



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 white wine, crème de cassis	9.00
Kir Royale sparkling wine, crème de cassis	10.50
Muscatini Muscat de Beaumes-de-Venise, vodka; served up	9.00
Pavot Rosé cranberry juice, Cointreau, sparkling wine	10.50
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 Provence	7.00
Pineau des Charentes, Prunier Cognac mistelle	11.00

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
Kronenbourg Blanc, France, wheat 5%	6.50
Köstritzer Schwarzbier, Germany, black lager, 4.8%	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, 6.5%	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.

Les Pétillants

(6 oz.)

Alsace, Belle Jardin Blanc de Blancs Brut NV	10.00
Clairette de Die, Carod "Tradition" NV	10.00
Crémant de Bourgogne, Briday Brut Rosé NV	14.00
Champagne, Louis Roederer Brut "Collection" NV	20.00

Les Blancs

Muscadet Sévre-et-Maine Gorges Sur Lie, Domaine Verdier 2015	8.50
Bordeaux Blanc, Château Reynon "Cuvée de Louis" 2014	9.50
Côtes du Rhône, Château Beauchêne "Grande Réserve" 2016	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
Petit Chablis, Roland Lavantureux 2015	14.00
Mâcon-Fuissé, Vincent Girardin "Les Vieilles Vignes" 2014	14.50

Les Rosés

Ventoux, Domaine de Fenouillet 2016	10.00
Pic Saint-Loup, Château de Lancyre 2016	10.50

Les Rouges

Madiran, Laplace 2013	9.50
Côtes du Brian, Clos Centeilles "Claret de Centeilles - La Part des Anges" 2015	10.50
Côtes du Rhône-Villages, Mas de Boislauzon "Cuvée de Louis" 2015	12.00
Bordeaux Supérieur, Château Lauduc 2014	12.00
Lirac, Alain Jaume "Domaine du Clos de Sixte" 2014	13.00
Brouilly, Laurent Martray "Combiaty Vieilles Vignes" 2015	14.00
Mercurey, Louis Latour 2015	15.00
Listrac-Médoc, Château Fourcas-Borie 2011	19.50
Bourgogne Hautes Côtes de Nuits, Dominique Guyon "Les Dames de Vergy" 2012	20.00

Les Doux

(3 oz.)

Pacherenc-du-Vic-Bilh, Château d'Aydie 2013	10.00
Muscat de Beaumes de Venise, Domaine de Durban 2014	11.00
Pineau des Charentes, Maison Prunier NV	11.00
Maydie, Château d'Aydie 2013	13.00
Banyuls, Domaine La Tour Vieille "Reserva" NV	15.00
Sauternes, Château Doisy-Védrières 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 Mousseux

901c	Alsace, Belle Jardin “Blanc de Blancs” Brut NV	\$40.00
300c	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 Brut NV	\$56.00
314c	Crémant d’Alsace, Sipp Mack Brut NV	\$56.00
304c	Vouvray, Foreau Brut 2011	\$64.00

