



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 Royal sparkling wine, crème de cassis	10.50
Muscatini muscat de beaumes-de-venise, vodka; served up	9.50
Pavot Rosé cranberry juice, cointreau, sparkling wine	10.50
Cocktail Maison st. germain, white wine, soda water	10.00
l'Ancien bwc barreled gin, suze, sage/rosemary "vermouth"	11.00
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	6.00
Amstel Light, Netherlands, light pale lager, 3.5%	5.50
Kronenbourg 1664, France, european pale lager, 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'Orval, Orval, Belgium, trappist ale, 6.2%	11.00
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
Duvel Moortgat, Duvel, Belgium, strong golden ale, 8.5%	14.00

Rhum Agricole

Rhum JM Blanc 100 Proof, Martinique	10.00
Rhum JM V.S.O.P., Martinique	12.00
Rhum Clement 10 Year Grande Reserve, Martinique	17.00

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
Booker's, Bourbon	18.00

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
Glenlivet 12, Speyside	13.00
Balvenie Double Wood 12, Speyside	14.00
Laphroaig 10, Islay	15.00
Macallan 12, Speyside	15.00
Dalwhinnie 15, Speyside	16.00
Talisker 10, Skye	16.00
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.)

Cidre Normandie, Eric Bordelet "Sidre" Brut NV (Sparkling Normandy Apple Cider)	8.00
Cidre Normandie, Eric Bordelet "Poiré Authentique" NV (Sparkling Normandy Pear Cider)	10.00
Alsace, Belle Jardin Blanc de Blancs Brut NV	10.00
Clairette de Die, Carod "Tradition" NV	10.00
Crémant de Limoux, Maison Antech "Émotion" Brut Rosé 2016	14.00
Champagne, Louis Roederer Brut "Collection" NV	20.00

Les Blancs

Muscadet Sévre-et-Maine Gorges Sur Lie, Domaine Verdier 2017	8.50
Bordeaux Blanc, Château Reynon "Cuvée de Louis" 2014	9.50
Côtes du Rhône, E. Guigal 2016	11.00
Pinot Blanc/Auxerrois, Henry Fuchs 2017	11.50
Riesling, Sipp Mack "Tradition" 2016	13.00
Viré-Clessé, Pascal Bonhomme 2016	14.00
Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" 2016	15.00
Chablis, William Fèvre "Champs Royaux" 2017	15.00

Les Rouges

Madiran, Famille Laplace 2016	9.50
Côtes du Rhône-Villages, Mas de Boislauzon "Cuvée de Louis" 2015	12.00
Bordeaux Supérieur, Château Lauduc 2015	12.50
Moulin-à-Vent, Laurent Perrachon & Fils "Terres Roses" 2016	13.00
Lirac, Domaine la Consonniere 2016	14.00
Mercurey, Louis Latour 2015	15.00
Bandol, La Bastide Blanche 2016	17.00

Les Doux

(3 oz.)

Pacherenc-du-Vic-Bilh, Château d'Aydie 2016	10.00
Muscat de Beaumes de Venise, Domaine de Durban 2015	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
Vin Muté de Gascogne Rosé, Château de Léberon NV	17.50
Ratafia de Champagne, René Geoffroy NV	19.00
Sauternes, Château Doisy-Védrières 2003	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	Alsace, Willm “Blanc de Blancs” Brut NV	\$40.00
339c	Loire, Bouvet-Ladubay “Excellence” Brut Rosé NV	\$44.00
333c	Loire, Dom. des Herbauges “Luminescence” Brut NV	\$48.00
989c	Crémant de Limoux, Maison Antech “Émotion” Brut Rosé 2016	\$56.00
331c	Crémant d’Alsace, Domaine Bechtold Extra Brut 2015	\$56.00
314c	Crémant d’Alsace, Sipp Mack Brut NV	\$56.00
309c	Vouvray Pétillant Naturel, Domaine Perrault-Jadaud “Haut les Choeurs!” 2015	\$58.00
304c	Vouvray, Foreau Brut 2011	\$64.00

