

VINS AU VERRE

Wines by the Glass

We choose wines to serve by the glass that are delicious & refreshing on their own & served as a beautiful aperitif or often specifically to accompany a variety of dishes on a menu that changes with the seasons. As such, you will find the wine chosen will adjust accordingly.

Pétillant

(6 oz.)

Crémant d'Alsace, Willm "Brut" NV	7.00
Clairette de Die, Carod "Tradition" NV	10.00
Crémant de Loire, Bouvet-Ladubay "Excellence" Brut Rosé NV	11.00
Champagne, Louis Roederer Brut NV	22.00

Les Blancs

(6 oz.)

Château Reynon "Cuvée de Louis" (Bordeaux) 2014	9.50
Ardeche, Louis Latour "Grand Ardeche" 2014	11.00
Vouvray, Domaine Pichot "Le Peu de la Moriette" 2015	12.50
Chablis, Domaine William Fèvre "Champs Royaux" 2015	13.00
Riesling, Sipp Mack "Tradition" 2015	13.00

Les Rouges

(6 oz.)

Côtes du Rhône-Villages, Mas de Boislauzon "Cuvée de Louis" 2014	9.50
Bordeaux Supérieur, Château Lauduc 2014	11.00
Julienas, Albert Bichot "Roche Granit" 2015	11.00
Chinon, Fabrice Gasnier "Graves" 2015	12.00
Bourgogne, Jacques Girardin "Vieilles Vignes" 2014	14.00
Languedoc, Domaine d'Aupilhac "Montpeyroux" 2013	15.00

Les Doux

(3 oz.)

Muscat de Beumes de Venise, Domaine Durban 2011	12.00
Pacherenc du Vic-Bilh, Château d'Aydie 2011	10.00
Sauternes, Château Graves 2010	11.00
Maydie, Château d'Aydie 2011	13.00

APÉRITIFS

Cocktail de Semaine Featured cocktail of the week	10.00
Kir White wine, crème de cassis	9.00
Kir Royale Sparkling wine, crème de cassis	9.00
Muscatini Muscat de Beumes de Venise, Vodka; served straight up	9.00
Pavot Rosé Cranberry juice, Cointreau, sparkling wine	8.50
Pernod Pastis Flavors of star anise, coriander and mint	7.00
Ricard Pastis from Marseille; star anise, licorice, herbs de Provence	7.00
Suze D'autrefois Gentian, bitters and citrus zest	5.00
Cocktail Maison St. Germain, white wine and soda water	9.95



PETIT LOUIS BISTRO

LES VINS

bonjour!

My list of Louis' cellar is comprised of a wide range of wines from all of the wine-producing regions of France that make sense to me with Louis' classic kitchen. From simple table wines to age-worthy & highly-complex Grand Crus each choice is made with specific situations in mind when entertaining guests as well as varying dishes, seasons & moods. Our staff is constantly trained in the use of our cellar & is very happy to assist you marrying menus & wines.

Bon Appétit
– Tony Foreman



SPARKLING

BIN tête de cuvée, vintage

THESE ARE CHAMPAGNE at their most specific and fine. The Lilbert-Fils (100c) and Guy Larmandier (130c) are two very different winemaking styles showing off the incredibly mineral and citrus fruit and incredible length that Cramant is known for.

100c	Champagne, Lilbert-Fils "Blanc de Blancs - Grand Cru à Cramant" NV	\$136.00
130c	Champagne, Guy Larmandier "Blanc de Blancs - Grand Cru à Cramant" NV	\$139.00
108Bc	Champagne, Egly-Ouriet "Blanc de Noirs" Grand Cru Brut NV	\$374.00
102c	Champagne, Moët & Chandon "Dom Perignon" Brut 2004	\$390.00
120c	Champagne, Louis Roederer "Cristal" Brut 2000	\$440.00

BIN non-vintage & other sparkling

THERE ARE A FEW GEMS from outside of Champagne - all of very high quality and finesse. The incredibly clean Crémant d'Alsace (102Bc) shows clarity and finesse in a light-bodied sparkler, ideal as an apertif. Bollinger "Special Cuvée" Brut NV (104Bc) is the opposite end of the sparkling spectrum - Rich, toasty, and deeply floral and structured. Ideal with the entire meal. Here you'll also find some of the smaller houses with distinctive styles in Champagne like Gonet-Médeville whose Blanc de Noirs (106c) is broad and moussey.

10c	Crémant d'Alsace, Willm Brut NV	\$28.00
110c	Bugey Montagnieu, Peillot Brut NV	\$36.00
102Bc	Crémant d'Alsace, Sipp Mack Brut NV	\$54.00
120c	Champagne, Deutz "Classic" Brut NV	\$90.00
99c	Champagne, Louis Roederer Brut NV	\$99.00
128Bc	Champagne, Veuve Fourny & Fils "Blanc de Blancs - Premier Cru" Brut Nature NV	\$99.00
106c	Champagne, Gonet-Medeville "Blanc de Noirs - Premier Cru" NV	\$105.00
106Bc	Champagne, Pol Roger "White Foil" Brut NV	\$115.00
104Bc	Champagne, Bollinger "Special Cuvée" Brut NV	\$155.00
128c	Champagne, Egly-Ouriet "Tradition" Grand Cru Brut NV	\$170.00
126c	Champagne, Egly-Ouriet "V.P." Grand Cru Extra Brut NV	\$223.00

BIN rosé

ROSÉ CHAMPAGNE is not necessarily sweeter than the other Champagne we offer. Two excellent producers that make a very dry style of rosé are Gonet-Medeville (126Bc) and Egly-Ouriet (104c).

