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 Appetit

– Tony Foreman

LES COCKTAILS, BIÈRES, & WHISKIES

Apéritifs

Kir Traditional crème de cassis, white wine	9.00
Kir Royale sparkling wine, crème de cassis	9.50
Muscatini Muscat de Beaumes-de-Venise, vodka; served up	9.00
Pavot Rosé cranberry juice, Cointreau, sparkling wine	8.50
Cocktail Maison St. Germain, white wine, soda water	9.95
Pernod pastis; flavors of star anise, coriander and mint	7.00
Ricard pastis - Marseille; star anise, licorice, herbes de Provençe	7.00

Bières

Erdinger, Germany, non-alcoholic	5.50
Amstel Light, Netherlands, light pale lager, 3.5%	5.50
Kronenbourg 1664, France, pale european lager, 5%	6.50
Warsteiner, Germany, pilsner, 4.8%	8.00
Grimbergen Blonde Ale, Belgium, abbey beer, 6.7%	8.00
Grimbergen Double Amber, Belgium, abbey beer, 6.7%	8.00
Unibroue La Fin du Monde, Canada, tripel/golden ale, 9%	9.00
Brasserie d'Achouffe Houblon, Belgium, ipa tripel, 9%	13.00
Brasserie d'Achouffe McChouffe, Belgium, brown ale, 8%	13.00
Brasserie Dupont Saison V.P., Belgium, farmhouse ale, 6.5%	14.00

Whisky Américain

Sagamore, rye	10.00
Knob Creek, Bourbon	10.00
Maker's Mark, Bourbon	11.00
Basil Hayden, Bourbon	14.00
Ri-1, rye	15.00
Blanton's, Bourbon	16.00
Booker's, Bourbon	18.00
Rock Hill Farms Single Barrel, Bourbon	18.00
Thomas H. Handy Sazerac, Rye	35.00

Whisky Écossais

Dewars	8.00
Johnnie Walker Red	8.50
Chivas Regal 12	11.00
Johnnie Walker Black 12	11.50
Glenmorangie 10, Highland	12.00
Ardbeg 10, Islay	12.00
Talisker 10, Skye	12.00
Glenlivet 12, Speyside	13.00
Dalwhinnie 15, Speyside	14.00
Balvenie Double Wood 12, Speyside	14.00
Laphroaig 10, Islay	15.00
Macallan 12, Speyside	15.00
Glenfiddich 15, Speyside	18.00

VINS AU VERRE

Wines by the Glass

We choose wines to serve by the glass that are delicious & refreshing on their own and 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.

Pétillants

	(6 oz.)
Crémant d'Alsace, Willm Blanc de Blancs Brut NV	10.00
Clairette de Die, Carod "Tradition" NV	10.00
Loire, Bouvet-Ladubay "Excellence" Brut Rosé NV	11.00
Champagne, Louis Roederer Brut "Premier" NV	20.00

Les Blancs

Muscadet Sévre-et-Maine Sur Lie, Domaine de l'Auriere 2015	8.50
Bordeaux Blanc, Château Reynon "Cuvée de Louis" 2014	9.50
Côtes du Rhône, Château Beauchêne "Grande Réserve" 2015	10.00
Mâcon-Solutré-Pouilly, Domaine Romanin 2014	10.00
Pinot Blanc/Auxerrois, Henry Fuchs 2015	11.50
Riesling, Sipp Mack "Tradition" 2015	13.00
Mâcon-Fuissé, Vincent Girardin "Les Vieilles Vignes" 2014	14.50
Chablis, William Fevre "Champs Royaux" 2015	15.00

Les Rouges

Corbières, Château la Condamine "Cuvée Tradition" 2014	8.00
Madiran, Laplace 2013	9.50
Julienas, Albert Bichot "Roche Granit" 2015	12.00
Côtes du Rhône-Villages, Mas de Boislauzon "Cuvée de Louis" 2014	12.00
Bordeaux Supérieur, Château Lauduc 2014	12.00
Lirac, Alain Jaume "Domaine du Clos de Sixte" 2014	13.00
Moselle, Château de Vaux "Les Hautes-Bassières Pinot Noir 2014	14.50
Listrac-Médoc, Château Fourcas-Borie 2011	19.50
Bourgogne Hautes Côtes de Nuits, Dominique Guyon "Les Dames de Vergy" 2011	20.00

Les Doux

	(3 oz.)
Pacherenc-du-Vic-Bilh, Château d'Aydie 2011	10.00
Muscat de Beaumes de Venise, Domaine de Durban 2014	11.00
Maydie, Château d'Aydie 2012	13.00
Banyuls, Domaine La Tour Vieille "Reserva" NV	15.00
Sauternes, Château Doisy-Védrines 2002	21.00

CHAMPAGNE & MOUSSEUX

Champagne

Champagne is not just the perfect apéritif or the wine of celebration – it happens to be extremely food-flexible with its freshness, lightness, great aromatic presence & vibrant acidity. Paul Bara "Grand Cru Bouzy" NV (Bin 308) is a beautifully rich & detailed Pinot-Noir driven cuvee. Ideal for rich fish dishes or even veal sweetbreads.

