



**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, & VINS ROSÉS

## Apéritifs

Kir white wine, crème de cassis	9.00
Kir Royal sparkling wine, crème de cassis	10.50
Muscadini tito's vodka, muscat de beaumes-de-venise; served up	12.50
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 provençe	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%	6.00
Kronenbourg 1664, France, european pale lager, 5%	7.00
Kronenbourg Blanc, France, wheat, 5%	7.00
Köstritzer Schwarzbier, Germany, black lager, 4.8%	7.50
Warsteiner, Germany, pilsner, 4.8%	8.00
Grimbergen, Blonde Ale, Belgium, abbey beer, 6.7%	8.50
Grimbergen, Double Amber, Belgium, abbey beer, 6.5%	8.50
Unibroue, La Fin du Monde, Canada, tripel/golden ale, 9%	9.50
Brasserie d'Orval, Orval, Belgium, trappist ale, 6.2%	11.00
Brasserie d'Achouffe, Houblon, Belgium, ipa tripel, 9%	11.00
Brasserie d'Achouffe, McChouffe, Belgium, brown ale, 8%	11.00
Brasserie Dupont, Saison V.P., Belgium, farmhouse ale, 6.5%	12.00
Duvel Moortgat, Duvel, Belgium, strong golden ale, 8.5%	12.00

## Preuve Zéro (alcohol-free cocktails)

Cool Comme Une, cucumber, lime, simple syrup, soda water	7.00
Le Gingembre, lemon, honey simple syrup, ginger ale	7.00
La Brise, pineapple, oj, cranberry, luxardo syrup, orange bitters	7.00

## LA SÉLECTION DES VINS ROSÉS

### **BIN** Loire

179s	Sancerre, Pascal & Nicolas Reverdy "Terre de Maimbray" 2018	\$54.00
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### **BIN** Côtes du Rhône

216s	Côtes du Rhône, Domaine Les Aphillanthes 2018	\$30.00
174s	Ventoux, Domaine de Fenouillet 2018	\$35.00
140s	Tavel, Château de Trinquevedel 2017	\$39.00

### **BIN** Provence

958s	Coteaux d'Aix-en-Provence, Commanderie de la Bargemone 2018	\$44.00
199s	Bandol, Château Pradeaux 2018	\$67.00

### **BIN** Languedoc & Roussillon

116s	Pic Saint-Loup, Château Lancyre 2018	\$35.00
104s	Corbières, Domaine de Fontainte "Gris de Gris" 2018	\$44.00

### **BIN** Sud-Ouest

187s	Côtes de Gascogne IGP, La Galope 2018	\$21.00
121s	Côtes de Gascogne IGP, Domaine de Millet 2018	\$25.00

### **BIN** Mousseux

339c	Loire, Bouvet-Ladubay "Excellence" Brut NV	\$44.00
989c	Crémant de Limoux, Maison Antech "Émotion" Brut 2016	\$56.00
312c	Alain Vincy Brut NV	\$90.00
319c	Gonet-Medeville Extra Brut NV	\$108.00
335c	Marc Hebrart 1er Cru Mareuil-sur-Ay Brut NV	\$142.00
330c	René Geoffroy 1er Cru "Saignée" Brut NV	\$156.00
327c	Vilmart & Cie. 1er Cru "Cuvée Rubis" Brut NV	\$171.00
316c	Egly-Ouriet Grand Cru Brut NV	\$240.00
801c	Egly-Ouriet Grand Cru Brut NV (magnum)	\$500.00
2336c	Moët & Chandon "Dom Perignon" Brut 2004	\$760.00

# 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 Côtes de Grandlieu Sur Lie, Château de la Grange "La Berrière" 2018	8.50
Pinot Blanc/Auxerrois, Henry Fuchs 2017	11.50
Lirac, Domaine Lafond "Roc-Épine" 2018	12.50
Riesling, Sipp Mack "Tradition" 2017	13.00
Bourgogne Hautes-Côtes de Nuits, Domaine Thevenot-Le Brun "Clos du Vignon" 2017	14.00
Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" 2017	15.00
Chablis, Jean-Marc Brocard "Sainte Claire" 2018	15.00

### Le Rosé

Coteaux d'Aix-en-Provence, Commanderie de la Bargemone 2018	11.00
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### Les Rouges

Madiran, Famille Laplace 2016	9.50
Côtes du Rhône-Villages, Mas de Boislauzon "Cuvée de Louis" 2016	12.50
Lirac, Domaine la Consonniere 2016	14.00
Fleurie, Clos de la Roilette 2017	14.00
Mercurey, Louis Latour 2016	15.00
Haut-Médoc, Château Larose Perganson 2015	15.50
Bandol, La Bastide Blanche 2016	17.00

### Les Doux

(3 oz.)

