

# WHITE AND ROSE

## Chardonnay, France \*

*The nose offers refreshing notes of citrus with a hint of vanilla. On the palate, the wine is generous with toasty notes of nuts. Very lean and clean finish.*

\$12.5 \$44

## Sauvignon, France \*

*Crisp and zesty, full of freshness and aromas. White flowers, blackcurrant yolk, tomato leaves Citric, lemon, grapefruit thiol aromas*

\$12.5 \$44

## Pinot Grigio, Veneto Paradosso \*

*Intense and characteristic. Straw yellow with green reflections. Soft, full and well balanced. It pairs well with appetizers, sea soups, and grilled fish.*

\$12.5 \$44

## Bordeaux S de Rambaud, White

*Burst of white flowers, mild citrus and exotic fruit. Then pairs beautifully with any seafood, fish, poultry, goat cheese, gouda or aged cheddar.*

\$55

## Bourgogne, Chablis Bardet & Fils

*This crisply structured Chablis is a bit closed and earthen upon first whiff. With time and aeration, it highlights zesty lime and lemon flavors against a stony, salty backdrop. Then pairs with sea food, oysters, or fish.*

\$62

## Pouilly Fuissé, "Terroir" Domaine Sangouard - Guyot

*The palate is fruity, elegant, racy, fresh and offers a racy minerality, a beautiful finesse of the grain and gourmandize. On the palate the wine expresses notes of fleshy mirabelle as well as a very discreet hint of almond.*

\$65

## Sancerre, Laurent Montagu

*Sauvignon Blanc 100%. Pale yellow color, nose of grapefruit and lemon, hint of lemon grass, zesty palate, zippy acidity, lingering finish.*

\$72

## Domaine Mas des Lavandes IGP Méditerranée Rosé

*A hypnotizing salmon pink color with notes of strawberry, watermelon, peach, and subtle floral hints. Discover minerality in its long and precise finish.*

\$44

## Comte du Puget, Cotes de Provence, Rosé

*An elegant aromatic nose of watermelon and strawberry and is crisp and fresh on the palate with a deliciously long, fruity finish.*

\$13.5 \$54

# MADemoiselle Loves Champagne

« Je ne bois du champagne qu'en deux occasions : quand je suis amoureuse et quand je ne le suis pas. » – Coco Chanel

## Veuve Parisot, French Sparkling Wine, Brut

*Fresh and refined with a good persistence. Fruity with white peach and apricot. Gently golden, with small and numerous bubbles.*

\$12.5 \$44

## Champagne Brut Paul Danguin Cuvee Carte d'Or

*The wine is characterized by fresh fruit aromas jostling with brioche notes. The fruit aromas carry through to the palate and intermingle with pastry notes. Authentic Brut epitomizes is light-hearted Champagne, perfect for every occasion.*

\$19 \$85

## Champagne Nicolas Feuillate, 91 PTS Wine Spectator

*"Beautiful on the nose with honey, wild strawberry and white chocolate leading through to a generously complex palate. Zesty with a lovely balance and an enjoyably long finish.*

\$21 \$105



**HAPPY HOURS : 5PM - 7PM**  
**\$9.50 WINE BY THE GLASS \***



## RED

### **Bordeaux Château Barraud, Red \***

*Nice ruby color, intense and deep. Bright with little red fruits (cherries and strawberries) with a spicy touch. Rich with silky tannins. Aromas are perfectly balanced. To be enjoyed with beef burgundy or cheese platter.*

**\$14.5**

**\$54**

### **Pinot Noir, France \***

*Aromas of red berry and cherry fruits with hints of sweet spice, cherry cola and earth. Lightweight and easy drinking, it boasts silky tannins and a ripe, fresh fruit palate. This Pinot Noir pairs well with salmon, roasted poultry, or pasta.*

**\$12.5**

**\$44**

### **Merlot, Laur, France \***

*Muscular pinot with loads of Bing cherry and bright raspberry flavors from top to bottom. The texture is smooth and energetic, carrying this medium-plus-bodied wine to punch above its weight class*

**\$12.5**

**\$44**

### **Cabernet Sauvignon, France \***

*Crisp and zesty, full of freshness and aromas. White flowers, blackcurrant yolk, tomato leaves Citric, lemon, grapefruit thiol aromas. Color : Golden with green highlights. Paired with : Golden asparagus and parmesan risotto Lemon pie*

**\$12.5**

**\$44**

### **Saint Emilion Grand Cru**

*Beautiful, luminous red color and a nose of red fruit (cherry, raspberry, and blackcurrant). Silky texture with quite an elegant structure on the palate. Delicious with both white and red meats, dishes in sauce*

**\$70**

### **Margaux**

*Complex bouquet with fruity aromas of raspberry, cherry, and currant, but also floral, spicy, and roasted aromas. Powerful*

**\$105**

### **Saint Estephe**

*Refined and elegant, with notes of blackcurrant, violet, mocha, vanilla, spices, and licorice. Rich, fruity, and well-structured, notes of currant and spice.*

**\$95**

### **Pessac Leognan**

*Dark garnet with black plum and dark chocolate notes with whiffs of vanilla and allspice. Soft tannins supported by ripe blackberries, vanilla and nutmeg*

**\$125**

### **Cotes du Rhone, La Goutte du Seigneur**

*On the nose there are lots of ripe (but not overripe) fruity notes with little black and red berries. On the palate we discover an elegant suppleness with fresh plum and wild herbs aromas. Tannins are polished, making the wine round and approachable. It is a very balanced vintage, combining rich flavor with freshness and delicacy.*

**\$54**

### **Hautes Cotes de Beaune 'Hauts de Messy', Pinot noir, Burgundy**

*The nose offers aromas of blackcurrant and heady notes of rose, cherry, strawberry, and licorice, with touches of blueberry, iris, violet, pepper, and mint. In the mouth, it is fresh and fairly structured, marked by a minerality giving rise to crisp tannins and fruitiness, followed by a saline finish, underscored by aromas of cherry and licorice.*

**\$75**