BIN Les Champagnes

907c	Louis Roederer Brut “Collection” NV	\$80.00
311c	Lanson “Black Label” Brut NV	\$80.00
306c	Veuve Fourny & Fils Blanc de Blancs 1er Cru Vertus Brut NV	\$85.00
338c	Voirin-Jumel Blanc de Blancs Grand Cru Brut NV	\$85.00
315c	Henriot “Souverain” Brut NV	\$89.00
326c	Gonet-Medeville 1er Cru “Tradition” Brut NV	\$99.00
301c	André Jacquart Blanc de Blancs 1er Cru “Experience” Brut NV	\$100.00
302c	Chartogne-Taillet “Sainte Anne” Merfy Brut NV	\$108.00
317c	Legras & Haas Blanc de Blancs Grand Cru Chouilly Extra Brut NV	\$112.00
321c	Eric Rodez Blanc de Noirs Grand Cru Ambonnay Brut NV	\$121.00
334c	Pierre Gimonnet & Fils Blanc de Blancs 1er Cru “Cuvée Cuis” Brut NV	\$124.00
318c	Eric Rodez “Cuvée des Crayères” Grand Cru Ambonnay Brut NV	\$126.00
305c	René Geoffroy 1er Cru “Expression” Brut NV	\$130.00
308c	Paul Bara Grand Cru Bouzy Brut NV	\$132.00
324c	Guy Larmandier Blanc de Blancs Grand Cru Cramant Brut NV	\$133.00
313c	Lilbert Fils Blanc de Blancs Grand Cru Cramant Brut NV	\$138.00
328c	Bollinger “Special Cuvée” Brut NV	\$155.00
337c	Eric Rodez Grand Cru Ambonnay “Cuvée des Grands Vintages” Brut NV	\$164.00
310c	Egly-Ouriet Grand Cru “Tradition” Brut NV	\$181.00
325c	Egly-Ouriet Grand Cru “V.P.” Extra Brut NV	\$221.00
2316c	Krug “Grande Cuvée” Brut NV	\$300.00
303c	Egly-Ouriet Grand Cru Brut 2006	\$320.00
323c	Egly-Ouriet Blanc de Noirs Grand Cru Brut NV	\$372.00
320c	Moët & 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
2334c	Moët & Chandon “Dom Perignon P2” Brut 1998	\$875.00
2326c	Salon Blanc de Blancs “Le Mesnil” Brut 1996	\$980.00
866c	Moët & Chandon “Dom Perignon” Brut 2002 (magnum)	\$1200.00

BIN Les Champagnes Rosés

312c	Alain Vincey Rosé Brut NV	\$90.00
2331c	R. Pouillon & Fils 1er Cru “Rosé de Maceration” Brut NV	\$108.00
319c	Gonet-Medeville Rosé Extra Brut NV	\$108.00
335c	Marc Hebrart 1er Cru Mareuil-sur-Ay Rosé Brut NV	\$142.00
332c	Eric Rodez Grand Cru Ambonnay Rosé Brut NV	\$145.00
330c	René Geoffroy 1er Cru “Rosé de Saignée” Brut NV	\$156.00
327c	Vilmart & Cie. 1er Cru “Cuvée Rubis” Rosé Brut NV	\$171.00
316c	Egly-Ouriet Grand Cru Rosé Brut NV	\$240.00
801c	Egly-Ouriet Grand Cru Rosé Brut NV (magnum)	\$500.00
2336c	Moët & Chandon “Dom Perignon” Rosé Brut 2004	\$760.00

ALSACE et JURA

Alsace

Alsace runs the flavor gamut – from fresh, lightly floral Sylvaner, and unexpectedly dry 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

2166s	Pinot Blanc, Marcel Hugg "Réserve" 2015	\$33.00
148s	Alsace Blanc, Domaine Bott-Geyl "Points Cardinaux - Métiss" 2015	\$37.00
157s	Riesling, Trimbach 2016	\$40.00
906s	Pinot Blanc/Auxerrois, Henry Fuchs 2017	\$46.00
200g	Gewurztraminer, Sipp Mack "Tradition" 2013	\$44.00
122g	Gewurztraminer, Sipp Mack "Tradition" 2012	\$49.00
156g	Pinot Gris, Domaine Schoffit "Harth - Tradition" 2014	\$49.00
189s	Sylvaner, Domaine Weinbach "Réserve" 2017	\$50.00
920s	Riesling, Sipp Mack "Tradition" 2016	\$52.00
182s	Pinot Blanc, Domaine Weinbach "Réserve" 2016	\$52.00
211g	Pinot Gris, Domaine Zind-Humbrecht 2015	\$54.00
204g	Gewurztraminer, Trimbach 2014	\$59.00
118g	Gewurztraminer, Sipp Mack "Vieilles Vignes" 2012	\$68.00
128g	Gewurztraminer, Domaine Weinbach "Réserve Personelle" 2016	\$71.00
2159g	Pinot Gris, Albert Boxler 2010	\$78.00
197g	Muscat, Domaine Weinbach "Réserve" 2016	\$88.00
161g	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

