

## SPARKLING

**Prosecco Bisol** is light sparkling wine made from the aromatic grape *Glera* in the Veneto région of North East Italy. Made using the Charmât method in which the secondary fermentation that produces bubbles takes place in a tank rather than in individual bottles.

**Crémant de Limoux** is a sparkling wine from the Languedoc in the south of France. **Monsieur S** is extra Brut (no added sugar) and is made from *Chardonnay* in the Champagne style (secondary fermentation takes place in each individual bottle.)

**Vouvray** is a region in the Loire valley in Western France. **Autran's Cap a l'Ouest** is a sparkling Vouvray from the grape *Chenin Blanc*. Minerality and elegance under ripe fruit.

**Artiglio** is a sparkling wine from **EmiliaRomagna** in North central Italy. The *Spergola* and *Moscato* have 3 days skin contact. Aromatic, and with a slightly orange texture. Bora Lunga sparkling. Rare.

**Gerbais' Grains de Celles** is from the Aube, the southern region of Champagne. Made of 50% *Pinot Noir* + 25% *Pinot Blanc* + 25% *Chardonnay*, it is lean, aromatic, and the red fruit of Pinot noir shows through. Dry.

**Doquet Horizon** is Champagne from the Cote de Blancs region in central Champagne. It is a Blanc de Blancs (100% *Chardonnay*) and perhaps more classic than Gerbais with bigger bubbles and more classic yellow apple and white flowers with minerality.

**Cest Sucré by Lelarge Pugeot** is the only one of our champagnes with significant dosage (sugar added). The 27 g/l make this ideal for dessert or spicy food pairings. 65 *meunier* 20 *pinot noir* 15 *Chardonnay*.

## WHITE WINE

### EAST

**Slavos Robola** is from the western Greek island of Cephalonia, Robola is the grape. One of the first natural winemakers in Greece. The wine is bone dry with lots of rusty and steely minerality under some ripe pear and stone fruit.

**Poema** is old vines of *Riesling* from eastern Serbia. Very dry again but here the minerality is more chalky and the aromatics on minty herbs and bright green apple.

**Tourelles Blanc** from the Bekaa Valley in Lebanon is *Viognier Chardonnay Obeideh and Muscat d'Alexandrie*. Fruitier than the others, some ripe pineapple, mango, honey, and a softer palate than finishes with some Rhone like bitters. Fruity not sweet.

**Chateau Musar** is an absolutely legendary Lebanese house. The wine is astounding. World Class. Rich. Sumptuous. Mysterious.

**Bargylus** is a white blend of *Chardonnay* and *Sauvignon Blanc* from the northwest coast of Syria. It is not oaky, but gives a nice blend of tropical honeyed fruit and pear on the nose, with Bargylus' trademark saltiness on the smooth, well balanced palate.

## IBERIA

**Leiranna Joven** is *Albariño* from Rias Baixas, a region in Galicia, NW Spain. Clean, crisp, high acidity, lemon lime, minerality and saltiness.

**Sincronia** is a *Chardonnay*, *Parellada* blend from Mallorca and **Mesquida Mora**. Nose of orchard fruit, wild herbs, flowers. Lower acidity, light body, fresh, and full of nice bitter iodine notes.

**Dao Branco** is a magnificent wine from the **Dao** region in Portugal. Very deep profound minerality, petrol and steel, with a touch of citrus showing up on the broad, rich, palate.

**Partida Creus** has become a very famous natural wine house in Catalonia. **XL** stands for *Xarel.Lo*, the grape. Really lovely herbal aromatics: eucalyptus, essential echineacha and ylang ylang. Salty minerality, not much fruit. Good energy on the palate, tension and nervousness.

**Tanca els Ulls** is another house in Catalonia who makes a lovely *Maccabeu*. Intense salty freshness here as well, but with more body, richness, and viscosity. Apples and pears with some high acidity. Nice.

**Enric Soler** is a favorite of Guillaume's vigneron's. He is in the Penedes region of Catalonia, and makes his **Improvísacio** from *Xarel.Lo* partially raised in oak and partially in cement. Much more classic than the last few wines, very Burgundian: Sappy orchard fruit sprinkled with spices, an acidity balanced with body. Gorgeous.

**Oriol Artigas** is in the Alella region of Catalonia, and makes his **La Bella** from old vines of *Pansa Blanca*, which is a clone of *Xarel.lo*. 11 days of skin contact, so in fact this is an orange wine, but drinks more like a dense white. Wildly textured, with tons of peach skin, some apricot, and wild herbs, seabreeze. Big palate, salty and intense. Perfect for tasting menu. Less than 1000 btls made.

