

# Wines from France



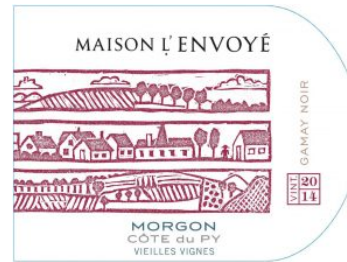
## Henri Bourgeois Sancerre "Les Baronnes" 2016

Appellation: Sancerre, Loire Valley  
Varietal: 100% Sauvignon Blanc  
Aged: 5 Months Stainless Steel

"Les Baronnes" is typical of the Sancerre appellation and the Domaine Henri Bourgeois style. Subtle yet powerful, its persistence and harmony find their origin in the exposition and quality of the terroir. Crispy, and fruity this wine has some lime, apple and gunflint aromas balanced by ripe tropical and yellow orchard fruits."

### Tapas Pairing:

Grilled Swordfish Skewers,  
Sancerre-Saffron Aioli



## Maison L'Envoyé Morgan Côte du Py 2014

Appellation: Beaujolais, Burgundy  
Varietals: 100% Gamay Noir  
Aged: 12 Months in French Oak

"The 2014 Morgan shows aromas of ripe raspberries and boysenberries complemented by underlying orange rind nuances. Sweet wild strawberries and garrigue flavors emerge on the deeply layered palate which is held together with seamless fine grained tannins and a distinct, acid driven minerality."

### Tapas Pairing:

Fried Goat Cheese Stuffed Wontons,  
Orange-Raspberry Marmalade



## Boutinot "Les Coteaux Schistoux" Séguret Côtes du Rhône Villages 2013

Appellation: Côtes du Rhone  
Varietals: 80% Grenache Noir, 20% Syrah  
Aging: 12 Months on French Oak

".. the nose is explosive, plush and opulent as ever, layered with exotic spice, cracked black pepper and of course streaked with crushed vanillin. The palate is instantly appealing, polished and smooth on entry but steeped in depth and texture as the flavours swirl around, lengthen and delight."

### Tapas Pairing:

Short Rib Stuffed Piquillo, Roasted  
Mushroom and Onion, Steak Sauce