14c	Crémant de Loire, Bouvet-Ladubay "Brut Rosé" NV	\$39.00
108c	Bugey-Cerdon, Patrick Bottex "La Cueille" NV	\$46.00
126Bc	Champagne, Gonet-Medeville Extra Brut NV	\$99.00
129c	Champagne, R. Pouillon Premier Cru "Rosé de Saignee" Brut NV	\$108.00
124c	Champagne, Henriot Brut NV	\$142.00
122Bc	Champagne, Gosset Brut NV	\$150.00
122c	Champagne, Rene Geoffroy Premier Cru "Millesime - Rosé de Saignee" Brut NV	\$156.00
104c	Champagne, Egly-Ouriet Grand Cru Brut NV	\$223.00

WHITE

WINES LISTED ON THIS PAGE are largely intended to be as an aperitif or for particular first courses. They are meant to be bright and light and delicately fruity without being sweet. Almost all have a very refreshing acidity. The *Moules au Safran* with fennel and Ricard has distinct anise flavors and is one of our most popular courses. An ideal wine for this dish is Côtes de Provence, Domaine Jacourette 2013 (907s).

BIN refreshing aperitif whites

306Bs	Picpoul de Pinet, Domaine Reine Juliette "Terres Rouges" 2015	\$22.00
406Cs	Muscadet Sèvre et Maine Sur lie Domaine de L'Aurière 2015	\$24.00
406s	Vin de France, Chenin Blanc, Patient Cottat 2013	\$26.00
984s	Entre-Deux-Mers Château Vignol 2015	\$26.00
900s	Côtes des Gascogne, Domaine des Cassagnoles "Reserve Selection" 2015	\$30.00
38s	Bordeaux, Château Reynon "Cuvée de Louis" 2014	\$36.00
907s	Côtes de Provence, Domaine Jacourette 2013	\$36.00
310s	Vire-Clessé, Pascal Bonhomme 2014	\$42.00
410s	Chablis "Les Pargues" Domaine Servin 2014	\$54.00

BIN clean, charming rosés & whites

Sancerre, Jean Max Roger 2014 (1004s) is a classic style of Sancerre – crisp and fruity at once, charming and mineral. An unusual wine in this group that is rare as well is Jurançon Sec, Charles Hours

"Cuvée Marie" 2012 (1044s) which is both more robust and has more acidity than any other wine in these groups. This is the white wine for when a first course consists of charcuterie and sheep's milk cheese and that sort of business.

944s	Graves, Chateau Gravelle-Lacoste 2014	\$30.00
1044s	Pic Saint Loup Rosé, Château de Lancyre "Le Rosé" 2015	\$40.00
371Bs	Pinot Blanc, Domaine Schoffit "Vieilles Vignes" 2012	\$45.00
1004s	Sancerre, Jean-Max Roger 2014	\$48.00
1046s	Bandol Rosé, Domaine La Bastide Blanche 2015	\$48.00
1002s	Vouvray Sec, Dom. Perrault-Jaudad "Les Grives Soûles"	\$50.00
302Bs	Sancerre, Cédric Bardin 2014	\$51.00
1044s	Jurançon Sec, Charles Hours "Cuvée Marie" 2012	\$60.00
980s	Bordeaux Blanc, Chateau Fonreud "Le Cygne" 2015	\$70.00
1020s	Sancerre, Domaine Delaporte "Silex" 2014	\$93.00

WHITE

DO NOT IGNORE THIS PAGE!

What *fruity whites* means are white wines with a vivid fruit character, apparent fruit charm but not sweet. Off dry is the polite way to say *has a little sugar* or *is a bit sweet*. Usually in France, these are all wines from Alsace and they can often handle white meat like pork and chicken with no difficulty and are absolutely fun to drink. There is also balancing acidity that keeps the wines from feeling cloyingly sweet.

