

# WHITE AND ROSE

## Chardonnay, Laur, France \*

The nose offers refreshing notes of citrus with a hint of vanilla. On the palate, the wine is generous with toasty notes of nuts. Very lean and clean finish.

\$8.5 \$29

## Sauvignon, Laur, France \*

Crisp and zesty, full of freshness and aromas. White flowers, blackcurrant yolk, tomato leaves Citric, lemon, grapefruit thiol aromas

\$8.5 \$29

## Pinot Grigio, Veneto Paradosso \*

Intense and characteristic. Straw yellow with green reflections. Soft, full and well balanced. It pairs well with appetizers, sea soups, and grilled fish.

\$8.5 \$29

## Bordeaux S de Rambaud, White

Burst of white flowers, mild citrus and exotic fruit. Then pairs beautifully with any seafood, fish, poultry, goat cheese, gouda or aged cheddar.

\$39

## Bourgogne, Chablis Bardet & Fils

This crisply structured Chablis is a bit closed and earthen upon first whiff. With time and aeration, it highlights zesty lime and lemon flavors against a stony, salty backdrop. Then pairs with sea food, oysters, or fish.

\$48

## Pouilly Fuissé, "Terroir" Domaine Sangouard - Guyot

The palate is fruity, elegant, racy, fresh and offers a racy minerality, a beautiful finesse of the grain and gourmandize. On the palate the wine expresses notes of fleshy mirabelle as well as a very discreet hint of almond.

\$55

## Sancerre, Laurent Montagu

Sauvignon Blanc 100%. Pale yellow color, nose of grapefruit and lemon, hint of lemon grass, zesty palate, zippy acidity, lingering finish.

\$55

## Saint Emilion Chateau Fombrauge white by Bernard Magrez

the wine was typically a blend of 40% Semillon, 30% Sauvignon Blanc and 30% Sauvignon Gris. Nose of beeswax, honey, dried fruit, a hint of cherry and old wood furniture. Just glorious in the mouth. Acidity long gone. Smooth with a wonderful savory finish.

\$95

## Comte du Puget, Cotes de Provence, Rosé

An elegant aromatic nose of watermelon and strawberry and is crisp and fresh on the palate with a deliciously long, fruity finish.

\$8.5 \$36

## Cotes de Provence, Villa Riviera Splendid, Rosé

A hypnotizing salmon pink color with notes of strawberry, watermelon, peach, and subtle floral hints. Discover minerality in its long and precise finish.

\$42

# MADEMOISELLE LOVES CHAMPAGNE

## Veuve Parisot, French Sparkling Wine, Brut

Fresh and refined with a good persistence. Fruity with white peach and apricot. Gently golden, with small and numerous bubbles.

\$8.5 \$29

## Champagne Brut Paul Dangin Cuvee Carte d'Or

The wine is characterized by fresh fruit aromas jostling with brioche notes. The fruit aromas carry through to the palate and intermingle with pastry notes. Authentic Brut epitomizes is light-hearted Champagne, perfect for every occasion.



\$59

## Champagne Tattinger, 94 points Beverage Dynamics

A brilliant pale gold in the glass, the wine delivers a complex mixture of clean stone fruit with subtle notes of spice and floral characteristics to the nose and palate

\$95



# MADemoiselle

PARIS

## WINE LIST

RESERVE WINE

**HAPPY HOURS : 5PM - 7PM**

**\$6 WINE BY THE GLASS \***



### RED

#### **Bordeaux Château Barraud, Red \*** ❤️

**\$9.5 \$36**

Nice ruby color, intense and deep. Bright with little red fruits (cherries and strawberries) with a spicy touch. Rich with silky tannins. Aromas are perfectly balanced. To be enjoyed with beef burgundy or cheese platter.

#### **Pinot Noir, Laur, France \***

**\$8.5 \$29**

Aromas of red berry and cherry fruits with hints of sweet spice, cherry cola and earth. Lightweight and easy drinking, it boasts silky tannins and a ripe, fresh fruit palate. This Pinot Noir pairs well with salmon, roasted poultry, or pasta.

