

## SUPPLIERS LIST

**the shed**  
restaurant

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The Shed Restaurant, Unit 1-2 J-Shed,  
Kings Road, Swansea SA1 8PL



## PENLAN HERITAGE BREEDS

OWNERS: Hugh and Katharine Brookes

LOCATION: Penlan Heritage Breeds, Cenarth, Ceredigion

- Purest Mangalitza herd in the UK based on commitment to uncrossed pedigree breeding in both colour and bloodline.
- Their pigs enjoy a natural diet of locally sourced foods, recycled where possible, including whey, cheese, brewers' grains, fruit and vegetables. The diet is soya and GM-free.
- They run an outdoor system, with pigs living in groups.
- The meat pigs live for at least eighteen months. This compares to 4-5 months for a modern indoor pig.



PENLAN  
HERITAGE  
BREEDS

## TUCKERS

OWNERS: Philip Tucker

LOCATION: 20 Newton Road, Mumbles, Swansea SA3 4AX

### GOWER BEEF

- Only use healthy prime cattle to produce high quality Gower Beef and use a combination of continental and traditional native breeds of cattle.
- They hang the carcasses on the bone, this tenderises the meat and allows the natural flavour to mature. All steaks are aged for a minimum of 21 days.

### GOWER LAMB

- Gower lamb is a local delicacy that's available nationally and are sourced from Gower farms all year round.
- Salt Marsh Lamb from Gower is seasonal and available from June to December.
- At other times of the year they sell Gower Lamb, Gower Pork or Gower Spring Lamb.
- The local salt marsh of the Bury Estuary from Gowerton to Penclawdd has been used to raise and feed lambs for over 60 years and salt marsh lamb gets its unique flavour from grazing on a combination of Sparta grasses, samphire, purslane and sea beat, all washed with tidal salt water.
- Gower Pork: The Welsh Pig or The Welsh Lop is a breed of domesticated Pigs Native to Wales and Gower.



**Welsh Craft Butcher  
of the Year Winner**



## COAKLEY – GREENE FISHMONGER

OWNERS: Adrian Greene and Lee “The Fish” Williams

LOCATION: Swansea Market

- First opened by the great-grandmother of the current proprietor, Adrian Coakley-Greene, in 1856!
- Coakley-Greene began trading from number 1 Great Street, Swansea and would’ve served salted cod along with whole hake, plaice and haddock all un-filleted which is a far cry from the excellent selection now in the Market, with over 40 varieties on display today!
- Along with the traditional hake, plaice and haddock, Coakley-Greene specialises in fresh shellfish such as prawns, crab and lobster all sourced from trusted merchants.
- Coakley Greene get first pick from the catch of the small fleet of the day boats that leave Swansea Marina everyday- We at The Shed get first pick from them!



## LITTLE VALLEY BAKERY

OWNERS: Tamara Williams and Alec Merriman

LOCATION: Old Hay Barn, Gower Heritage Centre, Parkmill /  
St Helen’s Ave, Swansea

- Little Valley Bakery is a small and passionate artisan bakery. They bake quality breads and treats using traditional methods from their bakery in the heart of the Gower.
- They opened their second location situated at 197 St Helen’s Avenue, allowing them to provide those in the Uplands and Brynmill area with their delicious, fresh baked goods!
- The bakery is owned and run by Tamara Williams, accountancy graduate and food lover. She is combining her love of food with the skills she learnt in her degree to bring brilliant food to her community. She has been baking for years and was inspired by her late mother who trained as a chef.
- They wanted good, quality loaves and treats that tasted great and weren’t full of chemicals.
- From very small and humble beginnings they’re now operating from their bakery in Parkmill (next to the Gower Heritage Centre) and supplying the people in Swansea with great produce.