BIN Les Champagnes

907c	Louis Roederer “Collection” Brut NV	\$80.00
306c	Veuve Fourny et Fils, Blanc de Blancs Premier Cru Vertus Brut NV	\$85.00
312c	Deutz “Classic” Brut NV	\$90.00
302c	Chartogne-Taillet “Sainte Anne” Merfy Brut NV	\$99.00
301c	André Jacquart, Blanc de Blancs Premier Cru “Experience” Brut NV	\$100.00
317c	Legras & Haas, Blanc de Blancs Grand Cru Chouilly Extra Brut NV	\$112.00
310c	Henriot “Souverain” Brut NV	\$117.00
324c	Guy Larmandier, Blanc de Blancs Grand Cru Cramant Brut NV	\$129.00
308c	Paul Bara Grand Cru Bouzy Brut NV	\$132.00
305c	Egly-Ouriet Premier Cru “Les Vignes de Vrigny” Brut NV	\$135.00
313c	Lilbert Fils, Blanc de Blancs Grand Cru Cramant Brut NV	\$138.00
315c	Jacquesson “Cuvée No. 736” Extra Brut NV	\$150.00
328c	Bollinger “Special Cuvée” Brut NV	\$155.00
311c	Egly-Ouriet Grand Cru “Tradition” Brut NV	\$180.00
325c	Egly-Ouriet Grand Cru “V.P.” Extra Brut NV	\$221.00
316c	Krug “Grande Cuvée” Brut NV	\$300.00
303c	Egly-Ouriet Grand Cru Brut 2006	\$320.00
335c	Veuve Clicquot “La Grande Dame” Brut 2006	\$330.00
323c	Egly-Ouriet Blanc de Noirs Grand Cru Brut NV	\$372.00
320c	Moët et Chandon “Dom Perignon” Brut 2004	\$390.00
329c	Louis Roederer “Cristal” Brut 2000	\$440.00
322c	Louis Roederer “Cristal” Brut 2004	\$500.00
307c	Louis Roederer “Cristal” Brut 2002	\$520.00
837c	Taittinger “Comtes de Champagne” Blanc de Blancs Brut 1999 (magnum)	\$795.00
334c	Moët et Chandon “Dom Perignon P2” Brut 1998	\$875.00
326c	Salon, Blanc de Blancs “Le Mesnil” Brut 1996	\$980.00
866c	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, Briday Brut Rosé NV	\$56.00
331c	R. Pouillon & Fils Premier Cru “Rosé de Saignée” Brut NV	\$108.00
332c	Pommery Brut Royal Rosé NV	\$115.00
330c	Rene Geoffroy Premier Cru “Rosé de Saignée” Brut NV	\$156.00
319c	Henriot Brut Rosé NV	\$160.00
327c	Vilmart & Cie. Premier Cru “Cuvée Rubis” Brut Rosé NV	\$171.00
309c	Egly-Ouriet Grand Cru Brut Rosé NV	\$219.00
336c	Moët et Chandon “Dom Perignon” Brut Rosé 2004	\$760.00

BIN Le Rouge still red wine

509g	Coteaux Champenois, Rene Geoffroy “Cumières Millesime” 2006	\$144.00
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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

166s	Pinot Blanc, Marcel Hugg "Réserve" 2015	\$33.00
182g	Gewurztraminer, Emile Beyer "Tradition" 2013	\$39.00
187s	Pinot Blanc/Auxerrois, Domaine Schoffit "Vieilles Vignes" 2014	\$43.00
124s	Riesling, Trimbach 2013	\$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
197s	Riesling, Sipp Mack "Vieilles Vignes" 2012	\$54.00
178s	Pinot Gris, Trimbach "Reserve Personelle" 2008	\$61.00
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
161s	Pinot Gris, Domaine Weinbach "Cuvée Ste. Catherine" 2015	\$110.00
214s	Riesling, Trimbach "Cuvée Frédéric Emile" 2009	\$140.00
149g	Gewurztraminer, Sipp Mack "Vendanges Tardives Lucie Marie" 2009	\$145.00

grand cru

119s	Riesling "Osterberg" Sipp Mack 2012	\$71.00
145s	Riesling "Engelberg" Domaine Bechtold 2012	\$74.00
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
125s	Riesling "Kirchberg de Ribeauvillé" Henry Fuchs 2014	\$87.00
213s	Riesling "Schlossberg" Domaine Weinbach 2015	\$100.00
207g	Muscat "Goldert" Domaine Zind-Humbrecht 2011	\$100.00

BIN Le Rouge

541g	Moselle, Château de Vaux Pinot Noir "Les Hautes-Bassières" 2014	\$58.00
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Jura

BIN Le Blanc

208g	l'Etoile, Domaine de Montbourgeau 2013	\$57.00
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BIN Le Rouge

733g	Arbois-Pupillin, Domaine de la Borde Poullsard "Côte de Feule" 2014	\$48.00
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VALLÉE de la LOIRE

Loire Valley

There is a huge diversity of white wines from the various parts of the Loire Valley, ranging from bone-dry to dessert-wine-sweet. The 2016 Chavignol Sancerre by Gérard Boulay (Bin 184) is stunning with classic herbaceous notes, focused, ripe fruit, and a mouth-watering finish it is perfect for white fish, chèvre & stronger vegetable dishes.



