

#### Servicing Star Markets Locally





### Fine Blanche Patrick De Montal



## Domaine d'Arton, Côtes de Gascogne, France

LCBO # 12074 | 45.0% alc./vol. | 700mL | \$89.90

# White Armagnac from descendants of d'Artagnan

"This blend of Ugni Blanc and Colombard is distilled to 55% and allowed to rest briefly before proofing and bottling (ending up at 90 proof). It is unaged and the 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."

Score – 94p (Publisher's Picks, The Tasting Panel magazine, 2017)

#### Terroir:

The Arton Domaine of 50 hectares lies on the plateau of Lectoure, in the heart of Gascony. The plateau is rich in limestone. This is what is called 'porous limestone' and also goes under the name of 'peyrusquet' (pocket of limestone rock), the ideal soil to grow mineral rich complex vines.





Variety: Colombard, Ugni blanc

Serving suggestion and food pairing: Serve in chilled thin lip glasses straight from the freezer to accompany caviar and smoked salmon try with delicate deserts like sorbets or chocolate mousses. Great accompaniment to coffee and a versatile base for any cocktail.





Publisher's Picks, The Tasting Panel magazine Les Talents de'Armagnac Concours Général Agricole Paris F.Paul Pacult's Spirits Journal Concours des Grandes eaux de vie d'Armagnac 94p **GOLD GOLD**