BIN *fruity whites*

770g	Macon-Villages, Domaine Daniel Pollier 2015	\$30.00
406Bg	Macon-Milly-Lamartine, Domaine Christophe Cordier "Clos du Four" 2012	\$33.00
364g	Macon-Villages, Petit Chapeau 2014	\$36.00
410Bs	Côtes du Rhône, Domaine les Aphilanthos "Clémentia" 2014	\$36.00
388s	Bourgogne Tonnerre, Cameron "Sagara" 2014	\$38.00
389s	Coteaux du Languedoc, Château Paul Mas "Belleguette" 2012	\$40.00
1001g	Beaujolais Blanc, Chateau Thivin "Clos de Rochbonne" 2014	\$45.00
709g	Pouilly-Fuissé, Domaine Daniel Pollier 2014	\$46.00
80s	Vouvray, Domaine Pichot "Le Peu de la Moriette" 2015	\$50.00
96s	Riesling, Sipp Mack "Tradition" 2015	\$52.00
800s	Bandol, La Bastide Blanche 2013	\$52.00
368Bs	Riesling Grand Cru "Rosacker" Sipp Mack 2010	\$74.00
404s	Riesling Grand Cru "Saering" Dirlinger-Cadé 2010	\$82.00
500s	Riesling Grand Cru "Schlossberg" Dom. Weinbach 2015	\$91.00
804x	Condrieu, Patrick et Christophe Bonnefond "Côte Chatillon" 2014	\$95.00
1050Bs	Riesling Grand Cru "Rosacker" Sipp Mack 2008 (magnum)	\$195.00
989s	Graves, Château Pape-Clement 2004	\$225.00
906Bx	Pessac-Léognan, Domaine de Chevalier 2009	\$286.00

BIN *off-dry*

370s	Gewurztraminer, Sipp Mack "Tradition" 2013	\$48.00
366s	Pinot Gris, Sipp Mack "Tradition" 2013	\$54.00
410s	Pinot Gris, Albert Mann "Rosenberg" 2013	\$56.00
364Bs	Gewurztraminer, Dom. Weinbach "Reserve" 2015	\$62.00
386s	Gewurztraminer, Sipp Mack "Vieilles Vignes" 2012	\$66.00
386Bs	Gewurztraminer, Sipp Mack "Vieilles Vignes" 2014	\$66.00
405s	Pinot Gris Grand Cru "Osterberg" Sipp Mack 2008	\$74.00
308s	Pinot Gris Grand Cru "Osterberg" Sipp Mack 2011	\$80.00
380s	Pinot Gris "Ste Catherine" Domaine Weinbach 2015	\$98.00
400s	Muscat Grand Cru "Goldert" Domaine Zind-Humbrecht 2011	\$100.00
347s	Gewurztraminer Grand Cru "Vendages Tardive" Sipp Mack 2009	\$129.00

WHITE

BIN richer for fish & seafood

THESE ARE WHITES that are more tenor than baritone in character – meaning that they have the joy, the palate-drying power and the freshness that can complement fish & shellfish without some of the dark austerity that is part of the structure of whites that are built for white meat dishes and strong, fatty cheeses. Several producers of wines of great character and finesse lie in this group. Take a close look at the wines from Raveneau, Sauzet & Niellon.

97g	Ardèche, Louis Latour “Grand Ardèche” 2014	\$44.00
1028s	Chablis, Domaine Vincent Dampit 2015	\$44.00
40s	Chablis, Domaine William Fèvre “Champs Royaux” 2015	\$52.00
346s	Chablis, Domaine Long-Depaquit 2014	\$54.00
564g	Bourgogne Aligoté, Guy Amiot et Fils “Les Grands Champs” 2013	\$60.00
408Bs	Chablis 1er Cru “Vaillons” Domaine Servin 2014	\$66.00
1006s	Chablis 1er Cru “Les Forets” Domaine Servin 2014	\$68.00
586g	Pouilly-Fuissé, Chateau Fuissé, “Marie Antoinette” 2013	\$68.00
344Bs	Bouzeron, Domaine A. & P. Villaine 2014	\$69.00
403s	Savennières, Domaine des Baumard “Clos du Papillon” 2009	\$70.00
1026s	Chablis 1er Cru “Vaillons” Domaine Bachelier 2013	\$80.00
568g	Pouilly-Fuissé, Chateau Fuissé “Tête De Cru” 2013	\$87.00
828g	Saint Péray, Domaine du Tunnel “Cuvée Prestige” 2012	\$96.00
566g	Saint-Aubin 1er Cru en Remilly Domaine Vincent Prunier 2013	\$114.00
350g	Puligny-Montrachet, François Carillon 2012	\$133.00
384As	Chablis 1er Cru “Vaulorent” Dom. William Fèvre 2012	\$134.00
343g	Bourgogne Aligoté, Arnaud Ente 2012	\$137.00
384Bs	Chablis 1er Cru “Vaillons” Dauvissat 2012	\$150.00
560g	Puligny-Montrachet 1er Cu, François Carillon “Les Referts” 2013	\$150.00
520g	Puligny-Montrachet 1er Cu, François Carillon “Les Truffieres” 2013	\$150.00
386Cs	Blanc Fumé de Pouilly, Didier Dagueneau “Pur Sang” 2011	\$186.00
345g	Meursault 1er Cru “Charmes” Thierry & Pascale Matrot 2012	\$191.00
310Bg	Chassagne-Montrachet 1er Cru “Les Vergers” Domaine Niellon 2010	\$201.00
341Bs	Chablis Grand Cru “Les Clos” Domaine William Fèvre 2010	\$201.00
966Bs	Chablis 1er Cru “Monts Mains” Domaine François Raveneau 2008	\$205.00
402g	Puligny-Montrachet 1er Cru “Les Combettes” Vincent Girardin 2012	\$240.00
341s	Chablis Grand Cru “Les Clos” Domaine William Fèvre 2012	\$232.00
342g	Puligny-Montrachet 1er Cru “Les Combettes” Etienne Sauzet 2010	\$345.00
966Cs	Chablis Grand Cru “Valmur” Domaine François Raveneau 2011	\$450.00
562Bg	Puligny-Montrachet 1er Cru “Les Referts” Domaine Arnaud Ente 2014	\$630.00

WHITE

BIN richer for white meat & cheese

HERE ARE WHITES that I think of for density of material, firmness of structure and concise of character that can handle the richest jobs that you want white wine to be able to perform. I have several personal favorites here.

