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## Vins Rouges

### France


#### Vallée de la Loire

<b>Bourgueil</b>	Domaine les Pins, Cuvée les Rochettes, 2014 <i>This rich, structured wine is packed with both firm tannins and rich red fruits. Dense, balanced wine that reflect the great fruit of the Vintage. Wen (92)</i>	<b>\$50</b>
<b>Chinon</b>	Coulhy-Dutheil, les Gravières d'Amador Abbé de Turpenay, 2014	<b>\$55</b>
	Domaine de l'R, le Canal des Grands Pièces, 2015	<b>\$70</b> 
	Les Granges, Bernard Baudry, 2015	<b>\$70</b>
<b>Sancerre</b>	Domaine Franck Millet, Pinot Noir, 2014 <i>Cherry and violet on the nose. Cherry, raspberry, blackcurrant in the mouth, with light spicy notes, it is a festival of flavours, in a set that is both supple, long and elegant. LVC</i>	<b>\$75</b>
	La Noue, Claude Riffault, 2014	<b>\$85</b>
	Vincent Delaporte à Chavignol, 2014	<b>\$85</b>

#### Bourgogne

	Avalon, Pinot Noir, Pascal Marchand, 2010	<b>\$100</b>
	Clos de la Perrière, Moulin aux Moines, 2014 <i>Fruity and bright, with earth and spice notes. this wine sees only 5-15% new wood, which helps maintain the purity of the grape and the essence of the terroir. LVC</i>	<b>\$95</b> 
<b>Côte Chalonnaise</b>	Mercurey, 1er Cru, Clos des Barraults, Domaine Michel Juillot, 2014 <i>Seductive and opulent raspberry nose. The palate is quite rich, with fine-grained tannins and fruit of intensity and finesse. Beautifully poised and persistent. DM(91)</i>	<b>\$120</b>
	Mercurey, 1er Cru, la Cailloute, Domaine Theulot-Juillot, 2014 <i>This bright, bold Pinot Noir offers dark cherry and plum aromas wrapped in smoky incense and spice, with tangy cranberry and red plum flavours. LVC</i>	<b>\$100</b>
	Mercurey, 1er Cru, la Cailloute, Domaine Theulot-Juillot, 2014 <i>Offers dark cherry and plum aromas wrapped in smoky incense and spice, with tangy cranberry and red plum flavours. LVC</i>	<b>\$100</b>
	Mercurey, André Goichot, 2014 <i>The palate has the firm texture, chalky tannins and underbrush tones typical of the region. Bright red cherry, strawberry and raspberry are all prominently on display. Very fine. LVC</i>	<b>\$75</b>
	Mercurey, Millebuis, 2014 <i>Mercurey's Pinots are famous for their firm acidity, chalky tannins and broad red cherry tones. This one has good structure and red fruit tones. Elegant and well made. LVC</i>	<b>\$75</b>

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<b>Côte Chalonnaise</b>	<p>Mercrey, Millebuis, 2014 <span style="float: right;"><b>\$75</b></span>  <i>Mercrey's Pinots Noirs are famed for their firm acidity, broad red cherry and strawberry tones. This one has a beautiful structure and red fruit tones. Elegant and well made. LVC</i></p>
<b>Côte de Nuits-Villages</b>	<p>Louis Max, 2014 <span style="float: right;"><b>\$75</b></span>  <i>Beautiful aromas of dark berry and spice. Medium to full body. Soft texture. WS(91)</i></p>
<b>Côte de Nuits</b>	<p>Chambolle-Musigny, les Cras, Domaine Antonin Guyon, 2012 <span style="float: right;"><b>\$200</b></span></p> <p>Chambolle-Musigny, Vieilles Vignes, Maison Roche de Bellene, 2011 <span style="float: right;"><b>\$155</b> </span>  <i>Floral with a beguiling nose of red cherry, stone and subtle spice hints. Energetic middle weight flavours that exude a fine minerality. Outstanding ( Alen Meadows)</i></p> <p>Chambolle-Musigny, 1er Cru, les Feusselottes, Pascal Marchand, 2012 <span style="float: right;"><b>\$275</b></span></p> <p>Chambolle-Musigny, 1er Cru, les Feusselottes, Pascal Marchand, 2009 <span style="float: right;"><b>\$325</b></span></p> <p>Échezeaux, Grand Cru, Pascal Marchand, 2009 <span style="float: right;"><b>\$400</b></span></p> <p>Échezeaux, Grand Cru, Pierre André, 2009 <span style="float: right;"><b>\$450</b></span></p> <p>Gevrey-Chambertin, 1er Cru, Fonteny, Marchand-Tawse, 2012 <span style="float: right;"><b>\$255</b></span></p> <p>Gevrey-Chambertin, 1er Cru, la Combe aux Moines, Dominique Gallois, 2013 <span style="float: right;"><b>\$250</b></span>  <i>Positively gorgeous mouth feel thanks to relatively fine-grained tannins shaping the sleekly powerful and intense finish that offers a refreshing salinity. Allen Meadow(93)</i></p> <p>Gevrey-Chambertin, 1er Cru, la Combe aux Moines, Dominique Gallois, 2011 <span style="float: right;"><b>\$240</b></span></p> <p>Gevrey-Chambertin, 1er Cru, les Champeaux, Maison Roche de Bellene, 2011 <span style="float: right;"><b>\$260</b></span>  <i>Very fragrant, exhibiting sandalwood, sweet wood smoke, cherry, licorice and mineral aromas and flavours. Delivers a fine, lingering finish. WS(92)</i></p> <p>Gevrey-Chambertin, Champeaux, Louis Jadot, 2003 <span style="float: right;"><b>\$275</b></span></p> <p>Gevrey-Chambertin, Fontenay, 1er Cru, Domaine Henri Rebourseau, 2002 <span style="float: right;"><b>\$300</b></span>  <i>Vivid aromas of cherry and spice segue into cinnamon, cherry and mineral flavours in this racy red. Firm, and leaving a mouthwatering impression on the finish. WS(92)</i></p> <p>Gevrey-Chambertin, Joseph Drouhin, 2012 <span style="float: right;"><b>\$170</b></span>  <i>Mineral-inflected flavours exhibiting fine balance and an impressively long finish. Outstanding. Allen Meadows(92)</i></p> <p>Nuits-Saint-Georges, 1er Cru, Aux Boudots, Aurélien Verdet, 2013 <span style="float: right;"><b>\$250</b></span>  <i>It features violet, black currant, blackberry and mineral aromas and flavours. Extremely long finish. WS(94)</i></p> <p>Nuits-Saint-Georges, 1er Cru, les Perrières, Marchand-Tawse, 2012 <span style="float: right;"><b>\$255</b></span></p> <p>Nuits-Saint-Georges, Clos des Porrets, Domaine Henri Gouges, 2011 <span style="float: right;"><b>\$190</b></span>  <i>Ripe and smoky, exhibiting cherry and currant flavours underscored by lively acidity. WS(91)</i></p>

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<b>Côte de Nuits</b>	Vosne-Romanée, Vieilles Vignes, Alex Gambal, 2012	<b>\$250</b>
<b>Côte de Beaune</b>	Aloxe-Corton, 1er Cru, les Chaillots, 2012	<b>\$170</b>
	Aloxe-Corton, 1er Cru, les Fourmières, Domaine Antonin Guyon, 2011	<b>\$175</b>
	<i>Spice, pungent earth and a cool but ripe mix of various red berry fruit scents. Excellent punch to the intense flavours that exhibits minerality. Allen Meadows(92)</i>	
	Aloxe-Corton, 1er Cru, les Valozières, Roux Père & Fils, 2009	<b>\$175</b>
	<i>Layers of sour cherry, cranberry, raspberry, and beetroot set the aromatic stage. Good intensity on the palate with depth of flavour, and spicy, earthy notes. LVC</i>	
	Auxey-Duresses, 1er Cru, Domaine Taupenot-Merme, 2013	<b>\$150</b>
	<i>This has lovely, precise and delicate red cherry and violet notes. The fine tannins are in balance with the aromatic red fruit palate and it's fresh on the finish. Decanter.com(93)</i>	
	Beaune les Avaux, 1er Cru, Domaine Michel Caillot, 2012	<b>\$120 ✓</b>
	<i>Notes of roses, violets, cherry, strawberry, earth and mineral on the nose. The palate is quite elegant and poised, with great balance and replays. LVC</i>	
	Beaune, 1er Cru, Clos des Ursules, Louis Jadot, 2009	<b>\$225</b>
	<i>Nose of ripe plum, warm earth, anise and violet hints merges into vibrant, pure, intense and softly mineral-infused medium-body flavours. Allen Meadows(92)</i>	
	Beaune-Teurons, 1er Cru, Bouchard Père & Fils, 2012	<b>\$145</b>
	Corton, Grand Cru, les Renardes, Pierre André, 2009	<b>\$250</b>
	Corton, Grand Cru, Louis Jadot, 2003	<b>\$295</b>
	Corton, Grand Cru, Pascal Marchand, 2009	<b>\$350</b>
	Corton-Bressandes, Grand Cru, Dubreuil-Fontaine, 2011	<b>\$230</b>
	<i>There is fine richness and excellent intensity to the mineral-driven middle weight flavours that display plenty of Corton muscle. Allen Meadows(92)</i>	
	Hautes-Côtes de Beaune, Bachelier, 2013	<b>\$70</b>
	<i>Impressive and characterful with a depth of aromas that offers a tantalizing hint of the concentration and intensity of the palate, firm tannins and a long finish. LVC</i>	
	Louis Jadot, 1er Cru Rugiens, 2010	<b>\$275</b>
	<i>Good freshness to the exceptionally rich, powerful and concentrated broad-shouldered flavours that exude a finer minerality into the gorgeously long finish. Alen Meadows(94)</i>	
	Pommard, 1er Cru, Comte Armand, 2009	<b>\$235</b>
	Pommard, Moulin aux Moines, 2013	<b>\$160 </b>
	<i>Filled with cherry fruit, earth and cocoa notes. Braced by great acidity and firm but very fine tannins; new wood keeps this wine pure with power and an excellent finish. LVC</i>	
	Savigny-lès-Beaune, 1er Cru, les Peuillets, Domaine de Bellene, 2012	<b>\$150</b>