BIN Les Blancs

903c	Crémant d'Alsace, Willm "Blanc de Blancs" Brut NV	$40.00
318c	Bugey-Montagnieu, Frank Peillot Brut NV	$52.00
333c	Montlouis-sur-Loire, Francois Chidaine "Méthode Traditionnelle" Brut NV	$56.00
314c	Crémant d'Alsace, Sipp Mack Brut NV	$56.00
304c	Vouvray, Foreau Brut 2011	$64.00
907c	Champagne, Louis Roederer "Premier" Brut NV	$80.00
306c	Champagne, Veuve Fourny et Fils, Blanc de Blancs Premier Cru Vertus Brut NV	$85.00
312c	Champagne, Deutz "Classic" Brut NV	$90.00
302c	Champagne, Chartogne-Taillet "Sainte Anne" Merfy Brut NV	$99.00
301c	Champagne, André Jacquart, Blanc de Blancs Premier Cru "Experience" Brut NV	$100.00
310c	Champagne, Henriot "Souverain" Brut NV	$117.00
324c	Champagne, Guy Larmandier, Blanc de Blancs Grand Cru Cramant Brut NV	$129.00
308c	Champagne, Paul Bara Grand Cru Bouzy Brut NV	$132.00
305c	Champagne, Egly-Ouriet Premier Cru "Les Vignes de Vrigny" Brut NV	$135.00
313c	Champagne, Lilbert, Blanc de Blancs Grand Cru Cramant Brut NV	$138.00
315c	Champagne, Jacquesson "Cuvée No. 736" Extra Brut NV	$150.00
328c	Champagne, Bollinger "Special Cuvée" Brut NV	$155.00
300c	Champagne, Egly-Ouriet Grand Cru "Tradition" Brut NV	$169.00
325c	Champagne, Egly-Ouriet Grand Cru "V.P." Extra Brut NV	$221.00
316c	Champagne, Krug "Grande Cuvée" Brut NV	$300.00
303c	Champagne, Egly-Ouriet Grand Cru Brut 2006	$320.00
323c	Champagne, Egly-Ouriet Blanc de Noirs Grand Cru Brut NV	$372.00
320c	Champagne, Moët et Chandon "Dom Perignon" Brut 2004	$390.00
329c	Champagne, Louis Roederer "Cristal" Brut 2000	$440.00
322c	Champagne, Louis Roederer "Cristal" Brut 2004	$500.00
307c	Champagne, Louis Roederer "Cristal" Brut 2002	$520.00
837c	Champagne, Taittinger "Comtes de Champagne" Blanc de Blancs Brut 1999 (magnum)	$795.00
326c	Champagne, Salon, Blanc de Blancs "Le Mesnil" Brut 1996	$980.00
866c	Champagne, Moët et Chandon "Dom Perignon" Brut 2002 (magnum)	$1200.00

BIN Les Rosés

989c	Loire, Bouvet-Ladubay "Excellence" Brut NV	$44.00
321c	Crémant de Bourgogne, Michel Briday Brut NV	$46.00
311c	Champagne, J-M Sélèque Brut NV	$87.00
331c	Champagne, R. Pouillon & Fils Premier Cru "Rosé de Saignée" Brut NV	$108.00
330c	Champagne, Rene Geoffroy Premier Cru "Rosé de Saignée" Brut NV	$156.00
319c	Champagne, Henriot Brut NV	$160.00
327c	Champagne, Vilmart & Cie. Premier Cru "Cuvée Rubis" Brut NV	$171.00
309c	Champagne, Egly-Ouriet Grand Cru Brut NV	$219.00

BIN Le Rouge still red wine

509g	Coteaux Champenois, Rene Geoffroy "Cumières Millesime" 2006	$144.00

ALSACE ET JURA

Alsace

Alsace runs the flavor gamut – from very dry Pinot Auxerrois, to somewhat fruity Riesling, to relatively sweet Pinot Gris & Gewürztraminer. The careful balance in all of these wines makes them successful with a variety of dishes. Pay close attention to some of the growers in this section. They produce some of the highest quality white wines in France. Some very talented producers to notice are Sipp Mack, Albert Boxler, and Domaine Weinbach.

Alsace

BIN Les Blancs

182g	Gewurztraminer, Emile Beyer "Tradition" 2013	$39.00
132s	Chasselas, Schoffit "Vieilles Vignes" 2012	$45.00
906s	Pinot Blanc/Auxerrois, Henry Fuchs 2015	$46.00
122g	Gewurztraminer, Sipp Mack "Tradition" 2012	$49.00
920s	Riesling, Sipp Mack "Tradition" 2015	$52.00
198s	Pinot Gris, Sipp Mack "Tradition" 2013	$53.00
197s	Riesling, Sipp Mack "Vieilles Vignes" 2012	$54.00
118g	Gewurztraminer, Sipp Mack "Vieilles Vignes" 2012	$68.00
128g	Gewurztraminer, Domaine Weinbach "Réserve Personelle" 2015	$69.00
159s	Pinot Gris, Albert Boxler 2010	$78.00
207s	Riesling, Domaine Weinbach "Cuvée Laurence" 2013	$90.00
161s	Pinot Gris, Domaine Weinbach "Cuvée Ste. Catherine" 2015	$110.00
149g	Gewurztraminer, Sipp Mack "Vendanges Tardives Lucie Marie" 2015	$145.00

grand cru

108s	Riesling "Engelberg" Bechtold 2011	$63.00
173s	Pinot Gris "Rosacker" Sipp Mack 2012	$69.00
119s	Riesling "Osterberg" Sipp Mack 2012	$71.00
116s	Riesling "Osterberg" Sipp Mack 2010	$74.00
206s	Riesling "Rosacker" Sipp Mack 2010	$75.00
123s	Pinot Gris "Osterberg" Sipp Mack 2011	$81.00
213s	Riesling "Schlossberg" Domaine Weinbach 2015	$100.00
1232s	Muscat "Goldert" Domaine Zind-Humbrecht 2011	$100.00

BIN Le Rouge

939g	Moselle, Château de Vaux Pinot Noir "Les Hautes-Bassières" 2014	$58.00

Jura

BIN Le Blanc

208g	l'Etoile, Domaine de Montbourgeau 2013	$57.00

VALLÉE DE LA LOIRE

Loire Valley

Many of the most interesting & longest-lived whites in the world are from the lesser-known parts of the Loire Valley. The Sancerre by Cédrick Bardin 2014 (Bin 184) is stunning with classic herbaceous notes & focused, ripe fruit, it is perfect for white fish, chèvre & stronger vegetable dishes.

