

ANNA HAUGH

Red wine

Appellation:	Vin de France
Blend:	Cabernet Franc (60 %) Syrah (30 %) Merlot-Grenache (10%)
ABV:	14 %
Soil/Vineyards:	The vines are grown on terroir of lacustrian limestone classified as Cabardès, near the city of Carcassonne. They are 30 years old on average. No herbicide and no pesticide use. Certificate HVE3.
Winemaking:	Traditional fermentation in open vats, with short, silky pump-overs to extract the best tannins. Some of the Cabernet Franc and Syrah grapes are aged in one-wine barrels, to give a light oaked wine.
Colour:	The colour is a deep red with ruby highlights. The wine is clean and shiny.
Nose:	The nose is very complex, with aromas of red currant and stewed black fruit. Lovely notes of cocoa and tonka bean.
Palate:	The mouth is powerful but silky, with a freshness typical of the high-altitude wines of the Cabardès area. Beautiful balance.
Préservation :	Up to 5 years
Food pairing:	This wine goes perfectly with Anna HAUGH recipe, such as “Red wine braised beef with peas and girolles mushrooms”. It pairs very well with red meat, grilled or in sauce, a beef tartar or a cheese platter.



A wine collection created by Chef ANNA HAUGH – Grand Vin de France

Anna Haugh, Chef & Restaurateur. Anna opened Myrtle in 2019, after 20 years in some of London's best restaurants working with Gordon Ramsay and Phill Howard. Myrtle Restaurant has been described as an innovative Irish restaurant. Anna uses the best of Irish produce and often takes traditional Irish recipes, making them lighter. A more up-to-date version of Irish Cuisine. Anna has worked on numerous television shows across British and Irish stations. She's currently a regular guest chef on a morning show for a British network. Her previous TV work includes Royal Recipes, Ready Steady Cook and Snack Masters.