

# Menu

## TASTING ROOM

\$20 tasting fee, waived with purchase of 2 bottles

princess  
& bear  
WINES

## WHITE

### **Terrasses de Gabrielle**

#### **2020 Kalash**

70% Altesse, 30% Petit Manseng  
Vin de France

Olivier Pascale comes from generations of winemakers. He and his hard-working wife, Fabienne, tend the vineyards together and then work their magic in the cave where they make their small batch wines. They make their wine in a modest 50 meter square garage, a few vats inside, a small barrel cellar in the dwelling... truly a tiny domaine. His wines come from sustainable farming, no chemical fertilizers, minimal use of pesticides and no weedkillers. "Gabrielle's terrases" is the name of the estate in homage to the winemaker's grandmother's first name and that of their daughter. The profile on this unique wine is fresh and rich with exotic notes of ripe quince, golden apples, acacia flowers, honey, mangos and pineapple. This is a bright and lively wine with a long fresh, citrus finish. Perfect for appetizers, and a great companion for grilled fish and Asian and Indian dishes.

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

### **Domaine Des Jougla**

#### **2020 Eime de Vinha (Organic)**

50% Vermentino, 40% Grenache Blanc, 10% Viognier  
AOP Saint Chinian

Laurence Jougla, a leading lady of Languedoc winemaking, oversees the vinification for Domaine Des Jougla. She inherited her winemaking expertise from generations of family winemakers. The winery was built in 1900 and features century-old wooden casks, ancient carved stone fixtures, and a display of historical tools once used to tend the vines. This favorite organic white blends Vermentino, Grenache Blanc, and Viognier. The expressive nose delights with scents of pear and white flowers. The palate is refreshing and complex with notes of citrus and peach. A compelling marriage of freshness with an ample, generous structure, Eime de Vinha means "Love of the Vines" in the Occitan language, and we do. It pairs beautifully with Thai fish soup, Baked Fennel Seed Fish and White Pizza with Ricotta and Caramelized Onions.

- By the Bottle \$33.99 | By the Glass \$14.00 -

## ROSÉ

### **Domaine La Bouysse - 2020 Floréal (Organic)**

50% Grenache Gris, 50% Syrah - AOP Corbières

Domaine La Bouysse is located in the heart of the Corbières Mountains, near the Mediterranean and the famous Fontfroide Abbey in the village of Saint-André-de-Roquelongue. Fourth generation winemakers, Martine Pages and Christophe Molinier, took over Domaine la Bouysse in 1996 after both obtaining degrees in oenology. This pale pink beauty sparkles in the glass, entices with a refined nose and offers a layered flavor bouquet of lush cherry, blackcurrant and raspberry. The fruits melt into your mouth on the finish and there is just the right amount of crispness to keep your palate refreshed. Wonderful with Grilled Chicken and Prune Skewers served with Lemon Couscous; Grilled fish with Blood Orange Beurre Blanc; and Spicy Indian Curries.

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

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# RED

## **Château Milhau Lacugue – 2017 Cuvée des Chevaliers**

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

This 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 estate. This full-bodied red loves spice! Serve with Braised Lamb with Cumin and Cinnamon or Black Currant Lacquered Duck Breast with Mashed Yams.

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

## **La Jasse Castel – 2019 La Jasse (Organic)**

75% Syrah, 25% Grenache – AOP Terrasses du Larzac

Winemaker, Pascale Riviere’s transformation from city dweller to winemaker was prompted by love at first sight—she fell in love with her first vines on the highest point of the Causse de Montpeyroux, and the nearby 17th century sheep barn. Standing tall against the wind, bathed in sunshine, La Jasse Castel overlooks the Hérault Valley. The vineyard is made up of a century-old Cinsault near the village of Arboras, an ancient Carignan tucked away amongst the Olivettes, a purebred Syrah on the edge of an oak forest, and a goblet-trained Grenache in the heart of the Seranne landscape. This rich, complex blend harnesses the power and spice of Syrah with a touch of round, ripe fruit from old vine Grenache. You’ll never want the profound, lingering aftertaste to end. The depth and richness of La Jasse enhances beef stew, ribeye steaks, and lamb.

– By the Bottle \$43.99 | By the Glass \$16.00 –

## 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