



Bonne Table et Bons Vins

PETIT LOUIS BISTRO

LES VINS

bonjour!

My list of Louis' cellar is comprised of a wide range of wines from all of the wine-producing regions of France that make sense to me with Louis' classic kitchen. From simple table wines to age-worthy & highly-complex Grand Crus each choice is made with specific situations in mind when entertaining guests as well as varying dishes, seasons & moods. Our staff is constantly trained in the use of our cellar & is very happy to assist you marrying menus & wines.

Bon Appetit

– Tony Foreman



CHAMPAGNE & MOUSSEUX



Champagne

Champagne is not just the perfect apéritif or the wine of celebration – it happens to be extremely food-flexible with its freshness, lightness, great aromatic presence & vibrant acidity.

Louis Roederer "Brut Premier" NV (Bin 909c) is a beautifully rich & detailed Pinot-Noir driven cuvee. Ideal for oysters, rich fish dishes or even veal sweetbreads.



BIN Les Blancs

903c	Cremant d'Alsace, Willm "Blanc de Blancs" NV	\$29.00
904c	Vouvray, Domaine des Aubuisières Brut NV	\$35.00
306c	Pannier "Brut" NV (375 mL)	\$45.00
300c	Heidsieck & Co. "Monopole" Brut NV	\$58.00
909c	Louis Roederer Brut NV	\$74.00
301c	Veuve Clicquot Ponsardin "Yellow Label" Brut NV	\$82.00
309c	Pol Roger Brut NV	\$100.00
303c	Bollinger "Special Cuvée" Brut NV	\$130.00
310c	Egly-Ouriet "Les Vigne de Vrigny" Brut NV	\$135.00
311c	Egly-Ouriet "Tradition" Brut NV	\$145.00
302c	Moët et Chandon "Dom Pérignon" Brut 1999	\$268.00
308c	Louis Roederer "Cristal" Brut 2000	\$440.00
307c	Louis Roederer "Cristal" Brut 2002	\$460.00
937c	Taittinger "Comtes de Champagne" Brut 1998 (magnum)	\$550.00

BIN Les Rosés

925c	Charles de Fère NV	\$30.00
304c	Gosset "Brut Rosé" NV	\$110.00



VALLÉE DE LA LOIRE



Loire Valley

Many of the most interesting & longest-lived whites in the world are from the lesser-known parts of the Loire Valley. Saumur "Les Pouches" Lieu-dit 2007 (Bin 109) offers white peach, bright minerals, & crisp acidity. Perfect as an apéritif or with a light first course. The Sancerre "Cuvee Tradition" Hubert Brochard 2007 (Bin 990) is stunning with classically light herbaceous notes & ripe citrus fruit, it is perfect for white fish, chevre & stronger vegetable dishes.



BIN Les Blancs

924s	Touraine, Domaine Christophe Davault 2008	\$19.00
109s	Saumur, Lieu-dit "Les Pouches" 2007	\$22.00
118s	Muscadet, Domaine des Dorices "Vieilles Vignes" 2007	\$28.00
175s	Touraine, Domaine Joel Delaunay 2008	\$29.00
117s	Muscadet, Domaine de la Louvtrie 2007	\$32.00
155s	Anjou, Domaine Jo Pithon "Les Pépinières" 2005	\$36.00
163s	Saumur, Lydie et Thierry Chancelle 2007	\$37.00
906s	Vouvray, François Pinon "Cuvée Tradition" 2007	\$40.00
194s	Savennières, Domaine des Baumard 2004	\$44.00
102s	Vouvray, Domaine Bourillon-Dorleans 2007	\$46.00
990s	Sancerre, Hubert Brochard "Cuvée Tradition" 2007	\$48.00
197s	Pouilly-Fumé, Régis Minet "Vieilles Vignes" 2007	\$50.00
134s	Sancerre, Edmond Vatan "Clos la Néore" 2007	\$106.00

BIN Les Rouges

507x	Chinon, Domaine Gouron 2006	\$22.00
504x	Chinon, Charles Joguet "Les Petites Roches" 2006	\$26.00
525s	Touraine, Domaine Joel Delaunay 2008	\$28.00
630s	Saumur, Manoir de la Tête Rouge "Bagatelle" 2006	\$30.00
538g	Sancerre, Hubert Brochard "Les Collines Blanches" 2005	\$46.00

BIN Le Doux DESSERT WINES

166s	Vouvray Moëlleux Gaston Huet "Clos du Bourg" 1997	\$105.00
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ALSACE ET JURA



Alsace

Alsace runs the flavor gamut – from very dry Pinot Auxerrois, to somewhat fruity Reisling, to relatively sweet Pinot Gris & Gewurztraminer. The careful balance in all of these wines makes them successful with a variety of dishes. Domaine Deiss' wines are especially intense, while the Arbois from the Jura is bone dry & aromatic.

