



BLANC

La Croix Gratiot Picpoul de Pinet, Picpoul crisp, aromatic, citrus, green tree fruit, lively acidity, aperitif, or a natural pair with oysters and other seafood, \$21.99

Domaine Clos de Elle, Vermentino- pear, melon, floral, mineral, aperitif or pair with oysters, grilled fish, shellfish \$22.99

Puy Vignoble Sous Le Cabane, Grenache, Marsanne, Vermentino, Viognier- fresh, lively, exotic, pair with aperitif, cheeses, pair with a seafood platter, grilled sea bass \$23.99

***Domaine Des Schistes Illico Blanc, Macabeu**, floral, crisp, balanced, pair with a seafood platter, pan-fried clams and as the winemaker says, "friendliness" \$24.99

Domaine Rouanet Montcélèbre Alveoline Blanc, Grenache Blanc, Rolle, Roussanne, delicate round palate, structured body, pair with oysters, pan-fried fish, aged cheeses \$25.99

***Mas de Cynanque Meandres**, Albarino, Petit Manseng, Clairette, Grenache Blanc, pear, honey, herbal, pair with Asian-fusion dishes, aged goat & sheep cheese \$26.99

Domaine La Coume Lumet Lo Camin Blanc, Chardonnay, Chenin Blanc, brioche, ripe pear, rich finish, pair with chicken, fresh cheeses, sushi. \$26.99

***Domaine de la Rochelierre Camille Blanc**, Vermentino, Roussanne, Grenache Blanc, fresh, aromatic, dry, pair with white fish, shellfish, sushi, or meat in white sauce \$28.99

***Bergerie de L'Hortus Blanc**, Roussanne, Sauvignon, Viognier, Chardonnay, Petit Manseng, Muscat Petit Grain- smooth, floral, citrus, ideal aperitif, pair with fish, shellfish, cheese \$29.99

***+La Croix Gratiot Brechallune, Picpoul Blanc**, fresh, structured palate with a mineral finish, notes of citrus and grapefruit, pair with sushi or salmon \$29.99

***Domaine Verena Wyss Wyss Vin, Viognier**, soft fruit & floral notes, crisp, fresh pairs with cheeses, seafood, Indian & Asian cuisine, \$29.99

***Domaine Caihol Gautran Villa Lucia Blanc**, Roussanne, Vermentino, Gr. Blanc, Gr. Gris, Marsanne- stone fruit, bright, acidity, pair with cheese, white meat, mushrooms \$32.99

Domaine de Bernatas La Petite Cordillère, Chenin Blanc, citrus, herbal, floral, pair with soft cheeses, white fish, or pork \$36.99

Domaine Jones Les Perles, Macabeu- rare, dry, luscious, aperitif or pair with Thai Green Curried Fish, Crispy Lemon Chicken \$39.99

Clos Du Gravillas L'Inattendu, Grenache, Macabeu, rich, crisp, mineral-driven, pair with tuna, anchovies, black olive tapenade, hard cheeses with salty almonds \$39.99

Domaine de La Rectorie L'Argile, Grenache Gris, Grenache Blanc, fresh, robust food wine, pair with roasted chicken with herbed butter, aged cheeses \$49.99

bolded varietal/grape = 60% or more

*organic

+biodynamic



ROSÉ

Domaine de Salies Rose, Grenache, Cinsault and Mourvèdre, ripe strawberry, minerality, silky yet crisp, aperitif or pair with shrimp pad thai, deli platters \$19.99

La Croix Gratiot Rosephine, Syrah, Grenache Noir, berries, pink pepper, caramel pudding, zesty, pair with piquillos peppers, grilled meats, Mediterranean risotto. \$22.99

***Bergerie de L'Hortus Rosé**, Grenache, Syrah, Mourvèdre, berries, weighted palate, crisp finish, pair with tapas, seafood, salmon, BBQ chicken, vegetarian stuffed squash \$27.99

***Terres des Dames Rose Amphora, Mourvedre, Grenache** Syrah, red berries, almond spicy, long finish pair with anything spicy, Indian food, chicken with ample spice \$29.99

