

# Château Arton

## *Millésime 2010 Single Cask*



PM SPIRITS

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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### **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.