Marcel Hugg cultivates some of the best terroirs in Bergheim. This area has been producing wines in the same style for the last seven hundred years. We are in the fortunate position of being one of the only restaurants in the United States to bring these wines to your table. They have an elegant balance of structure & acidity that will make these wines ideal for anyone who simply wants to enjoy a great bottle, or pair it with their perfect meal.



BIN Les Blancs

205s	Vin de Savoie, Jongieux, Eugène Carrel 2008	\$17.00
129s	Riesling, Helfrich 2007	\$26.00
106s	Roussette de Savoie, Domaine de l'Idylle 2005	\$30.00
922s	Riesling, Marcel Hugg "Réserve St. Jean" 2007	\$34.00
188s	Pinot Blanc, Marcel Hugg "Réserve St. Jean" 2007	\$35.00
105s	Pinot Blanc, Domaine Marcel Deiss 2004	\$39.00
923s	Gewurztraminer, Marcel Hugg "Réserve des Chevaliers" 2007	\$40.00
195s	Muscat d'Alsace, Domaine Marcel Deiss 2005	\$42.00
992s	Riesling, Domaine Marcel Deiss 2006	\$43.00
183s	Pinot Gris, Marcel Hugg 2007	\$46.00
157s	Chasselas, Schoffit 2007	\$48.00
187s	Gewurztraminer, Marcel Hugg "Rotenberg" 2005	\$49.00
104s	Gewurztraminer, Domaine Schlumberger "Fleur" 2005	\$54.00
114s	Gewurztraminer, Domaine Marcel Deiss 2003	\$58.00
190s	"Engelgarten" Domaine Marcel Deiss 2002	\$100.00
189s	"Burg" Domaine Marcel Deiss 2002	\$110.00

grand cru

101s	Gewurztraminer "Marckrain" Michel Fonné 2005	\$58.00
185s	Pinot Gris "Altenberg de Bergheim" Marcel Hugg 2004	\$69.00
186s	Gewurztraminer "Altenberg de Bergheim" Marcel Hugg 2004	\$69.00
184s	Riesling "Altenberg de Bergheim" Marcel Hugg 2004	\$72.00
165s	Gewurztraminer "Gueberschwihr" Zind-Humbrecht 2004	\$75.00

BOURGOGNE CÔTE de BEAUNE



Côte de Beaune White

Burgundy is home to some of the world's most sought after wines – the standard against which all other Chardonnay & Pinot Noir from around the world are measured. Whites from Côte de Beaune possess unrivaled complexity & nuance, brilliant acidity & rich textures.

Corton-Charlemagne, Domaine Bouchard 2005 (Bin 156) is quite a robust & masculine white coming from Côte de Beaune's northern-most Grand Cru vineyard. Opulent ripe tree fruits, a rich mineral & acid spine & a dense texture add sensual intensity to a wine of complex personality.



BIN Les Blancs

202s	Bourgogne, Domaine Matrot 2007	\$32.00
200s	Bourgogne, Georges Faiveley 2006	\$36.00
193s	Bourgogne, Philippe Colin 2005	\$39.00
182g	Marsannay, René Bouvier "Les Clos" 2007	\$64.00
208g	Puligny-Montrachet, Domaine J.M Boillot 2007	\$110.00
140g	Puligny-Montrachet, Etienne Sauzet 2006	\$150.00

premier cru

143g	Puligny-Montrachet "Folatières" Joseph Drouhin 2006	\$145.00
137g	Beaune "Clos des Mouches" Joseph Drouhin 2005	\$149.00
127g	Chassagne-Montrachet, Vincent Morey "Les Embrazées" 2008	\$155.00
124g	Beaune "Clos des Mouches" Joseph Drouhin 2006	\$160.00
110g	Puligny-Montrachet "Les Referts" Domaine J.M. Boillot 2006	\$168.00
201g	Chassagne-Montrachet, "Les Baudines" Thomas Morey 2007	\$170.00
142g	Puligny-Montrachet "Les Perrières" Etienne Sauzet 2006	\$175.00
135g	Meursault 1er Cru "Charmes" François Mikulski 2006	\$178.00
144g	Puligny-Montrachet "Champ Canet" Etienne Sauzet 2006	\$182.00
203g	Chassagne-Montrachet, "Vide Bourse" Thomas Morey 2007	\$188.00
146g	Puligny-Montrachet "Les Referts" Etienne Sauzet 2006	\$195.00

grand cru

138g	Corton-Charlemagne, Domaine Louis Latour 2004	\$214.00
156g	Corton-Charlemagne, Domaine Bouchard 2005	\$245.00
151g	Chevalier-Montrachet, Louis Jadot "Les Demoiselles" 2004	\$400.00

BOURGOGNE CÔTE de BEAUNE



Côte de Beaune Red

Reds from the Cotes de Beaune share characteristically red fruits on the nose & palate, yet have very different mineral, textural & structural qualities.

Wines from Beaune are firm with dark minerality, while Pommards & Volnays offer more generous textures.

Cortons are the most dense, powerful & structured.