BIN Les Blancs

110s	Touraine, Domaine Bellevue Sauvignon Blanc 2016	$24.00
985s	Muscadet Sèvre et Maine Sur Lie, Domaine de l'Aurière 2015	$34.00
176s	Vouvray Demi-Sec, Château Moncontour 2012	$39.00
143s	Vouvray, Domaine Pichot "Domaine Le Peu de la Moriette" 2015	$42.00
140s	Pouilly-Fumé, Joseph Mellot "Domaine des Mariniers" 2014	$49.00
174s	Vouvray, Domaine Perrault-Jadaud "Les Grives Soûles" 2015	$50.00
184s	Sancerre, Domaine Cédrick Bardin 2015	$54.00
114s	Pouilly-Fumé, Domaine Cédrick Bardin 2014	$55.00
150s	Sancerre, Gérard Boulay "Chavignol" 2015	$56.00
178s	Sancerre, Jean-Max Roger "Cuvée C.M." 2014	$57.00
192s	Vouvray Demi-Sec, Foreau 2011	$83.00
112s	Blanc Fumé de Pouilly, Domaine Didier Dageneau "Pur Sang" 2013	$198.00

BIN Les Rouges

587s	Chinon, Domaine Gouron 2014	$46.00
769x	Bourgueil, Yannick Amirault "La Petite Cave" 2011	$72.00
528x	Saint-Nicolas-de-Bourgueil, Yannick Amirault "Les Malgagnes" 2011	$78.00
656x	Chinon, Charles Joguet "Clos de la Dioterie" 2009	$110.00

BIN Les Doux dessert wines

146s	Coteaux Du Layon, Domaine des Baumard "Clos de Sainte Catherine" 2008	$76.00
1161s	Coteaux Du Layon, Domaine des Baumard "Cuvée Paon" 2004	$76.00
1141s	Coteaux Du Layon, Domaine des Baumard "Clos de Sainte Catherine" 2007	$88.00
162s	Vouvray Möelleux, Foreau 2009	$100.00
166s	Vouvray Möelleux Gaston Huet "Clos du Bourg" 1997	$105.00
172s	Quarts de Chaume, Domaine des Baumard 2008	$150.00

BOURGOGNE
CÔTE de BEAUNE

BIN Les Blancs

121g	Bourgogne, Vincent Girardin "Cuvée Saint-Vincent" 2011	$60.00
187g	Bourgogne Aligoté, Guy Amiot et Fils "Les Grands Champs" 2013	$65.00
214g	Chassagne-Montrachet, Vincent Girardin "Vieilles Vignes" 2012	$122.00
135g	Meursault, Bouchard Père et Fils "Les Clous" 2012	$130.00
170g	Meursault, Vincent Prunier "Les Clous" 2014	$130.00
106g	Puligny-Montrachet, François Carillon 2012	$134.00
113g	Bourgogne Aligoté, Arnaud Ente 2012	$144.00
185g	Meursault, Domaine Jean-Marie Bouzereau "Les Narvaux" 2013	$168.00
1210g	Bourgogne, Arnaud Ente 2012	$180.00
109g	Bourgogne, Arnaud Ente 2014	$210.00
1140g	Meursault, Domaine des Comtes Lafon 2011	$219.00
1150g	Meursault, Arnaud Ente 2014	$345.00
1184g	Meursault, Arnaud Ente "Clos des Ambres" 2014	$390.00

premier cru

139g	Saint-Aubin "En Remilly", Vincent Prunier 2013	$105.00
188g	Meursault "Poruzots" Louis Latour 2011	$110.00
153g	Chassagne-Montrachet "La Maltroie" Louis Latour 2011	$112.00
219g	Beaune "Clos Saint-Landry" Bouchard Père et Fils 2012	$135.00
147g	Meursault "Goutte d'Or", Louis Latour 2011	$150.00
215g	Puligny-Montrachet "Les Truffières" Francois Carrillon 2013	$168.00
196g	Meursault "Clos Richemont", Henri Darnat 2013	$170.00
200g	Meursault "Charmes" Thierry et Pascale Matrot 2012	$191.00
189g	Chassagne-Montrachet "Les Vergers" Domaine Niellon 2010	$201.00
130g	Chassagne-Montrachet "Les Macherelles" Guy Amiot et Fils 2013	$225.00
101g	Chassagne-Montrachet "Clos Saint Jean" Guy Amiot et Fils 2011	$245.00
181g	Meursault "Les Charmes" Albert Bichot - Domaine du Pavillon 2013	$260.00
177g	Puligny-Montrachet "Les Combettes" Etienne Sauzet 2010	$345.00
1182g	Meursault "Goutte d'Or" Domaine des Comtes Lafon 2011	$413.00
1183g	Meursault "Charmes" Domaine des Comtes Lafon 2011	$476.00
1240g	Puligny-Montrachet "Champ-Gain" Arnaud Ente 2014	$630.00

grand cru

1149g	Corton-Charlemagne, Domaine Guyon 2009	$290.00
1178g	Corton-Charlemagne, Domaine Louis Jadot 2009	$350.00
1212g	Chevalier-Montrachet, Bouchard Père et Fils1997	$380.00
163g	Bâtard-Montrachet, J. M. Boillot 2009	$387.00
216g	Corton-Charlemagne, Domaine Rollin Père et Fils 2008	$445.00
1151g	Chevalier-Montrachet "Les Demoiselles" Domaine Louis Jadot 2004	$545.00
1115g	Montrachet, Lucien Le Moine 2004	$880.00
212g	Chevalier-Montrachet "Les Demoiselles" Domaine Louis Jadot 2010	$900.00

BIN Côte de Nuits Blanc

127g	Vougeot "Les Cras" Premier Cru, Domaine Bertagna 2013	$270.00

BOURGOGNE
CÔTE de BEAUNE

Côte de Beaune Red

Reds from the Côtes de Beaune share characteristically red fruits on the nose & palate, yet have very different mineral, textural & structural qualities. Wines from Beaune are firm with dark minerality, while Pommards & Volnays offer more generous textures. Cortons are the most dense, powerful & structured.

