



"We make natural products
in a natural way for people just like us"

Alison & David Lea-Wilson

The Halen Môn story begins on the Isle of Anglesey. David and Alison Lea-Wilson, the founders, fell in love with each other and with the Island while attending university nearby. They felt passionately about the land and the sea but needed work so they started growing and selling oysters. Later, they started a wholesale fish business and their enchantment with the sea continued to grow. In an effort to share this with others, they founded what was Wales' largest aquarium which educates and protects the incredibly diversity that can be found in the local waters.

At the aquarium they noticed that the notoriously finicky sea horses were absolutely thriving. As a species the sea horse is incredibly fragile and can only survive in the most perfect conditions. David and Alison began to suspect that the seawater in Anglesey was even more pure than they knew.

In 1997, David and Alison decided to experiment making their own salt by boiling a saucepan of Anglesey seawater. They watched the salt crystals form into perfect brilliant pyramids and knew that they had struck culinary gold; and Halen Môn was born.



David & Alison Lea-Wilson, Halen Môn Founders



Halen Môn Store in Anglesey



Best Anglesey Attraction 2015 Halen Môn Saltcote Facility



What makes the seawater of Anglesey so special?

High-tides wash over the surrounding land bringing in fresh mineral-rich seawater twice a day. The drastic tides also pass through mussel beds circling the coastline and the sandbanks of the Menai Strait, both of which act as organic filters removing pieces of seaweed and shells. These waters, property of the Queen, are so unique in quality that Halen Môn Sea Salt was recognized last year with the coveted Protected Designation of Origin (PDO) Certification. The PDO certification formally established Halen Môn Sea Salt as being a class of its own, a salt unlike any other.



David and Alison cherish Anglesey for its untouched beauty and are proud to act as conservationists for their home. The Halen Môn team is committed to sustainable, environmentally conscious production practices and have won awards for their innovative techniques. They recycle everything possible, support the use of energy efficient technology and re-purpose waste by-products whenever possible. For example the distilled water is sold to clean telescope lenses.



The 3 Salters - (from the left) Keith Granton, Gareth Jones, John Hamblett



How is Halen Môn Sea Salt made?

- **Seawater** from the open ocean, untouched by industry makes it's way into the Isle of Anglesey
- **Filtered 2x** through mussel beds along the coastline and the sandbanks of the Menai Strait
- **Salinity** tested by refractometer and when it's perfect a pipe moves seawater to the Halen Môn facility across the street *with special permission from the Queen who owns the foreshore*
- **Charcoal Filters** on site remove any traces of impurities
- **Heated** gently in a vacuum at a low boiling point which requires less energy
- **Hand Harvested** after water is evaporated and crystals are formed in shallow pans
- **Hand Packing** the salt; each pouch is marked with harvest date and packers' initials



Halen Mon Sea Salt: Celery Seeds, Chili & Garlic, Pure White, Roasted Garlic, and Smoked Oak