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<b>Côte de Beaune</b>	Savigny-lès-Beaune, Domaine Pavelot, 2012	<b>\$125</b>
	Savigny-lès-Beaune, les Lavières, 2011	<b>\$115</b>
	Savigny-lès-Beaunes, Louis Jadot, 2010	<b>\$115</b> ✓
	Volnay, 1er Cru, Bouchard Père & Fils, 2011	<b>\$160</b>
	Volnay, 1er Cru, les Pitures, Domaine Blain-Gagnard, 2010	<b>\$225</b>
	<i>There is a good mid-palate concentration to the silky-textured and middle weight flavours. Ample minerality on the firm finish. Outstanding. Alen Meadow(91)</i>	
	Volnay, Caillerets, 1er Cru, Ancienne Cuvée Carnot, 2011	<b>\$220</b>
	Volnay, Clos de la Barre, Louis Jadot, 2009	<b>\$235</b>
	Volnay, Marchand-Tawse, 2011	<b>½ bottle \$95</b>
<b>Beaujolais</b>		
<b>Beaujolais-Villages</b>	Alexandre Burgaud, Beaujolais-Lantigné, 2014	<b>\$58</b>
	Château du Chatelard, Cuvée les Vieilles Vignes, 2014	<b>\$48</b>
	Combes aux Jacques, Louis Jadot, 2014	<b>\$55</b>
	Georges Dubœuf, 2014	<b>\$48</b>
<b>Brouilly</b>	Georges Dubœuf, 2014	<b>\$50</b>
<b>Morgon</b>	Grand Cras, Laurent Gauthier, 2014	<b>\$60</b>
	<i>Power and concentration. Dark fruits and tannins show strongly, propelling the wine to a rich future. Black plum and blackberry flavours. Wen(92)</i>	
	Les Charmes, P. Ferraud & Fils, 2015	<b>\$55</b>
<i>Suggests intense and complex aromas of plum, raspberry, licorice, cherry, rosehip and spice. The palate offers impressive replays and depth, with a long and savoury finish. LVC</i>		
<b>Fleurie</b>	Domaine des Quatre Vents, Georges Dubœuf, 2014	<b>\$55</b>
<b>Chénas</b>	Pascal Aufranc, 2011	<b>\$50</b>
	Stéphane Aviron, Vieilles Vignes, 2011	<b>\$65</b>
<b>Moulin-à-Vent</b>	Rocheigrès, Georges Dubœuf, 2011	<b>\$55</b>
	Stephane Aviron, 2011	<b>\$55</b>
<b>Côtes-du-Rhône</b>		
	Château du Trignon, 2014	<b>\$55</b>
<i>Intense ruby colour. Strawberries, redcurrants, bilberries. Smooth, fruity and well-balanced on the palate. LVC</i>		

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Coudoulet de Beaucastel, Château de Beaucastel, 2013	<b>Bin End</b>	<b>\$70</b>
	was	\$78
<i>Very spicy nose. Round and rich without any rough edges. Very distinctive. Jancis Robinson.</i>		
Domaine de Fontavin, Terre des Ancêtres, 2014		<b>\$60</b>
Domaine de la Janasse, 2012		<b>\$65</b>
Domaine les Aphilantes, Vieilles Vignes, 2012		<b>\$75</b>
Les Chaux de Fontboneau, 2012		<b>\$75</b>
<i>A delightful wine, that is fun to enjoy in its youth, and which will be enriched by spicy notes with a little age.</i>		
Les Collines de Laure, Syrah, Jean-Luc Colombo, 2014		<b>\$60</b>
<i>Fruity and fleshy. This wine is balanced, nervous with smooth tannins. Good. LVC</i>		
Les Cranilles, les Vins de Vienne, 2012		<b>\$60</b>
<i>Deep ruby with spicy dark berry fruit on the nose. Dry, attractive tannins with black pepper, blackberries, and even a touch of beetroot! Long finish. LVC</i>		
Mas Neuf, Luc Baudet, 2012		<b>\$50</b>
<i>Delicious, supple and beautifully blend of 100% Grenache. Sweet strawberry, blackberry, spice, and licorice flow from the glass. Has great fruit and a crowd pleasing style. RPJ(90)</i>		
Mon Cœur, Jean-Louis Chave, 2014		<b>\$60</b>
<i>The palate gives steady fruit, nice and clears, running with gusto. The fruit is juicy, bright, and has real good pep in it. LVC</i>		
Paul Autard, 2013		<b>\$55</b>
Xavier, 100%, 2012		<b>\$48</b>
Xavier, NV, SM		<b>\$100</b>
<i>It offers a full-bodied, voluptuous and decadent style to go with overflowing notes of plum and darker fruits, licorice and violets. Gorgeous on all counts. RPJ(94)</i>		
Xavier, Vin d'Experts, 2012		<b>\$48</b>
<i>Licorice, roasted herbs, pepper and plenty of sweet fruit come together in this medium to full-body wine, layered, and textured. A "smoking" Côtes du Rhône. RPJ(90)</i>		
<b>Rhône-Villages</b> Dauvergne-Ranvier, 2013		<b>\$50</b>
<i>Rich red fruit, spice, white pepper, cherries, earth and good supportive tannins. LVC</i>		
Domaine de la Janasse, Terre d'Argile, 2009		<b>\$85</b>
Domaine Roche-Audran, César, 2012		<b>\$65</b>
<i>Brilliant with some sweet oak in its creamy licorice, black raspberry, cassis and vanilla bean-styled bouquet. Medium to full-bodied, fruit-loaded, and sweet tannin. RPJ(91)</i>		

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<b>Rhône-Villages</b>	Le Ponnant, la Ferme du Mont, 2014 <i>Lots of melted licorice, black cherry and peppery herbs in its medium to full-body, elegant, yet textured profile. RPJ(92)</i>	\$55
<b>Vaucluse</b>	Saint-Jean du Barroux, l'Argile, Bio, 2011 <i>Grenache rouge, Syrah, Carignan and Cinsault.</i>	\$90
<b>Côtes du Ventoux</b>	Château Pesquié, Artemia, 2012 <i>Awsome black raspberry, garrigue, sweet spice and creamy licorice aromas and flavours soar from the glass. Hard to resist. RPJ(93)</i>	\$115
	Château Pesquié, les Terrasses, 2014 <i>A wine that stands out for its aromatic intensity. Good balance and length. Wen(91)</i>	\$60
	Château Pesquié, Quintessence, 2012 <i>This cuvée (80% Syrah, 20% Grenache) opens on scents of cassis and dark chocolate. The mouth is long and silky, with mild pepper and licorice notes. Delicious. LVC</i>	\$105
	Domaine des Anges, 2012 Domaine des Anges, l'Archange, 2011	\$50 \$75
<b>Costières-de-Nîmes</b>	Château de Nages, Cuvée JT, 2013 Château de Nages, Vieilles Vignes, 2012 <i>Offers outstanding notes of black raspberry, cherry, licorice, ground herbs and violets to go with a medium to full-bodied, supple, yet elegant and lively feel on the palate. RPJ(90)</i>	\$80 \$55
	Lou Coucardié, Syrah/Mourvèdre/Grenache, 2011 <i>The richest and most concentrated of these cuvées. Offers up aromas and flavours of ripe black fruits, chocolate, graphite, licorice and hints of smoked herbs. RPJ(93)</i>	\$85
	Mas des Bressades, Cuvée Tradition, 2012  <i>Sweet fruit on the nose accented by spice notes. The palate is supple and ripe with lots of purple fruit and spice. LVC</i>	<b>Bin End</b> was \$40 \$48
	Nostre Païs, Michel Gassier, 2014 <i>Gorgeous black raspberry, cassis, licorice, wild herbs and crushed flowers. Possessing fantastic complexity, freshness and texture. It's an incredible wine. RPJ(94)</i>	\$60
<b>Rasteau</b>	Les Hauts du Village, Cave Coopérative de Rasteau, 2010 <i>Rich and dark in the mouth with cherry, mulberry, cocoa and spice notes. Big, ripe and round, with excellent structure and a juicy mouthfeel. LVC</i>	\$65
	Ortas, la Domelière, 2014 <i>Rich and smoky on the nose with plum, cherry, blueberry and earth tones. The palate is plush and robust with great structure, depth and complexity. LVC</i>	\$48

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<b>Cairanne</b>	Domaine les Grands Bois, Cuvée Eloïse, 2010 <i>Simmered berry nose with a baked crust and light liquorice. Mobile run of blueberry on the palate, backed by crunchy, crisp tannins. Broad, tempting. DM(4/5 stars)</i>	<b>\$60</b>
<b>Lirac</b>	Domaine Clos de Sixte, Alain Jaume & Fils, 2012	<b>\$65</b>
<b>Massif d'Uchaux</b>	Clos de la Bussière, Domaine Boisson, 2009 <i>Deliciously ripe fruit in this seriously packed effort. Revealing lots of kirsch liqueur, garrigue and lavender notes. Full-body, richly fruity, pure, well-balanced. RPJ(91)</i>	<b>\$70</b>
<b>Plan de Dieu</b>	Domaine de la Guicharde, Cuvée Genest, 2009 le Gravillas, 2014 <i>Attractive, expressive notes of dark cherry, plum sauce, blackberry jelly, sweet spices, smoke and earth. Ripe and fruit-driven, with youthful tannins. LVC</i>	<b>\$50</b> <b>\$42</b>
<b>Vinsobres</b>	Domaine Constant-Duquesnoy, Confidence, 2012 <i>Notes of black raspberry, crème de cassis, and dried flowers, full-body and rich with a seamless, elegant, and layered profile. The tannins here are off the charts. RPJ(94)</i>	<b>\$95</b>
<b>Vacqueyras</b>	Domaine de la Fourmoune, le Poète, 2013 <i>Black raspberry and boysenberry flavours offers hints of licorice and star anise. The smooth, finish shows sweetness, easygoing tannins and good length. Vinous.com(93)</i>	<b>\$65</b>
	Domaine de la Garrigue, 2011	<b>\$75</b>
	Domaine de la Verde, Prélude, 2014 <i>The palate starts on a bright, direct line of cassi fruit, blueberry present, and kicks on towards a fresh, slightly menthol-influenced close. Great freshness on the finish. LVC</i>	<b>\$70</b>
	Domaine Saint-Roch, 2014 <i>Shows beautifully complex cherry, plum, raspberry, spice and forest aromas and flavours, and glides to an impressively long finish. LVC</i>	<b>\$55</b>
	Les Christins, Famille Perrin, 2013 <i>Smooth and concentrated, offering ripe black raspberry and floral flavours plus a dark chocolate note on the back half. Sweet and focused to the clinging finish. Vinous.com(91)</i>	<b>\$65</b>
	Montirius, Garrigues, 2015	<b>\$85</b>
<b>Gigondas</b>	Château du Trignon, 2011	<b>½ bottle \$65</b>
	Domaine du Grapillon d'Or, 2014 <i>A blend of Grenache and Syrah, it is quite floral with the typical and desired red fruit tones as well as underlying garrigue and spice. LVC</i>	<b>\$85</b>
	Domaine Grand Romane, Pierre Amadieu, 2013 <i>Core of blackberry and plum compote notes, underscored by dark anise and sweet spice accents on the finish. Silky in feel. Exhibits freshness and purity. WS(92)</i>	<b>\$78</b>