## ITALY

**Fiobbo** is a wine from the appellation Offida Pecorino by **Aurora**. Half large oak, half stainless. A medium body white with some spicy 'picante' components. Green apple, citrus, herbs, hay – clean, easy drinker with bitter herbal finish.

**Arcese** is a very aromatic, off dry, effervescent wine from **Vittorio e Figli** in Piemonte. Tropical fruit, floral and orange blossom nose. Rich palate with some sweetness, viscosity, and effervescence.

**Vermentino** from **Il Torchio** is a wine from the appellation Colli di Luni in Northern Tuscany. Easy drinking, think of it as a premium pinot grigio. Honeyed peach, some minerality, and soft hay on the nose gives way to a smooth, integrated palate that refreshes without too much acidity.

**Kofererhof's Riesling** is from the Northernmost reaches of Italy, near the Austrian Border in the Valley Isarco. Screaming acidity, bone dry with tons of energy. It moves between empyreumatic notes to lime, to peach, and back again. Lovely.

**Bianchdudui** is a very bizarre unicorn wine from **Vittorio e Figli** in Piemonte. Old, rich, dense, spicy, floral, slightly off dry *Moscato*. BEWARE. ONLY FOR CRAZY PEOPLE WHO WANT A ONE OF A KIND EXPERIENCE. HEAVEN WITH SAMKE HARRA.

## FRANCE

**Maeva** is an off dry, but refreshing wine from southwest France **La Bouscas**. The *Colombard* grapes were affected with Botrytis, a kind of rot that concentrates sugars in wine. It is not *super* sweet, but not dry. Interesting play between honeyed apricot (from the Botrytis) and essential oils like ylang ylang, white pepper, and earthy notes.

**Coste** is a *Maccabeu* from **Danjou Banessy** in Cotes Catalanes near the Spanish border. Clean apple, pear, and white flowers on the nose, with a broad palate, dry, mineral, and clean. Somewhat Chardonnay style.

**Brave Margot** is *Roussanne* from Roussillon house **Le Bout du Monde**. It is extremely fat and rich. Super overripe apricot, crushed white flowers, and a bit of overripe funky stuff. I like it. Powerful. Oxidative.

**Le Grand B** is the only wine in the world made with *Bouysselet* by **Le Colombiere**. Much better than last year's. Still very rich and broad like Brave Margot, and intensely overripened fruit. But it also has this salty freshness to balance things out. Nice. Big body. Oxidative

**Aux Betises** is a *Marsanne Roussanne* from the Crozes Hermitage region of the Northern Rhone from **David Reynaud**. Interesting palate playing between honey, butterscotch, and steel and petrol. The palate is broad and rich but has almost *no* acidity. Kind of wild. Nice.

**La Virada** is an extremely rich white from the South west appellation Jurancon by **Camín Larredya** from *Gros Manseng, Petit Manseng*. Slightly oxidative Apple-pie, Strawberry yogurt, mandarin orange, cinnamon, really interesting and gourmand.

## ORANGE

**ADN** by **Lassolle** in the Cotes-du Marmandais region of South west France is a *Sauvignon Blanc* and *Sauvignon Gris* blend. Lightly orange (3 days skin contact). Haven't tasted it. Probably crazy.

**Bora Lunga** by **Cinque Campi** is a light and aromatic orange from *Spergola and Moscato* from the Emilia Romagna region in north central Italy. Floral, perfumed, pear on the nose, with just a hint of the skin contact grip on the fresh and lively palate. Nice. Great salad or grilled fish wine.

**Primo Fuoco** by **Sammontana** is another light orange wine with 3 weeks skin contact made from *Trebbiano* in Tuscany. It has nice lemon peel, spicy notes, medium body with a nice waxy texture.

**Amphora** from **Lispida** is a longer aged orange wine from the Veneto region of Northeast Italy. A more classic style for orange wine: More dried fruits, caramelized peaches, tangerine peel, and a broader, richer palate with more tannic structure.

**Anisos** from **Eugenio Rosi** is from Vallagarine, a region in Trentino – north central Italy. It is *Chardonnay*, *Pinot Blanc*, *Nosiola* aged in oak for a week on skins. It is like a cross between oaky chardonnay and orange wine. A good introduction to the style. You have the slightly buttery notes, with apple and pear, but also some volatile orange zest action from the skin contact.