## COSYN CYMRU

OWNERS: CARRIE RIMES

LOCATION: Ffarm Moelyci Allotments/ Blas Lôn Las at the Foothills y Eili

- **Cosyn Cymru** (Welsh Truckle) is an award-winning dairy in North Wales specialising in unpasteurised ewe's milk cheese and creamy yogurt.
- To bring out the best qualities of the milk, all products are made by hand in small batches using natural ingredients, traditional methods, and plenty of patience.
- Inspired by a medley of master cheese-makers, **Carrie Rimes** makes her ewe's milk products by hand in small batches with natural ingredients, using traditional methods.
- Working on a Welsh hillside farm, Carrie's goal is to make cheese, yogurt and ice cream that bring out the best qualities of the milk.



## OLIVES AND OILS

OWNERS: Carwen

LOCATION: Newton Road, Mumbles

- Specialists in fine foods from around Europe. A wide range of Welsh and French cheese, olive oils, olives, charcuterie, balsamic vinegars, truffle products, chocolates, panettones etc.



## ATLANTIC EDGE OYSTERS

OWNERS: Dr Andy Woolmer/ Ben Cutting

LOCATION: Pembrokeshire, Skomer Island

- Pembrokeshire is famed for its pristine marine environment and is home to the UK's only Marine Nature Reserve at nearby Skomer Island. Our farm sits amongst seagrass beds within a Marine Protected Area and is operated to the highest level of environmental care to produce high quality Pembrokeshire Oysters.
- The farm is run by Dr Andy Woolmer, a marine biologist with a passion for the ocean and for oysters.
- He started the oyster farm with an aim of producing the very best Rock oysters for market and to support restoration efforts for the native oyster. Ben Cutting works alongside Andy carrying out the constant care and hand grading vital to produce high quality oysters.
- Their rare native oysters are considered the oyster aficionado's oyster. Taking nearly 5 years to reach market size they take on the more subtle characteristics of the Atlantic Edge during this time. Natives have a crisper bite with a complex umami punch and a distinctive silvery finish. Only available occasionally, and definitely only when there is an "R" in the month.



## AWEN ORGANICS

OWNERS: Dee Butterly/Adam Payne- Southern Roots Organics

LOCATION: Pembrokeshire National Park, North Pembrokeshire, West Wales

- **They are a 25 Organic farm in North Pembrokeshire, West Wales** growing high-quality fresh vegetables. They farm in a truly stunning part of the world, nestled between the hills and the Irish sea, surrounded by ancient woodlands, wildflower meadows, old riverways and pilgrim paths.
- They **grow a wide array of vegetable crops throughout the year using organic and agroecological principles.** Their farming practices are deeply sustainable and regenerative but go far beyond these buzzwords. They work to create a healthy, diverse and resilient ecosystem, full of life from the soil to the sky. This means no to herbicides, pesticides and synthetic fertilisers, and yes to compost, cover crops and microorganisms. All produce is certified Organic by the Soil Association.
- They pick everything fresh to order, almost always on the day of delivery. This means the produce tastes amazing and comes packed with the minerals and vitality of healthy, living soil.



## GET FRESH

OWNERS:

LOCATION: Unit 1-2 Swansea Market, Swansea SA1 3PF

- Originating in the 1930s, Get Fresh is a family run business that specialises in fresh Gower produce, supporting local farmers and businesses wherever possible. Fresh fruit and vegetables are available daily from the stall, which also takes online orders and delivers to Swansea and the surrounding areas.
- Established in 1930, Get Fresh is a family run grocery store offering quality fresh fruit and vegetables at great prices. Currently, the business is run by the third generation of the founders. With over 50 years of experience in the business, we have established a strong reputation for our professional services and high-quality products.