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<b>Gigondas</b>	<p>E. Guigal, 2012 <span style="float: right;"><b>\$100</b></span>  <i>25% Mourvèdre, 10% Syrah, 65% Grenache. Juicy, direct, supple and with nice freshness. Racy and clean. Muscular finish. Superior. Score - 17 (out of 20). (Jancis Robinson, MW)</i></p> <p>La Ferme du Mont, Jugunda, 2013 <span style="float: right;"><b>\$78</b></span>  <i>Non Filtré. Black cherry liqueur richness and concentration on the nose and palate. Layered complexity on this full-body red wine with a long finish. WA(92)</i></p> <p>l'Argnée, Vieilles Vignes, Famille Perrin, 2012 <span style="float: right;"><b>\$125</b></span>  <i>Notes of kirsch, blackberry, and flowers to go with awesome depth and richness. It has thrilling purity, ultra-fine tannin, a big mid-palate and terrific length.. RPJ(96)</i></p> <p>Lavau, 2013 <span style="float: right;"><b>\$75</b></span>  <i>Bright and racy in feel, with high-pitched red currant, cherry and raspberry coulis notes, laced with violet, white pepper and chalk details. Long, youthful finish. WS(91)</i></p> <p>Les Pallières, les Racines, 2012 <span style="float: right;"><b>\$120</b></span>  <i>Intense black raspberry and floral pastille flavours that deepen and become sweeter with air. Fine-grained tannins build on the strikingly long, focused finish. Vinous.com(93)</i></p>
<b>Châteauneuf-du-Pape</b>	<p>Bosquet des Papes, 2010 <span style="float: right;"><b>\$120</b></span>  <i>Full body with impressive purity, freshness and definition. The great intensity of fruit sets it apart from other top vintages. RPJ(93)</i></p> <p>Château de Beaucastel, Famille Perrin, 2009 <span style="float: right;"><b>\$230</b></span>  <i>Exhibits sweet aromas of camphor, truffles, black cherries, black currants, licorice, pepper and forest floor. The wine is full-bodied, rich, intense and powerful. RPJ(95)</i></p> <p>Château de Beaucastel, Famille Perrin, 2007 <span style="float: right;"><b>\$230</b></span>  <i>Full body. Exhibits beautiful freshness, superb maturity, and great fragrance. This may be their greatest vintage ever. RPJ(95)</i></p> <p>Château de Beaucastel, Famille Perrin, 2001 <span style="float: right;"><b>\$230</b></span>  <i>Mesquite, incense and black tea now emerging from the fleshy, bundled core of plum sauce, cassis and blackberry preserves flavours. WS(93)</i></p> <p>Château Fortia, ½b, 2013 <span style="float: right;"><b>½ bottle \$65</b></span>  <i>With a whopping 80% Syrah, and the remainder of the blend taken up with Mourvedre, the wine is peppery, fresh, and spicy. WS(91)</i></p> <p>Clos Saint-Jean, Deus-Ex Machina, 2010 <span style="float: right;"><b>\$245</b></span>  <i>This is loaded with bittersweet ganache, espresso, roasted fig, blackberry confiture and graphite notes, all of which manage to fall in stride together. WS(96, RPJ(98)</i></p> <p>Clos Saint-Jean, Deus-Ex Machina, 2009 <span style="float: right;"><b>\$250</b></span>  <i>This super-complex, layered, multidimensional wine possesses remarkable purity and richness as well as silky tannins. Will be hard to resist. RPJ(99)</i></p>

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<b>Châteauneuf-du-Pape</b>	Clos Saint-Jean, Non Filtré, 2010 <i>Exhibits plenty of Kirsch, Christmas fruitcake, pepper, spice box, smoked herbs and loads of raspberry and black cherry. Full body. RPJ(93)</i>	<b>\$125</b>
	Cuvée du Vatican, 2010 <i>Very fleshy and succulent, with dark fig and linzer torte flavours that show anise and blackberry hints. Has a lovely silky feel despite its weight. WS(92)</i>	<b>\$120</b>
	Domaine de Crista, 2009	<b>\$120</b>
	Domaine de la Barroche, Signature, 2010 <i>Intense flavours of fresh cherry, raspberry liqueur and candied lavender show a strong floral quality on the back end. Finishes with an outstanding persistence. IWC(94)</i>	<b>\$130</b>
	Domaine de la Charbonnière, 2010 <i>Full-body and layered, it builds incrementally exhibiting considerable purity, length and texture. RPJ(91)</i>	<b>\$110</b>
	Domaine de la Janasse, Chaupin, 2009 <i>Noble sweetness and a extraordinary concentration of lavender, cherry liqueur, licorice, and minerality. Full-body, with silky tannins, and a stunning finish. RPJ(98)</i>	<b>\$200</b>
	Domaine de la Janasse, Vieilles Vignes, 2010 <i>Notes of barbecue spices, black fruit, charcoal and an intense lavender note. The tannins kick in following the full-body, massive mouthfeel, as well as the acidity. RPJ(99)</i>	<b>\$245</b>
	Domaine de la Mordorée, la Reine des Bois, 2009 <i>Full-body, rich and concentrated with abundant floral notes, stunning flavour depth, brilliant purity and sweet tannin. WA(95)</i>	<b>\$170</b>
	Domaine du Vieux Télégraphe, la Crau, 2010 <i>This full-body, meaty, thick, juicy effort features a boatload of tannin, but also has incredible concentration. It has put on considerable weight and intensity. RPJ(97)</i>	<b>\$245</b>
	Domaine Giuliani, 2012	<b>\$100 ✓</b>
	Domaine Grand Veneur, les Origines, Alain Jaume & Fils, 2007 <i>Aromas of smoke, camphor, Crème de Cassis, licorice, and blueberries. Amazing concentration. Full body. stunningly long finish. RPJ(96)</i>	<b>\$180</b>
	Domaine Grand Veneur, les Origines, Alain Jaume & Fils, 2006 <i>The wine is full-bodied, powerful, but has silky tannins and good acidity. RPJ(95)</i>	<b>\$175</b>
	Domaine la Millière, Vieilles Vignes, 2007 <i>Full-body, dense, and seductive with silky tannins and a long, lush, opulent finish, it is impossible to resist at present time. RPJ(92)</i>	<b>\$140</b>
	Domaine Pierre André, 2011	<b>\$145 </b>

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<b>Châteauneuf-du-Pape</b>	<p>Domaine Roger Sabon, Prestige, 2009 <span style="float: right;"><b>\$200</b></span>  <i>Notes of incense, charcoal, black currants, plums, figs. Deep, thick, full-body and muscular with sensational concentration and length, silky tannins. RPJ(95)</i></p> <p>Domaine Roger Sabon, Réserve, 2010 <span style="float: right;"><b>\$145</b></span></p> <p>Domaine Roger Sabon, Réserve, 2009 <span style="float: right;"><b>\$135</b></span>  <i>Elegant, discrete aromas of grilled herbs, smoked game, black currants, kirsch and garrigue. Opulent attack, and moderate tannins. RPJ(93)</i></p> <p>E. Guigal, 2010 <span style="float: right;"><b>\$150</b></span>  <i>Rich, textured and medium to full-bodied, with ample black cherry, olive tapenade and subtle meatiness, this traditional effort stays pure and lively. RPJ(93)</i></p> <p>La Ferme du Mont, Côtes Capelan, 2005 <span style="float: right;"><b>\$115</b></span></p> <p>Le Vieux Donjon, 2010 <span style="float: right;"><b>\$145</b></span>  <i>Full-bodied with good acidity, terrific purity, a fleshy mouthfeel and a long finish. RPJ(95)</i></p> <p>Le Vieux Donjon, 2009 <span style="float: right;"><b>\$145</b></span>  <i>Muscular style, with intense licorice, garrigue, lavender, black currant and black cherry characteristics, medium to full body and elevated tannins in the finish. RPJ(92)</i></p> <p>Les Chapouins, Vieilles Vignes, Famille Perrin, 2006 <span style="float: right;"><b>\$165</b></span>  <i>Dark coffee and cocoa powder notes out front, backed by steeped plum and macerated black currant fruit. Lingering fig and ganache accents take over on the finish. WS(92)</i></p> <p>Les Halos de Jupiter, Adrastée, Philippe Cambie, 2010 <span style="float: right;"><b>\$160</b></span>  <i>This sensational wine is nearly 100% Grenache with a touch of Mourvèdre. Dense, rich, powerful, and forward. Boasts lots of Kirsch, garrigue, lavender and liquorice. RPJ(94)</i></p> <p>Les Halos de Jupiter, Andrastée, Philippe Cambie, 2009 <span style="float: right;"><b>\$165</b></span>  <i>Offering aromatic bittersweet cocoa and chestnut that give way to pure blackberry and cassis, gliding through to a silky finish. A hedonistic wine. WS(93)</i></p> <p>Paul Jaboulet, les Cèdres, 2010 <span style="float: right;"><b>\$110</b></span>  <i>Core of steeped currant, bitter plum and black cherry fruit, while lightly burnt tobacco leaf and a cedar edge blossom through the finish, imparting a rustic character. WS(90)</i></p> <p>Tardieu-Laurent, Vieilles Vignes, 2010 <span style="float: right;"><b>\$175</b></span>  <i>Roasted fig, espresso, mocha and ganache notes and a terrific core of blackberry, plum and black currant fruit, with a gorgeous graphite-like finish. WS(96)</i></p> <p>Xavier, Cuvée Anonyme, 2007 <span style="float: right;"><b>\$160</b></span>  <i>It boasts an inky/purple colour along with a sweet nose of underbrush, Garrigue, licorice, blackberries and black currants. Full, thick, unctuously textured and flamboyant. RPJ(96)</i></p>
<b>Saint-Joseph</b>	<p>Domaine Courbis, 2013 <span style="float: right;"><b>\$90</b></span></p>