BIN Les Rouges

556g	Hautes Côtes de Beaune, Domaine Thevenot-Le Brun 2006	\$36.00
914g	Chorey-les-Beaune, Joseph Drouhin 2006	\$37.00
925g	Savigny-les-Beaune, Louis Latour 2005	\$62.00
644g	Pommard, Vincent Girardin "Les Vignots" 2006	\$64.00
678g	Savigny-les-Beaune, Philippe Giraud "Vieilles Vignes" 2005	\$72.00
562g	Beaune-Grèves, Bouchard "L'Enfant Jesus" 2005	\$188.00

premier cru

450g	Beaune "Champs Pimont" Domaine des Deux Bernard 2006	\$41.00
599g	Beaune "Champs Pimont" Domaine des Deux Bernard 2005	\$59.00
541g	Savigny-les-Beaune "Les Vergelesses" Vincent Girardin 2005	\$79.00
601g	Beaune "Les Chouacheux" Louis Jadot 2005	\$82.00
542g	Savigny-les-Beaune "Les Lavieres" Louis Chenu 2005	\$86.00
617g	Aloxe-Corton "Les Moutottes" Capitain-Gagnerot 2005	\$110.00
595g	Savigny-les-Beaune "Les Marconnets" Domaine Vougeraie 2002	\$128.00
583g	Beaune "Clos des Mouches" Joseph Drouhin 2005	\$139.00
662g	Maranges, Leroy 1999	\$180.00

grand cru

684g	Corton-Renardes, Capitain-Gagnerot 2005	\$160.00
612g	Corton-Grancey, Domaine Louis Latour 1999	\$165.00
647g	Corton "Les Grand Lolières" Capitain-Gagnerot 2003	\$171.00
511g	Corton-Grancey, Domaine Louis Latour 2002	\$175.00
503g	Corton-Grèves, Louis Jadot 1999	\$220.00

BOURGOGNE CÔTE de NUITS



Côte de Nuits Reds:

Recent vintage notes may assist—2007 has given ripe, soft, & friendly wines that are meant to be consumed before the more seriously structured wines of the prior two vintages. 2006 has given wines of classical aromas & flavors backed by firm acidity from Marsannay in the north of the Côte to Nuits Saint Georges in the south and all districts between. Excellent for intense food & lessons in terroir. 2005 provided massive Pinot Noirs of great ripeness & age-ability that should be used carefully as young wines. Certainly Burgundy for beef!



BIN Les Rouges

653g	Bourgogne Épineuil, Domaine de l'Abbaye "Du Petit Quincy" 2005	\$48.00
697g	Côte de Nuits-Villages Capitain-Gagnerot "Les Guillardes" 2005	\$55.00
550g	Nuits-Saint-Georges, Robert Chevillon 2006	\$74.00
524g	Bourgogne, Méo-Camuzet 2006	\$78.00
506g	Nuits-Saint-Georges, A. Chopin & Fils "Les Bas de Combe" 2006	\$85.00
625g	Chambolle-Musigny, Vincent Girardin "Vieilles Vignes" 2006	\$86.00
603g	Bourgogne, Méo-Camuzet 2005	\$88.00
608g	Chambolle-Musigny, Louis Jadot 2005	\$96.00
614g	Chambolle-Musigny, Joseph Drouhin 2006	\$115.00
581g	Chambolle-Musigny Domaine Bruno Clair "Les Verailles" 2005	\$120.00
688g	Gevrey-Chambertin, Mortet 2005	\$122.00
686g	Gevrey-Chambertin, Claude Dugat 2006	\$166.00
932g	Gevrey-Chambertin Geantet-Pansiot "Vieilles Vignes" 2005 (magnum)	\$290.00

premier cru

636g	Gevrey-Chambertin, "Lavaux Saint-Jacques," Frédéric Esmonin 2006	\$125.00
569g	Nuits-Saint-Georges, "Les Chaignots" Robert Chevillon 2005	\$126.00
650g	Chambolle Musigny, "Les Gruenchers" Dom. Armelle et Bernard Rion 2005	\$128.00
558g	Nuits-Saint-Georges "Les Murgers" A. Chopin & Fils 2006	\$135.00
502g	Vosne Romanee, "Les Beaux-Monts" Bruno Sesaunay-Bisse 2005	\$140.00
629g	Chambolle-Musigny, "Coeur de Pierres" Frédéric Magnien 2005	\$145.00
689g	Gevrey-Chambertin, "Les Corbeaux" Sérafin 2004	\$146.00
528g	Vosne Romanee, "Les Chaumes" Dom. Armelle et Bernard Rion 2006	\$164.00
641g	Vougeot "Les Cras" Domaine Vougeraie 2002	\$165.00
580g	Nuits-Saint-Georges "Les Pruliers" Domaine Henri Gouges 2005	\$180.00
634g	Vosne Romanee "Les Beaux Monts" Michel Noëllat 2005	\$185.00
687g	Gevrey-Chambertin, "Lavaux Saint Jacques" Mommessin 2005	\$205.00
575g	Gevrey-Chambertin "Clos du Fonteny" Domaine Bruno Clair 2005	\$210.00
563g	Nuits-Saint-Georges "Les Cailles" Bouchard 2005	\$220.00

grand cru

584g	Mazy-Chambertin, Frédéric Esmonin 2006	\$195.00
619g	Clos Vougeot, Domaine Vougeraie 2002	\$240.00
564g	Clos Vougeot, Méo-Camuzet 2006	\$270.00
591g	Chambertin Clos de Bèze, Frédéric Esmonin 2006	\$280.00
680g	Clos des Lambrays 2005	\$340.00