Pacherenc-du-Vic-Bilh, Château d'Aydie 2016	10.00
Muscat de Beumes 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
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
332c	Pol Roger “White Foil Réserve” Brut NV	\$90.00
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
336c	Pol Roger Blanc de Blancs Brut 2008	\$275.00
303c	Egly-Ouriet Grand Cru Brut 2006	\$320.00
2316c	Krug “Grande Cuvée” Brut NV	\$360.00
2323c	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
319c	Gonet-Medeville Rosé Extra Brut NV	\$108.00
335c	Marc Hebrart 1er Cru Mareuil-sur-Ay Rosé Brut NV	\$142.00
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, Domaine Bechtold, and Weinbach.



## Jura

### **BIN** Le Blanc

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

## Alsace

### **BIN** Les Blancs

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
213s	Pinot Blanc, Domaine Ernest Burn 2014	\$44.00
2122g	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" 2017	\$52.00
182s	Pinot Blanc, Domaine Weinbach "Réserve" 2017	\$55.00
211g	Pinot Gris, Domaine Zind-Humbrecht 2015	\$54.00
204g	Gewurztraminer, Trimbach 2014	\$59.00
134g	Gewurztraminer, Sipp Mack "Vieilles Vignes" 2014	\$68.00
118g	Gewurztraminer, Sipp Mack "Vieilles Vignes" 2012	\$68.00
128g	Gewurztraminer, Domaine Weinbach "Réserve Personelle" 2016	\$71.00
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

### 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
145s	Riesling "Engelberg", Domaine Bechtold 2012	\$74.00
123g	Pinot Gris "Osterberg", Sipp Mack 2011	\$81.00
2001g	Pinot Gris "Goldert", Domaine Ernest Burn "Clos Saint-Imer" 2010	\$87.00
125s	Riesling "Kirchberg de Ribeauvillé", Henry Fuchs 2014	\$87.00
207g	Muscat "Goldert", Domaine Zind-Humbrecht 2011	\$100.00
205s	Riesling "Schlossberg", Domaine Weinbach 2016	\$104.00

### **BIN** Le Rouge

593g Moselle, Château de Vaux  
"Les Hautes-Bassières" 2017 \$48.00

### **BIN** Le Doux sweet wine

149g Gewurztraminer, Sipp Mack  
"Vendanges Tardives Lucie Marie" 2009 \$145.00

# 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 powerful, with citrus, ripe apple, crushed stone, 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 2018	\$24.00
927s	Muscadet Côtes de Grandlieu Sur Lie, Château de la Grange "La Berrière" 2018	\$34.00
164s	Vouvray, Domaine Pichot "Domaine de la Peu de la Moriette" 2018	\$42.00
198s	Muscadet Sèvre et Maine Sur Lie, Domaine de la Pépière "Clos des Briords Vieilles Vignes" 2017	\$42.00
2140s	Anjou, Château de Bois-Brinçon "Terre de Grès" 2013	\$45.00
165s	Vouvray, Michel Autran "Les Enfers Tranquilles" 2016	\$56.00
119s	Pouilly-Fumé, Serge Dagueneau & Filles "Les Pentes" 2017	\$56.00
122s	Vouvray, Domaine Vigneau-Chevreau "Abbaye de Marmoutier - Clos de Rougemont" 2017	\$56.00
999s	Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" 2017	\$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
2112s	Blanc Fumé de Pouilly, Domaine Didier Dagueneau "Pur Sang" 2013	\$198.00