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<b>Saint-Joseph</b>	E. Guigal, 2012 <i>It is a beauty that's loaded with sweet red and black fruit, cured meats, chocolate, and wood spice aromas and flavours. Full-bodied supple and downright sexy. RPJ(91)</i>	<b>\$90</b>
	E. Guigal, 2012 <i>Loaded with sweet red and black fruit, chocolate, as well as wood-spice aromas and flavours. Deep ruby colour, medium- to full-body, supple and downright sexy, RPJ(91)</i>	<b>\$80</b>
	Esprit de Granit, Cave de Tain, 2013 <i>Nice notes of blueberry, blackberry, and spices. Long fruity finish. LVC</i>	<b>\$95</b>
<b>Crozes-Hermitage</b>	Domaine de Thalabert, Paul Jaboulet, 2011 <i>Medium-bodied, rich, textured and downright sexy on the palate, it offers up impressive aromas and flavours of raspberry, blackberry and spice. Already delicious. RPJ(91)</i>	<b>\$110</b>
	Laya, Yves Cuilleron <i>Several important critics have rated this Crozes-Hermitage wine highly. Antonio Galloni from Vinous gave the 2014 vintage a score of 91.</i>	<b>\$100</b>
	Michel Chapoutier, Petite Ruche, 2012	<b>\$65</b>
<b>Hermitage</b>	Domaine des Martinelles, 2010 <i>Rich, with a toasty ganache overlay to the plum, cassis and blackberry core. Presents a long, "loamy" feel through the finish, displaying ample roasted vanilla details. WS(92)</i>	<b>\$130</b>
	E. Guigal, 2010 <i>This is well-packed, with alder, anise and black tea notes leading the way for a core of juicy blackberry, plum and raspberry fruit flavours. WS(94)</i>	<b>\$200</b>
	Yan Chave, 2011 <i>Lovely dark plum, anise and black currant notes, lined with smoldering cocoa and black tea accents. Shows a long, loamy echo through the well-toasted finish. WS(92)</i>	<b>\$225</b> 
<b>Cornas</b>	Domaine Vincent Paris, Granit 30, 2012 <i>Stephen Tanzier (93)</i>	<b>\$120</b>
	Terres Brûlées, Jean-Luc Colombo, 2011 <i>Features a juicy edge, with bramble and anise notes lining the core of plum, red currant and raspberry fruit. Enticing spice details and long pleasant finish. WS(92)</i>	<b>\$185</b>
<b>Provence</b>		
<b>Côtes de Provence</b>	Rimauresq, Cru Classé, 2012 <i>The nose is rich with ripe fruit aromas, garrigue and spice. In mouth it is elegant and round, silky and powerful. LSB.</i>	<b>\$80</b>
	<b>Bandol</b> Château Ste-Anne, Marquis Dutheil de la Rochère, 2012 <i>Concentrated and deep. Intense, very fresh, silky tannins, great notes of red fruits, coffee, licorice, violet. LVC</i>	<b>\$105</b>

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	<b>Bandol</b> Domaine la Suffrene, les Launes, 2011	<b>\$115</b>
	<i>Strong nose with notes of ripe dark berries. Generous in the mouth, round. Silky tannins, delicate. Nice balance. LVC</i>	
	<b>Vin du Var</b> Triennes, St-Auguste, 2013	<b>\$70</b>
	<i>It offers alluring aromas of ripe black cherries, nutmeg and clove. It is full, rich and concentrated. Good. LVC</i>	
 <b>Languedoc</b>		
	Mas Belles Eaux, Sainte-Hélène, 2012	<b>\$55</b>
	<i>Medium to full-body. A sexy and voluptuously textured beauty that's overflowing with notions of sweet red and black fruits, nutmeg, baking spices and wild herbs. RPJ(91)</i>	
<b>Coteaux du Languedoc</b>	Château d'Anglès, Classique, la Clape, 2010	<b>\$48</b>
	<i>Exotic aromas of dates, plums, figs and smoked spices. Mouthfilling with a certain richness to the palate, and a sweet-and -sour fruit character reminiscent of cooked cherries. LVC</i>	
	Château d'Anglés, Grand Vin, la Clape, 2012	<b>\$75 ✓</b>
	<i>Exhibits plenty of sweet red fruits, new leather, spice and licorice to go with a silky, easy drinking, yet elegant and balanced profile on the palate. RPJ(90)</i>	
	Gérard Bertrand, Grand Terroir, la Clape, 2013	<b>\$55</b>
	<i>Black cherry preserves, blackberry tart and olive flavours, covered with a dusting of cocoa powder. Good complexity, ends with a lingering, spicy finish. WS(91)</i>	
	Le Vassal, Puech Noble, René Rostaing, 2013	<b>\$75</b>
	<i>Fresh fig, blackcurrant, cinnamon and white pepper on the nose. The mouth is well balanced between power and freshness, long final. LVC</i>	
	Mas du Soleilla, la Clape, les Chailles, 2011	<b>½ litre \$65</b>
	<i>Purplish red dress. Nose of red and black fruits. It is fruity on the palate, soft and possesses great finesse. A wine of great pleasure. LVC</i>	
	Petit Mars, le Soleilla, 2014	<b>\$60</b>
	<i>Fresh black cherries, blackberries and lavender fill the palate, stimulated by an invigorating, young fresh fruit. Fine, sweet and ripe tannins. LVC</i>	
<b>Côtes de Roussillon-Villages</b>	Château Saint-Roch, Kerbuccio, Domaine Lafage, 2011	<b>\$105</b>
	Clos del Rey, le Sabina, 2013	<b>\$65 ✓</b>
	<i>The Mediterranean influences of earthy, wild herbs make this robust blend of 70% Grenache and 30% Syrah dense and concentrated, yet very juicy and lively. LVC</i>	
	Clot de l'Oum, Carignan/Syrah, 2011	<b>\$70  BIO</b>
	Domaine Bellavista, la Cuvée d'Ava, 2011	<b>\$45</b>
	<i>Full-body, long and present on the palate with fine, silky tannins. Great balance with integration of the vanilla, cherry and blackberry. Hachette(2/3 stars)</i>	

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<b>Côtes de Roussillon-Villages</b>	<p>Domaine de Bila-Haut, Michel Chapoutier, 2011 <span style="float: right;"><b>\$45</b></span>  <i>RPJ(92)</i></p> <p>Domaine du Clos des Fées, Vieilles Vignes, 2012 <span style="float: right;"><b>\$100</b></span></p> <p>Domaine Pouderoux, Latour de Grés, 2012 <span style="float: right;"><b>\$70</b></span>  <i>Nose of cherry, blackcurrant and sweet spices. Licorice and Morello cherry dominates the mouth. Fine and silky tannins. RPJ(90)</i></p> <p>Gérard Bertrand, Grand Terroir, les Aspres, 2011 <span style="float: right;"><b>\$50</b></span>  <i>Syrah/Mourvèdre/Grenache.</i></p> <p>Hecht &amp; Bannier, 2012 <span style="float: right;"><b>\$65</b></span></p> <p>Jean Gardiés, les Millières, 2011 <span style="float: right;"><b>\$65</b></span>  <i>Concentrated flavours of red plum, raspberry and dark currant are pure and vibrant in this elegant red, which displays fine focus and balance. WS(92)</i></p> <p>le Clos des Fées, Hervé Bizeul, 2011 <span style="float: right;"><b>\$160</b></span>  <i>Dishes out thrilling amounts of dark berry, cassis, licorice, smoked herbs and violets that flow to a full-bodied, layered and concentrated profile on the palate. RPJ(95)</i></p> <p>les Calcinaires Rouge, Domaine Gauby, 2010 <span style="float: right;"><b>\$85</b> </span>  <i>Plum, spice, leather. Smooth with velvety tannins. Lush black cherry and some bittersweet chocolate, sleek acidity and a long finish.. LVC</i></p> <p>Les Falaises, Domaine Gardiés, 2007 <span style="float: right;"><b>\$185</b></span>  <i>Outstanding depth of fruit displaying huge quantities of blackberries, tar, cassis, and brambleberries whose flavours linger throughout its extensive finish. WA(92)</i></p> <p>les Terrasses, Domaine Boucabeille, 2015 <span style="float: right;"><b>\$60</b> </span>  <i>Youthfull and fruity wit a nose of violets, cassis and some marzipan and on the palate red fruit with cherry and some marzipan replay. Good. LVC</i></p> <p>Lieu-dit Narassa, Domaine Lafage, 2014 <span style="float: right;"><b>\$65</b></span>  <i>Pure silk and elegant, with lots of black raspberry, chocolate covered currants, pepper and olive notes giving way to a full-body wine. Polished tannin. RPJ(94)</i></p> <p>Occultum Lapidem, M. Chapoutier, 2014 <span style="float: right;"><b>\$70</b></span>  <i>Notes of garrigue, leather, plums and violets. Medium to full-body, elegant with a great texture, this fruit-forward, balanced Roussillon is hard to resist. RPJ(92)</i></p> <p>Tessellae, Old Vines, 2013 <span style="float: right;"><b>Bin End</b> was <b>\$45</b> \$50</span>  <i>A big, smoky brisket-like nose intermixed with Kirsch liqueur, lavender and pepper scents jumps from the glass. A mouthfilling red with soft, velvety tannins. RPJ(90)</i></p>
<b>Hérault</b>	<p>Domaine le Pujol, Boulevard Napoléon, 2011 <span style="float: right;"><b>\$75</b></span>  <i>From very old Grenache noir.</i></p>

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<b>Hérault</b>	Villa Symposia, l'Équilibre, 2012 <i>Offering loads of black fruits, licorice and toasted spice, this medium to full-bodied effort has a plush, polished texture, fantastic purity of fruit and no hard edges. RPJ(92)</i>	<b>\$60</b>
<b>Saint-Chinian</b>	Château Castigno, Secret des Dieux, 2011 <i>Showing plenty of toast, licorice, spice box, Kirsch and blackberry fruit, this medium-body, nicely textured effort is ready to drink. RPJ(91)</i>	<b>\$60</b>
<b>Minervois</b>	Château d'Albas Rouge, 2013 Château de Sérème, Réserve du Château, 2010 <i>Lots of flesh and vigour on the palate with fresh acidity, black currant fruit, dark chocolate, and dry tannins. Lovely balanced wine with lots of appeal. Silver(DM)</i>	<b>\$68</b> <b>\$50</b>
	Château Maris, 2014	<b>\$55</b> 🍷 <b>BIO</b>
	Château St-Jacques d'Albas, la Chapelle, 2010 <i>Loaded with pepper and ripe -but not overripe- blue fruit. It also has good structure with equally vivacious acidity and fine grained tannin. Delicious. LVC</i>	<b>\$100</b>
	Gérard Bertrand, Syrah/Carignan, 2011	<b>\$65</b>
<b>Minervois la Livinière</b>	Domaine l'Ostal Cazes, Grand Vin, 2012 <i>It boost dark fruits, mineral, pepper and a hint of earth. Elegant and nicely structured. Very well made and outstanding. RPJ(91)</i>	<b>\$85</b>
<b>Corbières</b>	Château Aiguilloux, Trois Seigneurs, Lemarié, 2010 Château de Cointes, Côtes de la Malepère, 2011 <i>Powerful wine. The nose surprises with its shades of cherry. The palate features mellow and smooth tannins and an excellent length with superb balance. Hachette (3/3 stars)</i>	<b>\$60</b> <b>\$55</b>
	Château Grand Moulin, Vieilles Vignes, Jean-Noël Bousquet, 2012 <i>A spritely vivacity reinforces a nice structure. Velvety tannins. Beautiful and long finish. 3/3 Stars. Guide Hachette, 2015</i>	<b>\$45</b>
	Château la Baronne, le Signal, 2010 Château la Bastide, l'Optimée, 2014 <i>Rich and layered, with lots of ripeness in its cassis, black raspberry, melted licorice and vanilla bean flavours. Full-bodied, outstanding purity, unctuous texture. RPJ(91)</i>	<b>\$70</b> 🍷 <b>BIO</b> <b>\$55</b>
	Domaine de l'Alba, l'Ermite, 2013 <i>A rock star blend of Carignan, Grenache and Syrah that sports an awesome purity in its black cherry-like fruits, spring flowers, sappy underbrush and subtle minerality. RPJ(91)</i>	<b>\$48</b>
	Domaine des 2 Ânes, Fontanilles, 2009 Gérard Bertrand, Grenache/Syrah/Mourvèdre, 2011 <i>It offers pretty lead pencil, tobacco leaf and blackcurrant-styled aromas and flavours to go with a medium to full-body, rounded and supple profile on the palate. RPJ(90)</i>	<b>\$65</b> 🍷 <b>ORG</b> <b>\$55</b>