Montagny 1er Cru, Albert Bichot 2013 (348Cg) is Chardonnay from Burgundy that has richness and toasty oak favored by California fans. There is still great definition and real presence.

Hermitage, Domaine des Remizières "Cuvée Emilie" 2009 (844x) This is a wine entirely from Marsanne and a great vintage that is drinking in a beautiful place in its development. There's real power, layering of fruit, firmness and length that begs for the richest cooking.

Meursault Jean-Marie Bouzereau "Les Narvaux" 2013 (588Bg) is a great Meursault parcel from a great year for Meursault. Excellent length and definition make this rich wine a treat!

544g	Crozes-Hermitage, E. Guigal 2013	\$51.00
348g	Montagny 1er Cru, J.M. Boillot 2014	\$52.00
784Bg	Mercurey, Domaine Faiveley "Clos Rochette" 2011	\$60.00
724Bx	Châteauneuf du Pape Blanc, Domaine Berthet-Rayne "Cuvée Tradition" 2015	\$75.00
348Cg	Montagny 1er Cru, Albert Bichot 2013	\$90.00
1042g	Meursault, Domaine Bouchard "Les Clous" 2012	\$98.00
362g	Beaune 1er Cru "Clos St. Landry" Dom. Bouchard 2012	\$116.00
304g	Meursault Goutte d'Or 1er Cru, Louis Latour 2011	\$120.00
350Bg	Meursault "Les Clous" Domaine Vincent Prunier 2014	\$130.00
844x	Hermitage, Domaine des Remizières "Cuvée Emilie" 2009	\$160.00
588Bg	Meursault Jean-Marie Bouzereau "Les Narvaux" 2013	\$168.00
301s	Chablis Grand Cru "Les Preuses" Caves Dauvissat 2007	\$172.00
608Bg	Bourgogne Blanc, Domaine Arnaud Ente 2014	\$210.00
748g	Corton-Charlemagne Grand Cru, Domaine Rollin 2008	\$253.00
330Cg	Corton-Charlemagne Grand Cru, Louis Jadot 2013	\$255.00
966Ag	Corton-Charlemagne Grand Cru, Louis Jadot 2009	\$350.00
562g	Meursault, Domaine Arnaud Ente 2014	\$360.00
89Bx	Hermitage, Domaine J.L. Chave 2003	\$365.00
330Bg	Chevalier-Montrachet Grand Cru, Louis Latour 2013	\$740.00
966Bg	Montrachet Grand Cru, Lucien Le Moine 2004	\$880.00

RED

BIN charming fruity patio reds

HERE ARE OUR CANDIDATES FOR that slightly cool red to sip on a warm day and gaze at the lake. A completely charming wine from Pays du Gard, Élisabeth & François Jourdan "Cinsault" 2014 (828s) is a little too easy to drink with pace.

828s	Pays du Gard, Élisabeth & François Jourdan "Cinsault" Vieilles Vignes 2014	\$30.00
750s	Côtes du Rhône Villages, Domaine Roger Perrin "Cuvée Vieilles Vignes" 2014	\$40.00
808s	Côtes du Rhône Villages Cairanne, Domaine Alary "La Brunote" 2013	\$45.00

BIN crisp, light-medium bodied reds

I HAVE A FEW PETS IN this category. Beaujolais, Pierre-Marie Chermette "Cuvée Traditionelle" 2015 (1022s) is a joy to drink. 2015 is a spectacular year for Beaujolais, and Chermette is a great producer.

1041s	Beaujolais, Domaine Dupeuble 2015	\$32.00
584g	Bourgogne, Joeseph Drouhin "Laforêt" 2014	\$36.00
1022Bs	Beaujolais, Pierre-Marie Chermette "Cuvée Traditionelle" 2015	\$40.00
29g	Bourgogne, Jacques Girardin "Vieilles Vignes" 2014	\$58.00
504g	Maranges, "Vielles Vignes" Thierry & Pascale Matrot 2014	\$62.00

RED

BIN spicy sunny reds

THIS MIGHT BE THE MOST diverse category within this list organization. There are many varied terroirs and grapes represented from the Loire River to the Pyrénées and the Mediterranean. The commonality of the wines is in their vivid expression of fruit, spicy seasoning of said fruit and place in the hands of a talented grower. More directly, these wines are diverse and delicious. A couple to notice drinking at their peak...