### **BIN** Le Rosé

179s	Sancerre, Pascal & Nicolas Reverdy "Terre de Maimbray" 2018	\$54.00
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### **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

136g	Bourgogne, Thibault Liger-Belair "Les Charmes" 2016	\$57.00
166g	Bourgogne, Etienne Sauzet 2016	\$80.00
176g	Beaune, Louis Latour 2017	\$80.00
158g	Bourgogne, Domaine de Courcel 2015	\$86.00
2276g	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
2113g	Bourgogne Aligoté, Arnaud Ente 2012	\$144.00
111g	Puligny-Montrachet, Louis Latour 2015	\$145.00
131g	Chassagne-Montrachet, Marc Colin "Les Encégnières" 2015	\$160.00
185g	Meursault, Domaine Jean-Marie Bouzereau "Les Narvaux" 2013	\$168.00
203g	Puligny-Montrachet, Etienne Sauzet 2016	\$170.00
2143g	Bourgogne, Arnaud Ente 2015	\$190.00
2108g	Bourgogne, Arnaud Ente 2014	\$210.00
2009g	Meursault, Arnaud Ente 2015	\$325.00
2002g	Meursault, Arnaud Ente "Clos des Ambres" 2015	\$360.00
2184g	Meursault, Arnaud Ente "Clos des Ambres" 2014	\$390.00

## **premier cru**

108g	Pernand-Vergelesses "En Caradeux" Louis Latour 2014	\$82.00
219g	Beaune "Clos Saint-Landry" Bouchard Père et Fils 2012	\$119.00
180g	Meursault "Blagny", Thierry et Pascale Matrot 2015	\$145.00
115g	Meursault "Poruzots", Louis Latour 2015	\$145.00
113g	Puligny-Montrachet "Les Champs Gains" Domaine Alain Chavy 2015	\$155.00
2196g	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 et Laurent Pillot 2013	\$169.00
144g	Chassagne-Montrachet "Les Macherelles" Guy Amiot et Fils 2014	\$179.00
2279g	Puligny-Montrachet "Les Chalumeaux" Thierry & Pascale Matrot 2015	\$210.00
2101g	Chassagne-Montrachet "Clos Saint Jean" Guy Amiot et Fils 2011	\$245.00
130g	Puligny-Montrachet "La Garenne" Etienne Sauzet 2016	\$250.00
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
2007g	Puligny-Montrachet "Les Referts", Arnaud Ente 2015	\$600.00
2240g	Puligny-Montrachet "Champ-Gain" Arnaud Ente 2014	\$630.00

## **grand cru**

168g	Corton-Charlemagne, Louis Latour 2013	\$220.00
2216g	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
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 et Sophie Morey 2016	\$75.00
628g	Maranges "Clos des Loyères" Jean-Claude Regnaudot et Fils 2016	\$81.00
501g	Beaune "Vignes Franches", Louis Latour 2000	\$96.00
715g	Savigny-lès-Beaune "Serpentières" Michel Gay et Fils 2014	\$105.00
1668g	Savigny-lès-Beaune "Vergelesses" Michel Gay et Fils 2014	\$110.00
623g	Savigny-lès-Beaune "Les Peuillets" Jacques Girardin 2015	\$115.00
642g	Beaune "Vignes Franches", Louis Latour 2002	\$125.00
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
509g	Volnay "En Chevret", Louis Latour 2015	\$175.00
686g	Savigny-lès-Beaune, Nicolas Rossignol 2016	\$180.00
692g	Beaune "Chouacheux", Louis Jadot 2010	\$192.00
599g	Beaune "Grèves - L'Enfant Jesus" Bouchard Père et Fils 2010	\$210.00
648g	Beaune "Grèves - L'Enfant Jesus" Bouchard Père et Fils 2012	\$220.00
670g	Pommard "Les Pèzerolles" Domaine Joseph Voillot 2009	\$223.00
738g	Pommard "Les Epenots", Lucien Le Moine 2010	\$256.00
514g	Pommard "Grand Clos des Épenotes" Domaine de Courcel 2014	\$295.00
538g	Volnay "Les Santenots de Milieu" Arnaud Ente 2010	\$390.00
553g	Volnay "Les Caillerets", Lucien Le Moine 2008	\$398.00

