

Menu



TASTING ROOM

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

WHITE

Domaine Rouanet Montcélèbre 2020 Alveoline Blanc (Organic)

60% Grenache Blanc, 30% Rolle, 10% Roussanne
AOP Minervois

In 1987, Bernard and Annie Rouanet embarked on the adventure of buying their first vineyard and creating their own domaine in Montcélèbre. In 2012 their daughter, Audrey, returned to the area with a diploma in viticulture and oenology and when her father was killed in a tragic work accident, Audrey took over despite her young age of just 26 years. She avoids farming with any chemicals, even organic ones, that are harmful to the endangered local bees. So her wines are not just organic, they're also bee friendly! This brilliant, golden yellow wine, has a complex and elegant nose, generous with white flowers, citrus and quince aromas. The palate is delicate and round, with a structured body, good intensity and a nice lift on the finish. Pairs wonderfully with oysters, fried calamari, pan fried fish, and aged cheeses.

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

Terre Des 2 Sources

2020 Accords Blanc (Organic Conversion)

65% Roussanne, 25% Viognier, 22% 10% Ugni Blanc
AOP Minervois

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 is native to New Zealand and has made wines there as well as in Australia and France. This pale gold wine made from Roussanne, Viognier, Sauvignon Blanc and Ugni Blanc entices with inviting aromas of savory ripe pear, bayleaf, and creamy hazelnuts. A smooth, mouth-filling palate of citrus and oak barrique flows into a fresh finish that balances well with rich food. Enjoy this elegant white wine with classic French seafood dishes such as Coquilles St. Jacques. Also pairs beautifully with shrimp ceviche and asparagus risotto.

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

ROSÉ

La Croix Gratiot - 2021 Roséphine (Organic)

Syrah, Grenache - IGP Pays d'Herault

Yves and Hugues Ricome built their winery in 2004 on land their family has farmed for generations. In 2007, they passed on the winemaking torch to their daughter, Anais Ricome. The family-run winery practices Reasoned Agriculture, an approach to viticulture that balances the vineyard system and wine production with biodiversity, environmental and animal welfare, and the health of the surrounding lands. We tasted the Picpoul de Pinet from this family domaine and tried unsuccessfully for more than 2 years to buy it. Finally, we were able to go to the domaine and taste the range of wines and this dry, flavorful rosé won our hearts. Aromas of raspberry, strawberry and currant mingle with pink pepper and caramel pudding in this singular rosé. A blend of Syrah and Grenache, it's tangy on the palate and eminently drinkable. Enjoy with piquillos peppers, your favorite grilled meats and Mediterranean risotto.

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

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RED

Domaine des Trinités – 2019 Le Portail (Organic, Biodynamic)

65% Syrah, 15% Grenache Noir, 10% Mourvèdre, 10% Carignan – AOP Faugères

Located on the prized schiste 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 is a powerful, complex wine with ripe spice and herbal garrigue aromas, followed by red cherries, and soft leather on the palate with a fresh finish of minerality and rounded, velvety tannins, even a hint of black olive. Serve slightly chilled and decant for an hour before enjoying! Pair this powerhouse with anything juicy and beefy.

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

Domaine Des Schistes– 2019 Caune d'en Joffre (Organic)

90% Carignan, 10% Grenache Noir – AOP Cotes Du Roussillon Villages Tautavel

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 young winemaker, Mikael, broke away from the 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. This organic, Carignan-dominant red was awarded 90 points by Robert Parker. A supple, easy-drinking cuvée, the mouth is full-bodied and ripe with red fruit. The mild tannins are similar in feel to ground cinnamon. An expressive nose of cherries and red plums balances with a lingering mineral finish, without any overt oak character. Enjoy with beef brisket, lamb gyros, and cured meats. Excellent paired with Basque cheese, young Manchego cheese, and herb and spice-influenced cuisine.

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

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