

P'tit Louis

BISTRO

~ VIN ROUGE ~

Chateau La Pompe, MERLOT, ¼ carafe (1.5 glasses) \$ 6.50

Chateau La Pompe, MERLOT, ½ carafe (3 glasses) \$ 12

Château Saint Roch, RED BLEND, Rhone, France \$ 26

A very delicate juicy, fleshy, and fresh combination of liquorice and red fruit. 50% Grenache, 25% Syrah, 25% Cinsault.

Food Pairing ~ charcuterie (cured meat), cheese boards, and a variety of spicy foods.

2010 Château de BY, GRAND VIN De BORDEAUX, Bordeaux, France \$ 28

Classic full bodied Bordeaux structure with deep ruby red colour and scents of black berries and black cherries with an exquisite vanilla finish. Perfect blend of Merlot, Cabernet Sauvignon and Cabernet Franc.

Food Pairing ~ serve with grilled meats such as duck, roasted beef, leg of lamb and a variety of cheeses.

Domaine Valmoisine, PINOT NOIR, Verdon, France \$ 30

This is a round wine with smooth tannins and subtle dried flower notes. It offers balanced aromas of red fruits and spices with a beautiful length on the finish. 100% Pino Noir.

Food Pairing ~ roasted duck, pork, salmon, mushrooms and milder blue cheeses.

2013 Michel Gassier, Le Fervent, SYRAH, Rhone Valley, France \$ 45

A pure, fresh, mineral-driven beauty almost black in colour with reddish hues. The nose is both complex and intense with hints of blueberry, boysenberry liquor, garrigue and cocoa. 91% Syrah, 6% Granache, and 3% Voigniere.

Food Pairing ~ grilled meats, lamb, fowl, and mature cheese.

Château Boutisse, Saint-Émilion Grand Cru, MERLOT, Bordeaux, France \$ 72

A beautiful, striking, inky red with a warm intense bouquet of mocha and sweet spices. Full-bodied, fine yet firm tannins, explosive black cherry fruit all encased in subtle toasty flavors.

Food Pairing ~ steak, lamb, chicken and duck.

2005 Château Vignot, BORDEAUX BLEND, Bordeaux, France \$ 85

This 2005 vintage Bordeaux is recognized as extraordinary! A very beautiful color of deep red with ruby brightness and sweet cherry aroma. 60% Merlot, 38% Cabernet, 2% Cabernet Sauvignon.

Food Pairing ~ beef, lamb, spicy food, mature and hard cheese.