### grand cru

651g	Corton "Grèves", Domaine Louis Jadot 2010	\$199.00
1503g	Corton "Grèves", Domaine Louis Jadot 1999	\$220.00
512g	Corton, Bouchard Père et Fils 2012	\$230.00
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

978g	Bourgogne Hautes-Côtes de Nuits, Domaine Thevenot-Le Brun "Clos du Vignon" 2017	\$56.00
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

451g	Marsannay, Louis Latour 2017	\$57.00
627g	Bourgogne Passetoutgrains, Hubert Lignier "Aux Poirelots" 2017	\$64.00
667g	Nuits-Saint-Georges, Henri Gouges 2015	\$140.00
652g	Gevrey-Chambertin, Louis Latour 2016	\$149.00
601g	Vosne-Romanée, Mongeard-Mugneret 2016	\$150.00
714g	Nuits-Saint-Georges, Henri Gouges 2016	\$159.00
447g	Nuits-Saint-Georges, Forey Père et Fils 2016	\$159.00
429g	Vosne-Romanée, Forey Père et Fils 2016	\$165.00
688g	Morey-Saint-Denis, Hubert Lignier "Très Girard" 2016	\$190.00
696g	Gevrey-Chambertin, Hubert Lignier "Les Seuvrées" 2015	\$190.00
805g	Nuits-Saint-Georges, Forey Père et Fils 2014 (magnum)	\$304.00

### premier cru

1554g	Vosne-Romanée "En Orveaux", Mongeard-Mugneret 2014	\$175.00
552g	Chambolle-Musigny "Les Feusselottes" Domaine Louis Jadot 2010	\$175.00
445g	Nuits-St-Georges "Clos des Porrets St-Georges" Henri Gouges 2014	\$175.00
672g	Vosne-Romanée "Les Chaumes", A. & B. Rion 2011	\$185.00
759g	Nuits-St-Georges "Les Chaignots", Robert Chevillon 2010	\$200.00
577g	Nuits-St-Georges "Les Pruliers", 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
592g	Vosne-Romanée "Les Beaux Monts", Dom. Bertagna 2015	\$235.00
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
595g	Nuits-St-Georges "Les Cailles", Lucien Le Moine 2010	\$260.00
531g	Morey-Saint-Denis "Les Sorbets", Albert Bichot 2013	\$267.00
1688g	Nuits-St-Georges "Les Vaucrains" Robert Chevillon 2011	\$275.00
1548g	Gevrey-Chambertin "Clos Saint-Jacques" Domaine Louis Jadot 2009	\$300.00
663g	Nuits-St-Georges "Les Saint-Georges" Thibault Liger-Belair 2014	\$320.00
583g	Morey-Saint-Denis "La Riotte", Hubert Lignier 2016	\$325.00
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
533g	Clos Saint Denis, Domaine Bertagna 2015	\$455.00
825g	Clos des Lambrays, Dom. des Lambrays 2005 (magnum)	\$639.00
666g	Clos Vougeot "Près Le Cellier" Domaine Méo-Camuzet 2009	\$650.00
830g	Griotte-Chambertin, Hubert Lignier 2015 (magnum)	\$1700.00

# 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

147s	Chablis, Domaine Servin “Les Pargues” 2017	\$50.00
132s	Chablis, William Fèvre “Champs Royaux” 2017	\$52.00
938s	Chablis, Jean-Marc Brocard “Sainte Claire” 2018	\$60.00
188g	Bourgogne Côtes d’Auxerre, Patrick Piuze 2017	\$66.00
2186s	Chablis, Roland Lavantureux “Vauprin” 2016	\$90.00

### premier cru

139s	Chablis “Vaillons”, Domaine Louis Moreau 2016	\$104.00
196s	Chablis “Vaulorent”, Jean-Marc Brocard 2016	\$119.00
117s	Chablis “Vaillons”, Domaine William Fèvre 2016	\$124.00