BIN Les Blancs

110s	Touraine, Domaine Bellevue Sauvignon Blanc 2016	\$24.00
172s	Muscadet Sèvre et Maine Sur Lie, Domaine de l'Aurière 2015	\$29.00
985s	Muscadet Sèvre et Maine Gorges Sur Lie, Domaine Verdier 2015	\$34.00
217s	Vouvray, Domaine Pichot "Coteau de la Biche" 2015	\$36.00
143s	Vouvray, Domaine Pichot "Domaine Le Peu de la Moriette" 2015	\$42.00
140s	Anjou, Château de Bois-Brinçon "Terre de Grès" 2013	\$45.00
199s	Pouilly-Fumé, Jean-Claude Dagneau Domaine des Berthiers "Saint-Andelain" 2015	\$45.00
174s	Vouvray, Domaine Perrault-Jadaud "Les Grives Soules" 2015	\$50.00
104s	Sancerre, Jean-Max Roger "Cuvée C.M." 2014	\$50.00
147s	Vouvray, Michel Aufran "Les Enfers Tranquilles" 2015	\$53.00
184s	Sancerre, Gérard Boulay "Chavignol" 2016	\$57.00
180s	Sancerre, Domaine Vincent Laporte "Le Rochoy" 2015	\$68.00
2192s	Vouvray Demi-Sec, Foreau 2011	\$83.00
150s	Vouvray Sec, Foreau 2015	\$99.00
112s	Blanc Fumé de Pouilly, Domaine Didier Dagneau "Pur Sang" 2013	\$198.00

BIN Les Rouges

730s	Chinon, Domaine Fabrice Gasnier "Les Graves" 2015	\$34.00
701s	Bourgueil, Yannick Amirault "La Coudraye" 2015	\$44.00
524x	Saumur-Champigny, Thierry Germain 2016	\$50.00
528x	Saint-Nicolas-de-Bourgueil, Yannick Amirault "Les Malgagnes" 2011	\$80.00
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
2161s	Coteaux Du Layon, Domaine des Baumard "Cuvée Paon" 2004	\$76.00
2141s	Coteaux Du Layon, Domaine des Baumard "Clos de Sainte Catherine" 2007	\$88.00
760s	Vouvray Moelleux, Foreau 2009	\$100.00
766s	Vouvray Moelleux, Gaston Huet "Clos du Bourg" 1997	\$105.00
772s	Quarts de Chaume, Domaine des Baumard 2008	\$150.00
769s	Vouvray Moelleux, Foreau "Reserve" 2015	\$240.00
773s	Vouvray Moelleux, Foreau "Goutte d'Or" 2015	\$625.00