154s	Pinot Gris "Engelberg", Domaine Bechtold 2011	\$68.00
142s	Riesling "Rosacker", Sipp Mack 2011	\$69.00
129g	Pinot Gris "Osterberg", Sipp Mack 2012	\$70.00
119s	Riesling "Osterberg", Sipp Mack 2012	\$71.00
145s	Riesling "Engelberg", Domaine Bechtold 2012	\$74.00
116s	Riesling "Osterberg", Sipp Mack 2010	\$74.00
123g	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
205s	Riesling "Schlossberg", Domaine Weinbach 2016	\$104.00

Jura

BIN Le Blanc

208g	l'Etoile, Domaine de Montbourgeau 2013	\$57.00
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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 2017 Sancerre Monts Damnés - one of the appellation's greatest sites - by Domaine Girard (Bin 155) is vibrant, with bright citrus, green apple, minerality, and fresh green herbs on the mouthwatering finish - perfect for white fish, chèvre & stronger vegetable dishes.



BIN Les Blancs

110s	Touraine, Domaine Bellevue Sauvignon Blanc 2017	\$24.00
985s	Muscadet Sèvre et Maine Gorges Sur Lie, Domaine Verdier 2016	\$34.00
164s	Vouvray, Domaine Pichot "Domaine de la Peu de la Moriette" 2017	\$42.00
198s	Muscadet Sèvre et Maine Sur Lie, Domaine de la Pépière "Clos des Briords Vieilles Vignes" 2016	\$42.00
140s	Anjou, Château de Bois-Brinçon "Terre de Grès" 2013	\$45.00
174s	Vouvray, Domaine Perrault-Jadaud "Les Grives Soules" 2015	\$50.00
165s	Sancerre, Maison Foucher, Foucher Lebrun "Le Mont" 2017	\$51.00
147s	Vouvray, Michel Autran "Les Enfers Tranquilles" 2015	\$53.00
999s	Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" 2016	\$60.00
155s	Sancerre, Anthony & David Girard "Les Monts Damnés" 2017	\$60.00
162s	Sancerre, Alphonse Mellot "La Moussière" 2017	\$71.00
150s	Vouvray Sec, Foreau 2015	\$99.00
112s	Blanc Fumé de Pouilly, Domaine Didier Dageneau "Pur Sang" 2013	\$198.00

BIN Les Rouges

541s	Touraine, Domaine A Deux Pinot Noir 2017	\$30.00
524s	Chinon, Château Coudray-Montpensier 2016	\$36.00
438x	Touraine-Amboise, Domaine la Grange Tiphaine "Clef du Sol" 2015	\$58.00

BIN Les Doux sweet 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
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

2157s	Bourgogne Aligoté, Domaine Henri Prudhon & Fils 2015	\$49.00
136g	Bourgogne, Thibault Liger-Belair "Les Charmes" 2016	\$57.00
166g	Bourgogne, Etienne Sauzet 2016	\$80.00
210g	Beaune, Louis Latour 2015	\$80.00
158g	Bourgogne, Domaine de Courcel 2015	\$86.00
176g	Meursault, Xavier Monnot "Le Limozin" 2014	\$108.00
141g	Chassagne-Montrachet, Olivier Leflaive 2015	\$120.00
171g	Meursault, Thierry et Pascale Matrot 2016	\$124.00
138g	Puligny-Montrachet, François Carillon 2015	\$127.00
126g	Puligny-Montrachet, J.M. Boillot 2014	\$130.00
106g	Puligny-Montrachet, François Carillon 2012	\$134.00
170g	Meursault, Vincent Prunier "Les Clous" 2014	\$135.00
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
203g	Puligny-Montrachet, Etienne Sauzet 2016	\$170.00
143g	Bourgogne, Arnaud Ente 2015	\$190.00
109g	Bourgogne, Arnaud Ente 2014	\$210.00
2150g	Meursault, Arnaud Ente 2014	\$345.00
2184g	Meursault, Arnaud Ente "Clos des Ambres" 2014	\$390.00

premier cru

108g	Pernand-Vergelesses "En Caradeux" Louis Latour 2014	\$82.00
139g	Saint-Aubin "En Remilly", Vincent Prunier 2013	\$105.00
219g	Beaune "Clos Saint-Landry" Bouchard Père et Fils 2012	\$135.00
180g	Meursault "Blagny", Thierry et Pascale Matrot 2015	\$145.00
115g	Meursault "Poruzots", Louis Latour 2015	\$145.00
196g	Meursault "Clos Richemont", Henri Darnat 2013	\$165.00
137g	Chassagne-Montrachet "Les Champgains" Guy Amiot et Fils 2014	\$169.00
2136g	Chassagne-Montrachet "Morgeot" Fernand & Laurent Pillot 2013	\$169.00
144g	Chassagne-Montrachet "Les Macherelles" Guy Amiot et Fils 2014	\$179.00
2200g	Meursault "Charmes" Thierry et Pascale Matrot 2012	\$191.00
179g	Puligny-Montrachet "Les Chalumeaux" Thierry et Pascale Matrot 2015	\$210.00
2101g	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