## CÂR-Y-MÔR

OWNERS : Owen Haines

LOCATION: Clegyr Uchaf, St. DavidsHaverfordwest SA62 6QN

- A community owned business using regenerative ocean farming, food security and sustainable job creation to;
  1. Improve the coastal environment.
  2. Improve the wellbeing of the local community.
- Seaweed biostimulants contain substances which are mostly organic, but with trace levels of inorganic nutrient elements. They stimulate plants' natural processes, supporting growth, flowering, fruiting and resistance to stresses such as drought, heat and cold.
- Câr-Y- Môr, Wales' first regenerative seaweed and shellfish farm, is to build a new seaweed processing facility – the first of its kind in Wales – at its site in St Davids, Pembrokeshire.
- The Society's biggest asset is its members and supporters - with an incredible mix of skills, expertise, generosity and commitment to the aims of the society.





## CAE TAN

OWNERS: Tom O’Kane

LOCATIONS: Lunnon CI, The Gower Peninsula, Swansea in South Wales

- Cae Tân CSA is a Community Supported Agriculture Project based on The Gower Peninsula in South Wales. They grow & supply fresh, seasonal produce to our members weekly & all year round.
- They grow vegetables on land at Ilston and Lunnon and supplies fresh, seasonal produce to locals who pay a monthly fee to have a share.
- Cae Tân CSA is a not-for-profit community organisation working to shorten food supply systems, develop sustainable methods of growing, and support the development of other community supported agriculture projects.
- Cae Tân CSA has worked successfully in Clase primary school in Swansea for a number of years, supporting growing projects and teaching the pupils about sustainable food production.



## CAWS TEIFI

OWNERS: John-James and Robert Savage

LOCATION: Glynhynod Farm, Llandysul, Ceredigion SA44 5JY

- In 1981, the co-founders, John, Patrice and Paula came to Wales from their native Holland with dreams of setting up a centre for learning organic farming and self-sufficiency.
- They bought Glynhynod Farm (meaning Remarkable Valley in Welsh) and set to work realising their vision. Soon after arriving at the farm Patrice, who trained as a cheesemaker in Holland, started making wonderful raw milk cheese. Based on a 500 year old Gouda recipe, it is the very same cheese that they make today and is named after the nearby river Teifi, a tributary of which runs through the farm.
- Having started in 1982 they are now the longest established artisan cheesemaker in Wales.



## CRAFTY SMUGGLER COFFEE

OWNERS: Bam Day

LOCATION: Western Street and Uplands Crescent, Swansea

- Bam transformed a derelict former garage into a vibrant new coffee shop in Swansea.
- Currently a one-man operation with him roasting the coffee he serves himself. "I love every part of the process. That is what I think is the unique selling point, I think I'm the only roaster in Swansea. It's just a passion for me."
- Bam has a wholesale coffee roastery in Llansamlet.



## RARE TEA CO

OWNERS: Henrietta Lovell

LOCATION: London

- Rare Tea Company is an independent company based in London.
- The company was founded in 2004, by Henrietta Lovell (known as the Tea Lady), to source and supply the world's best loose leaf tea - direct from farmers and their tea gardens.
- They travel the world to seek out the best tea, finding routes to market for their farmers to customers across the globe. They build long term relationships with their farmers, tea communities and their customers, because relationships are everything and people matter.
- We buy harvests direct from farmers, not a commodity from brokers. This Direct Trade relationship ensures that the farm retains the full value of their tea, not middlemen. We never buy from auction where buyers dictate prices, we buy from farmers who set their own prices.
- Their ambition is to redefine what good tea means. It must meet three criteria:
  1. It has to taste good. Well, better than good. It has to taste amazing.
  2. It has to be good for you. No pesticides, herbicides, additives, flavourings, or bags with bleaches, glues and microplastics.
  3. It has to be good for the people who make it. We pay the best prices for the best tea so that the communities we work with might thrive.