#### **Merlot, Laur, France \***

**\$8.5 \$29**

Muscular pinot with loads of Bing cherry and bright raspberry flavors from top to bottom. The texture is smooth and energetic, carrying this medium-plus-bodied wine to punch above its weight class

#### **Cabernet Sauvignon, Laur, France \***

**\$8.5 \$29**

Crisp and zesty, full of freshness and aromas. White flowers, blackcurrant yolk, tomato leaves Citric, lemon, grapefruit thiol aromas. Color : Golden with green highlights. Paired with : Golden asparagus and parmesan risotto Lemon pie

#### **Saint Emilion Grand Cru** ❤️

**\$65**

Beautiful, luminous red color and a nose of red fruit (cherry, raspberry, and blackcurrant). Silky texture with quite an elegant structure on the palate. Delicious with both white and red meats, dishes in sauce

#### **Margaux**

**\$79**

Nice intense ruby color with dark purple highlights. The nose is very delicate, feminine, with refined black cherry notes and blackberry.

#### **Saint Estephe Château Haut Baradiou**

**\$79**

Soft, lemony acidity lends a sunny feel to crisp yellow apple and pear flavors here. Full bodied yet fresh, it s a thirst-quenching dry wine accented by white blossom and almond hints. Medium bodied.

#### **Pessac Leognan Le Clementin by Bernard Magrez** ❤️

**\$130**

Dark garnet with black plum and dark chocolate notes with whiffs of vanilla and allspice. Soft tannins supported by ripe blackberries, vanilla and nutmeg

#### **Cotes du Rhone, La Goutte du Seigneur** ❤️

**\$42**

On the nose there are lots of ripe (but not overripe) fruity notes with little black and red berries. On the palate we discover an elegant suppleness with fresh plum and wild herbs aromas. Tannins are polished, making the wine round and approachable. It is a very balanced vintage, combining rich flavor with freshness and delicacy.

#### **Pinot Noir, Burgundy, Hauts de Messy**

**\$42**

Earth and fruit aromas with a fruity sweetness and dried spices on the nose. The mouth is charming, juicy and straightforward. Medium tannins linger on the finish alongside a hint of roasted cocoa nib. An excellent option for those who enjoy a more gentle and approachable style.



organic wine



Jean, owner's favorite



# Wine Tasting

Tour de Province

CHALICE VALLEY | YOUR OFFICIAL INVITATION

<b>RED</b>	
<b>Shannon, Cabernet Sauvignon, Home Ranch, California</b>	<b>\$49</b>
<b>Jean de Nodet, Bordeaux</b>	<b>\$29</b>
<b>M Séduction, Haut Médoc, Bordeaux</b>	<b>\$35</b>
<b>Chateau Marsauda Bellevue, Puisseguin Saint Emilion</b>	<b>\$35</b>
<b>CHT Valentin Larmande St Emilion, Merlot Cab.Franc</b>	<b>\$39</b>
<b>CHT Haut Filius St Emilion Gd Cru, Merlot Cab.Franc</b>	<b>\$45</b>
<b>CHT La Voie, Blaye, Côtes de BDX, Merlot, Cab.Sauvignon</b>	<b>\$35</b>
<b>Pavillon Lestruelle, Haut Médoc, Cabernet Merlot</b>	<b>\$35</b>
<b>Domaine Duseigneur, Côtes du Rhône, Grenache Syrah</b>	<b>\$31</b>
<b>Louis Tramier, Bourgogne, Hautes Côtes de Beaune</b>	<b>\$33</b>
<b>Bourgogne, Domaine Virely, Pinot Noir</b>	<b>\$39</b>
<b>Côtes de Beaune, Domaine Poulleau, Pinot Noir</b>	<b>\$49</b>
<b>Chassage Montrachet Descombe, Pinot Noir</b>	<b>\$59</b>
<b>Côtes du Rhône, Réserve de l'Abbé</b>	<b>\$35</b>
<i>Fruity, easy drinking red made from Grenache Syrah and Cinsault. Spicy blackcurrant and strawberry fruit.</i>	
<b>Chianti, Armeli, Italy</b>	<b>\$29</b>
<i>Ruby red, dry, balanced and flavorful, lightly tannic, which turns into velvety softness.</i>	
<b>Barolo, Val Di Giula, Italy</b>	<b>\$49</b>
<i>Powerful red wine that combines best with strong-flavored dishes like braised beef, game and rich pasta</i>	
<b>ROSE</b>	
<b>Cascades, Vins de Provence</b>	<b>\$31</b>
<i>Pale rose color, flowery. Medium body with herbal tones, good length of acidity. Hints of strawberry and raspberry on the palate. Crisp and dry.</i>	
<b>Sancerre Rosé Domaine Girault Pinot Noir</b>	<b>\$39</b>
<i>A lovely depth and beauty to this wine with strawberry and watermelon character.</i>	