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<b>Corbières</b>	La Baronne, Alaric, 2010	<b>\$100</b> 
<b>Côtes Catalanes</b>	Château de Lou, Velours Noir, Syrah, 2011	<b>\$75</b>
	<i>Notes of black raspberry, olive, peppery herbs and beef blood to go with a medium to full-body, textured, yet always elegant and lively profile on the palate. RPJ(93)</i>	
	Château Saint-Roch, Bastide Miraflores, 2013	<b>\$55</b>
	<i>Blackcurrants, plums and Provençal herbs, and licorice. Medium to full-bodied with amazing fruit, the purity, and Mediterranean upbringing of this wine are obvious. RPJ(92)</i>	
	Château Saint-Roch, Bastide Miraflores, 2012	<b>\$55</b>
	<i>Dense, rich, complex. Syrah and Vieilles Vignes de Grenache. RPJ(91)</i>	
	Domaine Lafage, Cuvée Nicolas, Vieilles Vignes, 2013	<b>\$50</b>
	<i>100% Grenache noire. It offers up a forward, mid-weight, sexy feel in its kirsch, dried herbs, earth and spring-flower-driven bouquet. RPJ(90)</i>	
	Domaine Lafage, Cuvée Nicolas, Vieilles Vignes, 2010	<b>\$50</b>
	<i>100% Grenache noire.</i>	
	Tessellae, Carignan Vieilles Vignes, 2013	<b>\$50</b>
	<i>Offers up thrilling notes of black raspberry, chocolate, graphite, tar and licorice to go with a voluptuous, decadent, yet seamless and gorgeously pure feel on the palate. RPJ(94)</i>	
<b>Sud Ouest</b>		
<b>Cahors</b>	Château de Gaudou, Renaissance, 2012	<b>\$68</b>
	<i>The nose suggests ripe dark fruit, mulberry, plum, oak and leather. The palate is firm and long, with great replays and a lovely mouthfeel. LVC</i>	
	Le Cèdre, Pascal & Jean-Marc Verhaeghe, 2008	<b>\$110</b>
	<i>Beautifully balanced, its chewy tannins giving the right perspective by the impressively dark fruits. The wine is brooding, profound, concentrated and complex. Wen(94)</i>	
	Probus, Clos Triguedina, J-Luc Baldès, 2008	<b>\$125</b>
<b>Madiran</b>	Château Bouscassé, Vieilles Vignes, Alain Brumont, 2006	<b>\$90</b> 
	<i>It is hugely structured, with very rich, intense black-plum flavours. The tannins are still developing. Wen(95)</i>	
	Château Bouscassé, Vieilles Vignes, Alain Brumont, 2003	<b>\$105</b> 
	<i>Big, rich and powerful, with an intense core of dark plum and dark chocolate flavours that are joined up by plenty of espresso and mincemeat notes. WS(92)</i>	
	Château Montus, Alain Brumont, 2007	<b>\$90</b>
	<i>This powerful red features concentrated dark plum, raspberry and mineral flavours, accented by savoury herbal notes. Intense finish. WS(92)</i>	

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## LE SÉLECT BISTRO – APRIL 2017

### Bordeaux

<b>Madiran</b>	Château Peyros, Vieilles Vignes, 2009 <i>Seriously structured wine with a mineral nuance, framing the dark , very firm and tannic character. Bold and black fruit. Wen(92)</i>	<b>\$55</b>
	Domaine Capmartin, Vieilles Vignes, 2010 <i>Good, modern, spicy. Bordeaux-style wine. Pleasant fruit while retaining structure. Very long. DM(3/5 stars)</i>	<b>\$50</b>
	Tour Bouscassé, Alain Brumont, 2010	<b>\$60</b> ✓
	Château de Suau, Côtes de Bordeaux, 2010 <i>Warm and rich, the wine carries the structure of the vintage along with ripe blackberry. Wen(90)</i>	<b>Bin End</b> was <b>\$50</b> \$55
	Château des Antonins, Bordeaux Supérieur, 2010 <i>This has a well-defined and inviting dark fruit and smoke on the nose. The palate is balanced, ripe and generously layered. A real winner at this price. LVC</i>	<b>\$50</b> ✓
	Château la Fontaine de Génin, Pierre Rivière, 2010 <i>Big and generous with gobs of Cassis, blueberry, Kirsch, smoke, spices and a touch of cedar. Good bright acidity lends verve. LVC</i>	<b>\$48</b>
	Halos de Jupiter, Philippe Cambie, 2014 <i>Gently sweet, palate-coating raspberry, cherry and floral flavours. Supple and round, finishing quite long; tannins meld smoothly with the juicy fruit. Vinous.com (90)</i>	<b>\$50</b>
<b>Côtes de Blaye</b>	Château du Cavalier, 2009	<b>\$60</b>
	Château Haut-Canteloup, Cuvée Prestige, 2010 <i>Elegant toasted and roasted flavours that dominate notes of ripe black fruit. Fresh and powerful on the attack, the palate shows a solid, impressive finish. Hachette(2/3stars)</i>	<b>\$55</b>
<b>Fronsac</b>	Château du Carillon, 2010 <i>Soft toasty oak, cinnamon and a touch of black pepper with a cheerful lift on the finish. . Decanter.com(90)</i>	<b>\$75</b>
	Château la Dauphine, 2009	<b>\$95</b>
	Château la Vieille Cure, 2010 <i>The core of lush fig, plum and blackberry sits in reserve, and the finish is polished and long. Impressive. WS(92)</i>	<b>\$120</b> ✓
<b>Canon-Fronsac</b>	Château la Croix Canon, 2010	<b>\$70</b>
<b>Pomerol</b>	Château Bourgneuf, 2005 <i>Very pretty aromas of blackberry, with hints of Indian spices and licorice, follow through to a full body, with velvety tannins and a fruity aftertaste. WS(91)</i>	<b>\$215</b>

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<b>Pomerol</b>	Château la Croix-St-Georges, 2009 <i>It exhibits a dense ruby/purple color along with hints of espresso roast, white chocolate, charcoal, and black fruits. Dense and full-bodied. RPJ(92)</i>	<b>\$175</b>
	Château le Bon Pasteur, 2005	<b>\$245</b>
	La Gravette de Certan, 2009 <i>Complex and layered flavours in the mouth, with deep, dark fruit, mint, blackcurrant and cedar. Good. LVC</i>	<b>\$175</b>
<b>Lalande-de-Pomerol</b>	Château les Cruzelles, 2010 <i>Sports a good coating of roasted apple wood to go with the core of juicy plum and steeped black currant. Lively anise and clove notes stud the finish. WS(91)</i>	<b>\$120 ✓</b>
	Château Siaurac, 2010 <i>Deliciously ripe dark plum and boysenberry are carried by fine-grained, sandy tannins, and backed by licorice snap and black tea. Direct, pure and tasty. WS(90)</i>	<b>\$130 ✓</b>
	Domaine de Viaud, 2001	<b>\$75</b>
<b>Côtes de Castillon</b>	Château d'Aiguilhe, 2010 <i>Lush, with caressing plum sauce, mulled blueberry and blackberry fruit and melted licorice and warm fruitcake flavours, all gliding together through the finish. WS(92)</i>	<b>\$120 ✓</b>
	Château d'Aiguilhe, 2009	<b>\$120</b>
	Clos les Lunelles, 2010 <i>Fig, blueberry and açai berry flavours pumping along, supported by ganache and tobacco notes. An accent of roasted apple wood drives the finish. WS(92)</i>	<b>\$145</b>
<b>Saint-Émilion</b>	Château Boutisse, Grand Cru, 2010 <i>A plush, alluring style, with velvet tannins letting the raspberry pâte de fruit and plum sauce notes glide along, baked by accents of charcoal on the finish. WS(91)</i>	<b>\$130</b>
	Château Clos Dubreuil, 2001	<b>\$225</b>
	Château de Fonbel, Grand Cru, 2009	<b>\$115</b>
	Château Fombrauge, Grand Cru, 2008	<b>\$135</b>
	Château Haut-Gravet, Grand Cru, 2010 <i>Very ripe and nicely polished, with ganache and fig paste notes melded together at the core, framed by toasty apple wood. WS(90)</i>	<b>\$120</b>
	Château la Bienfaisance, Grand Cru, 2010 <i>An energetic red, with a licorice snap note pulling the plum and blackberry confiture notes along, while a graphite underpinning defines the finish. WS(91)</i>	<b>\$125</b>
	Château la Confession, Grand cru, J-Philippe Janoueix, 2006	<b>\$175</b>

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<b>Saint-Émilion</b>	Château la Tour Figeac, 2009 <i>Terrific roasted espresso, ganache and fig paste notes. Very muscular, but with the cut for balance. WS(96)</i>	<b>\$350</b>
	Château Monbousquet, 2005 <i>Powerful, full-body, dense yet elegant, deep, and layered, with pure fruit, and concentration. RPJ(94)</i>	<b>Magnum \$400</b>
	Château Moulin Saint-Georges, 2006	<b>\$160</b>
	Château Pipeau, Grand Cru, 2010 <i>Plush and friendly, giving way to plum and mulled blackberry notes. Offers a nice caressing feel, with a smoky note weaving through the finish. WS(91)</i>	<b>\$95</b>
	Château Pipeau, Grand Cru, 2009 <i>Plush and friendly, with a dusting of singed vanilla and cedar giving way to plum and blackberry notes. Caressing feel and smoky note weaving through the finish. WS(91)</i>	<b>Magnum \$190</b>
	Château Puy-Blanquet, Grand Cru, 2010	<b>\$85</b>
	Château Teyssier, Grand Cru, 2009 <i>Notes of charcoal, blackberry, and cassis as well as a hint of subtle background oak.. Opulent, sumptuously textured, dense, pure and multi-dimensional. RPJ(92)</i>	<b>\$125</b>
	Château Troplong Mondot, 2004 <i>Aromas of blackberry, with hints of tobacco. Full-body, with fine tannins, good length and a delicate, fruity aftertaste. WS(90)</i>	<b>\$275</b>
	Christian Moueix, 2010 <i>Look for aromas and flavours of cherry, cedar, chocolate and black pepper. LVC</i>	<b>\$75</b>
	Clos de l'Oratoire, Grand Cru Classé, 2009 <i>A showy, extravagantly concentrated, hedonistic style of wine, with some wood smoke and roasted herbs adding nuance to the full-throttle aromatics and long silky flavours. RPJ(94)</i>	<b>\$180</b>
	Clos de l'Oratoire, Grand Cru Classé, 2005 <i>Crushed black fruits with strawberry and flowers. Full-bodied, with lovely silky tannins and lots of wonderful fruit. Lots of concentration and excitement. WS(94)</i>	<b>Magnum \$395</b>
	Clos des Jacobins, Grand Cru, 2009 <i>A polished style, with cassis, blackberry and roasted fig notes all woven together and framed by toasty spice and alluring cocoa notes. Long and rich through the finish. WS(91)</i>	<b>\$185 ✓</b>
	Clos Fourtet, 1er Grand Cru Classé, 2003	<b>\$275</b>
	Clos Fourtet, 1er Grand Cru Classé, 2000 <i>Lovely, ripe, decadent fruit. Full-body, soft, round tannins, long, refreshing finish. WS(92)</i>	<b>\$350</b>