168g	Corton-Charlemagne, Louis Latour 2013	\$220.00
216g	Corton-Charlemagne, Domaine Rollin Père et Fils 2008	\$230.00
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
2151g	Chevalier-Montrachet "Les Demoiselles" Domaine Louis Jadot 2004	\$545.00
192g	Chevalier-Montrachet "Les Demoiselles" Louis Latour 2013	\$600.00
212g	Chevalier-Montrachet "Les Demoiselles" Domaine Louis Jadot 2010	\$750.00
2115g	Montrachet, Lucien Le Moine 2004	\$880.00

BOURGOGNE CÔTE de BEAUNE

Côte de Beaune Red

Reds from the Côte 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

633g	Bourgogne, Vincent Girardin "Cuvée Saint-Vincent" 2015	\$60.00
603g	Santenay, Bouchard Père et Fils 2016	\$68.00
575g	Santenay, Vincent et Sophie Morey "Les Hâtes" 2016	\$77.00
702g	Savigny-lès-Beaune, Vincent Girardin "Les Vieilles Vignes" 2015	\$85.00
569g	Saint-Romain, Alain Gras 2016	\$89.00
713g	Bourgogne, Nicolas Rossignol 2015	\$93.00
730g	Aloxe-Corton, Michel Gay et Fils 2014	\$99.00
506g	Aloxe-Corton, Bouchard Père et Fils 2012	\$120.00
558g	Volnay, Vincent Girardin "Les Vieilles Vignes" 2015	\$125.00

premier cru

708g	Maranges "La Fussièrè" Vincent & Sophie Morey 2016	\$75.00
628g	Maranges "Clos des Loyères" Jean-Claude Regnaudot & Fils 2016	\$81.00
715g	Savigny-lès-Beaune "Serpentières" Michel Gay et Fils 2014	\$105.00
668g	Savigny-lès-Beaune "Vergelesses" Michel Gay et Fils 2014	\$110.00
594g	Beaune "Toussaints", Michel Gay et Fils 2014	\$125.00
609g	Aloxe-Corton "Les Chaillots", Louis Latour 2015	\$145.00
728g	Beaune "Vignes Franches", Louis Latour 2015	\$145.00
614g	Beaune "Vignes Franches - Clos des Ursules" Louis Jadot 2010	\$150.00
1634g	Volnay "Fremiets", Domaine Faiveley 2010	\$170.00
509g	Volnay "En Chevret", Louis Latour 2015	\$175.00
692g	Beaune "Chouacheux", Louis Jadot 2010	\$192.00
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

1678g	Corton "Les Grandes Lolières" Capitain-Gagnerot 2005	\$186.00
651g	Corton "Grèves", Domaine Louis Jadot 2010	\$199.00
1703g	Corton "Renardes", Thibault Liger-Belair 2006	\$210.00
1503g	Corton "Grèves", Domaine Louis Jadot 1999	\$220.00
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

The villages which stretch between Nuits-St-Georges and the outskirts of Dijon have been famed for their red wines derived from Pinot Noir for centuries. The handful of whites produced are a rare treat.

BIN Les Blancs

114g	Bourgogne Hautes-Côtes de Nuits, Dom. Bertagna 2016	\$68.00
127g	Vougeot "Les Cras" Premier Cru, Dom. Bertagna 2013	\$270.00

BIN Les Rouges

664g	Bourgogne Hautes-Côtes de Nuits, Dom. Bertagna "Les Dames Huguettes" 2016	\$72.00
685g	Bourgogne, Thibault-Liger-Belair "Les Grands Chaillots" 2016	\$81.00
566g	Nuits-Saint-Georges, Forey Père et Fils 2015	\$150.00
601g	Vosne-Romanée, Mongeard-Mugneret 2016	\$150.00
673g	Gevrey-Chambertin, Vincent Girardin "Vieilles Vignes" 2015	\$155.00
429g	Vosne-Romanée, Forey Père et Fils 2016	\$165.00
805g	Nuits-Saint-Georges, Forey Père et Fils 2014 (magnum)	\$304.00

