



# ANNA HAUGH

## White wine



**Appellation:** Vin de France

**Blend:** Chardonnay (88 %) Viognier (12 %)

**ABV.:** 13 %

**Soil/Vineyards:** 25 years old vines are ideally located on clay limestone slopes. The Viognier is planted on gravelly soil and the chardonnay grapes are planted on clay limestone marl, in the South of France, near the city of Carcassonne. No herbicides No pesticides: Certification HVE3

**Winemaking:** The viognier ferments and does the malolactic fermentation in oak barrels of a wine. The Chardonnay ferments and is aged in stainless steel vats.

**Colour:** Pale yellow with bright reflections.

**Nose:** Aromatic bouquet combining acacia flowers, pear and yellow fruits

**Palate:** A perfect balance between volume and freshness, with a beautiful finish.

**Preservation:** Up to 3 years

**Food pairing:** A real delight and recommended by Chef Anna HAUGH to accompany your fish and shellfish or her recipe Signature "Oat crusted hake with white wine and mussel sauce".



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.



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