BOURGOGNE CÔTE de BEAUNE

BIN Les Blancs

156g	Bourgogne, Thierry et Pascale Matrot 2015	\$50.00
121g	Bourgogne, Vincent Girardin "Cuvée Saint-Vincent" 2011	\$60.00
210g	Beaune, Louis Latour 2015	\$80.00
132g	Chassagne-Montrachet, Louis Jadot 2010	\$130.00
120g	Meursault, Thierry et Pascale Matrot "Les Chevalières" 2015	\$130.00
170g	Meursault, Vincent Prunier "Les Clous" 2014	\$135.00
106g	Puligny-Montrachet, François Carillon 2012	\$134.00
113g	Bourgogne Aligoté, Arnaud Ente 2012	\$144.00
111g	Puligny-Montrachet, Louis Latour 2015	\$145.00
185g	Meursault, Domaine Jean-Marie Bouzereau "Les Narvaux" 2013	\$168.00
2210g	Bourgogne, Arnaud Ente 2012	\$180.00
109g	Bourgogne, Arnaud Ente 2014	\$210.00
2148g	Puligny-Montrachet, Lucien Le Moine "Les Enseignères" 2007	\$214.00
2140g	Meursault, Domaine des Comtes Lafon 2011	\$219.00
2150g	Meursault, Arnaud Ente 2014	\$345.00
2184g	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
219g	Beaune "Clos Saint-Landry" Bouchard Père et Fils 2012	\$135.00
196g	Meursault "Clos Richemont", Henri Darnat 2013	\$165.00
215g	Puligny-Montrachet "Les Truffières" François Carrillon 2013	\$168.00
200g	Meursault "Charmes" Thierry et Pascale Matrot 2012	\$191.00
189g	Chassagne-Montrachet "Les Vergers" Domaine Niellon 2010	\$201.00
179g	Puligny-Montrachet "Les Chalumeaux" Thierry et Pascale Matrot 2015	\$210.00
130g	Chassagne-Montrachet "Les Macherelles" Guy Amiot et Fils 2013	\$225.00
198g	Puligny-Montrachet "Les Combettes" Vincent Girardin 2012	\$240.00
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
2182g	Meursault "Goutte d'Or" Domaine des Comtes Lafon 2011	\$413.00
2183g	Meursault "Charmes" Domaine des Comtes Lafon 2011	\$476.00
2240g	Puligny-Montrachet "Champ-Gain" Arnaud Ente 2014	\$630.00

grand cru

2149g	Corton-Charlemagne, Domaine Guyon 2009	\$290.00
2178g	Corton-Charlemagne, Domaine Louis Jadot 2009	\$350.00
2212g	Chevalier-Montrachet, Bouchard Père et Fils 1997	\$380.00
163g	Bâtard-Montrachet, J. M. Boillot 2009	\$387.00
216g	Corton-Charlemagne, Domaine Rollin Père et Fils 2008	\$445.00
2151g	Chevalier-Montrachet "Les Demoiselles" Domaine Louis Jadot 2004	\$545.00
2115g	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
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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

526g	Maranges, Domaine J. C. Regnaudot & Fils 2015	\$59.00
1504g	Santenay, Bouchard Père et Fils 2014	\$67.00
575g	Santenay, Vincent et Sophie Morey "Les Hâtes" 2014	\$75.00
1598g	Monthelie, Bouchard Père et Fils 2009	\$84.00
430g	Pommard, Louis Latour 2010	\$110.00
506g	Aloxe-Corton, Bouchard Père et Fils 2012	\$120.00