BOURGOGNE CHABLIS



Chablis

Look to the cool climate of Chablis for the perfect apéritif white – steely, mineral-driven & bone-dry. Chablis, Domaine William Fevre "Champ Royaux" 2007 (Bin 901) is a perfect example of this & is the ultimate escargot match!

Chablis Grand Cru "Valmur" Domaine William Fevre 2006 (Bin 136) is of excellent breadth & character. It has a broad build with persistent flavors of citrus peel & powdered stone. Plump, mineral driven & long on the finish.



BIN Les Blancs

128s	Petit Chablis, Domaine du Colombier 2008	\$36.00
196s	Petit Chablis, Domaine du Perdriecourt 2008	\$38.00
158s	Chablis, Domaine William Fevre (375ml) 2006	\$40.00
901s	Chablis, Domaine William Fevre "Champ Royaux" 2008	\$54.00
111s	Chablis, Alice & Olivier De Moor "Bel Air et Clardy" 2006	\$68.00

premier cru

107s	Chablis "Vaillon" Domaine Christian Moreau 2007	\$60.00
164s	Chablis "Forêt" Domaine François Raveneau 2006	\$190.00
162s	Chablis "Butteaux" Domaine François Raveneau 2006	\$195.00
160s	Chablis "Montée de Tonnerre" Domaine François Raveneau 2006	\$248.00

grand cru

210s	Chablis "Les Clos" Joseph Drouhin 2006	\$78.00
169s	Chablis "Les Clos" Louis Michel & Fils 2005	\$130.00
136s	Chablis "Valmur" Domaine William Fevre 2006	\$210.00

BOURGOGNE SUD et BEAUJOLAIS



Beaujolais

Gamay Beaujolais is a youthful, exuberant grape that produces grape-y, gulpable reds. You cannot find a better match for some of Petit Louis' classic dishes. Try the Roasted Young Chicken, Pâté or Duck Leg Confit with these fruity, generous wines.

Mâconnais

For lush, fruit-driven Chardonnay, try the Côte Chalonnaise & the Mâconnais. Mâcon-Bussières, "Vigne de Montbrison" Verget 2005 (Bin 103) is exactly that, with super-ripe peach & nectarine flavors that are rich yet fresh.



BIN Les Blancs

900s	Mâcon Vergisson, Dom. des Vieilles Pierres "Cuvée de Louis" 2006	\$36.00
108s	Viré-Clessé, J. Thévenet "Quintaine-Domaine Emilian Gillet" 2002	\$39.00
120s	Mâcon-Vinzelles, Celine & Laurent Tripoz "Les Morandes" 2006	\$40.00
116s	Saint-Véran, Jacques & Nathalie Saumaize "En Crêches" 2006	\$44.00
103s	Mâcon-Bussières, Verget "Vigne de Montbrison" 2005	\$50.00
130g	Pouilly-Fuissé, Jacques & Nathalie Saumaize "Les Vieilles Vignes" 2004	\$64.00
121g	Mâcon-Pierreclos, Guffens-Heynen 2004	\$74.00
123g	Mâcon-Pierreclos Guffens-Heynen "Le Chavigne" 2004	\$108.00

BIN Les Rouges: Beaujolais

651s	Beaujolais-Villages "St. Armand" Labouré-Roi 2008	\$20.00
955s	Beaujolais Nouveau, Domaine Chatelus 2009	\$26.00
501s	Beaujolais-Villages, Domaine Chassagne 2007	\$28.00
917s	Beaujolais, Domaine Dupeuble 2008	\$30.00
681s	Côte de Brouilly, Château Thivin 2007	\$44.00
505g	Fleurie, Domaine du Vissoux "Poncié" 2007	\$46.00
683s	Morgon, M. Lapiere 2008	\$50.00

BIN Les Rouges: Mâconnais

705s	Mercurey 1er Cru Francois Raquillet "Les Vasées" 2007	\$66.00
622g	Givry François Lumppe "Petit Marole" 2006	\$78.00
509g	Givry Domaine Joblot "Clos de la Servoisine" 2005	\$100.00

HISTOIRE

"it was one of the two religious eating experiences of my life"

Petit Louis Bistro offers a Parisian bistro style environment in the Northern section of Baltimore City. Drawing on their personal enjoyment of similar venues throughout France, Tony & Cindy created a food and atmosphere combination which they knew Baltimore was lacking. The concept of a bistro is certainly not a new idea, but its classic definition is fairly unrealized in our culture. For hundreds of years, bistros in France have been the daily gathering spots for locals to eat, drink, socialize, celebrate, catch up on what's new in the village, or just enjoy at any time of the day. A similar role can be seen in the traditional pubs of Great Britain & trattorias in Italy.