Minervois, Clos Centeilles "La Livinière" 2009 (726x)
Bandol, Domaine Tempier "La Tourtine" 2011

822s	Corbières, Château La Condamine 2014	\$24.00
842s	Fronton, Château Coutinel 2009	\$28.00
811s	Pays d'Hérault, Château Paul Mas "Carignan Vieilles Vignes Savignac Vineyard" 2014	\$29.00
742s	Côtes du Rhône, Famille Lançon "La Solitude" 2014	\$30.00
32s	Côtes du Rhône-Villages, Mas de Boislauzon "Cuvée de Louis" 2014	\$36.00
769x	Madiran, Pierre Laplace 2013	\$36.00
730x	Minervois, Clos Centeilles "Campagne" 2010	\$37.00
788x	Lirac, Domaine du Clos de Sixte Alain Jaume & Fils 2013	\$38.00
790x	Lirac, Domaine de la Mordorée "Dame Rousse" 2014	\$38.00
844Bx	La Clape, Château Camplazens "La Réserve" 2013	\$40.00
704x	Minervois, Clos Centeilles "C Centeilles" 2009	\$42.00
17s	Chinon, Domaine Fabrice Gasnier "Les Graves" 2015	\$48.00
948x	Cahors, Crocus "L'Atelier" 2012	\$48.00
1040x	Languedoc, Château Paul Mas "Clos de Savignac" 2013	\$52.00
762x	Madiran, Château d'Aydie 2010	\$59.00
768x	Cote Catalans, Olivier Pithon "Le Pilou" 2011	\$60.00
98x	Languedoc, Domaine d'Aupilhac "Montpeyroux" 2013	\$60.00
808Bx	Madiran, Château d'Aydie 2009	\$75.00
848x	Madiran, Château d'Aydie 2007	\$79.00
848Bx	Bandol, Domaine Tempier "La Tourtine" 2011	\$139.00

RED

BIN medium bodied, earthy, gutsy

15g	Julienas, Albert Bichot "Roche Granit" 2015	\$44.00
1002Bg	Brouilly, Laurent Martray "Combiaty" 2013	\$52.00
548g	Bourgogne Rouge "Les Deux Terres" Thibault Liger-Belair 2014	\$54.00
702x	Crozes-Hermitage, Domaine des Remizières 2012	\$60.00
550Bg	Côte de Nuits-Villages, Albert Bichot 2012	\$66.00
726Bx	Saint Nicolas de Bourgueil, Yannick Amirault "Les Malgagnes" 2011	\$74.00
744Bx	Bourgueil, Yannick Amirault "La Petite Cave" 2011	\$74.00
1008g	Moulin-à-Vent, Thibault Liger-Belair "La Roche" 2012	\$89.00
508g	Pommard, Louis Latour 2010	\$105.00
590g	Nuits-St-Georges "Les Plateaux" Mongeard Mugneret 2014	\$120.00
710Ag	Vosne Romanée 1er Cru "Les Chaumes" A. & B. Rion 2010	\$165.00
582g	Vosne-Romanée 1er Cru "En Orveaux" Mongeard Mugneret 2014	\$174.00
580g	Nuits-St-Georges 1er Cru "Les St Georges" Thibault Liger-Belair 2011	\$180.00
510g	Vosne Romanée 1er Cru "Les Chaumes" A. & B. Rion 2011	\$180.00
720g	Nuits-St-Georges 1er Cru "Clos de Porrets" Dom. Henri Gouges 2012	\$190.00
503g	Nuits-St-Georges 1er Cru "Les Cailles" Bouchard 2010	\$204.00
962g	Morey-Saint-Denis 1er Cru "Les Blanchards" Hubert Lignier 2007	\$236.00
610Fg	Gevrey-Chambertin 1er Cru "Clos Saint Jacques" Louis Jadot 2009	\$278.00
326Cg	Échezeaux Grand Cru, Dom. Michel Noëllat et Fils 2005	\$285.00
326Dg	Clos Vougeot Grand Cru, Dom. Michel Noëllat et Fils 2005	\$300.00
326Eg	Chambertin Clos de Bèze Grand Cru, Frédéric Esmonin 2006	\$310.00
1048Bs	Brouilly, Domaine du Vissoux "Pierreux" 2012 (3L)	\$336.00
527g	Chambolle-Musigny 1er Cru "Les Cras" Méo-Camuzet 2011	\$350.00
540Bg	Nuit-St-Georges 1er Cru, Thibault Liger-Belair 2014	\$354.00
1049Bs	Fleurie, Domaine du Vissoux "Les Garants" 2012 (3L)	\$360.00
531g	Nuits-St-Georges 1er Cru "Aux Boudots" Méo-Camuzet 2011	\$360.00
542g	Vosne-Romanée 1er Cru "Les Chaumes" Méo-Camuzet 2011	\$360.00
326Gg	Clos des Lambrays Grand Cru, Domaine des Lambrays 2005	\$360.00
600g	Grands-Échezeaux Grand Cru Mongeard Mugneret 2014	\$411.00
326Hg	Clos Vougeot Grand Cru, Joseph Drouhin 2009	\$470.00
326lg	Clos Vougeot Grand Cru, Méo-Camuzet 2011	\$525.00
326Jg	Charmes-Chambertin Grand Cru, Claude Dugat 2005	\$720.00

RED

OPERATING INSTRUCTIONS

Bourgueil, Yannick Amirault “Les Grands Clos” 2012 (704x) To my taste, Yannick Amirault is the best producer of Cabernet Franc in the Loire Valley.