BIN Les Rouges

575g	Santenay, Vincent et Sophie Morey "Les Hâtes" 2014	$75.00
597g	Monthelie, Bouchard Père et Fils 2009	$80.00
444g	Saint-Romain, Alain Gras 2014	$90.00
430g	Pommard, Louis Latour 2010	$115.00
506g	Aloxe-Corton, Bouchard Père et Fils 2012	$120.00

premier cru

633g	Savigny-les-Beaune "Les Lavières" Domaine Louis Jadot 2010	$95.00
586g	Monthélie "Les Duresses" Bouchard Père et Fils 2012	$98.00
606g	Beaune "Clos de la Mousse" Bouchard Père et Fils 2010	$118.00
614g	Beaune "Vignes Franches - Clos des Ursules" Domaine Louis Jadot 2010	$150.00
1597g	Volnay "Clos des Chênes" Domaine Antonin Guyon 2009	$155.00
704g	Volnay "Les Caillerets", Dom. Lucien Boillot 2011	$175.00
626g	Volnay "Les Caillerets", Lucien Le Moine 2007	$181.00
634g	Volnay "Fremiets", Domaine Faiveley 2010	$185.00
679g	Volnay "Chevret", Nicolas Rossignol 2011	$189.00
530g	Volnay "Les Fremiets", Dom. Joseph Voillot 2009	$208.00
599g	Beaune "Grèves - L'Enfant Jesus" Bouchard Père et Fils 2010	$210.00
670g	Pommard "Les Pèzerolles" Domaine Joseph Voillot 2009	$223.00
1738g	Pommard "Grand Epenots", Lucien Le Moine 2009	$254.00
538g	Volnay "Les Santenots de Milieu" Arnaud Ente 2010	$390.00
553g	Volnay "Les Caillerets", Lucien Le Moine 2008	$398.00

grand cru

684g	Corton "Renardes", Capitain-Gagnerot 2005	$160.00
428g	Corton "Château Corton Grancey" Domaine Louis Latour 1999	$165.00
511g	Corton "Château Corton Grancey" Domaine Louis Latour 2002	$175.00
678g	Corton "Les Grandes Lolières" Capitain-Gagnerot 2005	$186.00
1703g	Corton "Renardes", Thibault Liger-Belair 2006	$210.00
1503g	Corton "Grèves", Domaine Louis Jadot 1999	$220.00
1734g	Corton "Bressandes", Lucien Le Moine 2009	$255.00
602g	Corton "Les Rognets", Domaine Chevalier 2005	$262.00
588g	Corton "Bressandes", Edmond Cornu & Fils 2005	$264.00
1653g	Corton "Les Rognets", Thibault Liger-Belair 2009	$296.00
677g	Corton "La Vigne Au Saint", Meo-Camuzet 2009	$572.00

BOURGOGNE
CÔTE de NUITS

Côte de Nuits Red

Pinot Noir drinkers prefer the black fruit
and greater power of the Côtes de Nuits.
Look to 2009 for flamboyance and
2005 Grand Crus for sheer power.

BIN Les Rouges

941g	Bourgogne Hautes Côtes de Nuits, Dominique Guyon "Les Dames de Vergy" 2011	$80.00
611g	Gevrey-Chambertin, Bouchard Père et Fils 2010	$110.00
665g	Chambolle-Musigny, A. & B. Rion "Les Echezeaux Vieille Vigne" 2010	$130.00
682g	Nuits-St-Georges, Domaine Robert Chevillon 2010	$158.00
686g	Gevrey-Chambertin, Claude Dugat 2006	$166.00
437g	Nuits-St-Georges, Domaine Robert Chevillon "Vieilles Vignes" 2011	$180.00

premier cru

617g	Gevrey-Chambertin "Les Champeaux" Philippe Leclerc 2010	$150.00
1526g	Nuits-St-Georges "Clos Des Porrets" Domaine Henri Gouges 2009	$171.00
537g	Nuits-St-Georges "Les St. Georges" Thibault Liger-Belair 2011	$180.00
672g	Vosne-Romanée "Les Chaumes", A. & B. Rion 2011	$185.00
630g	Nuits-St-Georges, "Les Roncières" Domaine Robert Chevillon 2009	$215.00
570g	Nuits-St-Georges "Les Chaignots" Domaine Robert Chevillon 2009	$215.00
442g	Nuits-St-Georges "Les Cailles" Domaine Robert Chevillon 2009	$228.00
629g	Nuits-St-Georges "Les Murgers" Domaine Bertagna 2009	$240.00
610g	Vougeot "Clos de la Perrière" Domaine Bertagna 2009	$240.00
698g	Nuits-St-Georges "Les Perrières" Domaine Robert Chevillon 2012	$258.00
531g	Morey-Saint-Denis "Les Sorbets" Albert Bichot 2013	$267.00
742g	Nuits-St-Georges "Les Saint-Georges" Domaine Robert Chevillon 2010	$275.00
548g	Gevrey-Chambertin "Clos Saint-Jacques" Louis Jadot 2009	$300.00
719g	Nuits-St-Georges "Les Didiers" Hubert Lignier 2009	$321.00
650g	Nuits-St-Georges "Les Perrières" Méo-Camuzet Frères et Soeurs 2011	$375.00
647g	Vosne-Romanée "Les Chaumes" Domaine Méo-Camuzet 2011	$395.00

grand cru

1755g	Échezeaux, Mongeard-Mugneret 2009	$190.00
744g	Chapelle-Chambertin, Domaine Louis Jadot 1996	$245.00
714g	Échezeaux, Mongeard-Mugneret 2006	$245.00
544g	Clos Vougeot, Michel Noëllat 2005	$260.00
758g	Clos des Lambrays, Domaine des Lambrays 2005	$308.00
591g	Chambertin-Clos de Bèze, Frédéric Esmonin 2006	$310.00
669g	Échezeaux, Michel Noëllat 2005	$351.00
663g	Clos Vougeot, Joseph Drouhin 2009	$470.00
564g	Clos Vougeot, Méo-Camuzet 2006	$575.00
825g	Clos des Lambrays, Domaine des Lambrays 2005 (magnum)	$639.00
666g	Clos Vougeot "Près Le Cellier" Domaine Méo-Camuzet 2009	$650.00

CHABLIS et BOURGOGNE SUD

Chablis

Look to the cool climate of Chablis for the perfect apéritif white – steely, mineral-driven & bone-dry.

