



CHAIR A CANON

« Cannon Fodder »

Vin de France

A 100% pure Aramon vineyard planted in the 1950s. This thin-skinned variety with generous berries produces wines with not much structure, a clear colour and a truly fruity aroma.

The region where plots are located benefits from a cool microclimate that guarantees a digestible wine with low levels of alcohol.

The story behind the name « Chair à canon » ('cannon fodder') brings us back to last century wine crisis when Aramon vineyards were sacrificed to serve silly policies. We wanted to echo our « poilus », French soldiers who were sacrificed during World War I to honour other destructive policies. And as a matter of fact, « canon » is one of the many words French people casually use for « drink »...



Production region : Languedoc

Village of Argelliers , eastern part of the AOC Terrasses du Larzac.

Soils : limestone

Grape variety : 100% Aramon

Harvest : manual

Vintage : 2018

Alcohol : 12 %

To be served : 13 - 15°C

Elaboration process :

whole bunch fermentation in tanks relying on native yeast. Very low levels of sulfite.