Chambertin Clos de Bèze Grand Cru, Frédéric Esmonin 2006 (326Eg) How this wine remains in the cellar is a mystery to me. It has always shown beautiful fruit and structure. Wonderful.

Clos Vougeot Grand Cru, Dom. Michel Noëllat et Fils 2005 (326D) has power. More muscle and masculinity than most expect Pinot Noir is capable of. At age twelve, it is beginning to show more authority. For rich dishes.

Nuits-St-Georges 1er Cru “Clos de Porrets” Dom. Henri Gouges 2012 (720g) 2012 is a perfect year for a great bottling of the Clos de Porrets Premier Cru which is packed with red & black fruits and has enough muscle to handle braised dishes like Louis’ shortribs.

Gevrey-Chambertin 1er Cru “Clos Saint Jacques”, Louis Jadot 2009 (610Fg) is fine, long and conservative in the best way.

Vosne-Romanée 1er Cru “Les Chaumes” Méo-Camuzet 2011 (542g) Here is Pinot of the highest character, layering and power with the spice and the freshness of the 2011 vintage. Jean-Nicolas Méo is one of those winemakers that we should perhaps consider credentialing as a Wizard.

Fleurie, Domaine du Vissoux “Les Garants” 2012 (3L) (1049Bs) The wine to have if you consider yourself an admirer of great beauty that possesses tremendous thirst. This is a single bottle that contains the volume of four 750ml bottles. For a large group having a varied menu that includes a few of our plump golden chickens carved at the table, this may be the ideal item.

RED

BIN medium-full bodied, fruity, spicy

751x	Beaumes de Venise, Dom. Fenouillet "Les Terres Blanches" 2014	\$40.00
728x	Vacqueyras, Alain Jaume & Fils "Grande Garrigue" 2014	\$45.00
830x	Domaine du Pégau "Plan Pégau" NV	\$50.00
826x	Gigondas, La Bastide Saint Vincent 2014	\$51.00
826Bx	Côtes du Rhône, Famille Perrin "Coudoulet de Beaucastel" 2014	\$52.00
1024x	Gigondas, Domaine du Gour de Chaulé 2011	\$60.00
770x	Châteauneuf du Pape, Domaine Grand Veneur 2012	\$65.00
602x	Châteauneuf du Pape, Domaine Tour St. Michel "Deux Sœurs" 2010	\$88.00
766Bx	Châteauneuf du Pape, Frederic et Daniel "Piedlong" 2012	\$90.00
820x	Châteauneuf du Pape, Bosquet des Papes 2014	\$95.00
787x	Châteauneuf du Pape, Domaine Tour St. Michel "Deux Sœurs" 2012	\$100.00
786x	Châteauneuf du Pape, Mas de Boislauzon 2012	\$110.00
846Bx	Châteauneuf du Pape, Domaine Pierre Usseglio 2012	\$112.00
360x	Châteauneuf du Pape, Domaine Olivier Hillaire 2011	\$115.00
764x	Châteauneuf du Pape, Dom. de la Charbonnière "Cuvée Mourres des Perdrix" 2010	\$138.00
802x	Châteauneuf du Pape, Domaine Charvin 2012	\$140.00
722x	Châteauneuf du Pape, Dom. de la Charbonnière "Cuvée Mourres des Perdrix" 2012	\$140.00
760Bx	Châteauneuf du Pape, Domaine de Marcoux 2011	\$144.00
706x	Châteauneuf du Pape, Domaine de Marcoux 2012	\$150.00
746Ax	Hermitage, Domaine des Remizières "Cuvée Emilie" 2009	\$180.00
902Fx	Châteauneuf du Pape, Domaine Charvin 2001	\$189.00
746x	Côte-Rôtie, Saint Cosme 2006	\$200.00
904Ax	Châteauneuf du Pape, Domaine du Pegau 2010	\$240.00
328Bg	Corton-Rognet Grand Cru, Domaine Chevalier 2005	\$275.00
328Cg	Corton Grand Cru "Les Rognets" Thibault Liger-Belair 2009	\$275.00
904Bx	Châteauneuf du Pape, Clos des Papes 2010	\$300.00
902Dx	Châteauneuf du Pape, Pignan "Réserve" 2007	\$305.00
902Cx	Châteauneuf du Pape, Clos des Papes 2009	\$325.00
902Gx	Châteauneuf du Pape, Henri Bonneau "Réserve des Célestins" 2001	\$798.00

RED

OPERATING INSTRUCTIONS

Gigondas seems to be a name recognized by many wine lovers these days. I think it's become more recognized over the last 10-20 years as guests have enjoyed the combination of generously proportioned lusty spicy fruit and typically very fair pricing that are the calling cards of this appellation. The Gigondas, Domaine du Gour de Chaulé 2011 (1024x) fulfills these characteristics and then some by being at an ideal time in its development.

