

In the heart of Gascony, on the plateau of Lectoure, the Domaine d'Arton extends over 50 hectares. Château Arton celebrates the great tradition of France's original and premier brandy - rare multi-award winning Armagnacs from the rare and distinctive Haut Armagnac Appellation – awarded the highest honor in France: the 2017 Prix d'Excellence, by the Ministry of Agriculture.



The story of Arton represents the life's ambitions of two individuals, from two iconic families within Armagnac coming together. All produced from estate owned vineyards, within Haut.

"Well, first, when we discovered Arton... it was love at first sight, you see... It was completely abandoned. This room had no more windows, here it was Earth, with rabbits, and there was no electricity in the house. And all those flowers, the cyclamen, the wild cyclamen. It was pink, it was ahhh, breathtaking."

– Victoire de Montesquiou

Patrick and Victoire discovered Arton in 1979, having grown up in the area, and immediately falling in love with the place and its surroundings. At that time there were no vines left and the Château was in disrepair, although they had discovered the remnants of centuries old production including Roman coins and large Roman wine casks.

Patrick took to the vineyards and started replanting vines, for both the production of wines and Armagnac. The first Armagnac to be distilled from the re-born Arton was finally put into barrel in 1991, and released as a vintage expression in 2001.

"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."

La Réserve

750mL - 45% Alc./Vol.

92
POINTS
WINEENTHUSIAST



A blend of Armagnacs distilled from blends of Ugni Blanc and Colombard from the Haut Armagnac Region.

The Armagnacs in the blend may be aged anywhere from 4-11 years, and are blended to achieve a consistent house style. Aged for 2 years in new medium toast black Gascon oak and then transferred into used barrels.

2007 Millésime

750mL - 45% Alc./Vol.

94
POINTS
WINEENTHUSIAST



Arton's Millésime is produced only from the very best vintages and from the very best one or two barrels. Aged for 10 years, 2 years in new medium toast black Gascon oak and then transferred into used barrels. Minimal water added as the product has naturally reduced near its bottling proof.

2007 saw a total of 450 bottles produced globally.

2008 Millésime

750mL - 45% Alc./Vol.

93
POINTS
WINEENTHUSIAST



Arton's Millésime is produced only from the very best vintages and from the very best one or two barrels. Aged for 10 years, 2 years in new medium toast black Gascon oak and then transferred into used barrels. Minimal water added as the product has naturally reduced near its bottling proof.

2008 saw a total of 850 bottles produced globally.