

P'tit Louis

BISTRO

~ VIN ROUGE ~

Chateau La Pompe, MERLOT, ¼ carafe (1.5 glasses) \$ 7.50

Chateau La Pompe, MERLOT, ½ carafe (3 glasses) \$ 14



Delas Saint Espirit, COTE-DU-RHONE, Rhone, France \$ 26

Its deep colour has a dark, plum-like hue. The nose is classically Syrah, with berry fruit, violet, and a hint of liquorice. Full rounded palate with delicate tannins.

Food Pairing ~ charcuterie (cured meat), cheese boards, and a variety of spicy foods.

Château Bellevue, RED BLEND, Bordeaux, France \$ 28

Soft and full-bodied, with good structure and acidity, and very elegant tannins. It is very long on the palate, with hints of vanilla and cinnamon. 39% Merlot, 28% Cabernet Sauvignon, 18% Malbec, 15% Cabernet Franc.

Food Pairing ~ serve with grilled meats such as duck, roasted beef, leg of lamb and a variety of cheeses.

Pays D'oc, PINOT NOIR, Languedoc, France \$ 30

This elegant Pinot Noir features a bright ruby color. It exudes aromas of red fruits, especially cherry and wild strawberry. With a luscious mouthfeel, the fruit-forward palate has hints of spice from the subtle touch of French Oak. 100% Pinot Noir.

Food Pairing ~ roasted duck, roasted salmon, charcuterie, and softer cheeses.

2013 Michel Gassier, Le Fervent, SYRAH, Rhone Valley, France \$ 45

A pure, fresh, mineral-driven beauty almost black in colour with reddish hues. The nose is both complex and intense with hints of blueberry, boysenberry liquor, garrigue and cocoa. 91% Syrah, 6% Granache, and 3% Voigniere.

Food Pairing ~ grilled meats, lamb, fowl, and mature cheese.

Château P. Blanquet, Saint-Émilion Grand Cru, MERLOT, Bordeaux, France \$ 72

Hints of fennel and black raspberry with a sweet and tart red berry finish!

Food Pairing ~ steak, lamb, chicken and duck.