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<b>Saint-Émilion</b>	<p>Clos la Madeleine, Grand Cru, 2009 <span style="float: right;"><b>\$135</b></span>  <i>This toasty, spicy red shows cocoa, mineral and tar notes that accent a core of plum and blackberry. This has enough tannins and acidity to keep it lively. WS(90)</i></p> <p>Côte de Baleau, 2005 <span style="float: right;"><b>Magnum Bin End</b> <b>\$180</b></span>  <span style="float: right; margin-left: 100px;">was <b>\$200</b></span>  <i>It offers note of kisch liqueur and black fruits in its sweet, concentrated, full-bodied personality. RPJ(91)</i></p> <p>La Fleur Chazal, Grand Cru, 2010 <span style="float: right;"><b>\$95</b></span>  <i>Aromatically pleasing with ripe fruit shining through against a backdrop of crispy acidity. Superbly balanced and integrated with a vanilla note lingering on the finish. LVC</i></p>
<b>Saint-Georges-St-Émilion</b>	<p>Château St-Georges, 2010 <span style="float: right;"><b>\$125</b></span>  <i>Beautiful soft ripe polished red fruit on the palate with charming texture and good length. Very good fruit. WS(92)</i></p>
<b>Médoc</b>	<p>Château Blaignan, Cru Bourgeois, 2010 <span style="float: right;"><b>\$80</b></span>  <i>It has smoke and black currant flavours, with tannins that are already well integrated. Attractive acidity gives this a final lift. Wen(92)</i></p> <p>Château la Grange de Bessan, 2009 <span style="float: right;"><b>\$65</b></span>  <i>Well structured with ripe tannins and food-friendly acidity. Will please through 2020, but will be delicious tonight, decanted. LVC</i></p> <p>Château le Bourdieu, 2009 <span style="float: right;"><b>\$75</b></span>  <i>Blackberry and bramble fruit, earthiness and cigar box. Medium bodied, red and black fruit, tobacco, supple well rounded tannin, clean finish of good length. WA(91)</i></p> <p>Château Rousseau de Sipian, 2010 <span style="float: right;"><b>\$90</b></span>  <i>Gold medal winner at the 2013 Decanter World Wine Awards. Ripe cherry, cassis, plum, moccha and oak spice paint the scene here. LVC</i></p>
<b>Haut-Médoc</b>	<p>Château Bel Air, 2010 <span style="float: right;"><b>\$85</b></span>  <i>Features mesquite notes, followed by juicy layers of linzer torte, blackberry "pâtes de fruit" and plum sauce. The long, anise-framed finish displays a serious graphite spine. WS(91)</i></p> <p>Château BelleVue, 2010 <span style="float: right;"><b>\$100</b></span>  <i>Packed with linzer torte, boysenberry and blackberry, its displays great drive and energy, with mouthwatering anise and graphite driving the long finish. WS(91)</i></p> <p>Château Cambon la Pelouze, 2010 <span style="float: right;"><b>\$85</b> ✓</span>  <i>Great wine with round textures, licorice and black cherries. Fruity style with a good structure. LVC</i></p> <p>Château de Lamarque, 2010 <span style="float: right;"><b>Bin End</b> <b>\$90</b></span>  <span style="float: right; margin-left: 100px;">was <b>\$115</b></span>  <i>Soft, ripe, smooth, with delicious acidity and berry fruits. Good density. Wen(90)</i></p>

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<b>Haut-Médoc</b>	Château Hourtin-Ducasse, 2010 <i>Impressive and concentrated. It gives pride of place to the ripe berry flavours and the balancing acidity. Wen(92)</i>	<b>\$90</b>
	Château Lagrave-Cissan, 2010 <i>Blackberries and new oak. Fine and generous. Interesting and complete. Nicely put together. Intrinsically classy. DM(4/5 Stars)</i>	<b>\$75</b> ✓
	Château Lanessan, 2010 <i>Smoky cassis, fine middle depth and elegant structure. DM.com</i>	<b>\$85</b>
	Château Larose Perganson, Cru Bourgeois, 2009 <i>Complex aromas of blueberries, licorice and walnuts follow to a full body, round and silky tannins and a fresh finish. Very fine indeed, WS(92)</i>	<b>\$120</b> ✓
	Château Peyrabon, Cru Bourgeois, 2010 <i>Blackberry and Blueberry character. Currants too. Full body, lots of velvety tannins and a long and intense finish. Solid here. WS(92)</i>	<b>\$90</b>
	Château Sénéjac, 2009	<b>\$75</b>
	Château Sociando-Mallet, 2010 <i>Offers up notes of graphite, blueberry and black raspberry fruit, a hint of cassis, some licorice and wet rocks. RPJ(92)</i>	<b>\$150</b>
	Château Tour Salvet, 2009 <i>From a great Vintages, this wine offers smoky dark fruit wrapped in an approachable texture. It's nicely balanced and drinking beautifully now. LVC</i>	<b>\$75</b>
<b>Moulis</b>	Château Chasse-Spleen, 2010 <i>A beautiful effort from Chasse-Spleen, this dense purple wine exhibits plenty of black currant and black cherry fruit with some licorice, roasted herbs and forest floor. RPJ(90)</i>	<b>\$145</b>
<b>Listrac</b>	Château Clarke, Baron Edmond de Rothschild, 2009 <i>Beautiful cassis and black fruit explosion, with distinct blackberry and blackcurrant aromas. Generous, ripe plums, mouth filling and sweet, with ripe tannins. DM(5/5 stars)</i>	<b>\$135</b> ✓
	Château Fourcas-Borie, 2010 <i>Oodles of sweet mocha and black cherry fruit, a lush, plum texture and almost atypically fat, sweet tannins. This is an opulent, show-stopping, hedonistic style of wine. RPJ(91)</i>	<b>\$95</b>
	Château Saransot-Dupré, Cru Bourgeois, 2010 <i>Gorgeous nose of espresso, blackberry, cassis, and violet. Tthe wine is deep, savory, full-body, loaded with fruit, and has loads of glycerin and fruit concentration. RPJ(91)</i>	<b>\$80</b>
<b>Saint-Estèphe</b>	Château Calon-Ségur, Grand Cru Classé, 2005 <i>Has a beautiful nose of crushed berry and spices, with a hint of coffee and licorice. Full-body, with supersilky tannins and a long finish of vanilla, berry and cinnamon. WS(93)</i>	<b>\$450</b>

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<b>Saint-Estèphe</b>	Château de la Commanderie, Cru Bourgeois, 2009 <i>Savoury spice, caramel and new oak aromas. Intense blackcurrant flavours burst on palate. Full bodied with ample flesh and ripe tannin textures. DM(4/5 stars)</i>	<b>\$90</b>
	Château Lilian Ladouys, 2010 <i>Dark and nicely layered, with good acidity in between the notes of raspberry, cherry pit, plum sauce and savory herb. The long finish has a whiff of smoke. WS(91)</i>	<b>\$95</b> ✓
	La Dame de Montrose, 2009 <i>Dark fig and plum sauce notes, with tangy chalk and sanguine notes rippling through the finish. Concentrated and well balanced, with solid typicity. WS(91)</i>	<b>\$195</b>
	les Pagodes de Cos, 2009 <i>Remarkably lush and supple, yet not lacking in density. Rich plum, cassis and blackberry confiture notes leading the way to a flattering finish. WS(91)</i>	<b>\$225</b>
<b>Pauillac</b>	Château Clerc-Milon, 2009 <i>Blackberry galore, with fabulous floral and currant undertones. Complex on the nose. Full-bodied, offering chewy tannins and lots of black licorice and currant character. WS(95)</i>	<b>\$265</b> ✓
	Château d'Armailhac, Grand Cru Classé, 2009 <i>Dense, juicy and inviting, with bouncy briar, blackberry, black currant and melted black licorice notes framed by roasted apple wood and graphite notes. Great finish. WS(93)</i>	<b>\$195</b>
	Château d'Armailhac, Grand Cru Classé, 2004 <i>It shows lovely aromas of raspberry, black cherry and currants. It is dry and full-bodied with fine tannins. WS(90)</i>	<b>\$185</b>
	Château la Fleur Peyrabon, 2010	<b>\$160</b>
	Château Latour, 1er Grand Cru Classé, 1983 <i>Aromas of chocolate, ripe fruit and meat. Full-body, with loads of fruit and tannins and a long, long finish. WS(94)</i>	<b>\$850</b>
	Château Lynch-Moussas, 2003 <i>Beautiful aromas of blackberry, currant and light licorice follow through to a full-bodied palate, with big and velvety tannins and a long, flavourful finish. WS(90)</i>	<b>\$175</b>
	Château Mouton-Rothschild, 1er Grand Cru Classé, 1983 <i>Intense cigar-box, plum and berry aromas and flavours. It's full-body but very reserved in style with fine tannins and a seductively long finish. WS(94)</i>	<b>\$800</b>
	Château Mouton-Rothschild, 1er Grand Cru Classé, 1979 <i>WS(96)</i>	<b>\$1,000</b>
	Château Mouton-Rothschild, 1er Grand Cru Classé, 1970 <i>Fragrant tar and black truffle nose. Extremely concentrated. Big and mouth-filling, with very dense cassis flavour. Enormous fruit. A voluptuous Claret. WS(96)</i>	<b>\$750</b>