Among the many Châteauneuf du Pape listed here are several 2011 vintage wines. This is a cooler year that is less tannic and more open and expressive as a younger wine than the denser 2012's or the classically structured 2010's. The 2011's also afford you more menu flexibility with their intense flavors yet modest structures. The wines to notice are...)

Domaine Olivier Hillaire 2011 (360x)

Domaine de Marcoux 2011 (760Bx)

The sisters at Domaine de Marcoux (760Bx) have always made beautiful wines that express the best characteristics of the year.

Châteauneuf du Pape, Domaine Pierre Usseglio 2012 (846x) is a great example of the dense fruit available for conscientious growers in 2012 and is a textbook Châteauneuf du Pape to choose if you are choosing one for the first time.

Please notice the Côte Rotie 2006 from Saint Cosme (746x) which shows complex and counter-intuitive aromatics from delicate flowers to hickory smoked red fruits and a dozen spices besides. While it is just beginning to show signs of development it retains much of its youthful, primary qualities and is simply delicious to drink right now and makes an ideal match for venison, pork and squab.

Corton-Rognet Grand Cru, Domaine Chevalier 2005 (328Bg) This is an almost secretly and powerfully masculine Pinot Noir that can easily handle the most intense fatty dish you could throw at it.

RED

BIN medium bodied, long, complex

THESE ARE WINES ALMOST ENTIRELY of Burgundy (Pinot Noir) that are driven by their red fruit character, charming aromatics and varied structures dependant upon the year's qualities and the terroir. The range of expressions from Aloxe-Corton, Bouchard 2012 (608Bg) with its punchy red fruit character begging for a *Steak Frites* to the slowly evolving, enormously more complex, reserved and long Pinot that is Corton-Grancey Grand Cru, Domaine Louis Latour 2002 (330Eg).

604Bg	Santenay, Vincent & Sophie Morey "Les Hâtes" 2014	\$64.00
610g	Saint-Romain, Alain Gras 2014	\$84.00
608Bg	Aloxe-Corton, Bouchard 2012	\$115.00
503Bg	Volnay-Santenots 1er Cru Thierry & Pascale Matrot 2014	\$135.00
126g	Coteaux Champenois, Rene Geoffroy "Cumières Rouge Millesime" 2006	\$144.00
550Bg	Volnay 1er Cru, Lucien Boillot "Les Caillerets" 2011	\$150.00
507g	Volnay 1er Cru "Les Fremiets" Domaine Faiveley 2010	\$170.00
330Eg	Corton-Grancey Grand Cru, Dom. Louis Latour 2002	\$175.00
522Bg	Volnay 1er Cru "Chevret" Nicolas Rossignol 2011	\$189.00
524g	Volnay 1er Cru "Les Fremiets" Dom. Joseph Voillot 2009	\$208.00
528g	Beaune-Grèves 1er Cru "L'Enfant Jesus" Bouchard 2010	\$210.00
524Bg	Volnay 1er Cru "Les Caillerets" Lucien Le Moine 2007	\$260.00
328Ag	Corton-Bressandes Grand Cru, Edmond Cornu & Fils 2005	\$264.00
326Ag	Corton Grand Cru "Le Rognet" B. Ambroise 2005	\$297.00

RED

BIN medium-full, rich, firm, complex

THIS GROUP IS LARGELY made up of wines from Bordeaux that are based on Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec & Petit Verdot and a few bottlings of Hermitage and Saint-Joseph that are 100% Syrah. In Bordeaux, it's important to know that 2010, 2009, 2005 were all stand out vintages for quality and ageability.

The wines from the other vintages that we list all have superb characteristics and are often excellent purchases because of the more mixed reputation of the vintages. 2006 had the misfortune of following the great 2005's - but some 2006's are equal or better than their famous siblings from 2005. Château Cos D'Estournel (Saint-Estèphe) 2006 (960D) shows beautifully at age ten and deserves its lofty status as a second growth.

942x	Zenith de Fourcas Dupré (Listrac-Médoc) 2012	\$39.00
92x	Château Lauduc (Bordeaux Supérieur) 2014	\$44.00
546s	Château Fourcas-Borie (Listrac-Médoc) 2011	\$56.00
964x	Les Fiefs de Lagrange (Saint-Julien) 2012	\$67.00
928x	Château de Sales (Pomerol) 2012	\$68.00
982x	Château Gontey (St-Emilion) 2010	\$77.00
106Bx	Les Pagodes de Cos (Saint-Estèphe) 2009 (375mL)	\$84.00
968Bx	Les Fiefs de Lagrange (Saint-Julien) 2010	\$86.00
926x	Château Lilian Ladouys (Saint-Estèphe) 2009	\$87.00
921x	Château Haut Plantey (St-Emilion) 2010	\$90.00
968x	Château De Pez (St-Estephe) 2012	\$100.00
922x	Château Clinet (Pomerol) 2013	\$175.00
746Bx	Hermitage, Delas "Domaine des Tourettes" 2011	\$195.00
960Cx	Château Beau-Séjour Bécot (Saint-Émilion) 2003	\$200.00
946x	Chateau Beauséjour (Saint-Émilion) 2012	\$233.00
960Bx	Château Clos Fourtet (Saint-Émilion) 2005	\$270.00
986x	Château Ducru Beaucaillou (Saint-Julien) 2012	\$305.00
960Dx	Château Cos D'Estournel (Saint-Estèphe) 2006	\$350.00
1050Bx	Château Beauséjour Bécot (Saint-Émilion) 2005(magnum)	\$480.00

