

featured flight of the month

2024 cinsault blend | *domaine de fenouillet* | ventoux

\$40 flight | \$15 glass | \$54 bottle



50% Cinsault/40% Grenache/10% Syrah

This rosé is vinified partially by direct press and partially by ‘saignée’, the juice is naturally clarified after a cold ‘debourbage’ of 24 hours, the wine ferments at temperature that never exceeds 16 degrees Celsius and then it is aged on the fine lees for four to six months before bottling. It is a blend of Cinsault, Grenache and Syrah, all of which are planted to soils of clay, limestone and silex.

There's a rich texture with flavors of strawberry and peach, and a touch of earthiness in the background. This rose has some weight, but with its light mineral finish, it remains quite refreshing.

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2024 grenache blend | *château mourgues du gres* | rhône

\$40 flight | \$15 glass | \$54 bottle



50% Grenache/40% Syrah/10% Mourvèdre

Certified biodynamic. From vineyards blanketed in galets, the smooth round stones of Châteauneuf-du-Pape fame, comes a vivacious, garnet-colored rosé with bright red fruit notes. Galets Rosé gets a few hours maceration, 2 hours fermentation for Syrah and Mourvèdre, 4 hours for Grenache giving the wine a darker color than the Fleur d'Eglantine cuvee and a bit more spice and structure. No sulfites during the winemaking process and minimum amount added at bottling.

The 'Galets' are reminiscent of our terroir of rounded stones known as 'grès'. Sculpted by the moraine of the Rhône glacier in the Quaternary Period, they characterise the Costières de Nîmes in the south of the Rhône Valley. This cuvee comes in all three colours; their robes resemble the shades of our white stones [Galets Dorés], pink stones [Galets Rosés] and red stones [Galets Rouges]. The minerality contributes to the balance of the wine.

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non-vintage cremant of pinot noir | *cattin* | alsace

\$40 flight | \$15 glass | \$54 bottle



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

2015 pinot noir | *louise brison* | champagne

\$40 flight | \$58 glass | \$210 bottle



Louise Brison vintage champagnes express the uniqueness and exquisite rarity of each year. Sun, rain, strong winds, or light frosts... Vintage champagnes reflect the weather and the passing of time, the years that are never alike. Making vintages excellent is commonplace but making each year a vintage is an art in itself.

For her exuberant and vinous rosé—pure Pinot Noir always from a single vintage—Delphine employs whole-bunch semi-carbonic maceration for five or six days, followed by nine months of aging in used barrels before bottling for secondary fermentation. Tangy, spicy, and juicy, this wine dances on the palate, its bright acidity counterbalancing notes of fresh jam while its tensile Kimmeridgian minerality provides a sturdy base.