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<b>Pauillac</b>	Echo de Lynch-Bages, 2010 <i>Solid core of cassis, raspberry and blackberry coulis notes, framed by a rather polished structure. Offers good definition, with a violet note chiming in on the finish. WS(91)</i>	<b>\$195</b>
	Réserve de la Comtesse, 2nd wine of Pichon-Longueville, 2009 <i>Bright and sappy, with kirsch and damson plum notes streaking along, followed by tangy iron and floral notes. Good zip along the finish. WS(91)</i>	<b>\$215</b>
<b>Saint-Julien</b>	Château Beychevelle, 2009 <i>Cassis and roasted plum . Linzer torte and graphite notes on the finish supported by a mouthwatering acidity. WS(93)</i>	<b>\$280</b>
	Château Gloria, 2010 <i>Juicy and direct, with a friendly feel to the plum, blackberry and blueberry, all coated with ganache notes that hang through the finish. Surprisingly accessible. WS(90)</i>	<b>\$195 ✓</b>
	Château Gruaud Larose, 2ème Grand Cru Classé, 2004 <i>Plummy aromas, with leaf and tobacco undertones. Medium-bodied, with silky tannins and a medium finish. Balanced and delightful already. WS(90)</i>	<b>\$225</b>
	Château Lalande Borie, 2010 <i>Solid, with a very juicy core of lightly mulled plum and blackberry, a polished apple wood note that runs along the edges and a solid, gravel-tinged finish. WS(91)</i>	<b>\$130</b>
	Château Léoville-Barton, 2ème Grand Cru Classé, 2007 <i>Wonderful nose with blackberry, currant and cigar box. Complex and full-bodied, with layers of ripe, polished tannins and a very long finish. Juicy, yet refined and agile. WS(92)</i>	<b>\$195</b>
	Clos du Marquis, 2nd wine of Ch. Léoville-Las-Cases, 2005 <b>Magnum</b> <i>This is very solid, with currants, minerals and berries on the nose and palate. Full-bodied, with silky tannins and a long, flavourful finish. Lots of licorice and cassis. WS(94)</i>	<b>\$380</b>
	Clos du Marquis, 2nd wine of Ch. Léoville-Las-Cases, 2005 <i>This is very solid, with currants, minerals and berries on the nose and palate. Full-bodied, with silky tannins and a long, flavourful finish. Lots of licorice and cassis. WS(94)</i>	<b>\$225</b>
<b>Margaux</b>	Château Brane-Cantenac, 2ème Grand Cru Classé, 2005 <i>Complex. Expansive mouthfeel, undeniable elegance, freshness &amp; a long finish. RPJ(93)</i>	<b>\$275</b>
	Château Dufort-Viviens, 2009	<b>\$160</b>
	Château Giscours, 2004 <i>A solid red, with blackberry, plum and light cedar aromas and flavors. Full-body, with silky tannins and a long, caressing aftertaste. WS(90)</i>	<b>\$195</b>
	Château Giscours, 2003	<b>\$200</b>

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<b>Margaux</b>	<p>Château Malescot-Saint-Exupéry, Grand Cru Classé, 2007 <span style="float: right;"><b>\$175</b></span>  <i>This exhibits plum, milk chocolate and light toasty oak aromas. Full-bodied, with soft, velvety tannins, delicious fruit and a medium finish. Balanced and nicely textured. WS(90)</i></p> <p>Château Malescot-Saint-Exupéry, Grand Cru Classé, 2006 <span style="float: right;"><b>\$185</b></span>  <i>Complex aromas of truffle, blackberry and flowers follow through to a full body, with supersilky tannins and a long, polished, caressing finish. Superrefined and pretty. WS(92)</i></p> <p>Château Malescot-Saint-Exupéry, Grand Cru Classé, 2004 <span style="float: right;"><b>Bin End</b> <b>\$155</b></span>  <span style="float: right;">was <b>\$195</b></span>  <i>Sweet black currant fruit, spring flower, camphor, and licorice notes... lovely integration of acidity, tannin, and wood. RPJ(90)</i></p> <p>Château Margaux, 1er Grand Cru Classé, 1949 <span style="float: right;"><b>\$2,300</b></span>  <i>1949 was an excellent year with a small production. WS(95)</i></p> <p>l'Expression de Margaux, 2012 <span style="float: right;"><b>\$100</b></span>  <i>Offer a taste of classic Margaux character and precision at a fraction of the cost of the estate's celebrated top-drawer expressions. An exciting insight into Margaux. LVC</i></p>
<b>Pessac-Léognan</b>	<p>Château de Cruzeau, 2009 <span style="float: right;"><b>\$75</b></span></p> <p>Château Haut-Selve, Réserve, Graves, 2010 <span style="float: right;"><b>\$90</b></span>  <i>The minty aromas indicate "new wood" aging as well as a ripe, polished texture. The wine has structure as well as rich fruitiness, and a dry, solid core. Wen(92)</i></p> <p>Château la Garde Rouge, Grand vin de Graves, 2009 <span style="float: right;"><b>\$90</b></span>  <i>Aromas of preserved red fruits and figs intermingle with delicate, oaky notes. Attractive weight on the palate, accompanied by very ripe tannins and a concentrated finish. LVC</i></p> <p>Château les Carmes Haut-Brion, 2009 <span style="float: right;"><b>\$260</b></span>  <i>This is gorgeous, with blackberry and licorice and spice. Full and silky-textured tannins turn chewy, but finishes with class. Best ever? So impressive." WS(96)</i></p> <p>Château Rahoul, Graves, 2010 <span style="float: right;"><b>\$85</b> ✓</span>  <i>Good, polished and alluring, with dense plum and blackberry fruit, followed by a long, licorice filled finish that glides along with surprisingly polished structure. WS(90)</i></p> <p>La Croix de Carbonnieux, 2008 <span style="float: right;"><b>\$95</b></span>  <i>Aromas suggest blackberry, vanilla, tobacco and autumn leaves. Dry with good ripe fruit replays. Medium-full body with a forthright tannic structure. LVC</i></p> <p>Petit Tourmillon, Graves, 2010 <span style="float: right;"><b>\$60</b></span></p> <p>Château Haut-Brion, 1er Grand Cru Classé, 1983 <span style="float: right;"><b>Bin End</b> <b>\$625</b></span>  <span style="float: right;">was <b>\$750</b></span>  <i>Soft and succulent. Typical. Medium body and plenty of luscious, concentrated fruit, smooth and velvety-textured finish. RPJ(91). Ready to drink and priced accordingly.</i></p>

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	<b>Pessac-Léognan</b> Château Haut-Brion, 1er Grand Cru Classé, 1970 <i>WS(94)</i>	<b>\$800</b>
<b>España</b>	Bodegas Borsao, Tres Picos, Borja, Garnacha, 2014 <i>Blackberry and boysenberry flavours mingle with notes of toast, menthol and mineral, backed by well-integrated tannins and juicy acidity. WS(91)</i>	<b>\$52</b>
	Dehesa la Granga, Alejandro Fernandez, Castilla y León, 2008 <i>A subtle whiff of funky barnyard air greets the nose, leading to a smooth, supple palate redolent of plum, spicy oak and black pepper. Big but, remarkably, unheavy. G&amp;M(91)</i>	<b>\$55</b>
<b>Ribera del Duero</b>	Alconte, Crianza, 2010	<b>\$70</b>
	Bodega Valderiz, 2009 <i>Precision and clarity on the nose, with vibrant red berry fruit. Medium-body with succulent, tannins. Lovely touches of orange zest on the elegant finish. RPF(93)</i>	<b>\$115</b>
	Bodegas Balbas, Reserva, 2001 <i>An alluring mix of spicy ripe fruit, with flavours of tobacco, leather and cedar. WS(93)</i>	<b>\$125</b>
	Bodegas Hermanos Perez Pascuas, Viña Pedrosa Reserva, 2001 <i>Jammy black currants and cherries, smoke, licorice, and a hint of truffle. The sweet, opulent mid-palate exhibits plenty of fruit, glycerin, tannin, and toasty oak. RPJ(93)</i>	<b>\$140</b>
	Bodegas Vega Sicilia, Tinto Valbuena Reserva, 2008 <i>Solid balance of fresh fruit and maturing flavours of tobacco and leather, featuring well-integrated tannins, with lively acidity and a finish of vanilla and spice. WS(92)</i>	<b>\$400</b>
	Bodegas Vizcarra, JC Vizcarra, 2011 <i>This polished red delivers lively flavours of cherry, wild berry, fresh herb and mineral that harmonize beautifully, supported by light, firm tannins and lively acidity. WS(90)</i>	<b>\$75</b>
	Bodegas Y Viñedos, Aalto, 2005 <i>Made from 100% Tinto Fino. Powerful, layered, intense wine already beginning to show complex flavours. RPJ(95)</i>	<b>\$165</b>
	Bodegas Y Viñedos, Aalto, 2003 <i>RPJ(92)</i>	<b>\$145</b>
<b>Rioja</b>	Artadi, Viñas de Gain, 2006	<b>\$90</b>
	Baron de Ley, Reserva, 2010 <i>Dusty rose and violet nose followed by a rich, supple palate. The oak adds a grainy texture and complexity to the fruit. The finish is long, with a hint of spice. DW(95)</i>	<b>\$60</b>

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Beronia, Gran Reserva, 2008	<b>\$95</b>
<i>(Tempranillo, Graciano, Mazuelo.) Bold, perfumed ripe fruit with a leafy edge. Pleasant elegance in the mouth with poise and balance. Succulent too. LVC</i>	
Casado Morales, Gran Reserva, 2004	<b>\$120</b>
<i>Outstanding volume, layered fruit, a plush personality, and incipient complexity from his extended aging in barrel and bottle. Ripe, savory, and with a long finish. RPJ(94)</i>	
Cune, Gran Reserva, 2011	<b>\$70</b>
<i>Pure fruit, good acidity, fine-grained tannins, balance and elegance, it seems very true to the vintage. RPJ(92)</i>	
Cune, Gran Reserva, 2008	<b>\$100</b>
<i>Pure fruit, good acidity, fine-grained tannins, balance and elegance, it seems very true to the vintage. RPJ(92)</i>	
Ibéricos, Crianza, Soto de Torrés, 2010	<b>\$50</b>
La Montessa, Bodegas Palacios Remondo, 2012	<b>\$60</b> 
<i>Heady nose of cherries in liqueur but also black and sour cherries, plus just a pinch of dark spices. The palate is soft and silky, with ultra-fine tannins and great balance. RPJ(92)</i>	
La Rioja Alta, S.A., Gran Reserva 904, 2001	<b>\$175</b> ✓
<i>Lovely nose of Asian spices, incense, tobacco, and blackberry. On the palate it has exceptional depth, layers of spicy black fruit, and an elegant personality. WA(96)</i>	
Lan, Edición Limitada, 2008	<b>\$130</b>
<i>Delivers expressive flavours of black cherry, raspberry, chocolate, licorice and mineral, backed by firm tannins under a dense, plush texture. WS(93)</i>	
Luis Cañas, Selección de la Familia, 2005	<b>\$95</b>
<i>Medium-body palate with fine tannins. Silky smooth texture with a sensual finish of cranberry, wild strawberry, white pepper and a touch of dark chocolate. RJP(95)</i>	
Muga, Prado Enea, Gran Reserva, 2001	<b>\$125</b>
Muga, Prado Inea, 2006	<b>\$130</b>
<i>The dense texture carries harmonious flavours of plum, tobacco, licorice, and smoke in this polished red. Well-integrated tannins and orange peel acidity keep it balanced. WS(92)</i>	
Muga, Selección Especial, 2010	<b>\$120</b>
<i>A round and silky red with deep and rich fruit and floral aromas. Wet earth too. Full-bodied, racy and beautiful. WS(96)</i>	
Muga, Selección Especial, 2009	<b>\$100</b>
<i>Powerful yet harmonious, this rich red delivers black cherry, licorice, fresh herb, smoke and mineral flavours. Long spicy finish. WS(95)</i>	

