

Menu



TASTING ROOM

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

WHITE

Domaine Clos d'Elle

2021 L'Indecent (Organic Conversion)

100% Vermentino
IGP Pays d'Oc

Domaine Clos d'Elle's logo, a heart formed by two "parent" vines, symbolizes the winery's values of family, communion and passion. Inspired by the extraordinary terroir of the Languedoc, Founder Claude Bousquet created the winery in 1987 and produced his first vintage in 2009. He dreamed of passing on the tradition of winemaking to his children and named the estate in honor of his youngest daughter Coralie. Today his two sons, Matheiu and Benjamin, work alongside him, producing delicious wines and keeping the family winemaking tradition alive. A crisp white wine with a luminous sparkle, this Vermentino bathes the palate in pears and melon with surprising hints of jasmine and grapefruit. The smooth mineral finish enlivens and refreshes. Grilled fish, oysters and shellfish come alive when paired with this wine's crisp minerality. Also, wonderful served by the glass with an aperitif.

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

Domaine Bernatas

2020 La Petite Cordillere (Organic, Biodynamic)

100% Chenin Blanc
AOP Limoux

Two brothers, one land...Jerome and Stephan Bernatas. After each having led their careers in journalism, they joined forces to create Domaine Bernatas in Limoux in the last days of 2018. They have the ambition to raise living wines that express the delicacy and freshness of this magnificent terroir, which extends over the foothills of the Pyrenees. "We ban pesticides and other chemical products from our farm, vineyard and cellar. At Domaine Bernatas, Nature has all the rights". This pale-yellow wine with golden reflections is stunning and full of freshness with minerality as its support. Layers of citrus, verbena, wild herbs, fennel pollen and clementine zest shimmer around this strong structure. The wine has beautiful tension and a touch of tannins making it a spectacular food wine. Perfect alongside foie gras and honey, white fish in a tangerine beurre blanc sauce, roasted pork or simply as an aperitif with soft cheeses. Enjoy now or keep until 2030.

- By the Bottle \$36.99 | By the Glass \$16.00 -

ROSÉ

Domaine de L'Hortus - 2021 Bergerie de L'Hortus Rosé (Organic)

35% Grenache, 35% Syrah, 30% Mourvèdre - AOP Languedoc

Domaine de L'Hortus was established in 1978 when Jean Orliac, a professor of agriculture and avid rock climber, fell "head over heels" with the region and purchased land in and around the beautiful Pic St Loup cliffs. After years spent befriending the vines and reviving 50 hectares of wooded slopes, Jean and his family bottled their first wine in 1990. This beautifully crafted, flirty rosé from the great Pic Saint Loup appellation shines with a lovely salmon color. Tempting raspberry and strawberry aromas are enhanced by a pleasantly weighted palate and a crisp finish. For year-round enjoyment, serve as a festive refresher with tapas, grilled seafood, salmon dishes and barbecued chicken. Also fantastic with vegetarian stuffed squash.

- By the Bottle \$27.99 | By the Glass \$11.00 -

@PRINCESSANDBEARWINESSEATTLE

@PRINCESSANDBEARWINES

RED

Domaine Modat–2019 Petit Mod'Amour Rouge (Organic & Biodynamic)

50% Syrah, 25% Grenache Noir, 25% Carignan– AOP Côtes Du Roussillon

Domaine Modat represents a return to winemaker Philippe Modat's Catalan roots, where his grandfather once owned vineyards. In 2007, he and his father purchased land and vines in the heart of the Roussillon. In September 2008, they built a modern winery using eco-friendly organic materials and the estate is now run by Philippe's two sons. This eminently drinkable wine has a sultry, sweet nose of forest berries, currants, and cacao nibs with a subtle hint of fresh coffee. The mildly spicy palate is concentrated and silky but still fresh. The immediate freshness gives way to flavors of cooked raspberry, strawberries, and red plum with a note of freshly tanned leather. Smooth, juicy tannins offer smokiness and a lovely mouthfeel that lingers in the finish. The pleasant roundness pairs well with beef ragu, and vegetable stews. Decant one hour before serving to allow the wine to open completely. Serve slightly chilled at 63-65 degrees. Drink now or through 2025.

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

Terre Des 2 Sources – 2020 Accords Rouge (Organic Conversion)

80% Carignan, 20% Syrah – IGP St Guilhem Le Desert

Terre des 2 Sources began with two couples who shared a dream — to find the best land and wine-growing environment and to craft exceptional wines. The foursome realized their dream with an estate on high elevation just south of the Cevennes mountains with a rich diversity of soils, slopes, aquatic features and climate. Kirsten Creasy is the winemaker, and her husband Glen manages the vineyards. Kirsten has a long and successful career making wines in different places throughout the world. She is part of the Languedoc Renaissance making her own wine in this special terroir. Carignan lends this elegant wine freshness and a rich, garnet color. Syrah imparts lovely, fine tannins on the palate. Complex aromas entice with spice, violets, dried plums and dark chocolate. The generous mouthfeel enhances the wonderful lingering fruit, spice and cocoa flavors. An excellent choice to savor with earthy, roasted vegetables and game meats, or add flair to a meal of spicy meatballs or grilled steak. Drink now or keep for up to five years.

- By the Bottle \$39.99 | By the Glass \$17.00 -

Flight – 2 oz of each wine on the menu – \$25.00

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