

LES ROUGES

BORDEAUX

- Saint-Estèphe 2014** 59€
Château Rorin 75cl
Ideal accompaniment to lamb, game and poultry.
- Graves 2014, 2016** 62€
Château de Portets 75cl
Goes quite well with beef, lamb and poultry.
- Saint Émilion 2015** 63€
Le Cèdre de Jean Faure Ed. Bio 75cl
Pairings that work with Saint Émilion are pork tenderloin, beef and poultry in an exotic sauce such as curry, coconut,...
- Saint Émilion 2016** 48€
Cuvée Jean Jules 75cl
Appreciated with red or white meat such as poultry.
- Médoc 2015** 42€
Château Beauvillage cru Bourgeois 75cl
It goes well with types of food such as poultry, red meat, white meat, game.
- Bordeaux supérieur 2018** 32€
Château Bois de Favereau 75cl
Aged in oak barrels, it accompanies red meats with vegetables and dishes in sauce.

BEAUJOLAIS

- Brouilly 2021** 28€
Maison Chandesais "Les Serpentes" 75cl
ideal accompaniment to lamb, game and poultry.

CÔTE DU RHONE

- Côte du Rhône villages 2019, 2020, 2021** 40€
Charte Bise 75cl
Due to its power, this wine will go very well with dishes with character: red meat and cheese.
- Crozes-Hermitage** 45€
Cave De La Visitation 2020 2021

VIN DE LOIRE

- Saumur Champigny 2020** 28€
Maison Foucher "sous le château" 75cl
Appreciated with red meats and cheese.
- Saint Nicolas de Bourgueil 2021** 32€
Les 7 arpents de la Chapelle aux vignes 75cl
Accompanies red and white meats, poultry in sauce.

LES BLANCS

BOURGOGNE

- Macon Village 2019** 32€
Les Colombes Maison Chandesais 75cl
It will go perfectly with fish fillets, cold or hot starters.
- Chablis 2018** 57€
Les Annonciades-Maison Chandesais 75cl
Accompanies pork, fatty fish (tuna, Caribbean bass, etc.) and shellfish.

LOIRE

- Pouilly Fumé 2021** 60€
SARL Treuillet 75cl
Very popular with fish, seafood, white meat or simply as an aperitif.
- Sancerre 2021** 59€
Domaine Vacher et fils 75cl
Goes well with vegetarian dishes, spicy dishes or seafood.

AOP CÔTE DE PROVENCE

- Cuvé Premium 2022** 51€
Château Roubine cru classé Ed. Bio 75cl
This subtle white goes well with seafood, grilled fish and white meats.
- Lion et Dragon** 61€
Château Roubine cru classé Ed. Bio 75cl
This prestigious white goes well with gourmet, refined and classic cuisine, such as foie gras.

Alcohol abuse is dangerous for health. To consume with moderation.



LES ROSÉS

AOP CÔTE DE PROVENCE

- Vie en Rose Collector 2022** 42€
Château Roubine Ed. Bio 75cl
A pleasure, festive rosé to enjoy as an aperitif, around a light meal and/or a white fish (sea bream, etc.).
- Cuvée Premium 2022** 59€
Château Roubine Ed. Bio 75cl
Combining citrus notes with a more floral touch, this rosé will sublimate your grilled fish.
- Lion et Dragons 2021** 69€
Château Roubine Cuvée Gastronomique Ed. Bio 75cl
Ample with fresh notes of peaches, ideal with white meat, duck and Roquefort.
- Côte de Provence Cru Classé** 38€
Château de Brégançon "La Réserve" 75cl
Ideal as an aperitif, accompanies grilled meats.

IGP MÉDITERRANÉE

- Hippy 2021** 32€
Château Roubine Ed. Bio 75cl
100% dark ganache, it will go perfectly with grilled meat or fish as well as exotic cuisines.

L'ORANGE

EXCLUSIVITÉ

- Corail 2021** 69€
Ed. Bio 75cl
100% Sauvignon rose, this orange wine called Corail can be drunk as an aperitif or with dishes with an Indian note (curry, etc.) and slightly spicy.

LES CHAMPAGNES

- Laurent Perrier 75cl** 110€
It goes well with seafood and raw fish.
- Charles Collin Brut 75cl / 150cl** 93€ / 190€
Ideal at all times, appetizers, festive cocktails.
- Charles Collin Rosé 75cl** 103€
Ideal for a summer aperitif... goes well with grilled meats, carpaccios, mature cheeses, strawberry pies.
- Cuvée Marinière Brut 75cl** 110€
- Cuvée Marinière Rosé 75cl** 120€
- Cuvée Charles Brut 75cl - Charles Collin** 130€
Ideal as an aperitif... goes well with scallops, fish, poultry.
- Cuvée Charles Rosé 75cl - Charles Collin** 140€
Ideal as an aperitif... goes well with dry ham, planchas, red fruit pies.
- Jeeper Brut 75cl** 96€
Ideal for your aperitifs.
- Jeeper Blanc de Blanc 75cl** 130€
Seduced by its balance and its benevolent persistence as well as its touches of honey.

- Palmer Brut 75cl** 120€
is absolutely perfect for an aperitif.
- Palmer Rosé 75cl** 145€
As an aperitif or to accompany roast poultry. Grilled fish or meat.
- Palmer Blanc de Blanc 75cl** 180€
Ideal for aperitif, seafood, or desserts.
- Palmer Grand Terroir 75cl** 210€
An intense, seductive and very elegant champagne that can be enjoyed as an aperitif and will accompany you throughout the meal.
- Pannier Brut 75cl / 150cl** 109€ / 210€
This cuvée of all times, excels as an aperitif, but also throughout a cocktail meal.
- Paul Goerg Blanc de Blanc 75cl** 180€
Ideal to accompany carpaccio, poultry and fish dishes.

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