

Featured Flight of the Week
French Beauties and Foodies
\$34pp Wine Flight
\$20 Caviar & Cheese Pairing
\$8 Macaron Pairing



ÉTIENNE CALSAC, BLANC DE BLANC
CHAMPAGNE REGION
\$31|\$111

In 2010, at the age of 26, Etienne decided to take control of his grandparents' 2.8 hectares of vineyards scattered in and around Avize, which had previously been sold off to the grandes maisons. Stewardship of the terroir is the basis for great Champagne, so Etienne set out to ensure that all the vineyards (all the vines are at least 30 years old) are planted with grass cover crops, plowed (mostly by horse), and farmed following lutte raisonnée methods (they are farming organically since 2013 but aren't certified). All bottles are aged on the lees for 36 months, and an additional 3 months is given after disgorgement before the wines are released. 100% Chardonnay mainly from 1er cru vineyards in the Côte des Blancs, Grauves with North and Northwest exposure.

ALCOHOL: 12.5%

paired perfectly with
siberian royal sturgeon caviar



2018 VIEILLE VIGNES SYLVANER, DOMAINE BOHN
ALSACE REGION
\$13|\$47

Sylvaner or Silvaner is a variety of white wine grape grown primarily in Alsace and Germany, where its official name is Grüner Silvaner. It has high acidity but naturally reaches high must weights, so is often blended with other varieties such as Riesling or Elbling, and is sometimes made into a dessert wine.

"Vieilles Vignes" translates to "Old Vine", fitting since this wine comes from vines between 50 and 100 years old, but is marked by freshness and minerality. The aromas of lime blossom, apple, and hazelnut work wonders on sushi, shellfish and goat cheese.

As a passionate and atypical winegrower Bernard immortalises with his son Arthur the Bohn family's viticultural tradition. The Bohn family has lived in Reichsfeld for over three centuries. This father and son team tend their vines on the surrounding hills (330 – 400 metres) on which grapes benefit from a prolonged and slow maturing process.

ALCOHOL: 12.5%

paired perfectly with
triple cream brie
& lime hazelnut buttercream macaron
in hazelnut shell

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2016 PATRIMONIO, DOMAINE GIANCOMETTI 'CRU DES AGRIATE'
CORSICA REGION
\$14|\$50



Nielluccio is a red wine grape variety that is widely planted on Corsica. It is the principal grape variety used in the production of the *Appellation d'Origine Contrôlée* AOC red wine Patrimonio, where it must by law make up 95% of the blend. There is confusion about the grape's exact origins with some wine experts describing the grape as being indigenous to Corsica while other theories report that the grape is of Italian origins and possibly even a genetically identical clone of the Tuscan wine grape Sangiovese that came to Corsica from Genoa

Domaine Giacometti brings freshness to their reds through radically different vinification methods. Gone are the days of extraction. The domaine now speaks of “infusion,” coaxing flavor and spice from the grapes by gently soaking them in their juice, more along the lines of making tea than wine. Their Patrimonio rouge is deceptively light and fluid, so leave it some time in the glass to experience all the subtleties they’ve teased out of the grapes.

ALCOHOL: 14%

paired perfectly with
ossau iraty cheese
& fig jam, cream cheese buttercream
in a black pepper shell



2018 SYRAH, JULIEN CECILLON 'LES MARGUERITES'
CORZES-HERMITAGE, NORTHERN RHÔNE REGION
\$27|\$97

'Les Marguerites' comes from an exceptional single parcel located on the backside of the Hermitage hill, just above the town of Crozes. Named Pierre Aiguille (Stone Needle), the vineyard is set in a natural amphitheater, with triple exposure to the south, west, and east. Only 250 cases were produced.

Whole-cluster native yeast fermentation in stainless steel vats, followed by two weeks of skin maceration, regular punchdowns/pumpovers, and natural malolactic fermentation in 5-year-old barrels. Aged 14 months in 1 to 6-year-old used barrels.

ALCOHOL: 14.1%

paired perfectly with
beaufort cheese
& plum jam, blackberry buttercream
in a vanilla shell