### 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”, Francois 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
160g	Viré-Clessé, Domaine Pascal Bonhomme 2016	\$56.00
191g	Mâcon-Milly-Lamartine, Cordier Père et Fils “Clos du Four” 2015	\$64.00
217g	Pouilly-Fuissé, Domaine Guerrin & Fils “Vieilles Vignes” 2016	\$65.00
124g	Viré-Clessé, Thevenet-Quintaine “Tête” 2015	\$68.00
159g	Montagny Premier Cru, J.M. Boillot 2016	\$72.00

### **BIN** Les Rouges

679g	Bourgogne Côte Chalonnaise, Domaine de l’Évêché 2016	\$54.00
996g	Mercurey, Louis Latour 2016	\$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
550s	Beaujolais-Villages, Pascal & Jean-Philippe Granger "Le Bouteau" 2014	\$35.00
625s	Brouilly, Nicolas Boudeau, Domaine de la Grume "Grain de Sable" 2016	\$39.00
555s	Fleurie, Jean-Paul Champagnon "Cuvée Champagne" 2015	\$43.00
726s	Saint-Amour, Mommessin "Grandes Mises" 2015	\$47.00
571s	Moulin-à-Vent, Mommessin "Grandes Mises" 2015	\$49.00
596s	Moulin-à-Vent, Laurent Perrachon & Fils "Terres Roses" 2016	\$52.00
588s	Beaujolais-Villages, Thibault Liger-Belair "Les Jeunes Pousses" 2016	\$55.00
619s	Morgon, Daniel Bouland "Bellevue" 2017	\$55.00
910s	Fleurie, Clos de la Roilette 2017	\$56.00
717s	Côte de Brouilly, Château Thivin 2017	\$59.00
561g	Moulin-à-Vent, Thibault Liger-Belair "Les Vieilles Vignes" 2016	\$80.00
710g	Moulin-à-Vent, Thibault Liger-Belair "La Roche" 2015	\$92.00
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
815s	Côte de Brouilly, Château Thivin "Cuvée Zaccharie" 2017 (magnum)	\$180.00
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 and Cornas.



### **BIN** Les Blancs

193g	Saint-Joseph, Pierre Gaillard 2016	\$67.00
210g	Condrieu, E. Guigal 2016	\$122.00
200g	Condrieu, Yves Cuilleron "Les Chaillets" 2015	\$125.00
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

654x	Collines Rhodaniennes IGP - Syrah, Yves Cuilleron "Les Vignes d'à Côté" 2017	\$42.00
591x	Saint-Joseph, Domaine Jean-Claude Marsanne 2015	\$69.00
632x	Côte Rôtie, Christophe Semaska "Château de Montlys" 2016	\$122.00
560x	Cornas, Domaine du Tunnel "Vin Noir" 2016	\$160.00
587x	Côte Rôtie, Domaine de Bonserine "La Viallière" 2012	\$186.00
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 appellations.



### **BIN** Le Blanc

112s	Côtes du Rhône, Domaine Les Aphilanthes "Clementia Blanc" 2018	\$38.00
933s	Lirac, Domaine Lafond "Roc-Épine" 2018	\$50.00

### **BIN** Les Rosés

216s	Côtes du Rhône, Domaine Les Aphilanthes 2018	\$30.00
174s	Ventoux, Domaine de Fenouillet 2018	\$35.00
140s	Tavel, Château de Trinqueddel 2017	\$39.00

### **BIN** Les Rouges

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 "Tradition" 2017	\$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
626x	Côtes du Rhône Villages, Domaine Les Aphilanthes "Cuvée Trois Cepages" 2015	\$47.00
678x	Lirac, Alain Jaume, Domaine du Clos de Sixte 2014	\$49.00
998x	Côtes du Rhône Villages, Mas de Boislauzon "Cuvée de Louis" 2016	\$50.00
724x	Rasteau, Domaine Chamfort 2014	\$53.00
965x	Lirac, Domaine la Consonniere 2016	\$56.00
703x	Gigondas, Les Aphilanthes 2016	\$70.00
427x	Gigondas, Domaine du Gour de Chaulé "Cuvée Tradition" 2015	\$75.00
691x	Gigondas, Domaine Raspail-Ay 2015	\$83.00
549x	Gigondas, Les Pallières "Les Racines" 2013	\$93.00