## CALON WEN

OWNERS: Small co-operative of organic family farms. Wrench Family - Beeches Farm, Davies Family- Lan Las Farm, Taylor Family - Argoed Farm, Lewis Family- Ffrem Tresinwen, Ridgway Family, Clovers Farm, Tomlison Family

LOCATION: Pantyffynnon, Carmarthenshire

- Calon Wen is a small co-operative of organic family farms across Wales. They believe in providing exceptional organic milk, cheese and butter that taste great and are sustainably produced.
- Their dedicated farmers like to keep things simple, ensuring the cows are properly looked after and graze on the fresh, clover rich pastures which have not been treated with sprays or chemicals.
- They pay their farmers for the quality as well as the quantity of milk they produce, which means their farmers are not pushed towards high yielding systems.
- Calon Wen is now a leading brand in Wales, supplying Tesco, Morrisons & Waitrose, and many other independent retailers across Wales. They take great pride in the organic milk, cheese and butter their cows produce.



## OUR FARMERS



## SIMPLY SEAFOOD

OWNERS: ELIZABETH SWINSTON

LOCATION: Swansea Market

- 4 rotundas run by the same family, the Swiston family cockle business first began in the old Swansea Market and has cemented a reputation for serving the finest quality produce.
- 3 generations on and the family continues to offer something for everyone amongst with their range of first-class fresh fish and seafood, such as mussels, whelks, seafood cocktails, crab sticks and of course, Swansea Market staples cockles and laverbread!



## BRINDISA

OWNER: Monika Linton

LOCATION: Lodon HQ

- The company name comes from the word 'brindis', to raise one's glass in a toast, and their work over the past 30 years has been to toast and celebrate the varied cultures, landscapes and, above all the exceptional foods of Spain.
- Back in 1988 when the business was founded by Monika Linton, knowledge of Spanish gastronomy was almost non-existent in the UK. Starting with a conviction that the foods she loved in Spain deserved to find a wider audience, Monika launched her company on a shoestring.

THEIR SUPPLIERS:



- Based in the town of Vic, an hour away from Barcelona, Casa Riera Ordeix has been producing the finest salchichón de Vic for six generations. A family business run by the great grandsons of the founder, the company produces this well-known cured meat that has been in the Brindisa range for 20 years.

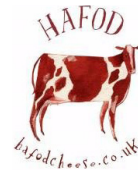
1. **On Thursdays and Fridays** the shoulder and belly meat is trimmed and cleaned, combined with salt and black pepper, the only seasoning used in the process, and left to rest over the weekend to undergo a brief period of fermentation.
2. **On Mondays, Tuesdays and Wednesdays** the natural casings, always used for their salchichones, are filled using a large diameter sausage filling machine. The ends are tied up and the salamis hung on drying racks ready to be taken upstairs for start of the curing process.
3. **The salchichones** are taken to the upper rooms that make you feel as if you have stepped back in time. Thousands of salchichones in various stages of curing hang from wooden racks which cover the warped and crooked floorboards. Casa Riera Ordeix is the last producer in Vic to use only natural drying techniques to cure their salchichones, all the others have either closed or moved to more modern production methods using artificial controls to dry the sausages. Here all is done by the winds and the sun and the ambient conditions; using the louvred window shutters to control the flow of air from outside, the curing process can be then speeded up or slowed down.
4. **As they dry**, the salchichones begin to develop a coating of moulds, unique to this place; rather than an even build up, they naturally develop on the damper side and subsequently they are manually turned to allow this to occur on all sides of the sausage. This mould growth is evidence that the curing is developing correctly, initially white moulds develop when the salchichones are at their most moist and, as they dry, they become greener, a sign that the maturing process is on course.
5. **The maturation** of the salchichones can vary from 90 to 180 days dependent on external factors. There are no rule books to follow, all is done under the watchful eyes and nose of José Valenti who has been overseeing the production for twenty years and whose instinct for the needs of his embutidos is almost infallible.

