

Let Them Eat Cake

A Bastille Day Wine Tasting

Monday, July 11th, 2016

4:30 – 6:30 PM

with Rob Gardner of Margaux and Company

Janisson & Fils Tradition Champagne

Comprised of 70% Pinot Noir and 30% Chardonnay, this cuvee presents glints of green-gold in color with abundant effervescence and fine bubbles. The first nose brings out a floral and vegetal bouquet. Citrus and cereal notes gradually come out with the fresh and elegant flavours. Fresh, harmonious, gentle, and balanced acidity with hints of marshmallow and almond make this distinctive cuvee a great aperitif to share with friends.

Roland Tissier & Fils Sancerre

This pure, lively Sancerre is bright pale straw in colour with a slightly spicy, fairly grassy, ripe lemon nose. This wine is full of refreshing flavors: green apple, white peach, and a slight grassiness. High acidity and intensity on the palate makes this Sauvignon Blanc from the Loire Valley region perfect with rich fishes, such as salmon or tuna sashimi, or light seafood dishes with a herbal element.

Terres de Saint Louis Rose

Pale crystal-clear seductive color, this wine is brimming with aromas of citrus and red fruits. In the mouth, you feel the juiciness of apricots before finishing on a long lasting and acidulous final on pink grapefruit. Enjoy on its own, as an aperitif, and with all types of Mediterranean cuisine.

Chateau la Chapelle Monrepos Castillon Cotes de Bordeaux

From the Bordeaux region of France comes this 80% Merlot and 20% Cabernet Franc blend with a bright ruby color in the glass. The wine opens to a complex aroma of ripe fruit, flora, and hints of spice. Great balanced acidity, mineral finish, and good complexity makes this a great companion with any steak, lamb, spicy food, or even pork.

Domaine Desperrier Cuvee des Breynets

Clear deep ruby in color with rusty edges, this 100% Gamay wine from Burgundy, France opens with a clean fruity nose of blueberry and red fruits. Nice dry mouthfeel with a slight cedar and woody finish offers a great pairing with a beef stew or slightly chilled for a chili.

Please stay and enjoy a glass with us!

3-5 Bottles: 5% off

Tasting Day Discounts

6-11 Bottles: 10% off

12+ Bottles: 15% off