



Savor these beautiful wines curated by Jacques to be paired with Lysielle's Three-Course Sizzle Dining Menu

**CLOS SAINTE MAGDELEINE
BEL-ARME CASSIS BLANC 2019**
~~\$89.00~~ \$62.00 (42-50-16)

Provence's most sought-after producer, Clos Ste Magdeleine crafts mostly Cassis Blanc. This Bel-Arme has a touch of creaminess following the crisp stone fruit that adds depth & roundness. "It's a Mediterranean white in a cashmere sweater" ~Kermit Lynch
Taste: A very impressive low-yielding wine (light yellow color in the glass) that is packed with a bouquet of minerality, honey, saline and fruit notes of pear, peach, citrus. Green apple and orange rind on the textured palate. Notes of honey and just a slight bitterness on the finish. Varietal: 65% Marsanne, 15% Clairette, 15% Ugni Blanc, 5% Bourboulenc from 40-year-old vines on the limestone slopes of the Cap Canaille

**CHATEAU CARBONNIEUX
GRAND CRU CLASSE DE GRAVES PESSAC LEOGNAN BLANC 2019**
~~\$89.00~~ \$62.00 (02-42-34)

When young, Carbonnieux white wines are delightfully refreshing and pure with a fruity, floral intensity. When mature they develop hints of dried and candied fruits giving scope for a large range of gastronomic pairings. The batches which will form part of this "cru classé" will be blended so as to induce an excellent complicity between the grape varieties. The chosen Semillon grapes will add structure to the liveliness of the Sauvignon grapes by giving them roundness and volume on the palate.
Blend: 70% Sauvignon Blanc, 30% Semillon

**DOMAINE DE LA JANASSE
COTES DU RHONE ROUGE LES GARRIGUES 2018**
~~\$98.00~~ \$62.00 (06-05-01)

I love the 2018 Côtes Du Rhône Les Garrigues. It just screams Grenache with its beautiful, spicy red fruits, peppery garrigue, and floral aromas and flavors. Hitting the palate with medium to full-bodied richness, no hard edges, and a seamless texture, it displays the more charming, supple style of the vintage nicely, yet brings plenty of fruit and length.

**DOMAINE DE LA JANASSE
COTES DU RHONE ROUGE LES GARRIGUES 2019**
~~\$98.00~~ \$62.00 (42-60-01)

Loads of kirsch liqueur, ground pepper, garrigue, and some obvious earthy minerality emerge from the 2019 Côtes du Rhône Les Garrigues, a wine that pushes on the ripeness level while staying balanced, seamless, and weightless. This opulent, hedonistic Grenache is going to keep for 8-10 years.

**CHATEAU PAVEIL DE LUZE
MARGAUX CRU BOURGEOIS EXEPTIONNEL 2018**
~~\$88.00~~ \$62.00 (17-01-09)

Dark garnet with a pretty purple nose. Aromas of very ripe red fruit. Fresh mouth, small vegetal notes. The wine is very elegant and marked by a cabernet-sauvignon class, the whole is refined and of great length. A very big Paveil-de-Luze!

**CHATEAU BRANE CANTENAC
MARGAUX DE BRANE 2018**
~~\$88.00~~ \$62.00 (02-60-12)

Purple colour. The nose is spicy and slightly smoky, with notes of tobacco evolving with airing into aromas of red fruits. The attack is silky, and the mid-palate is fleshy. The wine has a good balance and a tasty and aromatic finish.

**CHATEAU BRANE CANTENAC
MARGAUX DE BRANE 2017**
~~\$86.00~~ \$62.00 (07-13-19)

Very attractive aromas of red flowers and crushed red berries, as well as gently spicy oak and stony notes. The palate has a wrap of oak spice around briary berries, in a fresh, lively and attractive style. A blend of 54% cabernet sauvignon and 46% merlot. Third wine of Château Brane-Cantenac.

**CHATEAU BRANE CANTENAC
MARGAUX DE BRANE 2016**
~~\$88.00~~ \$62.00 (12-60-20)

Alluring lilac and black tea notes lead off, followed by a soft-edged mix of cherry and plum compote flavors, backed by singed sandalwood details on the finish. Ruby color. The nose offers an explosion of red fruits aromas, especially strawberry, mixed with vanilla and a hint of forest floor. In the palate, it is supple and intense. Beautiful roundness on the fruit and well balanced, with a slightly toasty finish. A delicious wine full of freshness.