BIN Les Blancs

156s	Bourgogne Tonnerre, Domaine Marc Cameron "Sagara" 2014	$40.00
105s	Chablis, Domaine Vincent Dampt 2015	$48.00
144s	Chablis, Jean-Marc Brocard "Vieilles Vignes de Sainte Claire" 2015	$59.00
949s	Chablis, William Fèvre "Champs Royaux" 2015	$60.00
145s	Chablis, Domaine Servin "Les Pargues" 2014	$64.00
191s	Chablis, Domaine Daniel-Etienne Defaix "Vieilles Vignes" 2011	$68.00

premier cru

210s	Chablis "Monts Mains", Francois Raveneau 2011	$270.00

grand cru

160s	Chablis "Les Preuses" Jean & Sébastian Dauvissat 2007	$165.00
209s	Chablis "Les Clos", Domaine William Fèvre 2012	$232.00
125s	Chablis "Valmur", Francois Raveneau 2011	$450.00

Mâconnais et Côte Chalonnaise

BIN Les Blancs

165g	Mâcon-Fuissé, Domaine Daniel Pollier 2014	$33.00
902g	Mâcon-Solutré-Pouilly, Domaine Romanin 2014	$40.00
171g	Mâcon-Milly-Lamartine, Christophe Cordier "Clos du Four" 2012	$42.00
154g	Viré-Clessé, Pascale Bonhomme 2014	$45.00
203g	Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon 2014	$51.00
115g	Bouzeron, Domaine A&P de Villaine 2014	$55.00
912g	Mâcon-Fuissé, Vincent Girardin "Les Vieilles Vignes" 2014	$58.00
158g	Montagny Premier Cru, J.M. Boillot 2014	$60.00
175g	Pouilly-Fuissé, Domaine Cordier Père et Fils "Vieilles Vignes" 2013	$65.00
129g	Pouilly-Fuissé, J.J. Vincent "Marie-Antoinette" 2013	$68.00
157g	Pouilly-Fuissé, Domaine J.A. Ferret 2014	$87.00
218g	Pouilly-Fuissé, Château Fuissé "Tête de Cru" 2013	$90.00

BEAUJOLAIS et SAVOIE

Beaujolais

Gamay Beaujolais is a youthful, exuberant grape that produces grape-y, gulpable reds. You cannot find a better match for some of Petit Louis' classic dishes. Try the Whole Roasted Chicken, Pâté, or Duck Leg Confit with these fruity, generous wines.

Beaujolais is also a surprisigly apt match for ticky dishes like soups, salads, and egg dishes.

BIN Les Blancs

117g	Beaujolais Blanc, Château Thivin "Clos de Rochebonne" 2014	$52.00
202s	Chignin-Bergeron, André et Michel Quenard "Les Terrasses" 2011	$66.00

BIN Les Rouges

593s	Beaujolais-Villages, Château Gaillard 2014	$31.00
447s	Beaujolais-Villages, Domaine des Hospices Civils de Lyon 2014	$33.00
540s	Chiroubles, Domaine du Petit Puits 2014	$39.00
508s	Coteaux Bourguignons, Maison Roche de Bellene "Cuvée Terroir" 2014	$40.00
424s	Beaujolais-Villages, Château de Lavernette 2014	$44.00
735s	Brouilly, Château Thivin "Reverdon" 2015	$47.00
944s	Julienas, Albert Bichot "Roche Granit" 2015	$48.00
601s	Bourgogne Gamay, Thibault Liger-Belair "Les Deux Terres" 2014	$52.00
1552s	Moulin-à-Vent, Thibault Liger-Belair "Vieilles Vignes" 2012	$84.00
518s	Moulin-à-Vent, Thibault Liger-Belair "La Roche" 2012	$105.00

HISTOIRE

"IT WAS ONE OF THE TWO RELIGIOUS EATING EXPERIENCES OF MY LIFE"

Petit Louis Bistro offers a Parisian bistro style environment in the Northern section of Baltimore City. Drawing on their personal enjoyment of similar venues throughout France, Tony & Cindy created a food and atmosphere combination which they knew Baltimore was lacking. The concept of a bistro is certainly not a new idea, but its classic definition is fairly unrealized in our culture. For hundreds of years, bistros in France have been the daily gathering spots for locals to eat, drink, socialize, celebrate, catch up on what's new in the village, or just enjoy at any time of the day. A similar role can be seen in the traditional pubs of Great Britain & trattorias in Italy.

As a local venue, a bistro's function is not unlike that of an adjunct courthouse, boardroom, or church, oftentimes serving the community decisions more effectively for the presence of food, drink & familiar lively surroundings.

Perhaps what will most distinguish a bistro here from typical "restaurants" is its ability to be many types of restaurants in one location. Most Baltimore natives have an automatic answer for where they'd go to enjoy a sandwich and a beer, a different answer for a casual dinner, and yet another for a seven course "occasion" dinner. This is not surprising considering the specialization of restaurants to which our culture has become accustomed. A bistro operating in true style would be an easy choice for all the above dining styles, as well as everything in between; it specializes in food & atmosphere without rules, limitations or requirements.

To put it simply, during Tony & Cindy's trip to the Granddaddy of all bistros, Chez L'Ami Louis in Paris (note the name), their experience there was ALL ABOUT THE FOOD. To be sure, the service there is extremely charismatic & knowledgeable, & the wine list is quite good, but you quickly realize that inside those doors, Food is King. Anything getting between the food & its consumption is quickly remedied without hesitation or apology. Every customer is expected to Eat A Lot, because it does not get any better or more basic than what they do there. When Tony & Cindy were introduced to the restaurant, they found the menu was handwritten on blank white paper – obviously without too much concern for neatness – & run through a copier; the table was tiny, & they still don't know how it sufficed; the chairs were fairly uncomfortable; the walls were not dirty but had not been tended to for at least thirty years; coats were kindly taken & then carelessly tossed onto a shelf above heads; the only clock was clogged with gout & hadn't worked for generations; the rest room was physically challenging to reach & to use; the room was stifling hot & other guests were smoking constantly. This would surely register as shocking to many American diners, but the effect yielded an outrageous level of character.

