



ANNA HAUGH

Crémant de Limoux



Appellation:	Crémant de Limoux - « Méthode traditionnelle ».
Blend:	Chenin blanc (30%) – Chardonnay (70%)
ABV:	12,5 % - 8g sugar/ litre
Soil:	Subtle blend of Mediterranean and Pyrenean parcels to craft this "Signature" cuvée. Certified TERRA VITIS and in conversion to ORGANIC. Limestone soils. Altitude vineyards on the foothills of the Pyrenees. Low Yields of less than 40 HL/HA
Winemaking:	Manual harvest. Direct slow and low-pressure pressing. The ageing on lattes of 24 months on average. Dosage using a solera of reserve wines
Color:	Yellow gold with green highlights. The bubbles are fine and long lasting.
Nose:	This beautiful sparkling wine reveals notes of white flowers and fresh fruits.
Palate:	This Crémant is the ultimate expression of our Terroir, combining the freshness of Chardonnay with the minerality of Chenin Blanc, to give the perfect balance.
Preservation:	Up to 4 years
Service:	Best served at 6°C
Food pairing:	Ideally paired with your appetizers, all type of fish, seafood and for special events.



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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