

Menu

TASTING ROOM

\$15 tasting fee, waived with purchase of any bottle

princess
& bear
WINES

WHITE

Terrasses de Gabrielle

2020 Soif l'Idéal

40% Vermentino, 30% Roussanne, 25% Grenache Blanc, 5% Viognier
AOP Saint Chinian

Olivier Pascale comes from generations of winemakers. He and his wife, Fabienne, tend the vineyards together, then work their magic in the cave on small batch wines. We love the playful, "out of the box" names Olivier dreams up for his special wines. This easy-drinking, fresh white wine is one of our most popular wines. Roussanne grapes impart enticing floral and fruity aromas while the Vermentino adds a pleasant acidity and long finish. This wine hails from vineyards tended with sustainable farming methods on the coveted schiste soil of the Berlou micro-appellation. This "ideal thirst quencher" is lovely alone as an aperitif and pairs beautifully with grilled fish. Best decanted and chilled for an hour before drinking.

– By the Bottle \$18.99 | By the Glass \$7.00 –

Château Borde Rouge

2019 Carminal Blanc (Organic)

60% Vermentino, 40% Roussanne
AOP Corbières

The historic Château Borde-Rouge is managed by Claudine Ladouce. She is assisted in the wine making by the highly respected oenologue Christian Lacassy. The vineyard of Château Borde-Rouge is one of the most picturesque geographies in the region, featuring a natural red rock amphitheater, hundred-year-old pines sculpted by the wind, and a white, rocky ridge shot through with other earth tones. Soils of cracked limestone encourage deep rooting of the vines. A pale, crystalline gold in the glass, this organic blend of Roussanne and Vermentino offers a vibrant, complex bouquet of white-fleshed fruits. Inviting aromas of fresh nectarine and zesty lemon glide into an expressive finish of vanilla and citrus. The Vermentino intensifies the freshness. Carminal Blanc shines at every stage of a meal — from aperitif to cheeses, from fish to white meats. Wow guests by serving it with sea bass in a salt crust and tabbouleh with pineapple.

– By the Bottle \$26.99 | By the Glass \$11.00 –

ROSÉ

Domaine Modat – 2020 Le Petit Mod'Amour Rosé (Organic)

50% Grenache Noir, 50% Syrah – AOP Cotes Catalanes

Domaine Modat represents a return to winemaker Philippe Modat's Catalan roots, where his grandfather once owned vineyards. While studying law in Bordeaux, Philippe developed a passion for wine that started him on a journey to founding his own domaine. In 2007, he and his father purchased land and vines in Cassagnes village in the heart of the Roussillon. In September 2008, they built a modern winery using eco-friendly organic materials equipped with thermo-regulated stainless steel tanks and new oak barrels. Domaine Modat officially converted to organic agriculture in March 2011 and is in the process of converting the vineyard to biodynamic production. This organic blend of Grenache and Syrah has a strong aroma of bright red cherry, raspberry, pink grapefruit and a hint of rose petals. The palate has nice acidity with soft, textured red fruit and finishes with berries, peaches and vanilla. Pair this scrumptious wine with an appetizer of garlic prawns.

– By the Bottle \$22.99 | By the Glass \$9.00 –

RED

Château Portal – 2018 Château Portal

50% Syrah, 30% Grenache Noir, 20% Carignan – AOP Minervois

Winemaker and owner Jerome Portal's wines are made from exceptional, small vineyards of old vines. The grapes are hand harvested to ensure the freshest juice for making fine wine. This wine was suggested to us by the Italian sommelier and regional expert, Soili Herpe, the wife of the 4th generation owner of wine merchant Paul Herpe & Fils. Founded in 1919, Maison Paul Herpe & Fils is one of the oldest wine merchants in the Languedoc Roussillon. Renaud Herpe IV Generation now runs the business along with his Italian-born wife. Château Portal is an elegant, complex wine. Dark red fruit and spicy notes predominate while floral hints linger in the background. A lively mouth ushers in the luscious finish of cloves, licorice, and a touch of mocha. Relish the generous aftertaste, admirable length, and intensity of this robust red. Meat or mushroom-based mains come alive when paired with Château Portal, as do meat or mushroom-based pasta and rice dishes.

- By the Bottle \$24.99 | By the Glass \$10.00 -

La Voûte du Verdus – 2016 Grand Saut

45% Carignan, 45% Mourvèdre, 5% Grenache Noir, 5% Syrah - AOP Languedoc

La Voûte du Verdus is a family-owned domaine that has been operating for over 100 years in the medieval town of Saint-Guillem-le-Desert, an ancient commune officially designated as one of the Plus Beaux Villages de France. La Voûte du Verdus ("Vault of the Verdus River") is so named because the cave in which the Bonnet family makes the wine sits atop the Verdus River flowing underneath. Carignan and Mourvèdre are the heart of this gorgeous full-bodied red, accented with Syrah and Grenache Noir. Aromas of spice and leather enhance silky tannins that blossom into a lingering, rich aftertaste without being heavy. Cuvée Le Grand Saut 2014 took silver at the 2016 Hérault Valley wine competition. This hearty red is a willing and able match for game, duck confit, grilled beef and hard cheeses.

- By the Bottle \$44.99 | By the Glass \$16.00 -

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.

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