The overriding mentality there was obvious:

"Who cares what's on the walls, or how tiny the table is, when the food is this good?"

Whereas L'Ami Louis has evolved into Michelin 3-Star food in dilapidated structure, Tony & Cindy have painstakingly created a physical environment to achieve just such an attitude, for you, as our customer.

DESIGNED BY ERIN NELSON

CÔTES du RHÔNE SEPTENTRIONALES

Northern Rhône

Whites from the Northern Rhône Valley are rich in texture with unusual, exotic flavors. Reds from the Northern Rhône come in a wide range of styles, from light-hearted St. Joseph to rich, soulful Côte-Rotie, to power-hitting Hermitage.

BIN Les Blancs

168s	Ardèche IGP, Louis Latour "Grand Ardèche Chardonnay" 2014	$42.00
180g	Saint-Joseph, Stéphane Montez Domaine du Monteillet 2014	$76.00
141g	Condrieu, Patrick et Christophe Bonnefond "Côte Chatillon" 2014	$104.00
183g	Hermitage, Domaine des Remizières "Cuvée Emilie" 2009	$160.00
103x	Hermitage, Domaine J.L. Chave 2002	$365.00
102x	Hermitage, Domaine J.L. Chave 2003	$365.00
1179x	Hermitage, Domaine J.L. Chave 2007	$425.00

BIN Les Rouges

595x	Crozes-Hermitage, Domaine des Remizières 2012	$62.00
612x	Crozes-Hermitage, Domaine Michelas-St. Jemms "La Chasselière" 2014	$70.00
741x	Saint-Joseph, Maison Nicolas Perrin 2012	$70.00
712x	Côte Rôtie, Saint Cosme 2006	$200.00
1692x	Hermitage, Tardieu-Laurent 2001	$205.00
1426x	Hermitage, Domaine J.L. Chave 2001	$351.00
515x	Hermitage, Delas "Les Bessards" 2010	$475.00
1849x	Côte Rôtie, E. Guigal "La Landonne" 2000	$650.00
1539x	Ermitage, Chapoutier "L'Méal" 1999	$825.00

BIN Le Doux sweet sparkling wine

922c	Clairette de Die, Carod "Tradition" NV	$30.00

CÔTES du RHÔNE-VILLAGES

Côtes du Rhône

These modest wines from excellent growers offer good, fruit-driven examples of their vintages. Great quality & value are often available at a relatively modest price from Lirac & the Côtes-du-Rhône-Villages.

Les Blancs

BIN		
169s	Côtes du Rhône, Famille Perrin "Réserve" 2015	$24.00
131s	Côtes du Rhône, Domaine les Grands Bois 2014	$35.00
945s	Côtes du Rhône, Château Beauchêne "Grande Réserve" 2015	$40.00

Les Rouges

BIN		
623s	Côtes du Rhône, Domaine Grand Veneur "Réserve" 2015	$22.00
621s	Côtes du Rhône, E. Guigal 2012	$28.00
504s	Côtes du Rhône, Famille Lancon "La Solitude" 2014	$30.00
740s	Côtes du Rhône Villages Plan de Dieu, Domaine Rose Dieu 2014	$39.00
572s	Côtes du Rhône Villages Laudun, Château de Marjolet "Cuvée Tradition" 2014	$40.00
736x	Vin de France, Domaine Pégau "Plan Pégau" NV	$41.00
592x	Côtes du Rhône Villages, Domaine Roger Perrin "Cuvée Vieilles Vignes" 2014	$42.00
503x	Lirac, Domaine de la Mordorée "La Dame Rousse" 2014	$44.00
646x	Côtes du Rhône, J.L. Chave Selection "Mon Coeur" 2014	$47.00
998x	Côtes du Rhône Villages, Mas de Boislauzon "Cuvée de Louis" 2014	$48.00
438x	Lirac, Domaine La Rocalière "La Classique" 2013	$50.00
986x	Lirac, Alain Jaume "Domaine du Clos de Sixte" 2014	$52.00
724x	Rasteau, Domaine Chamfort 2014	$53.00
536x	Côtes du Rhône, Famille Perrin "Coudoulet de Beaucastel" 2014	$61.00
427x	Gigondas, Domaine du Gour de Chaulé "Cuvée Tradition" 2013	$69.00

Le Doux sweet wine

BIN		
908s	Muscat de Beaumes-de-Venise, Domaine de Durban 2014	$42.00

CHÂTEAUNEUF du PAPE

Châteauneuf du Pape

I drink (note: drink, not taste, think about, ponder over, etc) more Châteauneuf du Pape than anything else. Why? For satisfaction, complexity, interest, flexibility with food and a large window of drinkability, a good Châteauneuf du Pape is hard to beat.

BIN Les Blancs

211s	Domaine Pierre Usseglio 2013	$59.00
137g	Domaine Berthet-Rayne 2015	$84.00
133g	Château de Beaucastel 2010	$180.00
1223g	Château Rayas "Réservé" 2008	$417.00

BIN Les Rouges

2012

505x	Domaine Grand Veneur	$75.00
521x	Domaine de la Charbonnière	$103.00
689x	Domaine Pierre Usseglio	$112.00
671x	Mas de Boislauzon	$114.00
519x	Domaine de la Charbonnière "Cuvée Mourres des Perdrix"	$136.00
661x	Domaine Charvin	$138.00
636x	Domaine de Marcoux	$153.00
589x	Château de Beaucastel	$221.00
645x	Domaine du Pegau "Cuvée Réservée"	$240.00

2011

709x	Domaine de Ferrand	$98.00
716x	Domaine Pierre Usseglio	$113.00
502x	Domaine La Roquète "Piedlong"	$120.00
547x	Domaine Charvin	$138.00
745x	Domaine Vieux Télégraphe "La Crau"	$140.00
569x	Domaine du Pegau "Cuvée Réservée"	$238.00

