

Menu

TASTING ROOM

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

princess
& bear
WINES

WHITE

La Croix Gratiot

2021 Picpoul de Pinet (Organic)

100% Picpoul

AOP Picpoul de Pinet

In 2004 Yves and Hugues Ricome built their winery on land their family had been farming for generations. In 2007, they passed on the winemaking torch to their daughter, Anais. The domaine works in harmony with nature and the environment. Thirty hectares of vineyards are situated between clay-limestone hills and the *Bassin de Tau*, on the Mediterranean Sea. A stream runs through the vineyard, supporting the biodiversity of the area. Trade winds caress the vines carrying scents of the garrigue and a hint of the sea. Night-harvesting preserves the fruity aromas and floral notes of this crisp white wine. Expect lively acidity with bright flavors of citrus and green tree fruit. The salty sea breeze produces a dry but wonderfully aromatic wine. This wine is a natural fit with oysters, and also comes alive with other seafood, shellfish, and dishes such as fish casserole.

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

Domaine de L'Hortus

2018 Grand Cuvee Blanc (Organic)

60% Chardonnay, 20% Viognier, 10% Sauvignon

Gris, 10% Petit Manseng

IGP St. Guilhem le Desert

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 magnificent 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 award-winning and seductive white blend harmonizes the toastiness of barrel-fermented Chardonnay with the floral aspects of Viognier. Notes of pear, melon, and stone fruit enhance its silky appeal. The long, mouthwatering finish expresses the light touch of oak used to achieve perfection. Enjoy this medium to full-bodied wine with creamy clam chowder, grilled fish or a platter of soft cheeses. Also lovely when paired with a lemon dessert.

- By the Bottle \$39.99 | By the Glass \$16.00 -

ROSÉ

Terre Des 2 Sources - 2021 Empreintes Rosé (Organic Conversion)

60% Syrah, 40% Cinsault - AOP Languedoc

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 with personality. Kirsten Creasy is the winemaker, and her husband Glen manages the vineyards. The other couple is Hélène and her husband Remy; Hélène leads the company and takes charge of its commercial development, building on her entrepreneurial experience and training in wine marketing. They belong to the Outsiders organization, which highlights those wineries whose operators have come from outside the Languedoc region, bringing new ideas and perspective to winegrowing. This well made rosé has the allure of crushed strawberries and raspberries and a hint of lemon flowers and leaves. In your mouth the wine has a zesty, bright freshness and nice full mouth feel. Excellent with fettuccine carbonara!

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

@PRINCESSANDBEARWINESSEATTLE

@PRINCESSANDBEARWINES

RED

Mas de Cynanque – 2019 Plein Gres (Organic)

30% Syrah, 30% Mourvèdre, 30% Carignan, 10% Grenache – AOP Saint Chinian

Xavier and Violaine both studied at the Montpellier School of Agriculture, during which time they became passionate about the South of France and its wineries. After different professional experiences in wineries throughout France, they soon came around to the idea of setting up their own vineyard. In 2004 they moved into their 12-hectare vineyard, which consisted of an old sheep pen surrounded by scrubland. They fell in love with their little piece of paradise and their very first harvest took place in September 2004. Plein Grès is a wine to lay down (a “vin de garde”) that combines both power and elegance. Abundance of ripe blackberry, baked cherry with aromatic hints of cocoa. The palate is super silky offering ripe fruits and wafts of liquorice. The wine is fresh on the palate and extremely balanced-definitely not jammy or heavy, but full of finesse. Perfect with grilled or roasted meats, spicy barbeque, and sharp, hard cheeses.

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

Domaine de Trinités – 2016 La Deves (Organic, Biodynamic)

70% Carignan, 30% Grenache – AOP Pezenas

Located on the prized shiste slopes of Faugères, Domaine des Trinités is an artisanal winery specializing in organic and biodynamic wines that express the unique terroir of the region. Simon Coulshaw is a highly regarded natural winemaker. His wines are celebrated by the likes of Jancis Robinson, the famous wine reviewer and scholar. This organic, biodynamic red is a robust mélange of herb and spice. The blend of Carignan and Grenache Noir expresses character and complexity with black fruit, black currant, plums, and hints of leather and liquorice. Enjoy the long spicy finish. This hearty cuvée is a perfect companion to boar, game, steaks and hard cheeses. Decant one hour in advance for optimal tasting.

– By the Bottle \$32.99 | By the Glass \$18.00 –

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