

Menu



TASTING ROOM

\$20 tasting fee, waived with purchase of 2 bottles
or club membership sign up

WHITE

Domaine Mas Nuy

2020 Robe Blanche (Organic Conversion)

85% Chardonnay, 15% Viognier
IGP Pays d'Oc

Our friend, winemaker Pierre Urbain of Domaine Mas Nuy, completed his oenological studies and, in 2005, found his piece of heaven in the Languedoc. He purchased vineyards high on the south-facing hills of Faugères — perfect schist soil, perfect sun, and perfect vineyards for catching the drying winds of both the mountains and Mediterranean Sea. Fragrant white flowers and nice acidity characterize this delicious, all-occasion white wine. The Viognier adds floral notes to the freshness of the unoaked Chardonnay, lending complexity to the mouth. The Chardonnay imparts a lovely, lingering finish. Robe Blanche charms as an aperitif with goat cheese and fig jam on crostini; adds zing to a luncheon of chicken salad with grapes, celery and toasted almonds; and finesse to a dinner of grilled snapper or sea bass with pine nut and lemon-butter sauce.

– By the Bottle \$23.99 | By the Glass \$9.00 –

Domaine Cailhol Gautran

2020 Villa Lucia Blanc (Organic)

30% Roussanne, 20% Vermentino, 20% Grenache Blanc, 20% Grenache Gris, 10% Marsanne
AOP Minervois

The Gautran family vineyards are situated in the hamlet of Cailhol in the heart of the Minervois appellation. Four generations of winemakers have followed each other on this land, beginning in 1918 with 5 hectares of vines. Throughout the generations, improvements have been made to the land and to the winemaking cave, resulting in the current 55 hectare estate with modern winemaking facilities. The fine nose on this well-balanced white made from some deliciously unique grape varieties conjures stone fruits, white flowers, and acacia. The palate unfolds from bold fruit to woody substance then eases into a smoky, toasted character with a lemony finish. The fruit forward nature of this lightly oaked but fresh wine makes it the perfect pairing for white meat, mushrooms, grilled fish, and cheese.

– By the Bottle \$32.99 | By the Glass \$13.00 –

ROSÉ

Domaine de La Rochelierre – 2021 Asphodèles Rosé (Organic)

40% Syrah, 40% Grenache Noir, 20% Colombard – IGP Pays d'Oc

Domaine de la Rochelierre is owned and operated by the Fabre family who have been growing grapes and producing wine on the 37-acre property for four generations. Jean-Marie Fabre and his wife Emilie, the younger generation, now manage the vineyards and the wine production with skill, wisdom and passion. They are deeply committed to organic farming practices and all aspects of natural winemaking. This thirst-quencher is juicy and crisp with notes of pink grapefruit and small red fruits. The addition of Colombard in this rosé is very delicious! The organic vineyards sit near the Mediterranean Sea so they are bathed in sea breezes giving a special freshness to this wine. Try it with flatbreads or your favorite pizza! Charcuterie, veggies skewers, feta spinach, mint and quinoa tartelettes and above all: smoked salmon rillettes!

– By the Bottle \$21.99 | By the Glass \$8.00 –

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RED

Les Maîtres Vignerons de Cascastel – 2019 L'Accord Parfait

40% Carignan, 30% Grenache Noir, 30% Syrah – AOP Fitou

The cooperative cellar of Les Maîtres Vignerons de Cascastel was founded in 1921. Before this collective initiative, the village of Cascastel was made up exclusively of independent winegrowers. Merging created a powerful synergy of expert winegrowers, wisdom, technology, and shared resources to hire the best winemakers. As a result, these very small, artisan winegrowers bring out the best in their special terroir, old vines, the wines, and each other. They all benefit from the fine winemaking skills of José Navarro. We don't have favorites, but...this one is a beautiful wine. You begin with a beautiful intense ruby color and then aromas of ripe red cherries, spice and violets followed by elegant round tannins, lovely textured mouth feel and a long velvet finish full of minerality and a touch of pepper. You see why this is a fav. Try it with pan roasted duck in 5-spice powder with a cherry jam drizzle. Or simply with a steak or burger for a special treat!!

– By the Bottle \$28.99 | By the Glass \$12.00 –

Domaine Allegria – 2020 Cinsault Abuelo (Organic)

100% Cinsault – IGP Pays d'Herault

Created in 2008, Allegria is the result of a Franco-Argentinian friendship between the French Aboville family and the Argentinian Mota family of winemakers: on the one hand the passion and enthusiasm of a young family raising five children; on the other, one of Argentina's greatest oenologists, Roberto de la Mota, creator of Cheval des Andes and Bodega Mendel, recognized by all fans of Malbec. Cinsault is the Pinot Noir of Languedoc: a less sustained color than the purplish Syrahs that we know well. This wine has pronounced fruit aromas, but it is delicate, with hints of cherry and a touch of cinnamon. This cuvée is vinified and bottled without added sulfites. A very natural wine certainly, but also fragile and not to be put in cellars. This fresh and friendly 'clean' wine is to be drunk young with spicy dishes, shellfish and charcuterie/deli meats or chickpea salad topped with a few slices of chorizo seared with a pinch of cumin is heavenly with this wine.

– By the Bottle \$39.99 | By the Glass \$16.00 –

Flight – 2 oz of each wine on the menu – \$20.00

MEMBERSHIP BENEFITS

Are you ready to start your own journey of discovery and support a truly extraordinary group of artisanal 'root to sip' winemakers?

Explore the sunny, sumptuous flavors, textures and aromas of the Languedoc-Roussillon region of France with wine selections designed to excite your palate! We offer three collections, named in homage to key features of the region's fabulous and unusual history.

- Three different club levels of between 4 and 12 bottles per shipment, with customization options
- 15% - 20% discount on all wine purchases
- Free tasting once per month for club member and one guest
- Recipes or food pairing ideas for the perfect meal to serve with wines in your club shipment
- Detailed tasting notes for each club wine you receive



TASTING ROOM EVENT CALENDAR

Join the club