premier cru

633g	Savigny-les-Beaune "Les Lavières" Domaine Louis Jadot 2010	\$95.00
659g	Beaune "Clos de la Mousse" Bouchard Père et Fils 2012	\$116.00
606g	Beaune "Clos de la Mousse" Bouchard Père et Fils 2010	\$120.00
504g	Volnay "Santenots", Thierry et Pascale Matrot 2014	\$135.00
609g	Aloxe-Corton "Les Chaillots", Louis Latour 2015	\$145.00
543g	Pommard "Grands Epenots", Louis Jadot 2010	\$145.00
728g	Beaune "Vignes Franches", Louis Latour 2015	\$145.00
614g	Beaune "Vignes Franches - Clos des Ursules" Louis Jadot 2010	\$150.00
634g	Volnay "Fremiets", Domaine Faiveley 2010	\$170.00
704g	Volnay "Les Caillerets", Dom. Lucien Boillot 2011	\$175.00
679g	Volnay "Chevret", Nicolas Rossignol 2011	\$189.00
692g	Beaune "Chouacheux" Louis Jadot 2010	\$192.00
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
738g	Pommard "Les Epenots", Lucien Le Moine 2010	\$256.00
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
1678g	Corton "Les Grandes Lolières" Capitain-Gagnerot 2005	\$186.00
428g	Corton "Château Corton Grancey" Domaine Louis Latour 1999	\$195.00
511g	Corton "Château Corton Grancey" Domaine Louis Latour 2002	\$195.00
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
532g	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 who prefer black fruit and greater power should explore 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" 2012	\$80.00
737g	Marsannay, Domaine Charles Audoin "Cuvée Marie Ragonneau" 2014	\$85.00
577g	Marsannay, Domaine Philippe Charlopin "En Montchenevoy" 2013	\$96.00
611g	Gevrey-Chambertin, Bouchard Père et Fils 2010	\$110.00
687g	Nuits-St-Georges, Mongeard-Mugneret "Les Plateaux" 2014	\$120.00
678g	Vosne-Romanée, Louis Latour 2015	\$155.00
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
537g	Nuits-St-Georges "Les St. Georges" Thibault Liger-Belair 2011	\$180.00
672g	Vosne-Romanée "Les Chaumes", A. & B. Rion 2011	\$185.00
552g	Chambolle-Musigny "Les Feusselottes" Domaine Louis Jadot 2010	\$175.00
501g	Nuits-St-Georges "Clos des Porrets" Domaine Henri Gouges 2012	\$190.00
560g	Morey-Saint-Denis "Clos des Ormes" Lucien Le Moine 2010	\$210.00
570g	Nuits-St-Georges "Les Chaignots" Domaine Robert Chevillon 2009	\$215.00
630g	Nuits-St-Georges "Les Roncières" Domaine Robert Chevillon 2011	\$220.00
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
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

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
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

162s	Bourgogne Aligoté, Domaine Goisot 2015	\$42.00
2105s	Chablis, Domaine Vincent Dampit 2015	\$48.00
929s	Petit Chablis, Roland Lavantureux 2015	\$56.00
142s	Chablis, Albert Bichot “Domaine Long-Depaquit” 2014	\$58.00
144s	Chablis, Jean-Marc Brocard “Vieilles Vignes de Sainte Claire” 2015	\$59.00
138s	Chablis, William Fèvre “Champs Royaux” 2015	\$60.00

premier cru

108s	Chablis “Fourchaume”, Roland Lavantureux 2015	\$88.00
2110s	Chablis “Monts Mains”, Francois Raveneau 2011	\$270.00

grand cru

201s	Chablis “Bougros”, Jean-Marc Brocard 2014	\$135.00
160s	Chablis “Les Preuses” Jean & Sébastien Dauvissat 2007	\$165.00
209s	Chablis “Les Clos”, Domaine William Fèvre 2012	\$232.00
2125s	Chablis “Valmur”, Francois Raveneau 2011	\$450.00

Mâconnais et Côte Chalonnaise

BIN Les Blancs

192s	Mâcon-Villages, Domaine Daniel Pollier 2015	\$30.00
165g	Mâcon-Fuissé, Domaine Daniel Pollier 2014	\$33.00
148g	Saint-Véran, Cordier Père et Fils “En Faux” 2015	\$39.00
902s	Mâcon-Solotrè-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
136g	Mâcon-Villages, J.M. Boillot 2015	\$57.00
912g	Mâcon-Fuissé, Vincent Girardin “Les Vieilles Vignes” 2014	\$58.00
158g	Montagny Premier Cru, J.M. Boillot 2014	\$60.00
2207g	Mercurey, Domaine Faiveley “Clos Rochette” 2011	\$61.00
191g	Mâcon-Milly-Lamartine, Cordier Père et Fils “Clos du Four” 2015	\$64.00
129g	Pouilly-Fuissé, J.J. Vincent “Marie-Antoinette” 2013	\$68.00
205g	Pouilly-Fuissé, Dominique Cornin 2015	\$72.00
157g	Pouilly-Fuissé, Domaine J.A. Ferret 2014	\$87.00
175g	Pouilly-Fuissé, Cordier Père et Fils “Vieilles Vignes” 2014	\$90.00
218g	Pouilly-Fuissé, Château Fuissé “Tête de Cru” 2013	\$90.00

BIN Le Rouge

514g	Bourgogne, Joseph Drouhin “Laforêt” 2015	\$36.00
693g	Bourgogne, Thevenet & Fils Bussièrès “Les Clos” 2015	\$56.00
908g	Mercurey, Louis Latour 2015	\$60.00
587g	Givry Premier Cru, Domaine François Lumpp “A Vigne Rouge” 2015	\$105.00

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 tricky dishes like soups, salads, and egg dishes.



