

Menu

TASTING ROOM

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

princess
& bear
WINES

WHITE WINE

Domaine Mas Nuy

2020 Robe Blanche

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 schiste 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 seabass with pine nut and lemon-butter sauce.

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

La Jasse Castel

2020 L'Égrisee (Organic)

70% Grenache Blanc, 15% Carignan Blanc, 15% Roussanne
AOP Languedoc

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 Montpeyrroux, and the nearby 17th century sheep barn. Standing tall against the wind, bathed in sunshine, La Jasse Castel overlooks the Hérault Valley. L'Égrisee brings refinement and delicious freshness without excessive exuberance, a touch of class that perhaps explains the meaning of its name, "diamond dust." This all-occasion white is balanced yet lively with aromas of white fruit, flowers, fennel, and almond. Pair L'Égrisee with goat cheeses, white meats, seafood, and fish for a feast of casual elegance.

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

ROSÉ WINE

Domaine Modat - 2020 Le Petit Mod'Amour Rosé (Organic, Biodynamic)

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

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 Cassagnes village in the heart of the Roussillon. The estate is now run by Philippe's two sons. This lovely soft pink beauty is more complex than you might think on first look. She begins with aromas of pink grapefruit and cherries followed by more subtle notes of raspberry and rose petals. The palate has lovely and lively acidity balanced with the red fruit flavors infused with vanilla and peaches. The wine is vinified using wild yeast so there is a slightly unruly character to this beauty. Enjoy with Honey Baked Ham; Duck Rillettes with Cherry Jam; Puff Pastry Tart with Herbed Tomatoes and Goat Cheese.

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

TASTING ROOM



EVENT CALENDAR

RED WINE

Domaine La Coume Lumet – 2019 Lo Camin Rouge (Terra Vitis)

50% Merlot, 20% Grenache Noir, 20% Malbec, 10% Syrah – AOP Limoux

“La Coume Lumet” is the Occitan language and means “Valley of Light,” a reference to the valley in which the vineyard is situated. The valley forms a magical micro-climate, with warm, sunny days and cool evenings. The grapes thrive in an ancient glacial moraine soil, pebbles on clay-limestone soil lending natural acidity or “freshness” to the wine. This wine is an interesting blend of Mediterranean and Continental grape varieties. This garnet red will seduce you with lush notes of blackcurrant and raspberries. In the mouth forest strawberries, blackberries and spicy flavors deliver a perfect roundness. The wine is aged half in stainless steel tanks and half in French oak. The mild, melted oak creates soft tannins and brings together a beautiful, easy drinking cuvée with great aromatics and flavors. Pair La Coume Lumet with Beef Stir Fry in Hoisin Sauce or Grilled Fish with Mediterranean Ratatouille.

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

Les Maîtres Vignerons de Cascastel – 2018 Revelation

40% Carignan, 35% Syrah, 25% Grenache – AOP Fitou

The cooperative cellar of Les Maitres 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. As a result, these very small, artisan winegrowers bring out the best in the vines, the wines, and each other. They all benefit from the fine winemaking skills of José Navarro. The term “maîtres vignerons”, or master winemakers, is fully realized in this beautifully crafted cuvée. Inviting scents of garrigue and toasted bread unfurl into aromas of robust red fruit and sweet spices. The palate is full-bodied and lush, enhanced by the remarkable aromatics. A toasted oak finish delivers elegant intensity. For a sensory “revelation”, serve this expansive red with braised duck breast with cherry balsamic sauce. Decant one hour and serve slightly chilled at 65 degrees.

– By the Bottle \$35.99 | By the Glass \$15.00 –

FOOD PAIRING

Charcuterie

A selection of seasonal meats, cheeses, nuts, fruit and crackers – For One \$10.00 | For Two \$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

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