## ROSE

**Pastel** from **Realtiere** is a classic Provencal rose, with lovely stone fruit, cherry, and some provencal herbs. Super classic, just a touch of sweet. *Grenache and Carignan* from Coteaux d'Aix en provence.

**Tibouren Tradition** is a legendary rosé from **Clos Cibonne** in the Provence. More intense in acidity and salinity next to the Pastel, less fruit, though there is nice melon notes. *Tibouren* is the grape, it is almost extinct.

**Travel** by **Mosse** is from grapes grown in the Tavel region of the Rhone valley but vinified in the Loire. It is barrel fermented, richer in style than the Provence roses. A touch of spritz on opening with a mineral/funky undertone.

**Cartoixa de Marina** from **Tanca Els Ulls** is amazing from the Tarragon region in Catalonia. From *Cartoixa*, it blends amazing fresh lychee, honeydew melon, and underripe pineapple with wild saltiness and minerality. SO GOOD. Dry dry.

**Riflessi Rosi** is a magnum of *Cabernet Sauvignon and Marzemino* from **Eugenio Rosi** in Vallagarina, Northcentral Italy. It has some power, some tannin, some dark fruit and licorice character. Nice. Clean.

## RED

### EAST

**Xinomavro Nature** by **Thymiopoulos** is a natural wine from the Naoussa region in Northern Greece. Strawberry and cherry jam on the nose as usual with some smoky notes and black pepper. Slight spritz on opening (natural) but nice integration of acidity, body, and tannins. Ripe fruit again but very dry to cut the tannins.

**Cinsault Vieilles Vignes** is a great, medium body wine from **Domaine des Tourelles** in the Bekaa Valley. Very ripe, sweet cherry, pomegranate, and hibiscus complicated by some spicebox. It sees old oak. Medium body. Very little tannin. BIG Fruit so it can seem sweet to some.

**Chateau Marsyas** is a *Cabernet Sauvignon, Merlot, and Syrah* blend from the Bekaa Valley. Same winemakers as Bargylus. Cassis but also raspberry show through on the nose with a hint of pepper and a pretty strong oak (vanilla). Palate is medium plus body (not overboard like Comte M), and moves through the fruit to dry oaky tannins. For California drinkers. Takes some time to open.

**Bargylus** is *Cabernet Merlot and Syrah* from Northwest Coastal syria. Much more finesse than Bekka wines. It has the cassis, but so much salty oystershell, earthiness, dried leaves, figs. Palate is much more integrated, tannins are natural. The wine is *very good*.

## IBERIA

**La Peluda** from **De Haan Altes** is produced with a special strain of *Garnacha*, *Garnacha Peluda*, in the Terra Alta region of Catalonia. Explosively aromatic, lots of black pepper, cherry, and Catalan spices. Has seen some french oak which rounds out an energetic palate.

**Rubaiyat** is a big bodied *Syrah* from **Barranco Oscuro**, a house high in the Sierra Nevada Mountains near Granada in southern Spain. Super earthy and peppery with some blueberry and ripe plum. Very rich and ripe from this HEAT in Spain. A bit funky on the back end. Tannins. Big Tannins. Watch for Depot. Decant.

**Salaksio** is a *Cabernet Sauvignon and Grenache* blend from **Jordi Llorens** in Catalonia. Light spritz on opening. Very rich ripe fruit but maintains an undeniable lightness – no oak (clay amphorae). Nice spiciness also. Not for classic types. A bit sparkling and leaner than the fruit lets on.

**1368 Cerro Las Monjas** is a *Cab Franc, Cab Sauv, Grenache, Merlot* blend from **Barranco Oscuro**, a house high in the Sierra Nevada Mountains near Granada in southern Spain. 1368 refers to the altitude, the highest in Europe, 1368 m above sea level. Super ripe nose of dark fruit and an undeniable barnyard manure action. It is what it is. With time open, the manure melts into overripe fruit and spices. Big palate, nice acidity. Crazy wine.

## ITALIE

**San Lorenzo's di Gino** is a wine from the Rosso Piceno appellation in Le Marche, a region in east central Italy. It is an unoaked *Montepulciano Sangiovese* blend aged in concrete. Light, floral, red fruit, a hint of espresso bean, some paradigmatic Italian acidity and a touch of tannin.