## HAFOD CHEDDAR

OWNERS: Rebecca Holden

LOCATION: Bwlchwernen Fawr, Wales; 10 miles from the Ceredigion coast

- A Welsh organic Cheddar cheese, hand-made by the Holden family from the milk of their Ayrshire herd. Buttery, rich and nutty.
- Hafod is a traditional hard cheese, handmade by the Holden family from the milk given by their 65 Ayrshire cows. Ayrshire milk is rich in butterfat and protein, and is widely regarded as being ideally suited to cheese making. It is this unique combination of creamy organic Ayrshire milk and traditional cheese making techniques that give Hafod its buttery, rich and nutty flavours.
- A more dedicated, empathetic and compassionate herdsman, you will not meet and, as part of their farming system, newborn calves are kept, either with their mother, or a foster cow, for the first three months of their lives.
- She is both leader and friend to her cows and knows each one by name, as well as by their foibles, idiosyncrasies, and strengths.

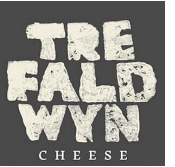


## TREFALDWYN BLUE

OWNERS: Claire Jones, Glenn & Sandie

LOCATION: Gate Farm, Llandyssil, Montgomery, Powys SY15 6LM

- Trefaldwyn Blue is a multi-award winning, bold and creamy artisan blue cheese from Mid-Wales. Full flavoured, golden in colour and made from organic milk.
- Claire Jones spent a while perfecting the recipe for Trefaldwyn Blue and the result is a lovely, full flavoured, soft and creamy blue cheese made from pasteurised Welsh cow's milk.
- *"A really fine looking cheese with this even moulding and rich egg-yolk orange and creamy paste, striated evenly with blue. The cheese has a rich creamy and clean texture on the palate and the flavour is perhaps surprisingly subtle but savoury with any appealing bitterness from the blue complementing the rich, buttery, but also light texture of the cheese."*





## C&M ORGANICS

OWNERS: Janet and Gemma

LOCATION: Ystwyth Valley, Aberystwyth

- Ystwyth Valley Eggs are a small egg producer, ten minutes from Aberystwyth. Run by mother and daughter, Janet and Gemma, they produce some exceptionally tasty eggs for us.
- Sheltered on the valley floor from the weather coming in off the coast the hens have a pretty charmed life. With access to plenty of clean pasture and much to amuse them they are able to focus on the job in hand of producing lovely eggs.



## POSTANCE POULTRY

OWNERS: David Postance

LOCATION: Cartref, Cardigan SA43 1SJ

- Postance Poultry is a family-run business providing good quality, free range Chicken, Duck and Christmas Bronze Turkey.

### WHY CHOOSE A GOLDEN TURKEY?

- Provenance - only produced on accredited UK family farms
- Artisan - Reared slowly to time-honoured methods
- Totally free-range in high welfare conditions
- Traditional breeds, grown to full maturity, (often twice the age of commercially produced turkeys)
- Fed on a quality cereal-based diet
- Dry plucked and hand finished for a superior presentation
- Dry-Aged for a fuller flavour and succulent texture



### Golden Turkey® - the No.1 Independent Growing Standard for Free-Range Christmas Turkeys!



[www.goldenturkeys.co.uk](http://www.goldenturkeys.co.uk)

## THE BAKERS PIG CHARCUTERIE

OWNERS: Andrew & Liz Baker

LOCATION: Bannau Brycheiniog (Brecon Beacons) National Park

- They are passionate, self-confessed foodies who have transformed their love of pigs, wellies and the great outdoors to create a successful farm-to-fork food business.
- The Baker's create a delicious range of award winning air-dried, fermented and smoked meats on their farm, located on the edge of the Bannau Brycheiniog (Brecon Beacons) National Park.
- Andrew says *"The use of rare-breed, free-range meats provides us with the highest quality primary produce from which we create our traditionally crafted, artisan foods. Knowing where your food comes from, i.e. food provenance, is becoming increasingly important to consumers, as is the demand for quality over quantity".*



## BELAZU

OWNERS: George and Adam

LOCATION: London



### "It all began with an olive"

- George, the founder of Belazu tried his first Provencal Olive at a French farmers market and decided to bring them back home which started their rich relationships with chefs. Today they make sure the olives and all authentic ingredients are available to everyone.
- They are an extremely successful business having partnered up with different organisations and associations that all share similar goals of supporting the community in one way or another.
- The Belazu Foundation supports food and educational projects for children and families in UK and around the Mediterranean to promote education and healthy eating to inspire future generations. We are proud to work collaboratively with other partners and charities including The Zakoura Foundation, School Food Matters, Chefs in Schools, and more!

