle the unaged Eau de Vie, and officially awarded AOC status in 2005. A blend of Ugni Blanc and Colombard from the Haut Armagnac Region. Distilled to 55% and allowed to rest just briefly before proofing and bottling.

Completely unaged, approximately 2,500 bottles produced annually.