

## ~ CHAMPAGNE & SPARKLING ~

		Glass	Bottle
1	<b>LOUIS DE SACY, "Grand Cru", brut, Verzy, Champagne, France</b> 60% Pinot Noir, 40% Chardonnay, subtle and well balance, great "Terroir" character with delicacy		64.00
2	<b>LOUIS DE SACY, "Grand Cru", brut, Verzy, Champagne, France</b>	1/2 btl	37.00
3	<b>MARION BOSSER, Blanc de Blanc Extra Brut, Base 2009, Champagne, France</b> 100% Chardonnay, its lemony nose, apple and minerality opens up to a firm and untamed palate		89.00
4	<b>BLANQUETTE DE LIMOUX, Cuvee J.P. Brut 2014, Methode Champenoise</b> Methode traditionnelle, blend of Mauzac, Chenin Blanc and Chardonnay, from Limoux in Languedoc In 1532 was created the first sparkling brut by Benedictin monks in the Abbaye St Hilaire, Limoux	10.00	39.00

## ~ WHITE WINES ~

### LOIRE

10	<b>MUSCADET, "Les Boutinardieres", Ch. Elget, Sèvres et Maine sur lie, 2013</b> Melon de Bourgogne grape, taste of citrus, pear and lemon slowly unfold to more depth. Pairing best with seafood	10.00	39.00
11	<b>VOUVRAY, sec, Chateau Moncontour, 2014</b> Dry Chenin Blanc, ripe full bodied with rounded texture and fresh pear flavors, balanced acidity and fruitiness.		39.00
12	<b>SANCERRE, Domaine La Raimbauderie, Verdigny, 2015</b> Sauvignon blanc 100%, dry and fruity aromas, good length and minerality with flavors of land	13.00	45.00

### BORDEAUX

13	<b>CHATEAU CAMARSAC, Thierry Lurton, Entre Deux Mers, 2016</b> 50% Sauvignon blanc, 50% Semillon, dry, flavors of peach and citrus, perfect with white fish and goat cheese	10.00	39.00
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### BOURGOGNE (100% Chardonnay)

15	<b>MACON VILLAGE, La Cave d'Aze, Maconnais, 2014</b> The palate is light, smooth and velvety. The flavour profile is layered with straw, chalk, clove, pineapple and apple pie.	13.00	45.00
16	<b>POUILLY FUISSE, Domaine de Fussiacus, Maconnais, 2013</b> Classic, flavorful and earthy with pear, pineapple and citrus touch	1/2b. 32.	59.00
17	<b>CHABLIS, Domaine des Geneves, Stephane Aufrere, Chablis, 2015</b> Creamy voluptuous palate, superb minerality described as Granny Smith apple smeared over limestone.		59.00
18	<b>MONTAGNY 1er CRU, Aliane selection, Cote Chalonnaise, 2013</b> Classic and elegant, white grapefruit, lemon, touch of hazelnut, refreshing acidity		65.00

### ALSACE

19	<b>PINOT BLANC, Domaine Bernhard &amp; Reibel, Alsace, 2014</b> The range of flavors is focused on citrus fruits, lemon peel but also white flesh fruits, medium dry		37.00
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### CALIFORNIA

24	<b>J.LOHR Arroyo Vista Chardonnay, Arroyo Seco, Monterey, 2014</b> Full bodied and rich Chardonnay, stonefruit notes and a touch of oak from barrel fermentation and aging		44.00
25	<b>CASA BARRANCA Winery, Chardonnay, Santa Rita Hills, Ojai, 2010</b> Soft vanilla and toasty nose, flavor of crisp citrus and tropical fruit		57.00

### OREGON

27	<b>CARDWELL HILL Cellars, Pinot Gris, Willemette Valley, 2015</b> Crisp apple and melon flavors and honey note on the finish	10.00	39.00
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