BIN Les Blancs

186s	Vin de Savoie Aymes, Domaine Labbé 2015	\$30.00
117g	Beaujolais Blanc, Château Thivin "Clos de Rochebonne" 2014	\$52.00
202s	Chignin-Bergeron, André et Michel Quenard "Les Terrasses" 2011	\$66.00

BIN Le Rosé

169s	Beaujolais, Jean-Paul Brun Terres Dorées "Le Rosé d'Folie" 2016	\$39.00
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BIN Les Rouges

508s	Coteaux Bourguignons, Maison Roche de Bellene "Cuvée Terroir" 2014	\$33.00
447s	Beaujolais-Villages, Domaine des Hospices Civils de Lyon 2014	\$34.00
540s	Chiroubles, Domaine du Petit Puits 2014	\$39.00
639s	Beaujolais, Jean-Paul Brun Terres Dorées "l'Ancien Vieilles Vignes" 2016	\$40.00
500s	Côte de Brouilly, Nicole Chanrion Domaine de la Voûte des Crozes 2015	\$43.00
505s	Morgon, Albert Bichot "Les Charmes" 2015	\$47.00
735s	Brouilly, Château Thivin "Reverdon" 2015	\$47.00
601s	Bourgogne Gamay, Thibault Liger-Belair "Les Deux Terres" 2014	\$52.00
600s	Brouilly, Laurent Martray "Combiaty Vieilles Vignes" 2015	\$56.00
512g	Côte de Brouilly, Château Thivin "Cuvée Zaccharie" 2015	\$88.00
518g	Moulin-à-Vent, Thibault Liger-Belair "La Roche" 2012	\$105.00
821s	Brouilly, Domaine du Vissoux "Pierreux" 2012 (3L)	\$336.00
840s	Fleurie, Domaine du Vissoux "Les Garants" 2012 (3L)	\$360.00

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
193g	Saint-Joseph, Pierre Gaillard 2014	\$64.00
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
2179x	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
573x	Hermitage, Delas “Domaine des Tourettes” 2011	\$210.00
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
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CÔTES du RHÔNE MÉRIDIONALES

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.



BIN Les Blancs

173s	Côtes du Rhône, Domaine de Mourchon "La Source" 2016	\$29.00
131s	Côtes du Rhône, Domaine les Grands Bois 2014	\$35.00
945s	Côtes du Rhône, Château Beauchêne "Grande Réserve" 2016	\$40.00

BIN Le Rosé

176s	Ventoux, Dom. de Fenouillet 2016	\$40.00
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BIN Les Rouges

623s	Côtes du Rhône, Domaine Grand Veneur "Réserve" 2015	\$22.00
510s	Vin de Pays de Vaucluse, Dom. de Fenouillet 2016	\$27.00
632s	Côtes du Rhône Villages Seguret, Domaine de Mourchon "Tradition" 2014	\$32.00
729s	Côtes du Rhône Villages, Féraud-Brunel 2013	\$36.00
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
448x	Côtes du Rhône, Domaine Charvin "Le Poutet" 2014	\$45.00
646x	Côtes du Rhône, J.L. Chave Selection "Mon Coeur" 2015	\$47.00
998x	Côtes du Rhône Villages, Mas de Boislaizon "Cuvée de Louis" 2015	\$48.00
424x	Vacqueyras, Alain Jaume "Grande Garrigue" 2014	\$48.00
987x	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
685x	Gigondas, Domaine Les Aphyllanthes 2014	\$72.00