premier cru

554g	Vosne-Romanée "En Orveaux", Mongeard-Mugneret 2014	\$175.00
552g	Chambolle-Musigny "Les Feusselottes" Domaine Louis Jadot 2010	\$175.00
672g	Vosne-Romanée "Les Chaumes", A. & B. Rion 2011	\$185.00
1570g	Nuits-St-Georges "Les Chaignots", Robert Chevillon 2009	\$215.00
577g	Nuits-St-Georges "Les Pruliers" Domaine Henri Gouges 2014	\$216.00
742g	Nuits-St-Georges "Les Cailles" Bouchard Père et Fils 2012	\$225.00
630g	Nuits-St-Georges "Les Roncières", Robert Chevillon 2011	\$220.00
504g	Vosne-Romanée "Les Beaux Monts", Dom. Bertagna 2016	\$233.00
629g	Nuits-St-Georges "Les Murgers", Dom. Bertagna 2009	\$240.00
655g	Vougeot "Clos de la Perrière", Dom. Bertagna 2016	\$246.00
607g	Nuits-St-Georges "Les Cailles", Robert Chevillon 2011	\$255.00
698g	Nuits-St-Georges "Les Perrières", Robert Chevillon 2012	\$258.00
531g	Morey-Saint-Denis "Les Sorbets", Albert Bichot 2013	\$267.00
548g	Gevrey-Chambertin "Clos Saint-Jacques" Louis Jadot 2009	\$300.00
663g	Nuits-St-Georges "Les Saint-Georges" Thibault Liger-Belair 2014	\$320.00
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

1744g	Chapelle-Chambertin, Domaine Louis Jadot 1996	\$245.00
544g	Clos Vougeot, Michel Noëllat 2005	\$260.00
556g	Grands Échezeaux, Mongeard-Mugneret 2010	\$309.00
528g	Grands Échezeaux, Mongeard-Mugneret 2014	\$350.00
669g	Échezeaux, Michel Noëllat 2005	\$351.00
503g	Clos de la Roche, Lucien Le Moine 2010	\$445.00
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

132s	Chablis, Jean-Marc Brocard “Sainte-Claire” 2017	\$54.00
938s	Chablis, William Fèvre “Champs Royaux” 2017	\$60.00
188g	Bourgogne Côtes d’Auxerre, Patrick Piuze 2017	\$66.00
160s	Chablis, Daniel-Etienne Defaix “Vieilles Vignes” 2012	\$69.00
186s	Chablis, Roland Lavantureux “Vauprin” 2016	\$90.00

premier cru

117s	Chablis “Vaillons”, Domaine William Fèvre 2016	\$124.00
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grand cru

201s	Chablis “Bougros”, Jean-Marc Brocard 2014	\$135.00
218s	Chablis “Vaudésir”, Louis Michel & Fils 2016	\$166.00
209s	Chablis “Les Clos”, Domaine William Fèvre 2012	\$232.00
2125s	Chablis “Valmur”, François Raveneau 2011	\$450.00

Mâconnais et Côte Chalonnaise

BIN Les Blancs

101g	Saint-Véran, Domaine Thevenet et Fils “Clos de l’Ermitage Vieilles Vignes” 2016	\$46.00
173s	Bouzeron, Domaine Michel Briday “Cuvée Axelle” 2016	\$49.00
978g	Viré-Clessé, Domaine Pascal Bonhomme 2016	\$56.00
191g	Mâcon-Milly-Lamartine, Cordier Père et Fils “Clos du Four” 2015	\$64.00
124g	Viré-Clessé, Thevenet-Quintaine “Tête” 2015	\$68.00
120g	Pouilly-Fuissé, Domaine Saumaize-Michelin “Les Ronchevats” 2015	\$69.00
175g	Pouilly-Fuissé, Dominique Cornin 2015	\$69.00
159g	Montagny Premier Cru, J.M. Boillot 2016	\$72.00

BIN Les Rouges

679g	Bourgogne Côte Chalonnaise, Domaine de l’Évêché 2016	\$46.00
996g	Mercurey, Louis Latour 2015	\$60.00

BEAUJOLAIS et SAVOIE

Beaujolais

Gamay, the grape of Beaujolais, yields wines which range from grape-y, gulpable quaffs to the more structured and serious (but never over-serious) Crus - capable of aging gracefully and developing a complexity to match their lightheartedness.

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.