### **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

215g	Domaine Berthet-Rayne 2017	\$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" 2017	\$98.00
2223g	Château Rayas "Réserve" 2008	\$417.00

### **BIN** Les Rouges

#### *2016*

653x	Domaine de Mourchon	\$80.00
519x	Château Fortia "Tradition"	\$87.00
505x	Château Fortia "Cuvée du Baron"	\$89.00
690x	Domaine de Cristia	\$90.00
500x	Domaine la Consonniere	\$95.00
537x	Bosquet des Papes "Cuvée Tradition"	\$96.00
535x	Domaine Olivier Hillaire	\$99.00
661x	Famille Brunier "Piedlong"	\$118.00
722x	Clos Saint Jean "Vieilles Vignes"	\$120.00
616x	Domaine de la Solitude "Tradition"	\$120.00
564x	Château de Beaucastel	\$175.00

#### *2015*

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	\$180.00

#### *2013*

746x	Domaine de la Charbonnière	\$85.00
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#### *2012*

671x	Mas de Boislauzon	\$114.00
589x	Château de Beaucastel	\$230.00
645x	Domaine du Pegau "Cuvée Réserve"	\$240.00

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# CHÂTEAUNEUF du PAPE

## 2011

709x Domaine de Ferrand \$98.00

## 2010

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

202s	Château Grand-Portail (Entre-Deux-Mers Haut-Benauges) 2018	\$34.00
102s	Château Carbonnieux (Pessac-Leognan) 2015	\$88.00
195s	Château Malartic-Lagraviere (Pessac-Léognan) 2015	\$135.00
2133s	Château Malartic-Lagraviere (Pessac-Léognan) 2012	\$140.00
107s	Château Malartic-Lagraviere (Pessac-Léognan) 2010	\$198.00
167s	Château Pape-Clement (Pessac-Léognan) 2004	\$210.00
190s	Domaine de Chevalier (Pessac-Léognan) 2009	\$220.00

## **BIN** Les Rouges

### 2016

540s	Cru Monplaisir (Bordeaux Supérieur)	\$38.00
426x	Château de Sales (Pomerol)	\$93.00

### 2015

943s	Château Larose Perganson (Haut-Médoc)	\$62.00
425x	Château d'Aiguilhe (Castillon Côtes de Bordeaux)	\$75.00
579x	Château Lalande-Borie (Saint-Julien)	\$90.00
523x	Clos René (Pomerol)	\$99.00
585x	Château Labegorce (Margaux)	\$108.00
600x	Château Faugères (Saint-Émilion)	\$121.00
620x	Château Haut-Batailley (Pauillac)	\$125.00
675x	Château Malartic-Lagraviere (Pessac-Léognan)	\$145.00
581x	Château Rouget (Pomerol)	\$148.00
612x	Château Beau-Séjour Bécot (Saint-Émilion)	\$152.00
527x	Château d'Issan (Margaux)	\$158.00
568x	Château Clinet (Pomerol)	\$240.00
701x	Château La Conseillante (Pomerol)	\$410.00

### 2014

751x	Château Clarisse (Castillon Côtes de Bordeaux)	\$80.00
641x	Château Poujeaux (Moulis-en-Médoc)	\$86.00
574x	Château Gloria (Saint-Julien)	\$90.00
597x	Réserve de la Comtesse (Pauillac)	\$99.00
442x	Château Malartic-Lagraviere (Pessac-Léognan)	\$129.00
719x	Château de Valois (Pomerol)	\$124.00
584x	Domaine de Chevalier (Pessac-Léognan)	\$150.00
683x	Pauillac de Château Latour (Pauillac)	\$180.00
1696x	Château La Conseillante (Pomerol)	\$225.00

### 2013

747x	Château Clinet (Pomerol)	\$155.00
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### 2012

449x	Château Beau-Séjour Bécot (Saint-Émilion)	\$120.00
658x	Château Le Gay (Pomerol)	\$185.00
694x	Château Troplong Mondot (Saint-Émilion)	\$190.00
510x	Château Beausejour (Duffau-Lagarrosse) (Saint-Émilion)	\$255.00
712x	Château Ducru-Beaucaillou (Saint-Julien)	\$296.00

