

# Château Arton

*Fine Blanche • Haut-Armagnac*



PM SPIRITS

This is the original Blanche Armagnac. In 1982, Patrick de Montal first opted to bottle the freshly distilled wine coming from the still and called it Fine Blanche, as this was prior to being officially allowed to use the name Armagnac on the label. Years later, Arton started working with the French government to expand the AOC, and the official Blanche Armagnac designation was introduced in 2005.

This unaged spirit is all about the quality and characteristic of the distillate, with no oak to hide behind. Think mezcal or unaged rum more than brandy – one could argue that there truly is a sense of terroir in this bottle. Extremely aromatic, this spirit is floral and bright with notes of grape leaves, lavender, rosehips, and honeysuckle.

## DETAILS

**ORIGIN:** HAUT-ARMAGNAC

**GRAPES:** UGNI BLANC + COLOMBARD

**DISTILLATION:** ARMAGNACAIS STILL TO 59% ABV

**AGING:** NONE

**ABV:** 45%

## About Château Arton

Château Arton was founded by a passionate couple named Patrick de Montal and Victoire de Montesquiou who have, from the ground up, passionately built this brand from scratch. They left their life in Paris and planted their first vines in 1981. Now run by Jean and Lili de Montal, the Château Arton range of entirely estate-produced Armagnac comes from the rare and distinctive Haut-Armagnac appellation. They firmly believe that quality Armagnac is "**grown, not produced.**" In 2017, Château Arton was awarded the highest honor in France – the Prix d'Excellence from the French Ministry of Agriculture. Over 22,000 products were considered, and Château Arton was recognized for producing the best brandy – not just Armagnac – in the entire country.



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## *Millésime 2010 Single Cask*



This single cask Armagnac made from Colombard and Ugni Blanc grapes was aged for over ten years in Arton's cellars. Produced completely from estate grown grapes, Arton only bottles these millésime releases when the combination of terroir, weather, and wood produce an extraordinarily singular distillate.



### **2021 ULTIMATE SPIRITS CHALLENGE FINALIST**

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# Les Réerves d'Arton

*Poire Ancienne +  
Vieille Prune du Périgord*



PM SPIRITS

The fruit brandies from Arton are remarkable distillations of several ancient and heirloom varieties.

Les Réerves d'Arton **Poire Ancienne** is traditionally enjoyed chilled after dinner, though this spirit has recently been embraced by cocktail enthusiasts worldwide. Estate grown heirloom orchard pears are fermented and distilled to capture the purest expression of their essence. Ripe, juicy pears on the nose along with meyer lemon peel and vanilla. Spearmint and lemongrass complement the concentrated pear flavors on the palate.



Les Réerves d'Arton **Vieille Prune du Périgord** is a marvelous plum brandy and showcases the flavors of the iconic black plum from Agen in the southwest of France. This plum, known as the "black gold of Aquitaine" has been celebrated throughout the world since the 16th century. Developed according to the ancestral tradition of the region, the spirit was slowly distilled before being aged 2 years in old black oak barrels that previously held Armagnac.



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