Savoie

BIN Les Blancs

184s	Vin de Savoie Aymes, Domaine Labbé 2016	\$31.00
135s	Roussette de Savoie Frangy, Domaine Lupin 2016	\$42.00

Beaujolais

BIN Les Rouges

617s	Beaujolais, Domaine Dupeuble 2017	\$34.00
625s	Brouilly, Nicolas Boudeau, Domaine de la Grume "Grain de Sable" 2016	\$39.00
639s	Beaujolais, Jean-Paul Brun, Terres Dorées "l'Ancien Vieilles Vignes" 2016	\$40.00
530s	Beaujolais-Villages, Laurence & Rémi Dufaitre "Prémices" 2017	\$42.00
726s	Saint-Amour, Mommessin "Grandes Mises" 2015	\$47.00
571s	Moulin-à-Vent, Mommessin "Grandes Mises" 2015	\$49.00
910s	Moulin-à-Vent, Laurent Perrachon & Fils "Terres Roses" 2016	\$52.00
588s	Beaujolais-Villages, Thibault Liger-Belair "Les Jeunes Pousses" 2016	\$55.00
600s	Brouilly, Laurent Martray "Combiaty" 2015	\$56.00
717s	Côte de Brouilly, Château Thivin 2017	\$59.00
699g	Moulin-à-Vent, Thibault Liger-Belair "Les Vieilles Vignes" 2015	\$77.00
518g	Moulin-à-Vent, Thibault Liger-Belair "La Roche" 2012	\$105.00
810s	Moulin-à-Vent, Pierre-Marie Chermette, Domaine du Vissoux "Les Trois Roches" 2015 (magnum)	\$148.00
840s	Fleurie, Pierre-Marie Chermette, 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 a 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

215g	Collines Rhodaniennes IGP, Stéphane Montez Domaine du Monteillet "Le Blanc d'en Face" 2015	\$42.00
193g	Saint-Joseph, Pierre Gaillard 2016	\$67.00
183g	Hermitage, Domaine des Remizières "Cuvée Emilie" 2009	\$160.00
103x	Hermitage, Domaine J.L. Chave 2002	\$365.00
2102x	Hermitage, Domaine J.L. Chave 2003	\$365.00
2179x	Hermitage, Domaine J.L. Chave 2007	\$425.00

BIN Les Rouges

426s	Collines Rhodaniennes IGP, David Reynaud Domaine Les Bruyères Syrah "Les Monestiers" 2016	\$39.00
654x	Collines Rhodaniennes IGP, Yves Cuilleron Syrah "Les Vignes d'à Côté" 2017	\$42.00
597x	Crozes-Hermitage, Domaine Aléofane 2015	\$59.00
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 wine

922c	Clairette de Die, Carod "Tradition" NV (sparkling)	\$40.00
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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

195s	Côtes du Rhône, Famille Perrin "Réserve" 2017	\$29.00
187s	Côtes du Rhône, Domaine Les Aphilanthes "Clementia" 2016	\$38.00
947s	Côtes du Rhône, E. Guigal 2016	\$44.00

BIN Les Rouges

623s	Côtes du Rhône, Alain Jaume, Grand Veneur "Réserve" 2016	\$22.00
563s	Vin de France, Domaine la Consonniere "La Pitchotte" 2017	\$34.00
727s	Côtes du Rhône, Domaine Saint-Damien "La Bouveau" 2016	\$35.00
604s	Côtes du Rhône Villages Signargues, Domaine Grès St.Vincent 2016	\$35.00
521s	Côtes du Rhône, Domaine Nicolas Boiron 2016	\$36.00
572s	Côtes du Rhône Villages Laudun, Château de Marjolet "Cuvée Tradition" 2016	\$40.00
736x	Vin de France, Domaine Pégau "Plan Pégau" NV	\$41.00
740x	Beaumes de Venise, Domaine de Fenouillet "Terres Blanches" 2015	\$42.00
448x	Côtes du Rhône, Domaine Charvin "Le Poutet" 2016	\$45.00
626x	Côtes du Rhône Villages, Domaine Les Aphilanthes "Cuvée Trois Cepages" 2015	\$47.00
998x	Côtes du Rhône Villages, Mas de Boislauzon "Cuvée de Louis" 2015	\$48.00
678x	Lirac, Alain Jaume, Domaine du Clos de Sixte 2014	\$49.00
724x	Rasteau, Domaine Chamfort 2014	\$53.00
965x	Lirac, Domaine la Consonniere 2016	\$56.00
536x	Côtes du Rhône, Famille Perrin, "Coudoulet de Beaucastel" 2016	\$63.00
703x	Gigondas, Domaine les Aphilanthes 2015	\$72.00
427x	Gigondas, Domaine du Gour de Chaulé "Cuvée Tradition" 2015	\$75.00
691x	Gigondas, Domaine Raspail-Ay 2015	\$83.00

BIN Le Doux sweet wine

908s	Muscat de Beaumes-de-Venise, Domaine de Durban 2015	\$48.00
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CHATEAUNEUF 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