As a local venue, a bistro's function is not unlike that of an adjunct courthouse, boardroom, or church, oftentimes serving the community decisions more effectively for the presence of food, drink & familiar lively surroundings.

Perhaps what will most distinguish a bistro here from typical "restaurants" is its ability to be many types of restaurants in one location. Most Baltimore natives have an automatic answer for where they'd go to enjoy a sandwich and a beer, a different answer for a casual dinner, and yet another for a seven course "occasion" dinner. This is not surprising considering the specialization of restaurants to which our culture has become accustomed. A bistro operating in true style would be an easy choice for all the above dining styles, as well as everything in between; it specializes in food & atmosphere without rules, limitations or requirements.

To put it simply, during Tony & Cindy's trip to the Granddaddy of all bistros, Chez L'Ami Louis in Paris (note the name), their experience there was ALL ABOUT THE FOOD. To be sure, the service there is extremely charismatic & knowledgeable, & the wine list is quite good, but you quickly realize that inside those doors, Food is King. Anything getting between the food & its consumption is quickly remedied without hesitation or apology. Every customer is expected to Eat A Lot, because it does not get any better or more basic than what they do there. When Tony & Cindy were introduced to the restaurant, they found the menu was handwritten on blank white paper – obviously without too much concern for neatness – & run through a copier; the table was tiny, & they still don't know how it sufficed; the chairs were fairly uncomfortable; the walls were not dirty but had not been tended to for at least thirty years; coats were kindly taken & then carelessly tossed onto a shelf above heads; the only clock was clogged with gout & hadn't worked for generations; the rest room was physically challenging to reach & to use; the room was stifling hot & other guests were smoking constantly. This would surely register as shocking to many American diners, but the effect yielded an outrageous level of character.

The overriding mentality there was obvious:
"Who cares what's on the walls, or how tiny the table is, when the food is this good?"
Whereas L'Ami Louis has evolved into Michelin 3-Star food in dilapidated structure, Tony & Cindy have painstakingly created a physical environment to achieve just such an attitude, for you, as our customer.



CHATEAUNEUF du PAPE



Châteauneuf du Pape

Châteauneuf-du-Pape blancs are quite rare, making up only about 5% of the wine coming from the region. They are known for their brilliant structure & opulent texture. They are the perfect match for a strongly flavored seafood dish & will take you all the way through your cheese course.

I drink more Châteauneuf-du-Pape than any other French wine. The wines offer great ripeness, expressiveness, flexibility & rich texture. My passion for Châteauneuf has driven me to visit the region again & again to maintain friendships with growers & develop a greater understanding of their wines.

We offer the red wines sorted by vintage below, this can serve you in two fashions.

1. Determine the style of the year that's appropriate for your meal and then choose from the offerings.
2. If you wish it becomes easy to try two wines at the same time from the same estate from differing years or explore two different estates in the same vintage."



BIN Les Blancs

122g	Domaine Mas de Boislauzon 2007	\$70.00
207g	Domaine Pierre Usseglio 2007	\$94.00
198g	Domaine Pierre Usseglio 2005	\$95.00
198g	Domaine Pierre Usseglio 2004	\$100.00
115g	Château de Beaucastel 2005	\$105.00
125g	Domaine de Marcoux 2007	\$120.00
181g	Clos des Papes 2005	\$150.00
139g	Clos des Papes 2007	\$175.00

BIN Les Rouges

2007

658g	Domaine Chante-Perdix	\$70.00
567s	Mas de Boislauzon	\$82.00
668s	Domaine Lafond	\$85.00
627s	Domaine de la Charbonniere	\$88.00
609s	Bosquet des Papes	\$95.00
670s	Domaine Olivier Hillaire	\$114.00
639s	Le Clos du Cailloux "Les Safres"	\$124.00
701x	Domaine de la Charbonniere "Vieilles Vignes"	\$125.00
671x	Domaine de la Charbonniere "Les Hautes Brusquieres"	\$125.00
665s	Clos des Papes	\$325.00

CHATEAUNEUF du PAPE

2006

913s	Mas de Boislauzon	\$64.00
566s	Brunel "Les Cailloux"	\$79.00
633s	Domaine de la Côte de l'Ange "Vieilles Vignes"	\$95.00
530s	Clos Saint Jean "Vieilles Vignes"	\$100.00
586s	Domaine Pierre Usseglio	\$103.00
515s	Domaine Olivier Hillaire	\$108.00
645s	Mas de Boislauzon "Cuvée du Quet"	\$144.00
540x	Domaine Vieux Télégraphe "La Crau"	\$160.00
676s	Domaine Vielle Julienne	\$168.00
537x	Domaine de la Janasse "Chaupin"	\$182.00
582s	Domaine du Pegau "Cuvée Réserve"	\$210.00
649s	Domaine de la Mordorée "La Reine des Bois"	\$222.00
664x	Clos des Papes	\$275.00
935x	Domaine Vieux Télégraphe "La Crau" (magnum)	\$320.00