## L'ESCARGOT ANGLAIS

OWNERS: Anthony Vaughan and Richard “the snail man” Fishbourne

LOCATION: The Credenhill Snail Farm, Herefordshire

- Having enjoyed knowledge gained with over 25 years experience in snail propagation (heliculture) as Credenhill Snail Farm they now supply the finest naturally sourced Burgundy snails (*Helix pomatia*), the true Escargot.
- Located in Herefordshire, the snails are freshly cooked by them and sold either chilled or frozen according to a persons requirements. They cook their snails to enhance their rich delicious flavour in a carefully prepared herb stock so they are ready to eat or ready for further cooking according to preferences.



## FARMER TOM JONES

OWNERS: Tom Jones

LOCATION: Hereford

- Tom strictly uses native breeds, not only because they're better suited to the live on the land they originate from but also because they're tastier. The colder climate of the British Isles has led breeds to evolve a thicker skin and muscle etched with fat to keep them warm in the chilly winters, and as we should all know by now, fat is FLAVOUR.





## BEER RIFF BREWING

OWNERS: Rhys Pillia

LOCATION: BeerRiff Brewing, Pilot Wharf, Swansea SA1 1UN

- At the brewery we produce small beers on our 4bb brewhouse. We produce a range of beers from pale ales, lagers, porters and sours which pack in keg and cans which we can onsite.
- The taproom is situated on top of their brewery looking out over Swansea marina. They have 15 taps serving their beers that they brew on site and the best beers they can source from around the world.



## TENBY BREWING

OWNERS: James Alexander Beaven, Robert Faulkner, Hilary Dowdall

LOCATION: Tenby, Wales

- They have been brewing full flavoured independent beers since 2015 in the stunning town of Tenby.
- They produce a wide range of styles from their diverse core range to seasonal releases. Their beers are designed, brewed and packaged 100% by them in Tenby.
- Over 90% of their energy comes from renewables, with majority coming from their on-site solar array.



## N.D. JOHN

OWNER: Nick John

LOCATION: 90 Walter Road, Swansea SA1 4QF

- ND John Wine Merchants was first founded by Nick John in 1995.
- Based in Swansea and driven by a passion for great wine, they have dedicated years to discovering the world of flavours to bring you the best wines from around the world at the most competitive prices they can.



## PENDERYN

OWNERS: Richard Lewis

LOCATION: Their HQ, in Brecon Beacons (Bannau Brycheiniog) in South Wales. A second distillery opened in Llandudno (May 2021), and a third in Swansea Copperworks (June 2023)

- Penderyn Distillery – The Home of Welsh Whisky. Wales’ first whisky distillery in over 100 years, and pioneers in World Whisky.
- With investment, inspiration, hard work, attention to detail, the finest barley, expert female distillers and the best American oak bourbon casks, Penderyn Whisky has quickly gained a worldwide reputation for its range of whiskies, winning over 100 Double Gold/Gold/Masters awards en route.
- The village of Penderyn was chosen because of the site’s own supply of fresh natural spring water:

### Brecon Beacons Distillery

- The whisky spirit is married with water from the Brecon Beacons.
- Above ground during the Ice Age, ice floes covering Northern Europe had reached the latitude at which Penderyn Distillery lies c. 2.6 million years ago. On their retreating back to the Arctic, today’s landscape began to emerg.
- Penderyn also lies within the bounds of the Fforest Fawr National Geopark. There are only 100 Geoparks across the globe and they are administered by UNESCO as areas which exhibit ‘geological heritage of great significance.’