2137g	Domaine Berthet-Rayne 2016	\$84.00
194g	Mas de Boislauzon 2016	\$86.00
151g	Château Fortia 2017	\$89.00
178g	Domaine la Consonniere 2016	\$95.00
206g	Bosquet des Papes "Cuvée Tradition"	\$98.00
2223g	Château Rayas "Réserve" 2008	\$417.00

BIN Les Rouges

2016

505x	Château Fortia "Cuvée du Baron"	\$89.00
500x	Domaine la Consonniere	\$95.00
537x	Bosquet des Papes "Cuvée Tradition"	\$96.00
535x	Domaine Olivier Hillaire	\$99.00
616x	Domaine de la Solitude "Tradition"	\$120.00
564x	Château de Beaucastel	\$175.00

2015

593x	Domaine de Mourchon	\$80.00
586x	Domaine Berthet-Rayne	\$85.00
687x	André Brunel	\$95.00
432x	Mas de Boislauzon	\$99.00
636x	Domaine de Beurenard	\$119.00
428x	Château de Beaucastel	\$175.00

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CHÂTEAUNEUF du PAPE

2014

646x Château de la Gardine \$129.00

2013

746x Domaine de la Charbonnière \$85.00

2012

689x Domaine Pierre Usseglio \$112.00

671x Mas de Boislauzon \$114.00

519x Domaine de la Charbonnière
"Cuvée Mourre des Perdrix" \$120.00

589x Château de Beaucastel \$230.00

645x Domaine du Pegau "Cuvée Réservee" \$240.00

2011

709x Domaine de Ferrand \$98.00

2010

700x Mas de Boislauzon \$99.00

513x Domaine du Pegau "Cuvée Réservee" \$240.00

831x Domaine du Pegau "Cuvée Réservee" (magnum) \$489.00

718x Domaine Pierre Usseglio
"Réserve des Deux Frères" \$530.00

2009

559x Domaine Pierre Usseglio
"Réserve des Deux Frères" \$555.00

1850x Henri Bonneau "Réserve des Célestins" \$766.00

2008

529x Château Rayas "Réserve" \$496.00

2007

833x Domaine de la Charbonnière
"Cuvée Mourre des Perdrix" (magnum) \$300.00

624x Pignan "Réserve" \$305.00

839x Domaine du Pegau "Cuvée da Capo" (3L) \$4050.00

2006 and Before

841x Domaine du Vieux Télégraphe 2006 (magnum) \$320.00

450x Château Rayas "Réserve" 2006 \$385.00

1596x Domaine Vieille Julienne "Réserve" 1998 \$390.00

1550x Château Rayas "Réserve" 2004 \$420.00

771x Henri Bonneau "Réserve des Célestins" 2001 \$810.00

1675x Domaine Vieille Julienne "Réserve" 2005 \$912.00

855x Domaine du Pegau "Cuvée Réservee" 2006 (3L) \$1200.00

BORDEAUX

BIN Les Blancs

924s	Château Reynon "Cuvée de Louis" 2014	\$38.00
202s	Château Graille-Lacoste (Graves) 2017	\$39.00
102s	Château Carbonnieux (Pessac-Leognan) 2015	\$88.00
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

2016

540s	Cru Monplaisir (Bordeaux Supérieur)	\$38.00
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2015

943s	Château Lauduc (Bordeaux Supérieur)	\$50.00
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2014

751x	Château Clarisse (Côtes de Bordeaux - Castillon)	\$80.00
574x	Château Gloria (Saint-Julien)	\$82.00
442x	Château Malartic-Lagraviere (Pessac-Léognan)	\$103.00
719x	Château de Valois (Pomerol)	\$124.00
584x	Domaine de Chevalier (Pessac-Léognan)	\$150.00
695x	Château La Conseillante (Pomerol)	\$225.00

2012

620s	Château La Fon du Berger (Haut-Médoc)	\$42.00
622x	Château de Sales (Pomerol)	\$80.00
658x	Château Le Gay (Pomerol)	\$185.00
712x	Château Ducru-Beaucaillou (Saint-Julien)	\$280.00

2010

613x	Les Fiefs de Lagrange (Saint-Julien)	\$105.00
582x	Château Lalande-Borie (Saint-Julien)	\$114.00
681x	Château Bellegrave (Pomerol)	\$135.00
446x	Château Malartic-Lagraviere (Pessac-Léognan)	\$158.00
561x	Château Durfort-Vivens (Margaux)	\$159.00
606x	Croix de Beaucaillou (Saint-Julien)	\$164.00
522x	Les Pagodes de Cos (Saint-Estèphe)	\$175.00
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