SPARKLING

Princess and Bear Private Label Sparkling Rosé, Chardonnay, Chenin Blanc, Pinot Noir, rich raspberry aromas, soft stone fruit, pair with shrimp, salmon, fresh-fruit desserts \$26.99

Princess and Bear Private Label Sparkling Brut, Chardonnay, Chenin Blanc, Pinot Noir, dried apricots, roasted nuts, fresh fruit and lime finish, pair with fish and seafood, soft cheeses, popcorn \$26.99 out of stock until June

Princess and Bear Private Label Blanquette de Limoux, Mauzac, Chardonnay, crisp, bright, fine bubbles pair with goat cheese puff pastries, ham & cheese croissants, olive tapenade \$26.99 out of stock until Jun

ORANGE

Clos du Gravillas À Fleur de Peau, Muscat Petit Grains, ripe apricot, cream caramel, dry, pair with bold foods-curries, Moroccan & Ethiopian dishes, fermented foods \$39.99

VIN DOUX NATUREL

Domaine de La Rectorie Cuvée Léon Parcé, Grenache, Carignan, aromatic, bitter chocolate, brown spice, pair with chocolate, gorgonzola \$44.99

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ROUGE

***Le Loup Dans La Bergerie, Grenache**, Syrah, plum, baked cherries, plush tannins, pair with BBQ, vegetable tian, serve slightly chilled in warm weather \$19.99

***Domaine La Louvière Le Coquin, Merlot**, strawberry, plum, spice, pair with grilled lamb, pizzas, pasta \$21.99

Pierre Cros Tradition Carignan, Syrah, Cinsault, Grenache, Mourvèdre full-bodied, raspberry, silky tannins, pair with grilled steak, BBQ spareribs, pork gyoza \$21.99

Chateau Milhau Lacugue Cuvee Magali, Grenache Noir, Syrah, Cinsault, smooth, black fruit, clove, pair with grilled flat iron steak, pizza, burgers \$21.99

***Domaine Des Jouglas, Initiale**, Syrah, Grenache, Mourvèdre, Carignan, spicy, leather, soft fruit, pair with BBQ, cold cuts, hard, salty cheeses \$21.99

***+Domaine Des Trinites Le Portail Syrah**, Grenache, Mourvedre, Carignan, powerhouse red with ripe spice, red cherry, herbal notes, pair with anything beefy & juicy \$22.99

***Terre Des Dames La Dame**, Grenache, Carignan, Syrah, juicy, rich fruit, brilliant acidity, remarkable freshness, pair with pork loin or holiday turkey \$23.99

***Les Maîtres Vignerons de Cascastel Timon Lepidus**, Merlot, Grenache, Syrah, ripe fruit, bold, warm spices, firm tannins, pair with Texas-style BBQ, grilled meats \$23.99

***Mas de Cynanque Plein Gres**, Syrah, Mourvèdre, Carignan, Grenache-fresh, ripe fruit, silky, licorice, pair with sharp, hard cheeses, spicy BBQ, grilled or roasted meats dishes \$24.99

***Domaine Des Jouglas Ancestrale**, Mourvèdre, Syrah, Grenache, deep red fruit, delicate herbs and spice, velvety tannins, pair with grilled steaks and roasts \$24.99

Domaine La Coume-Lumet Camin de Lumet, Merlot, Grenache, Malbec, Syrah- spice, strawberry, smooth tannins, pair with beef stir fry, grilled fish, ratatouille \$24.99

Château Milhau Lacugue Cuvée des Chevaliers, Syrah, Grenache, Cinsault, hearty, dark red fruit, spicy, leather tones, pair with spiced dishes \$25.99

***Domaine Modat Mod Amour Rouge**, Syrah, Carignan, Grenache, fresh, cooked berries, red plum, smooth, pair with beef and veal ragu, and vegetable stews \$25.99

***Domaine La Rouviolle Baroque**, Grenache, Cinsault, Syrah, Carignan, expressive nose, pair with beef & ginger stir fry, Spanish ham, olives, hard cheeses \$25.99

Domaine Girard Pech Cavel, Pinot Noir, red berry aromas, elegant, silky cherry, a touch of oak, pair with Cuban roast pork with mashed sweet potatoes \$27.99