2005

573s	Mas de Boislauzon	\$55.00
574x	Mas de Boislauzon "Cuvée du Quet"	\$128.00
572s	Domaine Pierre Usseglio "Cuvée de Mon Aïeul"	\$185.00
570s	Clos des Papes	\$225.00
675x	Domaine Vielle Julienne "Reserve"	\$495.00

2004

565g	Domaine Charvin	\$110.00
527s	Domaine Grand Veneur "Les Origines"	\$110.00
568x	Domaine Font du Michelle "Cuvée Etienne Gonnet"	\$118.00
613s	Tardieu-Laurent "Vieilles Vignes"	\$120.00
672s	Domaine Pierre Usseglio "Cuvée de Mon Aïeul"	\$185.00
518x	Clos des Papes	\$195.00

2003

534s	Domaine Charvin	\$140.00
535g	Pignan "Réserve"	\$175.00
667x	Domaine de la Janasse "Vieilles Vignes"	\$260.00
652x	Brunel "Les Cailloux-Cuvée Centenaire"	\$305.00
674x	Domaine Vielle Julienne "Reserve"	\$440.00

2001

555x	Domaine de la Charbonniere "Cuvée Mourre des Perdrix"	\$97.00
536s	Domaine Pierre Usseglio	\$105.00
529x	Bosquet des Papes "Chante le Merle"	\$126.00
632x	Mas de Boislauzon "Cuvée du Quet"	\$135.00
936g	Beaucastel "Jaques Perrin" (6L)	\$3900.00

2000

510s	Mas de Boislauzon	\$80.00
585x	Mas de Boislauzon "Cuvée du Quet"	\$130.00
552g	Domaine de Marcoux	\$155.00

1998

931x	Château Fortia (magnum)	\$174.00
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CÔTES du RHÔNE SEPTENTRIONALES



Northern Rhône

Whites from the Northern Rhône Valley are rich in texture with unusual, exotic flavors. Saint-Péray, Bernard Gripa "Les Figuiers" 2006 (Bin 174) This blend of Marsanne & Roussanne is luscious & low in acidity. Reds from the Northern Rhône come in a wide range of styles, from light-hearted St. Joseph to rich, soulful Côte-Rôtie, to power-hitting Hermitage. The Côte Rôtie from Michel Ogier is expressive & reflects the nuances of this vintage beautifully.



BIN Les Blancs

998s	Crozes-Hermitage, Ferraton "La Matiniere" 2006	\$36.00
141s	Saint-Péray, Bernard Gripa 2001	\$46.00
154g	Saint-Péray, Bernard Gripa "Les Pins" 2006	\$68.00
174g	Saint-Péray, Bernard Gripa "Les Figuiers" 2006	\$85.00
177x	Saint-Joseph, E. Guigal "Lieu Dit" 2007	\$95.00
179x	Hermitage, Tardieu-Laurent 2003	\$100.00
126g	Condrieu, E. Guigal 2007	\$125.00
161g	Saint-Joseph "Le Berceau" Bernard Gripa 2006	\$150.00
209g	Condrieu, George Vernay "Chailles de L'Enfer" 2006	\$195.00

BIN Les Rouges

522s	Crozes-Hermitage, Ferraton "La Matiniere" 2006	\$40.00
600x	Hermitage, M. Chapoutier "La Sizeranne" 2004	\$69.00
513x	Saint-Joseph, Bernard Gripa 2005	\$76.00
516x	Saint-Joseph, Bernard Gripa 2006	\$92.00
673s	Saint-Joseph, E. Guigal "Lieu Dit" 2006	\$110.00
682x	Cornas, Tardieu-Laurent "Coteaux" 2001	\$115.00
691x	Hermitage, Domaine des Remizieres "Cuveé Emilie" 2004	\$130.00
628x	Saint-Joseph "Le Berceau" Bernard Gripa 2005	\$140.00
596x	Hermitage, Ferraton "Les Miaux" 2001	\$148.00
611x	Côte Rôtie, Michel Ogier 2004	\$145.00
677x	Côte Rôtie, E. Guigal 2003	\$165.00
594x	Saint-Joseph "Le Berceau" Bernard Gripa 2006	\$165.00
666x	Hermitage, E. Guigal 2003	\$185.00
692x	Hermitage, Tardieu-Laurent 2001	\$205.00

CÔTES du RHÔNE-VILLAGES



Côtes du Rhône

These modest wines from excellent growers offer good, fruit-driven examples of their vintages. Great quality & value are often available at a relatively modest price from Cairanne & Vacqueyras. Look for great 2007's.



