

# **“Viva La France” Wine Tasting**

## **More French Wines**

**Monday April 25, 2016**

**with Debbie Schick of Kysela Pere et Fils Imports**

**Phillippe Milan & Fils Bourgogne Aligoté**                      **glass \$7.50**                      **bottle \$20.95**

Bourgogne aligoté is a delicious white wine that is young, stylish and is a little different. It is pale gold in color and offers a well-balanced taste, and ranges from a fruity bouquet with notes of apple and lemon to a more floral palette. In the mouth, this vibrant wine tickles the taste buds. It is a perfect match for grilled fish, and its liveliness and citrus notes stand up well to the saltiness of oysters and strong goat cheese. Bourgogne aligoté is one of the rare wines that does not overpower salads, tabouleh or steamed vegetables. It is also a worthy companion to traditional local creations such as gougères pastries, snails with garlic butter and jambon persillé, a terrine of cold ham in parsley aspic.

**Michelet Petit Chablis**    **glass \$7.75**                      **bottle \$21.95**

This 100% Chardonnay is golden in color. The wine opens to aromas of white flowers and fresh lime. The palate shows a pleasant mouthfeel with supple, crisp fruity flavors. This wonderful white is ideal as an aperitif or is an excellent companion to seafood.

**Beauvignac Syrah Rosé**    **glass \$5.75**                      **bottle \$13.95**

Pink colored, firm in the style of a Tavel rosé, the wine shows strawberry aromas, cinnamon candy notes on the nose and plum, cherry and pomegranate flavors on the palate. The wine is silky, elegant, crisp and refreshing. Very good on its own or with any light fare, such as pizza, pasta, burger, chicken salad...the list goes on because rosés are great with just about any fare.

**Chateau Gravas Sauternes**    **glass \$6.95**                      **bottle \$18.95**

The wine shows a lovely pale golden color with deep golden highlights, and it offers aromas of candied fruits backed up by a hint of exotic fruit (mango, guava). On the palate, it is ample and fleshy, leading into a silky and long finish. Try this wine with Foie Gras, Roquefort blue cheese, and chocolate desserts in general.

**Please stay and enjoy a glass with us!**

### **Tasting Day Discounts**

**1-5 Bottles: 5% off**

**6-11 Bottles: 10% off**

**12+ Bottles: 15% off**