

SOMMELIER'S RECOMMENDATION THEME OF BURGUNDY

REGIONAL WINES



Domaine Bruno Colin Bourgogne Blanc 2013, Côte de Beaune

This white has vivacity, brilliance and intense gold color. The bouquet features citrus and freshly-mown grass. The wine is pure with delicate green glimmers.

Pair with our a la carte menu: MUSHROOM (\$150) or COD (\$350)

Glass Bottle

\$110 \$550



Remoissenet Père et Fils Renommée Bourgogne Rouge 2014, Côte de Beaune

This red wine is a straight ruby color with a hint of mauve highlights. The wine is very elegant and fresh, with aromas of red berry fruit, red currant, baking spice and light tannic.

Pair with our a la carte menu: SALMON (\$200) or GUINEA FOWL (\$390)

\$130 \$650

VILLAGE WINES



Domaine François Mikulski Saint-Aubin 2015, Saint-Aubin, Côte de Beaune

Medium golden, light-medium body. Flinty nose with hint of tropical fruits such as pineapple and pear.

Pair with our a la carte menu: PIGEON (\$280) or COD (\$350)

\$730



Domaine Jacques Cacheux et Fils Vosne-Romanée 'Les Genaivrières' 2014, Vosne-Romanée, Côte de Nuit

This is an earthy and mineral Vosne with dark spices and savory herbs. The mid palate offers good intensity of flavors that has an herbal edge.

Pair with our a la carte menu: DUCK (\$390) or PORK (\$380)

\$980

PREMIER CRU WINES & GRAND CRU WINES



William Fèvre Chablis Premier Cru Vaillons 2014, Vaillons, Chablis

This wine has pronounced nose of stone fruit and flowers, with lovely freshness and a few mineral touches. Generous palate, with lovely roundness.

Pair with our a la carte menu: SCALLOP (\$260) or RISOTTO (\$220)

\$820



Maison Roche de Bellene Corton Grand Cru Le Rognet 2014, Le Rognet, Corton, Côte de Beaune

A medium-full body Red Burgundy. Very nice nose of violets, ripe red fruit and warm earth. Complexity, great balance and style.

Pair with our a la carte menu: PORK (\$380) or BEEF (\$880)

\$1,250

10% service charge applies



THE [fRENCH] WINDOW

Burgundy (Bourgogne in French) is an historic and highly respected wine region in Eastern France. The principal grapes are Chardonnay for white and Pinot Noir for red. Terroir is critical for the taste of wine in this region and the vineyards are classified into four levels including Grand Cru, Premier Cru, Village Wines, and Regional Wines.

Côte de Beaune is a key wine-producing district in Burgundy. The climate of the Côte de Beaune is continental, with slightly higher temperatures and rainfall than Côte de Nuits.

Saint-Aubin is a village in Côte de Beaune. While its wine is rarely considered to be among the region's finest, they are known for offering excellent value for money and provide a good introduction to Burgundy wines of both colors.

Vosne-Romanée wines is often described as a combination of elegance and power. This AOC is mainly for red wine of Pinot noir. It includes Burgundy's most iconic, sought-after and expensive red wines, with Domaine de la Romanée-Conti at the pinnacle.

Chablis is an historic wine-producing town and region in the northernmost wine district of the Burgundy. The wines famed for their flinty minerality and crisp acidity. AOC Chablis wines are produced exclusively from the Chardonnay grape variety.

Corton is the grand cru appellation covering the slopes of Montagne de Corton hill in Côte de Beaune district. It is the largest grand cru vineyard in Burgundy. Corton Red tasting notes often refer to flavors of violets, forest berries, leather and earthy notes.

Paris



Chablis



Vosne-Romanée

Corton

St. Aubin

Côte de Beaune