CHÂTEAUNEUF du PAPE

2010

700x	Mas de Boislauzon	$99.00
675x	Domaine Tour Saint-Michel "Cuvée des Deux Soeurs"	$105.00
680x	Domaine de la Consonniere	$102.00
571x	Domaine de la Charbonnière	$110.00
715x	Domaine Olivier Hillaire "Classique"	$111.00
555x	Domaine de la Charbonnière "Cuvée Mourres des Perdrix"	$138.00
703x	Domaine de la Charbonnière "Vieilles Vignes"	$138.00
697x	Domaine de Cristia "Renaissance"	$180.00
576x	Domaine Vieux Télégraphe "La Crau"	$180.00
574x	Château de Beaucastel	$225.00
756x	Mas de Boislauzon "Tintot"	$235.00
513x	Domaine du Pegau	$240.00
535x	Domaine Pierre Usseglio "Cuvée de Mon Aïeul"	$258.00
517x	Clos des Papes	$300.00
831x	Domaine du Pegau (magnum)	$489.00
718x	Domaine Pierre Usseglio "Réserve des Deux Frères"	$530.00

2009

551x	Bosquet des Papes "Chante le Merle"	$198.00
683x	Mas de Boislauzon "Tintot"	$216.00
1600x	Domaine de Marcoux "Vieilles Vignes"	$400.00
559x	Domaine Pierre Usseglio "Réserve des Deux Frères"	$555.00
1850x	Henri Bonneau "Réserve des Célestins"	$766.00

2008

1533x	Pignan "Réservé"	$300.00
529x	Château Rayas "Réservé"	$496.00

2007

833x	Domaine de la Charbonnière "Cuvée Mourres des Perdrix" (magnum)	$300.00
624x	Pignan "Réservé"	$305.00
839x	Domaine du Pegau "Cuvée da Capo" (3L)	$4050.00

2006

649x	Domaine de la Mordorée "La Reine des Bois"	$222.00
450x	Château Rayas "Réservé"	$385.00
855x	Domaine du Pegau "Cuvée Réservée" (3L)	$1200.00

2005 and Before

1675x	Domaine Vieille Julienne "Réserve" 2005	$912.00
651x	Mas de Boislauzon "Cuvée du Quet" 2004	$128.00
1550x	Château Rayas "Réservé" 2004	$420.00
771x	Henri Bonneau "Réserve des Célestins" 2001	$810.00
596x	Domaine Vieille Julienne "Réserve" 1998	$390.00

BORDEAUX

BIN Les Blancs

195s	Château Graville-Lacoste (Graves) 2014	$35.00
924s	Château Reynon "Cuvée de Louis" 2014	$38.00
164s	Château La Roche Saint Jean 2015	$42.00
190s	Domaine de Chevalier (Pessac-Léognan) 2009	$220.00
167s	Château Pape-Clement (Pessac-Léognan) 2004	$260.00

BIN Les Rouges

2014

943s	Château Lauduc (Bordeaux Supérieur)	$50.00

2012

707s	Château du Haut Queray	$30.00
620s	Château La Fon du Berger (Haut-Médoc)	$33.00
708s	Neipperg Collection	$41.00
622x	Château de Sales (Pomerol)	$74.00

2011

969x	Château Fourcas-Borie (Listrac-Médoc)	$78.00

2010

603x	Château Gontey (Saint-Émilion)	$87.00
710x	Les Fiefs de Lagrange (Saint-Julien)	$90.00
613x	Croix de Beaucaillou (Saint-Julien)	$155.00
446x	Château Malartic-Lagraviere (Pessac-Léognan)	$158.00
561x	Château Durfort-Vivens (Margaux)	$159.00
522x	Les Pagodes de Cos (Saint-Estèphe)	$175.00
527x	Château d'Armailhac (Pauillac)	$177.00
507x	Château d'Issan (Margaux)	$210.00
520x	Château Clinet (Pomerol)	$366.00
826x	Château Branaire-Ducru (Saint-Julien - magnum)	$525.00
433x	Château Ducru-Beaucaillou (Saint-Julien)	$639.00

2009

717x	Château Gombaude-Guillot (Pomerol)	$123.00
565x	Château La Fleur Morange (Saint-Émilion)	$152.00
594x	Château Beau-Séjour Bécot (Saint-Émilion)	$156.00
615x	Château Rouget (Pomerol)	$160.00
640x	Clos Dubreuil (Saint-Émilion)	$195.00
616x	Château Grand-Puy-Lacoste (Pauillac)	$201.00
618x	Château Troplong Mondot (Saint-Émilion)	$312.00
635x	Château Beausejour-Duffau (Saint-Émilion)	$384.00
827x	Château Durfort-Vivens (Margaux - magnum)	$410.00
743x	Château Pontet-Canet (Pauillac)	$413.00
828x	Pavillon Rouge du Château Margaux (Margaux - magnum) 2009	$900.00

2008

580x	Château Beau-Séjour Bécot (Saint-Émilion)	$150.00
583x	Château Malescot St. Exupery (Margaux)	$155.00
1602x	Château Cheval Blanc (Saint-Émilion)	$1500.00

2007

706x	Château Beau-Séjour Bécot (Saint-Émilion)	$150.00

2006

525x	Fugue de Nenin (Pomerol)	$85.00
691x	Château Louis (Saint-Émilion)	$115.00
439x	Château Montrose (Saint-Estèphe)	$245.00
441x	Château Cos d'Estournel (Saint-Estèphe)	$295.00
443x	Château Ducru-Beaucaillou (Saint-Julien)	$295.00
761x	Château La Violette (Pomerol)	$650.00

BORDEAUX

2005

641x	Château Simard (Saint-Émilion)	$98.00
425x	Château Haut-Bergey (Pessac-Léognan)	$146.00
705x	Château Beau-Séjour Bécot (Saint-Émilion)	$215.00
690x	Château Grand-Puy-Lacoste (Pauillac)	$240.00
434x	Château Clos Fourtet (Saint-Émilion)	$270.00
436x	Château Clinet (Pomerol)	$320.00
435x	Château Pichon Longueville - Comtesse de Lalande (Pauillac)	$360.00
431x	Château Pichon Longueville - Baron (Paulliac)	$495.00
432x	Vieux Château Certan (Pomerol)	$550.00

