

Menu



TASTING ROOM

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

WHITE

Domaine Des Schistes

2021 Illico Blanc (Organic)

100% Macabeu

IGP Côtes Catalanes

Family-run Domaine Des Schistes was founded in the early days of the winemaking renaissance in the Languedoc-Roussillon. In 1989, the grandparents and parents of the current winemakers broke away from their local cooperative winery to start their own adventure. Since then, Domaine Des Schistes has been creating delicious wines from grapes grown and harvested in their own vineyards. The vineyards lie in a small valley where every one of the vineyard owners farms organically, so this wine begins with the purest fruit anywhere. This organic Macabeu varietal expresses a complex floral nose with hints of white stone fruits. The palate is crisp and balanced. Pair this wine with a beautiful seafood platter or pan-fried clams with thyme and, as the winemaker says, "friendliness!"

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

Domaine de la Rochelierre

2021 Camille Blanc (Organic)

50% Vermentino, 30% Roussanne, 20% Grenache Blanc
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 manage the vineyards, the vines, and the wine production with skill, wisdom and passion. They are deeply committed to organic production of the grapes and all aspects of winemaking. For more than 40 years, Domaine de la Rochelierre has practiced the Cousinié method in its 15 hectare vineyard, using only organic, herbal and mineral infusions in their farming. This organic beauty is a blend of Vermentino, Roussanne, and Grenache Blanc from vineyards near the sparkling Mediterranean. The sea and the wild garrigue of herbs infuse the fruit and give the wine an aromatic complexity, creating a perfectly balanced, dry white wine with finesse. Blessed by the sea, this wine is a delightful companion to white fish, shellfish, oyster feasts and sushi.

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

ROSÉ

Domaine de Saliès - 2021 Saliès Rosé

Grenache Noir, Cinsault, Mourvèdre - IGP Pays d'Oc

Benoit Gombert and his father Xavier are part of an incredible winemaking culture that extends all the way back to 79 CE, when Mount Vesuvius erupted, and Roman winemakers resettled in the Languedoc. One such winemaker built Villa Celiano and began producing wines that shipped all over the Roman Empire. In the 18th century, Château de Saliès was constructed on the grounds of Villa Celiano. Xavier's father bought the domaine in the 1950s and he was the winemaker until 5 years ago, when he passed on the role of head winemaker to son Benoit. Ripe strawberry flavors and wonderful grounding minerality won this delicate beauty the Bronze Medal in 2019 from the Independent Winegrowers Competition (Vignerons Independants Concours) and from our 2019 tasting panel! A blend of Grenache Noir, Cinsault and Mourvèdre, this rosé is silky on the mouth yet crisp. Enjoy this rosé with shrimp pad thai, deli platters, or alone as the perfect picnic, beach, or boating wine.

- By the Bottle \$19.99 | By the Glass \$7.00 -

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RED

Château Milhau Lacugue – 2017 Cuvée des Chevaliers

45% Syrah, 40% Grenache Noir, 15% Cinsault – AOP Saint Chinian

The Milhau Lacugue estate was an ancient Roman farm that originally took its name from the founder, Emilius and his estate, the Villa Emilio. It is situated on an ancient trading and traveling route which included the Commanderie de Campagnoles and the Hospitaliers of St. John of Jerusalem, owners of the estate from the 12th to the 18th century. Eventually acquired by the Milhau family, the estate was well placed to welcome and offer sustenance to the many pilgrims traveling through the region to Compostela. Now Jean Lacugue is in charge and has a fine instinct in making his delicious wines. Dark red fruit, spiciness, leather tones, and a long finish make this an all-occasion, “knife-and-fork” wine. A hearty, Syrah, Grenache and Cinsault blend, Cuvée des Chevaliers reflects the rich history of the Milhau Lacugue estate. Serve with Braised Lamb with Cumin and Cinnamon or Black Currant Glazed Duck Breast with Mashed Yams.

– By the Bottle \$25.99 | By the Glass \$10.00 –

Domaine Modat – 2017 Comme Avant (Organic, Biodynamic)

65% Carignan, 20% Grenache, 15% Syrah – AOP Côtes du Roussillon - Caramany Villages

Domaine Modat represents a return to winemaker Philippe Modat’s Catalan roots, where his grandfather once owned vineyards. In 2007, Philippe 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. This organic blend of Carignan, Grenache and Syrah bewitches even before the first sip with its gorgeous, garnet color. Pure pleasure follows with aromas of black fruit, earth and flint. A silky mouthfeel and a fresh, spicy palate complement the elegant tannins. This cuvée pairs well with wood-fired grilled steak, browned sausage and vegetables or cold cuts.

– By the Bottle \$29.99 | By the Glass \$12.00 –

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