### Llandudno Lloyd St Distillery

- Water for this distillery comes from beneath the Great Orme Lighthouse.

### Swansea Copperworks Distillery

- Water from this distillery comes from the world famous Dan-yr-Ogof caves.



## DÀ MHÌLE

OWNERS: Savage-Onstwedder family (SAME GUYS AS CAWS TEIFI)

LOCATION: Ceredigion

- (Pronounced da-vee-lay) is an organic distillery based on their family farm in Ceredigion.
- They make a range of spirits that are inspired by our surroundings & environmental ethos and are testament to Welsh craftsmanship that puts their passion for quality and flavour at the heart of every bottle. Iechyd Da!
- Their farm & the surrounding land is at the centre of everything they do. It is where they get the wood from to heat the still and is the source of the spring water that creates their unique spirits.



## HEBRON WINES

OWNERS: Jemma Vickers and Paul Rolt

LOCATION: Hebron Vineyard, Lletty A, Hebron, Whitland,  
Carmarthenshire SA34 0XS Wales

- So our wines are the result of a natural fermentation spontaneously created by the yeasts picked up by the grapes in the vineyard. No sulphur washes, no pectolase or other feed enzymes for a winemaking laboratory born killer yeast, no acids, no synthetic or natural clarification products, filtration by gravity and time.
- Our goal is a Zero Zero wine, one with zero intervention in the vineyard and with zero intervention in the winery.
- Our vineyards are maintained using regenerative viticulture and agroforestry practices. Although this is not the easy option, we do not feel that the use of pesticide, herbicide, fungicide or indeed fertilizer is necessary to produce a quality grape. We want our grapes to taste of their vines natural experience here in the soils and climate of West Wales not of any additions we have made to it or to them. We feel secure that no synthetic petro-chemical based poisons can leach into the vine or soil and thus into the grape/wine. We strive to work within and in harmony with the ecosystem rather than attempting to radically alter and control it.



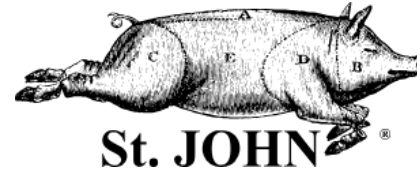


## ST. JOHN WINES

Owners: Fergus Henderson

Wine Maker: Benjamin

Location: La Livinière in the Minervois in South West France



- St. John's was opened in October 1994 by Trevor Gulliver, Fergus Henderson, and Jon Spiteri on the premises of a former bacon smoke-house. Under Henderson's guidance as head chef, St. John has specialised in "nose to tail eating", with a devotion to offal and other cuts of meat rarely seen in restaurants, often reclaiming traditional British recipes.
- As a result, St. John has developed a following amongst gastronomic circles: "chefs, foodies, food writers and cooks on sabbatical" and has won numerous awards and accolades.
- They had been buying from local winemakers in the Minervois for over fifteen years, and that is where they first met Benjamin.
- Benjamin is now their winemaker, a man of passion and talent. With him we bought second hand tanks and equipment, sometimes vinifying wines for others to help pay the costs of our little start-up. Eventually in 2013 they were ready to release their first wines, the 2011 vintage. It was worth the wait, Boulevard Napoleon was born!
- The village became the first "Cru" recognised in the Languedoc region in 1999. Set in the foothills of the Montagne Noir, its elevation and diversity of terroir and microclimate give La Livinière the ability to produce great and focused fruit and wonderful wines.
- When St. John purchased the winery, the building was ramshackle and had been used on and off for various things, just like the buildings which house their restaurants. They repaired the roof, windows, doors and more, and named the resulting wine after the old stone street sign on the building opposite: BOULEVARD NAPOLEON.

The background of the entire image is a dark, textured brick wall. The bricks are dark grey or black, and the mortar lines are a slightly lighter shade of grey, creating a repeating pattern across the entire frame.

# the shed

restaurant

[www.theshedsa1.com](http://www.theshedsa1.com)