BIN Les Blancs

152s	Perrin "Réserve" 2008	\$24.00
192s	Cairanne, Domaine Boisson 2007	\$34.00
902s	E. Guigal 2007	\$36.00

BIN Les Rouges

927s	Delas "Saint-Esprit" 2007	\$24.00
910s	Mas de Boislaizon "Cuvée de Louis" 2007	\$29.00
646s	Domaine Côte de L'Ange 2007	\$32.00
659s	Lirac, Domaine Lafond "Roc-Epine" 2006	\$33.00
546s	Cuvée Sélectionnée Par Kermit Lynch 2007	\$34.00
412s	Séguret, Laurence Féraud 2006	\$35.00
543s	Cairanne, Domaine Armand "Soleiador" 2007	\$36.00
526s	Cairanne, Domaine Alary, Daniel et Denis 2007	\$38.00
520s	Le Petit Vin d'Avril NV	\$40.00
532s	Cairanne, Domaine Cros de Romet 2007	\$42.00
700s	Rasteau, Grand Nicolet 2007	\$46.00
655s	Gigondas, Domaine de la Maurelle 2007	\$52.00
621s	Lirac, Domaine de la Mordorée "La Reine des Bois" 2006	\$71.00
532s	Vacqueyras, Domaine Le Sang des Cailloux "Cuvée Floureto" 2007	\$75.00
934s	Vacqueyras, Domaine Le Sang des Cailloux "Cuvée Azalais" 2006 (magnum)	\$140.00

BIN Les Rosés

148s	Domaine de la Mordorée 2008	\$28.00
159s	Tavel, Domaine Lafond "Roc-Epine" 2006	\$36.00

BIN Le Doux DESSERT WINES

908s	Muscat de Beaufort-de-Venise, Domaine de Durban 2007 (375mL)	\$30.00
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BORDEAUX



Bordeaux Suggestions

Bordeaux Blanc, Château Graille-Lacoste (Graves) 2008 (Bin 991) is a luscious blend of ripe, tropical-fruited Semillon & zesty Sauvignon Blanc. A touch of toasted oak makes this an easy, crowd-pleasing choice.

Château Smith-Haut-Lafitte (Pessac-Leognan) 2005 (Bin 661) is satisfying in its core of classic Bordeaux flavors & aromas with tobacco, black currants & graphite minerals. Its location in the far south of Bordeaux lends it the ability to drink beautifully in its youth.



BIN Les Blancs

112s	Château du Barail 2007	\$24.00
133s	Château Guiraud 2007	\$32.00
991s	Château Graille-Lacoste (Graves) 2008	\$37.00
150s	Château de Launay 2004	\$50.00
180s	Château Smith-Haut-Lafitte (Pessac-Léognan) 2003	\$138.00
178s	Château Monbousquet (Saint-Emilion) 2003	\$165.00
167s	Château Pape-Clement (Graves) 2004	\$210.00

BIN Le Doux DESSERT WINES

149s	Château Doisy Vedrines (Haut Barsac-Sauternes) (375 mL) 2003	\$56.00
145s	Château Doisy Daëne (Haut Barsac-Sauternes) (375 mL) 2001	\$58.00
919s	Château Lahonade-Peyraguey (Sauternes) 2003	\$88.00
147s	Château Doisey Daëne (Haut Barsac-Sauternes) 2001	\$98.00
171s	Château Roumieu-Lacoste "Cuvée André" (Sauternes) 2001	\$140.00

BIN Les Rouges

2007

642x	Château Pey La Tour	\$32.00
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2006

656x	Clos du Pape (Graves)	\$27.00
626x	Roc de Jean Lys	\$29.00

2005

517x	Château Reysson (Haut-Médoc)	\$52.00
698x	Château La Bienfaisance (Saint-Emilion)	\$70.00
561x	Château Cap de Faugères (Cotes de Castillon)	\$79.00
663x	Château de Pez (Saint-Estèphe)	\$84.00
576x	Château Haut-Beauséjour (Saint-Estèphe)	\$85.00
587x	Château Poujeaux (Moulis-en-Médoc)	\$88.00
607x	Château Boyd-Cantenac (Margaux)	\$110.00

BORDEAUX



Bordeaux Vintages

Notes on a few recent vintages:

2007

soft & light-ish reds

2006

classic flavors, largely medium-bodied wines, some age-ability

2005

robust, ripe blockbusters of great detail & power

2004

sleeper vintage, rich yet approachable wines, some early drinking beauties

2003

over-ripe & roasted wines, low acids & broad tannins



2005 cont'd

704x	Château Lusseau (Saint-Emilion)	\$140.00
693x	Château Le Bon Pasteur (Pomerol)	\$175.00
661x	Château Smith-Haut-Lafitte (Pessac-Léognan)	\$178.00
547x	Château Pavillon (Margaux)	\$180.00
690x	Château Grand-Puy-Laxoste (Pauillac)	\$240.00
545x	Château Pichon-Lalande (Pauillac)	\$355.00

2004

560x	Château Micalet (Haut-Médoc)	\$40.00
514x	Château du Barry (Saint-Emilion)	\$58.00
571x	Château Mondèsir -Gazin (Blaye)	\$66.00
912x	La Dame de Montrose (Saint-Estèphe)	\$80.00
679x	Lassègue (Saint-Emilion)	\$89.00
940x	Château Boyd-Cantenac (Margaux) (magnum)	\$248.00
545x	Château Pichon-Lalande (Pauillac)	\$285.00