BIN Le Doux sweet wine

908s	Muscats de Beaufort-de-Venise, Domaine de Durban 2014	\$42.00
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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
2133g	Château de Beaucastel 2010	\$180.00
2223g	Château Rayas "Réserve" 2008	\$417.00

BIN Les Rouges

2015

593x	Domaine de Mourchon	\$80.00
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2012

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	\$230.00
645x	Domaine du Pegau "Cuvée Réserve"	\$240.00

2011

709x	Domaine de Ferrand	\$98.00
1716x	Domaine Pierre Usseglio	\$113.00
502x	Domaine La Roquette "Piedlong"	\$120.00
547x	Domaine Charvin	\$138.00
745x	Domaine Vieux Télégraphe "La Crau"	\$140.00
569x	Domaine du Pegau "Cuvée Réserve"	\$175.00

CHATEAUNEUF 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
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 "Cuvée Réservee" (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 "Réserve"	\$300.00
529x	Château Rayas "Réserve"	\$496.00

2007

833x	Domaine de la Charbonnière "Cuvée Mourres des Perdrix" (magnum)	\$300.00
624x	Pignan "Réserve"	\$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 "Réserve"	\$385.00
855x	Domaine du Pegau "Cuvée Réservee" (3L)	\$1200.00

2005 and Before

1675x	Domaine Vieille Julienne "Réserve" 2005	\$912.00
1550x	Château Rayas "Réserve" 2004	\$420.00
652x	Lucien & André Brunel, Les Cailloux "Cuvée Centenaire" 2003	\$455.00
771x	Henri Bonneau "Réserve des Célestins" 2001	\$810.00
596x	Domaine Vieille Julienne "Réserve" 1998	\$390.00

BORDEAUX

BIN Les Blancs

195s	Château Gravelle-Lacoste (Graves) 2014	\$35.00
924s	Château Reynon "Cuvée de Louis" 2014	\$38.00
164s	Château La Roche Saint Jean 2015	\$42.00
135s	Château Fonréaud "Le Cygne" 2015	\$68.00
133s	Château Malartic-Lagraviere (Pessac-Léognan) 2012	\$140.00
107s	Château Malartic-Lagraviere (Pessac-Léognan) 2010	\$198.00
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
751x	Château Clarisse (Côtes de Bordeaux - Castillon)	\$80.00
584x	Domaine de Chevalier (Pessac-Léognan)	\$150.00

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
579x	Château Canon (Saint-Émilion)	\$135.00
658x	Château Le Gay (Pomerol)	\$185.00

2011

969x	Château Fourcas-Borie (Listrac-Médoc)	\$78.00
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2010

710x	Les Fiefs de Lagrange (Saint-Julien)	\$90.00
581x	Château Lalande-Borie (Saint-Julien)	\$104.00
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)	\$470.00
433x	Château Ducru-Beaucaillou (Saint-Julien)	\$639.00

2009

676x	L'Aura de Cambon (Margaux)	\$84.00
642x	Château Poujeaux (Moulis-en-Médoc)	\$125.00
565x	Château La Fleur Morange (Saint-Émilion)	\$152.00
594x	Château Beau-Séjour Bécot (Saint-Émilion)	\$156.00
615x	Château Rouget (Pomerol)	\$160.00
749x	Château Gloria (Saint-Julien)	\$170.00
662x	Château Boyd-Cantenac (Margaux)	\$180.00
640x	Clos Dubreuil (Saint-Émilion)	\$195.00
616x	Château Grand-Puy-Lacoste (Pauillac)	\$201.00
618x	Château Troplong Mondot (Saint-Émilion)	\$312.00
827x	Château Durfort-Vivens (Margaux - magnum)	\$365.00
635x	Château Beausejour-Duffau (Saint-Émilion)	\$384.00
743x	Château Pontet-Canet (Pauillac)	\$413.00
828x	Pavillon Rouge du Château Margaux (Margaux - magnum)	\$900.00