### 2010

613x	Les Fiefs de Lagrange (Saint-Julien)	\$105.00
1582x	Château Lalande-Borie (Saint-Julien)	\$114.00
681x	Château Bellegrave (Pomerol)	\$135.00
606x	Croix de Beaucaillou (Saint-Julien)	\$164.00
446x	Château Malartic-Lagraviere (Pessac-Léognan)	\$166.00
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)	\$525.00
433x	Château Ducru-Beaucaillou (Saint-Julien)	\$639.00

### 2009

1615x	Château Rouget (Pomerol)	\$160.00
662x	Château Boyd-Cantenac (Margaux)	\$180.00
640x	Clos Dubreuil (Saint-Émilion)	\$195.00
618x	Château Troplong Mondot (Saint-Émilion)	\$312.00
743x	Château Pontet-Canet (Pauillac)	\$413.00
635x	Château Beausejour (Duffau-Lagarrosse) (Saint-Émilion)	\$425.00
828x	Pavillon Rouge du Château Margaux (Margaux - magnum)	\$1025.00

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# BORDEAUX

## 2008

580x	Château Beau-Séjour Bécot (Saint-Émilion)	\$150.00
1583x	Château Malescot St. Exupery (Margaux)	\$195.00

## 2007

706x	Château Beau-Séjour Bécot (Saint-Émilion)	\$150.00
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## 2006

441x	Château Cos d'Estournel (Saint-Estèphe)	\$295.00
443x	Château Ducru-Beaucaillou (Saint-Julien)	\$295.00
439x	Château Montrose (Saint-Estèphe)	\$330.00
761x	Château La Violette (Pomerol)	\$650.00

## 2005

1705x	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)	\$570.00

## 2004

590x	Château La Mission Haut-Brion (Pessac-Léognan)	\$595.00
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## 2003

720x	Château Beau-Séjour Bécot (Saint-Émilion)	\$200.00
1562x	Château Giscours (Margaux)	\$245.00

## 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
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)	\$560.00
754x	La Mondotte (Saint-Émilion)	\$595.00
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
734x	Château Ducru-Beaucaillou 1982 (Saint-Julien)	\$1440.00
1851x	Château Haut-Brion 1986 (Pessac-Léognan)	\$1600.00
542x	Château Latour 1995 (Pauillac)	\$2900.00
829x	Château La Mission Haut-Brion 1996 (Pessac-Léognan - magnum)	\$3250.00

## **BIN** Les Doux sweet wines

990s	Château Doisy-Védrines (Sauternes) 2003 (375ml)	\$75.00
766s	Château de Rayne Vigneau (Sauternes) 2009	\$130.00
755s	Château Doisy-Védrines (Sauternes) 2003	\$135.00
1120s	Château d'Yquem (Sauternes) 2005 (375ml)	\$1395.00

# 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** Le Rosé

187s	Côtes de Gascogne IGP, La Galope 2018	\$21.00
121s	Côtes de Gascogne IGP, Domaine de Millet 2018	\$25.00

### **BIN** Les Rouges

684s	Vin de France, Lionel Osmin & Cie. "Malbec - La Réserve" 2016	\$28.00
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 Alpillès IGP, Domaine Hauvette “Jaspe” 2015 \$68.00

### Languedoc & Roussillon

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

175s Picpoul de Pinet, Domaine Font-Mars 2018 \$26.00

904s Corbières, Château Spencer La Pujade \$36.00  
“La P’tite Envie” 2015

## **BIN** Les Rosés

### Provence

958s Coteaux d’Aix-en-Provence, \$44.00  
Commanderie de la Bargemone 2018

199s Bandol, Château Pradeaux 2018 \$67.00

### Languedoc & Roussillon

116s Pic Saint-Loup, Château Lancyre 2018 \$35.00

104s Corbières, Domaine de Fontsaïnte \$44.00  
“Gris de Gris” 2018

## **BIN** Les Rouges

### Provence

955x Bandol, La Bastide Blanche 2016 \$68.00

517x Bandol, Domaine Tempier “La Migoua” 2016 \$135.00

576x Bandol, Domaine Tempier “La Tourtine” 2016 \$135.00

### 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

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

## **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