

# P'tit Louis

## BISTRO

### ~ VIN BLANC ~

Chateau La Pompe, **CHARDONNAY**, ¼ Carafe (1.5 glasses) \$ 6.50

Chateau La Pompe, **CHARDONNAY**, ½ Carafe (3 glasses) \$ 12



**1749, SAUVIGNON BLANC**, Loire Valley, France \$ 26  
*Zesty, lemony aromas. Citrus fruit on the palate, well balanced, crisp and refreshing.*  
**Food Pairing ~ white meats including chicken and pork chops. Especially well paired with fish including trout, mussels, crab, lobster and clams.**

**Gerard Bertrand, PICPOUL**, Languedoc, France \$ 36  
*Soft, delicate nose, with pleasant hints of acacia and hawthorn blossom, with an excellent acid/structure balance. 100% Picpoul grape variety.*  
**Food Pairing ~ ideally suited to accompany shellfish such as mussels and clams. Also pairs well with fish.**

**Château Graille-Lacoste, BORDEAUX BLANC**, Bordeaux, France \$ 33  
*This amazing medium bodied white Bordeaux is crisp, slightly dry and delivers a full rich fruity herbal character with a fresh lingering finish. **NEW!***  
**Food Pairing ~ beef steak tartare, oysters, chicken, cod, lobster and duck pate.**

**Champs Royeaux Fevre, CHABLIS**, Burgundy, France \$ 52  
*Fresh supple bouquet with notes of citrus and white fleshed fruit, with a very slight oaky finish.*  
**Food Pairing ~ very gratifying with all shellfish and seafood especially lobster, raw oysters, and mussels. French cheeses such as Brie or Camembert offer tasty alternatives also.**

**Trimbach, PINOT GRIS**, Alsace, France \$ 56  
*Full-bodied with ripe smoky tropical fruit flavors and a long nutty finish.*  
**Food Pairing ~ top pairings include white meats such as chicken or veal. Duck pate and foie gras offer delicious and tasty options also.**