2004

1429x	Château Sociando-Mallet (Haut-Médoc)	$140.00
1545x	Château Pichon Longueville - Comtesse de Lalande (Pauillac)	$285.00
590x	Château La Mission Haut-Brion (Pessac-Léognan)	$595.00

2003

562x	Château Giscours (Margaux)	$225.00
1685x	Château Cos d'Estournel (Saint-Estèphe)	$460.00

2001

1451x	Château Beausejour-Duffau (Saint-Émilion)	$196.00
750x	Château Canon-la-Gaffelière (Saint-Émilion)	$295.00
752x	La Mondotte (Saint-Émilion)	$495.00

2000

753x	Château Haut-Bergey (Pessac-Léognan)	$185.00
1757x	Clos de l'Oratoire (Saint-Émilion)	$240.00
762x	Clos de Dubreuil (Saint-Émilion)	$260.00
763x	Clos de Sarpe (Saint-Émilion)	$320.00
619x	Château Pontet-Canet (Pauillac)	$360.00
695x	Château Les Carmes Haut-Brion (Pessac-Léognan)	$385.00
764x	Château Calon-Ségur (Saint-Estephe)	$450.00
608x	Château Pavie Macquin (Saint-Émilion)	$470.00
765x	Château Léoville-Las Cases (Saint-Julien)	$475.00
754x	La Mondotte (Saint-Émilion)	$595.00
546x	Château Montrose (Saint-Estèphe)	$700.00
731x	Château Ducru-Beaucaillou (Saint-Julien)	$868.00

1999 and Before

1751x	Château Troplong Mondot 1998 (Saint-Émilion)	$285.00
767x	Château Calon-Ségur 1996 (Saint-Estèphe)	$365.00
1766x	Château Leoville-las-Cases 1995 (Saint-Julien)	$425.00
721x	Château Montrose 1995 (Saint-Estephe)	$438.00
1748x	La Mondotte 1998 (Saint-Émilion)	$460.00
1753x	La Mondotte 1999 (Saint-Émilion)	$525.00
874x	Château Calon-Ségur 1995 (Saint-Estèphe - magnum)	$935.00
545x	Château L'Evangile 1990 (Pomerol)	$980.00
1851x	Château Haut-Brion 1986 (Pessac-Léognan)	$1325.00
734x	Château Ducru-Beaucaillou 1982 (Saint-Julien)	$1440.00
542x	Château Latour 1995 (Pauillac)	$1614.00
829x	Château La Mission Haut-Brion 1996 (Pessac-Léognan - magnum)	$1800.00

BIN Les Doux dessert wines

919s	Château Doisy-Védrines (Sauternes) 2002 (750ml)	$95.00
746s	Château Villefranche (Sauternes) 2011 (750ml)	$115.00
1120s	Château d'Yquem (Sauternes) 2005 (375mL)	$1295.00

SUD-OUEST

Sud-Ouest

Cahors & Madiran are two of the most important wines of the middle ages. In fact, Clos de Gamot is the oldest documented wine producing estate in France. The Jouffreau family has been producing wine since 1100 or the age of Charlemagne.

BIN Les Blancs

151s	Côtes de Gascogne, Domaine des Cassagnoles "Reserve Selection Cuvée Gros Manseng" 2015	$38.00
104s	Jurançon, Charles Hours "Cuvée Marie" 2012	$54.00

BIN Les Rouges

501s	Cahors, Clos La Coutale	$32.00
980s	Madiran, Laplace 2013	$38.00
637s	Cahors, Paul Bertrand, Crocus "L'Atelier" 2012	$48.00
627x	Madiran, Château d'Aydie 2009	$80.00
722x	Madiran, Château d'Aydie 2001	$99.00
830x	Madiran, Château d'Aydie 2010 (magnum)	$150.00

BIN Les Doux dessert wines

905s	Pacherenc du Vic Bilh, Château Château d'Aydie 2011 (500ml)	$34.00
918s	Maydie, Château d'Aydie 2012 (500ml)	$56.00
138s	Jurançon, Charles Hours "Cuvée Uroulat" 2011	$75.00

VINS MEDITERRANÉENS

BIN Les Blancs

194s	Côteaux du Languedoc, Château Paul Mas "Belluguette" 2012	$46.00
152s	Bandol, La Bastide Blanche 2013	$54.00

BIN Les Rosés

111s	Bandol, La Bastide Blanche 2015	$50.00
204s	Cotes de Provence, Clos Cibonne Tibouren "Cuvée Tradition" 2015	$56.00

BIN Les Rouges

Provence

523x	Bandol, Domaine Tempier "La Migoua" 2011	$140.00
549x	Bandol, Domaine Tempier "La Tourtine" 2011	$140.00
550x	Bandol, Domaine Tempier "La Migoua" 2012	$142.00
558x	Bandol, Domaine Tempier "La Tourtine" 2012	$142.00

Languedoc

732s	Coteaux du Languedoc, Paul Mas Estate "Carignan Vieilles Vignes Savignac Vineyard" 2014	$28.00
664s	Pays du Gard IGP, E & F Jourdan "Cinsault Vieilles Vignes" 2014	$32.00
986s	Corbières, Château la Condamine "Cuvée Tradition" 2014	$32.00
514s	Minervois, Château Massiac 2013	$36.00
554s	Languedoc Montpeyroux, Domaine d'Aupilhac "Montpeyroux" 2013	$44.00
607x	Languedoc Montpeyroux, Domaine d'Aupilhac "Les Cocalières" 2013	$48.00
557s	Coteaux du Languedoc Grés de Montpellier, Château Paul Mas "Clos de Savignac" 2013	$49.00
539x	Coteaux du Languedoc, Château de la Negly "La Porte du Ciel" 2007	$290.00
567x	Coteaux du Languedoc, Château de la Negly "Clos de Truffiers" 2007	$295.00

BIN Les Doux dessert wines

631s	Banyuls, M. Chapoutier 2013 (500mL)	$62.00
901s	Banyuls, Domaine La Tour Vieille "Reserva" NV	$65.00
598s	Banyuls, Mas Blanc "Rimage la Coume" 2003	$95.00