

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.

Louis Latour, Grand Ardeche, CHARDONNAY, Burgundy, France \$ 34

Sparkling pale gold color with a delicious bouquet of honey and hints of yellow fruit and apricot.

Food Pairing ~ chicken, grilled salmon, trout, crab and oysters. Also delicious with omelettes and most French cheese selections such as Comte.

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.

Domaine Roger Neveu, Sancerre, SAUVIGNON BLANC, Loire, France \$ 44

Flavours of grapefruit, green apple and lime. Aromas of ripe rhubarb and goosberry leap from the pale lemon coloured glass and combine with a silky smooth lingering finish.

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.