1594x	Château Beau-Séjour Bécot (Saint-Émilion)	\$156.00
615x	Château Rouget (Pomerol)	\$160.00
1749x	Château Gloria (Saint-Julien)	\$170.00
662x	Château Boyd-Cantenac (Margaux)	\$180.00
640x	Clos Dubreuil (Saint-Émilion)	\$195.00
618x	Château Troplong Mondot (Saint-Émilion)	\$312.00
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

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

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BORDEAUX

2007

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

2006

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

705x Château Beau-Séjour Bécot (Saint-Émilion) \$215.00

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

1432x Vieux Château Certan (Pomerol) \$550.00

2004

590x Château La Mission Haut-Brion (Pessac-Léognan) \$595.00

2003

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

1562x Château Giscours (Margaux) \$225.00

2001

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

762x Clos de Dubreuil (Saint-Émilion) \$260.00

763x Clos de Sarpe (Saint-Émilion) \$320.00

1619x Château Pontet-Canet (Pauillac) \$360.00

1695x Château Les Carmes Haut-Brion (Pessac-Léognan) \$385.00

764x Château Calon-Ségur (Saint-Estèphe) \$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) \$2400.00

829x Château La Mission Haut-Brion 1996
(Pessac-Léognan - magnum) \$2800.00

BIN Les Doux sweet wines

990s Château Doisy-Védrières (Sauternes) 2003 (375ml) \$75.00

766s Château de Rayne Vigneau (Sauternes) 2009 \$130.00

755s Château Doisy-Védrières (Sauternes) 2003 \$135.00

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 downriver along the Garonne and Dordogne, and from across the Pyrenees in Spain. The vine has been cultivated here since Roman times.



BIN Les Blancs

172s	Côtes de Gascogne IGP, La Galope Sauvignon Blanc 2016	\$24.00
105s	Jurançon, Charles Hours "Cuvée Marie" 2014	\$56.00
153s	Irouléguay, Herri Mina 2015	\$74.00

BIN Les Rouges

610s	Cahors, Cèdre "Héritage" 2015	\$30.00
997s	Madiran, Famille Laplace 2016	\$38.00

BIN Les Doux sweet wines

905s	Pacherenc du Vic Bilh, Château d'Aydie 2016 (500ml)	\$34.00
918s	Maydie, Château d'Aydie 2013 (500ml - rouge)	\$56.00
748s	Jurançon, Charles Hours "Cuvée Uroulat" 2011	\$75.00

VINS MÉDITERRANÉENS

BIN Les Blancs

Provence

152g Alpilles IGP, Domaine Hauvette "Jaspe" 2015 \$68.00

Languedoc & Roussillon

169s Pays d'Oc IGP, Laurent Miquel Père et Fils \$22.00
Chardonnay/Viognier 2016

199s Côtes Catalanes IGP, Olivier Pithon \$29.00
"Mon P'tit Pithon" 2016

217s Corbières, Château Spencer La Pujade \$30.00
"La P'tite Envie" 2015

121g Côtes Catalanes IGP, Olivier Pithon \$49.00
"Cuvée Laïs" 2015

BIN Les Rosés

Provence

104s Pierrevert, Domaine La Blaque 2018 \$36.00

130s Côtes de Provence, Clos Cibonne \$59.00
"Tibouren - Cuvée Tradition" 2016

BIN Les Rouges

Provence

648x Bandol, La Bastide Blanche 2016 \$68.00

1549x Bandol, Domaine Tempier "La Tourtine" 2011 \$140.00

Languedoc & Roussillon

424s Pays d'Herault IGP, Château d'Oupia \$24.00
"Les Hérétiques" 2017

745s Vin de France, Clos Centeilles \$32.00
"Scintilha - Les Vignes Libertines" 2016

723x Pic Saint-Loup, Ermitage du Pic Saint Loup \$39.00
"Tour de Pierres" 2016

430g Côtes Catalanes IGP, Domaine Le Roc des Anges \$45.00
"Segna de Cor" 2016

605x Minervois, Clos Centeilles \$45.00
"Carignanissime de Centeilles" 2014

444x Coteaux du Languedoc La Clape, \$46.00
Château Camplazens "Premium" 2013

638x Minervois La Livinière, Clos Centeilles 2011 \$61.00

539x Coteaux du Languedoc, Château de la Negly \$290.00
"La Porte du Ciel" 2007

567x Coteaux du Languedoc, Château de la Negly \$295.00
"Clos de Truffiers" 2007

Corse

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

BIN Les Doux sweet 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