**Bartali's Villa Reale** is a supertuscan style *Sangiovese* from Tuscany. Aged in French oak it gives a round, vanilla touch to Sangiovese's floral and earthy aromatics. Medium plus body, soft.

**The Ribote** from **Radici e Filari** is a Freisa d'Asti, an appellation in Piemonte in NorthWest Italy. It is a beautifully balanced medium body wine that shows cherry, some warm tobacco, peppermint, with a hint of well integrated oak. Beautiful wine. Sleeper.

**Arcipressi** from **San Martino** is a Sangiovese field blend from the Collini Lucchesi appellation in Tuscany. Super clean, elegant florals and fresh strawberry nose. Rose petals. Palate is lean, light, but the finish is long with a satisfying dry tannic finish. Lovely. Elegant.

**SP68** from **Ariana Occhipinti** is a light bodied Sicilian red from *Nero d'Avola and Frappato*. The wine is very lively, bright acidity immediately on the palate. Signature ripe raspberry, cinnamon, but also a hint of dried herbs (thyme, oregano). Light palate but lots of bright acidity. Dry.

**Vadiaperti's Aglianico** is a medium bodied wine from the Campania region in southwest Italy. The nose is quite ripe, on plum and dark fruit like cassis, but with a definite umami (miso? Soysauce?) background. Tight, a bit of balsamic, a note of green pepper. Things are getting more complex here. Round palate, but not heavy with a nice fresh acidity.

**Cataldo Calabretta's Ciro Riserva** is a wild wine from southern Italy's Calabria region. *Gaglioppo* is a fascinating grape that recalls Nebbiolo: Elegant, floral, full of dried fruit, orange peel, *amaro* notes. The colour is light, and the wine is a lean medium body, nothing flabby. But the tannins are *extremely* aggressive and dry. Not for the faint of heart, but delicious.

**Bonavita's Faro** is from the **Faro** region on the Northeast tip of Sicily. It is from *Nerello Mascalese, Nerello Cappuccio and Nocera*, the same grapes grown on the volcano Etna just to it's south. The wine is amazing. Deep rich charcoal minerality, black pepper, dried flowers, raspberries and blackberries alike, dark chocolate. Palate is broad but linear – full bodied but clean with perfectly balanced tannins and acidity. YES.

**Foradori's Sgarzon** is a very elegant expression of the *Teroldego* grape from the *Dolomiti* appellation in the Trentino region of North central Italy. Two things at once: fresh flowers, fresh red fruit on the one hand. But also a deep peppery note. Amphora aging gives a weightlessness but **round** texture to complement the tangy youth. YES.

## FRANCE

**Le Temps Fait Tout** is a *Carignan, Grenache, Syrah* blend from Roussillon house **Mas de Costefere**. Medium body, aged in old oak, it has a nice smokiness and spicy character that runs through the bright red fruit.

**Saladin's Paul** is a classic Cotes du Rhone from *Grenache* with 10% of the white grape *Clairette*. Macération carbonique, like in Beaujolais. Bright explosive dried fruit (blueberry?) with a hint of pepper and cardamom. Light bodied cotes du rhone.

**VO V2** from **Olivier Cohen** is a very interesting blend of two different years! *Syrah, Carignan, Merlot*. Brings some freshness to our somewhat gourmand french entrées de gamme. It is not light, but has a really nice fresh, almost green vegetal quality, in the good sense. A nice life. Still has tannin.

**Gramenon's Sagesse** is a Cotes-du-Rhone made from *Grenache*. One year in oak. BIG body grenache from a legendary house. Low acidity, round, but with FRESH, not candied or dried fruit, quite an achievement for the Rhone.

**Troullier's Esprit du Temps** is another full bodied grenache, this time from Roussillon. Here we are in *heat* in terms of fruit and alcohol, and power. Not extremely tannic, but with good balance, and a lot of grenache spices as Roussillon often gives.

**Danjou-Banessey's La Truffiere** is a favourite of mine. *Grenache and Carignan* from Roussillon. Extraordinary, Burgundian elegance. Light to medium body but stunning concentration of fresh strawberries, a hint of smoky mocha from the carignan, and a smooth round finish. Lovely.

**Chateauneuf-du-Pape** from **Clos des Brusquieres** is a very traditional style CDP. *Grenache* blend (13 grapes) that gives the classic dried berries and dried fruit, a hint of roasted cacao, and dark herbs and pepper. Full body and round without any aggressive acidity or tannin. Killer. But not HYPERPOWER CDP.