

# *featured flight of the month*

2023 grenache blend | *chateau d'astros 'amour'* | provence

\$15|\$54



Grenache/Cinsault/Tibouren

Delicate, elegant and complex scents, with notes of white flowers, red berries, and a light caramel finish. Intensely aromatic around flavors of pomelo and a hint of Cubeb pepper.

Amour by Astros is a collection of shared memories: family holidays, large dinner parties, epic festivities. The Cuvée Amour celebrates all kind of human relationships. A signature cuvée, harmonious and powerful, with a true personality.

Although Roman remains can be found on the estate, Astros was truly founded in the 13th century. Templar Knights settled on this fertile plain of the Argens to establish a Templar farmhouse. They cultivated this land until the eradication of the Order by Philippe Le Bel in 1314. The domain of Astros thus passed into the hands of the Knights of Malta who perpetuated the work of the Templars.

# *featured flight of the month*

2024 grenache blend | *mas carlot 'l'irresistible'* | rhône

\$15|\$54



Grenache 95%/Mourvèdre 5%

A delicate floral perfume extends from nose to finish in this dry, dusty-pink rosé. While full bodied and voluminous on the palate, its watermelon and red-cherry flavors are almost diaphanous in concentration. Thirst quenching and mineral, it finishes on a lingering tang of salt.

Mas Carlot is a pretty 17th century Provencal farmhouse, located in the Costières de Nîmes, to the south of the Rhône valley. It stretches across 65 hectares in the north of the Camargue, where the vines are planted at an altitude of 70 meters, on pebbles rolled by the Rhône.

While the estate has long been cultivated with respect for nature and the soil, in 2017 Cyril Marès requested certification in organic farming.

# *featured flight of the month*

cremant of pinot noir | *cattin* | alsace

\$15|\$54



The oldest cooperative in France, with a proud commitment to quality, cooperation, and progress that has been passed from generation to generation. The vineyards extend for six miles around Ribeauville, on a famous geological fault line whose terrain is characterized by a patchwork of different soils and subsoils. Sediments of clay and chalk, sandstone schist and marls provide the acidity and structure unique to the Alsace wines. Terroirs are well exposed to sunshine and benefit from the natural protection of the Vosges Mountains.

# *featured flight of the month*

pinot noir | *liebart-regnier 'rubis des gres'* | champagne

\$58|\$210



A full-bodied, saignée rosé made from a parcel of older Pinot Noir vines planted in the village of Vauciennes. A sparkling wine fit for the bon vivant who relishes a soulful Champagne. Pair with braised duck legs. The Liébart-Régnier estate started in 1960 with the union of the two families. Today, daughters Alexandra and Marion head the estate.