2008

426x	Domaine de l'A (Côtes de Castillon)	\$78.00
580x	Château Beau-Séjour Bécot (Saint-Émilion)	\$150.00
583x	Château Malescot St. Exupery (Margaux)	\$155.00

2007

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

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

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 (Pauillac)	\$495.00
432x	Vieux Château Certan (Pomerol)	\$550.00

2004

429x	Château Sociando-Mallet (Haut-Médoc)	\$140.00
590x	Château La Mission Haut-Brion (Pessac-Léognan)	\$595.00

2003

720x	Château Beau-Séjour Bécot (Saint-Émilion)	\$200.00
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

767x	Château Calon-Ségur 1996 (Saint-Estèphe)	\$365.00
1766x	Château Léoville-Las Cases 1995 (Saint-Julien)	\$425.00
721x	Château Montrose 1995 (Saint-Estèphe)	\$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'Évangile 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-Védrières (Sauternes) 2002	\$95.00
746s	Château Villefranche (Sauternes) 2011	\$115.00
757s	Château de Rayne Vigneau (Sauternes) 2009	\$130.00
1120s	Château d'Yquem (Sauternes) 2005 (375mL)	\$1295.00

SUD-OUEST

Sud-Ouest

The various wine regions of southwest France have evolved with many competing influences - notably from Bordeaux which lies upriver along the Garonne and Dordogne, and from across the Pyrenees in Spain. The vine has been cultivated here since Roman times.



BIN Les Blancs

151s	Côtes de Gascogne, Domaine des Cassagnoles "Reserve Selection Cuvée Gros Manseng" 2015	\$38.00
2104s	Jurançon, Charles Hours "Cuvée Marie" 2012	\$54.00
135s	Irouléguay, Herri Mina 2015	\$74.00

BIN Le Rosé

114s	Côtes de Gascogne, Domaine de Millet 2016	\$29.00
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BIN Les Rouges

980s	Madiran, Laplace 2013	\$38.00
637x	Cahors, Paul Bertrand, Crocus "L'Atelier" 2012	\$48.00
597x	Madiran, Château d'Aydie 2007	\$89.00
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 d'Aydie 2013 (500ml)	\$34.00
755s	Jurançon, Charles Hours "Cuvée Uroulat" 2014 (375ml)	\$45.00
918s	Maydie, Château d'Aydie 2013 (500ml - rouge)	\$56.00
748s	Jurançon, Charles Hours "Cuvée Uroulat" 2011	\$75.00

VINS MEDITERRANÉENS

BIN Les Blancs

Provence

152s Bandol, La Bastide Blanche 2013 \$54.00

Languedoc

2014s Coteaux du Languedoc, Château Paul Mas
"Bellugette" 2012 \$45.00

BIN Les Rosés

Provence

155s Bandol, Domaine Tempier 2016 \$84.00

Languedoc

2003s Sable de Camargue IGP, Domaine Le Pive
"Gris" 2016 \$32.00

923s Pic Saint-Loup, Château de Lancyre 2016 \$42.00

BIN Les Rouges

Provence

719x Pierrevert, Domaine la Blaque 2014 \$33.00

648x Bandol, La Bastide Blanche 2014 \$58.00

523x Bandol, Domaine Tempier "La Migoua" 2011 \$140.00

549x Bandol, Domaine Tempier "La Tourtine" 2011 \$140.00

1551x 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" 2015 \$30.00

696x Pic Saint-Loup, Ermitage du Pic Saint-Loup
"Tour de Pierres" 2014 \$35.00

444x Coteaux du Languedoc La Clape,
Château Camplazens "La Reserve" 2013 \$40.00

964s Côtes du Brian IGP, Clos Centeilles
"Claret de Centeilles - La Part des Anges" 2015 \$42.00

533x Minervois, Clos Centeilles
"Carignanissime de Centeilles" 2013 \$45.00

557x 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

Corse

725s Patrimonio, Domaine Giacometti
"Cru des Agriate" 2015 \$38.00

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