2003

579x	Château Mondèsir -Gazin (Blaye)	\$54.00
592x	Clos de l'Oratoire (Saint-Emilion)	\$115.00
938x	Château Haut-Maillet (Pomerol) (magnum)	\$170.00
624x	Château Grand-Puy-Lacoste (Pauillac)	\$175.00
654x	Château Kirwan (Margaux)	\$185.00
637x	Château Le Gay (Pomerol)	\$260.00
593x	Château Pavie Macquin (Saint-Emilion)	\$295.00
939x	Château du Tertre (Margaux) (magnum)	\$305.00
685x	Château Cos d'Estournel (Saint-Estèphe)	\$360.00

2002

694x	Château Léoville-Poyferré (Saint-Julien)	\$190.00
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2000

616x	Château La Vielle Cure (Fronsac)	\$90.00
590x	Réserve de Comtesse (Pauillac)	\$165.00
640x	Château Malescot St. Exupery (Margaux)	\$230.00
695x	Château Les Carmes Haut-Brion (Pessac-Léognan)	\$295.00

SUD-OUEST



Sud-Ouest

Cahors & Madiran are two of the most important wines of the middle ages. In fact, Clos de Gamot is the oldest documented wine producing estate in France.

The Jouffreau family has been producing wine since 1100 or the age of Charlemagne.



BIN Les Blancs

131s	Côtes de Gascogne, Domaine des Cassagnoles (Vin de Pays) 2008	\$24.00
132s	Côtes de Gascogne, Chardonnay-Sauvignon, Dom. du Tariquet (Vin de Pays) 2007	\$28.00
168s	Jurançon Sec, Charles Hours "Cuvée Marie" 2005	\$42.00

BIN Les Rouges

615s	Cahors, Cèdre Héritage 2006	\$24.00
620s	Madiran, Pierre Laplace 2005	\$26.00
696x	Cahors, Château du Cayrou 2001	\$38.00
589x	Cahors, Château du Cayrou 2000	\$46.00
610x	Cahors, Clos de Gamot 2004	\$50.00
606x	Madiran, Château d'Aydie 2000	\$52.00
557x	Cahors, Clos de Gamot 2005	\$53.00
635x	Madiran, Château d'Aydie 2001	\$60.00
559x	Madiran, Château d'Aydie 2003	\$60.00
648x	Cahors, Château du Cayrou 1990	\$79.00
588x	Cahors, Clos de Gamot "Cuvée des Vignes Centenaires" 2000	\$98.00
533x	Cahors, Clos de Gamot 1989	\$122.00
933x	Cahors, Château du Cayrou 2000 (6L)	\$775.00

BIN Le Doux DESSERT WINES

907s	Côtes de Montravel, Domaine du Gouyat 2005	\$26.00
905s	Madiran, Château d'Aydie "Pacherenc" 2007	\$34.00

VINS MEDITERRANÉENS



Wines of the Sun

This sunny area of France offers incredibly robust, concentrated wines. They are obvious mates for Louis' Provençal & Mediterranean dishes. Expect some of France's meatiest reds in Bandol.



BIN Les Blancs

199s	Côtes de Thongue, Domaine la Croix Belle "Le Champ des Lys" (Vin de Pays) 2007	\$24.00
153s	Costieres de Nîmes, Château de la Tuilerie 2008	\$28.00

BIN Les Rouges

548s	L'Hérault, Moulin de Gassac "Guihem" (Vin de Pays) 2008	\$17.00
548s	Minervois, Château d'Oupia 2006	\$22.00
500s	Fitou, Domaine de Rolland 2006	\$28.00
554s	Faugères, Domaine du Météore "Les Léonides" 2005	\$31.00
927s	Château de Campuget "1753" 2006	\$32.00
419s	Cabardès, Château Salitis "Cuvée Premium" 2005	\$33.00
553s	Saint Chinian, Boire la Vitarele "Les Terres Blanches" 2007	\$38.00
911s	Côtes du Roussillon, Jean Gardies "Les Millières" 2007	\$39.00
519s	Montpeyroux, Domaine d'Aupilhac 2005	\$44.00
638s	Bandol, Domaine Tempier 2006	\$74.00
597x	Bandol, Domaine Tempier "La Migoua" 1999	\$162.00
605x	Bandol, Domaine Tempier "La Migoua" 1986	\$177.00
604x	L'Hérault, Domaine de la Grange des Pères (Vin de Pays) 2004	\$190.00

BIN Le Rosé

113s	Corbières, Domaine de Fonstainte "Gris de Gris" 2007	\$30.00
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BIN Le Doux DESSERT WINES

191s	Rivesaltes, Domaine Cazes "Ambré" 1995 (375mL)	\$36.00
916s	Banyuls, Ey 2000 (375mL)	\$50.00
598s	Banyuls, Mas Blanc "Rimage la Coume" 2003	\$95.00