

## WINE BY THE GLASS

### VINS MOUSSEUX et CIDRE

SPARKLING WINES, CHAMPAGNE AND CIDER

Pipsqueak Apple Cider 330ml	\$5.50
Crémant de Bourgogne, Simonnet-Febvre Rosé NV	\$12.00
Crémant de Bourgogne, Simonnet-Febvre Pinot Brut	\$12.00
A crisp sparkling aperitif style from the cool vineyards of Chablis	
Champagne Choisel NV	\$16.00
Champagne Billecart Salmon Rosé NV	\$25.00
Champagne Gosset Grande Reserve NV	\$23.00
Champagne Pol Roger 1999	\$27.00
Champagne Perrier-Jouët Belle Époque 1999	\$37.00

### BLANC

Sauvignon Blanc, La Baume 2006	\$11.00
From Languedoc in the sunny south; fresh and crunchy like the kiwi saufs	
Viognier, La Baume 2006	\$10.00
Muscadet Sur Lie, Pierre de la Grange 2007	\$11.00
Classically paired with oysters and seafood	
Pinot Gris, Domaine Schlumberger 2005	\$13.00
Riesling, Andre Kientzler 2006	\$15.00

Chardonnay, Victor Berard Bourgogne 2005	\$8.00
Chardonnay, St. Martin Chablis AOC, Domaine Laroche 2006	\$16.00
Chardonnay from the cool Chablis vineyards. Lean, fresh and flinty	
Chardonnay, Château de Meursault Clos du Château 2004	\$15.00
Chardonnay, Château de Meursault Savigny 2004	\$15.00

### ROSÉ

Rio-Tord Côtes de Provence Rosé 2006	\$10.00
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### ROUGE

Merlot, Altera 2006	\$9.00
Gamay, Georges Dubœuf Beaujolais Moulin-A-Vent 2005	\$11.00
Pinot Noir, Château Bachelet Bourgogne 2005	\$18.00
Merlot, Schröder & Schyler St Émilion Private Reserve 2005	\$14.00
Grenache, Patriarche Côtes du Rhône 2004	\$8.00
Shiraz, Laroche Syrah 2003	\$12.00

### VINS DOUX

Château de Pavillon Sauternes 2003	\$12.00
Muscadet de Rivesaltes	\$10.00

*Belle Époque*

CARAFE  
Vin Blanc et Vin Rouge

500 mL \$18  
1 litre \$30

## Champagne & Sparkling

Crémant de Bourgogne, Simonnet-Febvre Rosé NV	\$55.00
Crémant de Bourgogne, Simonnet-Febvre Pinot Brut 2005	\$55.00
Champagne Choisel NV	\$75.00
Pol Roger 1999	\$125.00
Billecart Salmon NV	\$120.00
Louis Roederer Brut Premier	\$120.00
Gosset Grande Reserve	\$130.00
Billecart Salmon Brut Rosé	\$150.00
Perrier-Jouët Belle Époque 1999	\$215.00
Louis Roederer Cristal 2002	\$385.00
Krug 1995	\$450.00
Dom Pérignon 1996	\$580.00

## VIN BLANC

### ALSACE

#### RIESLING:GEWURZTRAMINER:PINOT GRIS

The white wines of Alsace are known for their powerful aromatics. Most tend to be dry, but some producers - and the later-picked styles - can be incredibly rich and occasionally sweet.

Jean Luc Mader Gewurztraminer 2006	\$57.00
Domaine Schlumberger Pinot Gris 2005	\$61.00
Andre Kientzler Riesling 2006	\$71.00
Zind-Humbrecht Gerwurstraminer Wintzenheim 2004	\$125.00
Zind-Humbrecht Herrenweg De Turckheim Riesling 2005	\$115.00

### CHABLIS

#### CHARDONNAY

The Chablis vineyards are some of the most northerly and coolest of those that produce still wine. Made from Chardonnay, Chablis is lean and flinty, an ideal partner with seafood and white meats, and a fabulous aperitif.

Simonnet-Febvre Chablis 2005	\$58.00
Domaine Laroche St. Martin 2006	\$75.00
William Fèvre Montmains 1er 2006	\$98.00

## BOURGOGNE BLANC

### CHARDONNAY

Burgundy (Bourgogne) is the spiritual home of the Chardonnay grape, where it makes wines of great complexity and finesse. The wines from the 2004 vintage are tightly wound and subtle, while those from 2005 are classic, but more ripe, rich and full.

Victor Berard Bourgogne Chardonnay 2005	\$38.00
Château de Meursault Clos du Château 2004	\$70.00
Château de Meursault Savigny 2004	\$80.00
Louis Jadot Pouilly-Fuissé 2006	\$88.00
Domaine Leflaive Côte-d'Or 2005	\$98.00
Louis Latour Chassagne-Montrachet 2005	\$135.00
Olivier Leflaive Puligny-Montrachet 2005	\$125.00
Blain Gagnard Puligny-Montrachet 2005	\$180.00
Louis Latour Puligny-Montrachet "Hameau" 2005	\$160.00
Roulot Meursault "Les Tillets" 2003	\$210.00
Bonneau du Martray Corton-Charlemagne 2004	\$250.00

### LOIRE VALLEY

#### SAUVIGNON BLANC

Pouilly and Sancerre (with the exception of the Chasselas-based Pouilly sur Loire) are Sauvignon Blanc from the Central vineyards of the Loire Valley. They tend to be less exuberant, but more complex and mineral than the Kiwi and Australian Sauvignon Blancs.

Christian Salmon Pouilly-Fumé Clos des Criots 2007	\$70.00
Vincent Pinard Sancerre Florès 2007	\$78.00
Serge Dagueneau Pouilly-Fumé 2006	\$86.00

### MUSCADET

Dry wine from the French Coast, perfect with shellfish and delicate Seafood.

Pierre de la Grange Muscadet Sur Lie Vieille Vignes 2007	\$48.00
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### BORDEAUX BLANC

#### SEMILLON:SAUVIGNON BLANC

White Bordeaux is the wine that Australia and New Zealand's better producers of Semillon Sauvignon Blanc blends are trying to emulate. The best are fabulously complex; barrel-fermented and oak-aged, fragrant, powerful and long-lived.

Grande Maison Bergerac Sec Cuvée Sophie 2006	\$57.00
Château Ferran 2006	\$90.00
Château Pape Clement 1995	\$250.00

### RHÔNE & STH. FRANCE

#### MARSANNE:VIOGNIER:ROUSSANE ETC

The southern-Rhone is nearly as much a hotch potch of white varieties as it is of red. Grenache Blanc, Marsanne, Roussane and Clairette are the major varieties, and the wines tend to be quite full-bodied, spicy and rich.

Guigal Côtes du Rhône Blanc 2005	\$48.00
Guigal Crozes Hermitage Blanc 2005	\$75.00

### LANGUEDOC

Pere Patriach Vin de Table Blanc	\$25.00
La Baume Sauvignon Blanc 2006	\$48.00
La Baume Viognier 2006	\$39.00

Wine vintages are subject to change