RED

BIN full, complex, austere, evolved

WINES IN THIS GROUP are the wines of Bordeaux and Hermitage that are of the finest pedigree and all attain a certain reserve. Each wine seems to embody as its leading characteristic one of the three mentioned in the title of this section.

Château La Mission Haut-Brion (Pessac-Léognan) 1996 (320Mx) is an utterly profound example of an incredibly complex Bordeaux from a storied site.

Château Calon-Ségur (Saint-Estèphe) 1996 (320Kx) embodies the austere, reserved and powerful character of wines of another era.

Château Les Carmes Haut-Brion (Pessac-Léognan) 2000 (988x) is a wine that has evolved beautifully, showing many secondary characteristics in brilliant detail with the primary fruit characteristic more subdued in the background. Silky tannins are an additional benefit of this evolution.

988x	Château Les Carmes Haut-Brion (Pessac-Léognan) 2000	\$295.00
942Bx	Château Ducru-Beaucaillou (Saint-Julien) 2006	\$312.00
320Kx	Château Calon-Ségur (Saint-Estèphe) 1996	\$365.00
746Jx	Hermitage, M. Chapoutier "L'ermite" 1998	\$425.00
320Lx	Château Montrose (Saint-Estèphe) 1995	\$429.00
320Ex	Château Léoville-Las Cases (Saint-Julien) 2000	\$475.00
746Gx	Hermitage, Delas "Les Bessards" 2010	\$480.00
320Fx	Château Pichon-Longueville (Pauillac) 2000	\$575.00
320Ax	Vieux Château Certan (Pomerol) 2005	\$592.00
320Gx	Château Ducru-Beaucaillou (Saint-Julien) 2000	\$600.00
320Mx	Château La Mission Haut-Brion (Pessac-Léognan) 1996	\$775.00
320Hx	Château Haut-Brion (Pessac-Léognan) 2000	\$850.00
320Cx	Château Mouton Rothschild (Pauillac) 2001	\$997.00
320Nx	Château Ducru-Beaucaillou (Saint-Julien) 1982	\$1440.00
320Dx	Château Petrus (Pomerol) 2001	\$3000.00

BIN full bodied, ebullient highly decorated

This small pocket of special wines is the home of the famous and flamboyant – not just in name.

923x	Château la Violette (Pomerol) 2006	\$650.00
962Ex	Côte Rôtie, E. Guigal "La Mouline" 2007	\$887.00
962Fx	Côte Rôtie, E. Guigal "La Landonne" 2007	\$887.00

DESSERT

THE SWEET WINES from the Loire, like Vouvray and Quarts de Chaume are wines of sweet, citrusy intensity, balanced by substantial acidity. These are often wines for rich cheese and lighter fruit desserts.

The wines of Sauternes and Barsac are richer in texture and finish with a greater sweetness and can handle richer pastry.

The red sweet wines that we offer are ideal matches for chocolate and chocolate desserts.

BIN sparkling

16c	Clairette de Die, Carod "Tradition" NV	\$30.00
109c	Champagne, Moët & Chandon "Nectar Impérial" NV	\$130.00

BIN white

50s	Pacherenc du Vic Bilh, Château d'Aydie 2011	\$34.00
905s	Côteaux Du Layon, Château Soucherie 2008	\$50.00
908Bs	Jurançon, Charles Hours "Cuvée Uroulat" 2011	\$72.00
58s	Sauternes, Château Gravas 2010	\$88.00
983g	Vouvray Moelleux, Foreau "Domaine du Clos Naudin" 2009	\$115.00
351g	Vouvray Moelleux, Gaston Huet "Clos du Bourg" 1997	\$120.00
342Bg	Vouvray Moelleux, Gaston Huet "Le Mont" 1997	\$120.00
908Bs	Barsac, Château Coutet 2005	\$140.00
385g	Quarts de Chaume, Domaine des Baumard 2008	\$149.00
908Dx	Sauternes, Château Guiraud 2005	\$150.00
390Bs	Gewürztraminer S.G.N., Charles Koehly 2002	\$180.00
411s	Pinot Gris V.T., Zind-Humbrecht "Clos Jébsal" 2002 (375ml)	\$187.00
908Fs	Sauternes, Château d'Yquem 2005 (375mL)	\$1295.00

BIN red

52s	Maydie, Château d'Aydie 2011	\$56.00
842Bs	Banyuls, Mas Blanc "Rimage la Coume" 2003	\$95.00