***Domaine Modat Comme Avant, Carignan**, Grenache, Syrah, silky, spicy, elegant tannins, pair with grilled steak, sausages, vegetables, cold cuts \$29.99

***+Borie de Maurel Esprit d'Automne**, Syrah, Carignan, Grenache, friendly, fruity, complex pair with grilled meats, stews, and slightly spicy exotic cuisine \$29.99

***La Jasse Castel La Pimpanela**, Grenache, Syrah, Cinsault, Carignan, berries, herbs, spice, firm tannins, pair with grilled meats, lamb, sweet and sour dishes \$31.99

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ROUGE

***Domaine de la Rochelierre Privilège**, Carignan, Grenache, Syrah, Mourvèdre- luscious, ripe fruit, spice, vanilla, pair with savory, sweet dishes such as orange garlic beef \$32.99

Vignoble Puy Le Clos des Matelles, Carignan, 90-year-old vines, luscious fruit, soft, sturdy tannins, balanced, pair with prime Rib, duck, farro with mushrooms \$35.99

Pierre Cros Vieilles Vignes, Carignan, aromatic, silky with a dry finish, pair with steaks, stews, lamb and aged cheeses such as Cantal or Comte with dried fruits \$35.99

***Domaine La Rouviolle Coup de Théâtre, Syrah**, black currants, baking spices, earthy, strong ripe tannins, pair with lamb, beef bourguignon, strong aged cheeses \$36.99

***Domaine La Rouviolle Cuveé La Livinière, Syrah**, Grenache, spicy aromas of dark fruit, elegant oak, smooth finish, pair with leg of lamb or ribeye steak \$37.99

***Domaine Verena Wyss Bel Canto, Cabernet Sauvignon**, Merlot, Petit Verdot, bold, spice & cassis aromas, smooth tannins, pair with hearty dishes \$38.99

***Domaine Des Schistes Caune d'en Joffre, Carignan**, Grenache, supple, easy-drinking ripe red fruit, pair with brisket, cured meats, cheese, herb & spiced cuisine \$39.99

+*Domaine de La Réserve D'o Rouge, Grenache, Syrah, Cinsault, rich fruit, aromatic, silky, pair with grilled steaks and spiced pork chops \$39.99

Domaine Voûte du Verdus Cuvée Le Grand Saut, Carignan, Mourvèdre, Syrah, Grenache, full-bodied, spice, leather, silky, pair with cheeses, beef, duck confit \$43.99

Domaine de Cabrol La Dérive Cabernet Sauvignon, Syrah, powerful, complex flavors, smoky, spicy, soft tannins pair with beef tenderloin, crispy duck pancakes \$44.99

***Château de L'Ou Secret de Schistes, Syrah**, blackberries, herbal, floral, velvety, pair with grilled meats, duck, lamb, decant for one hour, serve slightly chilled (65F) \$47.99

***Château de L'ou L'ove Rouge, Syrah**, elegant, fresh, hearty, black fruit, floral, pair with Spaghetti Bolognese or favorite grill \$49.99

***Terres des Dames L'Unique, Syrah**, Grenache, luscious, rich fruit, herbal, pair with a grilled steak, barbecued brisket, beef stew \$49.99

***La Jasse Castel Les Combariolles, Grenache**, Syrah, powerful, complex, stewed fruits, chocolate, sweet spices, pair with Beef Bourguignon, Mexican Pork Mole \$55.99

Domaine la Bouysse L'Indécent, Carignan, Mourvèdre, and Grenache, sultry, bold fruit, spice, wood, pair with grilled rib eye steaks, serve slightly chilled (65F) \$59.99

+*Domaine Borie de Maurel Cuvée Sylla, Syrah, dark fruit, powerful spices, herbaceous aromas, bold, silky tannins, pair with grilled lamb, pasta with spicy sausage \$59.99

+*Domaine des Trinites, Coulsh Rotie, Syrah, Viognier, rare vintage, floral, spice, earthy, chocolate, pair with grilled meats, pork belly, Osso Buco, the best of friends \$69.99

***Domaine de L'Hortus L'Ombree, Syrah**, silky, delicate, savory texture, long & fine tannins, roasted or grilled prime beef, BBQ pork, decant for two hours \$99.99

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