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Ontañón, Gran Reserva, 2005	<b>\$100</b>
<i>Medium weight, but so silky and refined it feels light. Tannins have melted and the length is excellent. Great nose of leather, cigar box, caramel and forrest floor. D.Lawrason (94)</i>	
Propriedad, Viñas Viejas, Palacios Remondo, 2011	<b>\$100</b>
<i>Ripe aromas of red and black fruit, fine-grained tannins and good acidity. RPJ(92)</i>	
Sierra Cantabria, Colección Privada, San Vivente de la Sonsierra, 2007	<b>\$125</b>
<i>Outstanding aromatic array of toasty new oak, pencil lead, truffle, blackberry, and plum. Dense, packed and promising. RPJ(94)</i>	
Tobia, Selección Crianza, 2010	<b>\$60</b>
<i>Crush of black forest fruit, dark chocolate, and blackcurrant liqueur with licorice root and smoked oak, yields a layered and intense red of considerable charm WA(94)</i>	
Viña Ardanza, Reserva, la Rioja Alta, S.A., 2007	<b>\$110</b>
<i>It is very fresh, with notes of beef blood, iron, cherries in liqueur, some subtle leather and spices plus notes of Autumn forest and truffles. RPJ(94)</i>	
Viña Ardanza, Reserva, la Rioja Alta, S.A., 2004	<b>\$100</b>
<i>Deep red, sexy, intensely perfumed bouquet. Shows power and darker fruits on the palate. Long, sweet finish hangs on with very good tenacity. IWC(92)</i>	
Viña Real, Gran Reserva, 2008	<b>\$95</b>
<i>It's medium-bodied, with good acidity, very balanced, with great weight of fruit and a mineral finish. It has great intensity and harmony. RPJ(94)</i>	
Vina Tondonia, Reserva, R. Lopez de Heredia, 2004	<b>\$125</b>
<i>Savory flavours of tea, leather frame dried cherry and orange peel notes. Features a polished texture, with light tannins and bright acidity. Harmonious and graceful. WS(91)</i>	

### Navarra

Bodegas Julian Chivite, Colección 125, Reserva, 2001	<b>\$110</b>
<i>Lush and sweet, with a velvety texture and deep, jammy dark fruit flavours framed by supple tannins. Takes a smoky turn on the impressively sweet and long finish. IWC(91)</i>	
Bodegas Julian Chivite, Colección 125, Reserva, 2000	<b>\$105</b>
Palacio de Sada, Crianza, 2011	<b>\$50</b>
<i>Discreet, restrained and elegant, with classic red berries and lovely floral hints. Well structured, finely grained, sensual, deep and complex. Top-quality Garnacha fruit. DM(95)</i>	

### Jumilla

Bodegas el Nido, Clio, 2006	<b>\$145</b>
<i>It offers up a super-sexy nose of incense, lavender, blueberry muffin, and black currant. Voluptuous and creamy on the palate, this well-balanced wine is a total turn-on. RPJ(95)</i>	

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### Penedes

Mas la Plana, Cabernet Sauvignon, Miguel Torres, 2001 **Magnum Bin End** **\$200**  
 was \$220

*A plush texture, an elegant structure, aromas of berry and tobacco. WS(90)*

### Priorat

Clos Dominic, Vinyes Altes, 2007 **\$130**

*Liquid mineral, exotic spices, lavender, tapenade, licorice, and black cherry aromas compose the bouquet of this weighty voluptuous wine. RPJ(95)*

Clos Figueres, 2005 **\$250**

*It delivers a complex perfume of smoky oak, spice box, black cherry, and blueberry. This leads to a dense, opulent wine that still manages to retain some elegance. RPJ(96)*

Clos Mogador, 2005 **\$275**

*Super-concentrated, sweetly-fruited, and complex. RPJ(98)*

Costers des Siurana, Miserere, 2004 **\$170**

*Surprising elegance, ripeness, and depth. Nearly seamless. RPJ(94)*

Finca Dofi, Alvaro Palacios, 2004 **\$215** 

*Coaxing scents of toast and smoke, violets, blueberries, and chocolate. Full-bodied and harmonious, there is an opulence to the fruit which is breathtaking. RPJ(95)*

les Terrasses, Alvaro Palacios, 2011 **\$115** 

*Bright cherry, licorice, mineral, garrigue and spice notes mingling over light tannins and buoyed by lively acidity. Balanced, focused and elegant, with a lingering finish. WS(93)*

Marge, Celler de l'Encastell, 2013 **\$80**


Martinet Bru, Mas Martinet, 2014 **\$110** 

*Intense ripe black fruit with notes of liquorice and minerals. Spicy background and floral notes. Good. LVC*

Mas Doix, Salanques, 2004 **\$155**

*Lovely perfume of mineral, truffle, pencil lead, kirsch, black currant, and blueberry. Ripe and full-bodied, the wine has a velvety texture, superb depth, and gobs of flavour. RPJ(94)*

Nita, Cabernet Sauvignon, Grenache, Carignan, 2012 **\$70**


Nita, Cabernet Sauvignon, Grenache, Carignan, 2010 **\$75** 

### Castilla

Pegaso, Barrancos de Pizarra, 2007 **\$90** 

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**Toro**

- Bodegas Pintia, Vega Sicilia, Pintia, 2008 **\$165** ✓  
*Medium-body with a fleshy, silky smooth entry. Fine tannins with dark cherries, a touch of spices and a focused finish. RPJ(95)*
- Yaso, 2012 **\$60**  
*100% Tinta de Toro. Full-bodied and opulent, it offers a fresh, full, exuberant mouthful of red wine. RPJ(93)*

**Alicante**

- Tarima Hill, Old Vines, 100% Monastrell, 2009 **\$55**  
*Sweet, sappy and expansive, offering lively dark berry flavours and a velour-like texture. Graceful and balanced but also packs a punch. Finishes smooth, spicy and long. IWC(91)*

**Bierzo**

- Descendientes de J. Palacios, Villa de Corullon, 2012 **\$145**
- Dominio de Tares, Cepas Vieja, Mencia, 2009 **\$80**  
*Meaty, earthy, sensual, unique. Intense fruit palate, with fine-grained tannins and a complex, original fruit expression. Long finish. DM(95)*
- Pétalos, Descendientes de J. Palacios, 2013 **\$65**  
*Expressive black cherry, currant, licorice, mineral and smoke flavours mingle in this focused red. Well-integrated tannins and racy acidity provide structure. WS(91)*

**Mentrida**

- Cantos del Diablo, Jimenez-Landi, 2008 **\$140**  
*Enthralling, high-toned nose of cherry and floral aromas, Asian spices and incense. Sweet, rich, and amazingly concentrated. RPJ(96)*

**Chile**

- Clos de Lolol, Hacienda Araucano, François Lurton, 2012 **\$70** 🌱**ORG**  
*Aromas of blueberries, black pepper and spices follow through to a full body, round tannins and a savory and delicious finish. WS(92)*

**Valle de Colchagua**

- Casa Lapostolle, Cuvée Alexandre, Carménère, 2013 **\$65**
- Purple Angel by Montés, 2013 **\$145**  
*Beautiful long and silky red with blackberry and blueberry character plus hints of spices and black pepper. Rose petal too. Full-body, yet so fine and gorgeous. WS(95)*


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	Viña Montgras, Ninquén, Cabernet Sauvignon/Syrah, 2012	\$75
	<i>Raspberry, blackberry and ripe cherry notes with complex mixed spices on the nose. Mouth-coating, juicy and ripe, with great replays. Very nice, big and tasty. LVC</i>	
<b>Valle de Maipo</b>		
	Bodega Volcanes de Chile, Tectonia, Cabernet Sauvignon, 2013	\$55
	<i>A silky red with chocolate, berry and fresh tobacco character. Medium to full body, fine tannins and a fresh finish. WS(91)</i>	
	Terrunyo, Block Las Terrazas, Cabernet Sauvignon, 2013	\$75
	<i>Shows balanced and layered aromas of black raspberries, tobacco leaf, cracked pepper, hints of spices, smoke, and aromatic herbs. Very good acidity and freshness. RPJ(92)</i>	
	Viña Errazuriz, Vinedo Chadwick, Cabernet Sauvignon/Carménère, 2003	\$190
	<i>Concentrated with currant, fig paste, coffee, sage, bittersweet cocoa and tobacco notes that glide on the palate. WS(92)</i>	
	Viña Tarapacá, Gran Reserva, Cabernet Sauvignon, 2012	\$50
	Viña Tarapacá, Gran Reserva, Carmenère, 2013	\$50
	<i>Very floral and delicately fruity. Full body, very fine tannins and a fresh and clean finish.. A carmenere that shows balance and freshness. WS(91)</i>	
<b>Valle del Maule</b>		
	Viña Maipo, Gran Devocion, Carménère/Syrah, 2012	\$50
<b>Valle de Aconcagua</b>		
	Viña Errazuriz, Seña, Vinedo Chadwick, 2006	\$175 
<b>Argentina</b>		
<b>Mendoza</b>		
	Altamira de los Andes, Navigato, Gran Reserva, Navigato Family Selection, 2010	\$145
	<i>Bright, complex aromas of melted chocolate, olive tapenade, fruit pastry, and toasted herbs with a satiny, crisp, dry-yet-fruity medium body. Pepper finish. Tasting.com(96)</i>	
	BenMarco, Malbec, Valle de Uco, 2013	\$50
	<i>The palate is vibrant and focused with pure fruit and silky, fine tannins to make it really drinkable. RPJ(92)</i>	
	Bodega Catena Alta, Bodegas Esmerald, Cabernet Sauvignon, 2005	\$140
	Bodega Catena Alta, Bodegas Esmerald, Malbec, 2005	\$150
	<i>... Gorgeous for its density and mouthfeel. WS(93)</i>	

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Bodega Piedra Negra, Gran Lurton, Cabernet Sauvignon, Uco Vlley, 2011	<b>\$65</b>
<i>A very solid wine with walnut, spice and berry character. Full body, round tannins. Juicy finish. Single vineyard. WS(93)</i>	
Bodegas Norton, Perdriel, Single Vineyard, 2007	<b>\$140</b>
<i>Aromas of wild berry and vanilla are elegant and exciting. This is silky smooth, with creamy oak and ripe black-fruit flavours playing together through a plush finish. WE(95)</i>	
Catena, Paraje Altamira, Malbec, 2014	<b>\$60</b>
<i>Vibrant blueberries enhanced by a delicate spicy note. Smooth palate, juicy, with fine grained tannins, bursting with bright red and dark fruits lingering nicely. DM (94)</i>	
Clos de la Siete by Michel Rolland, 2012	<b>\$65</b>
<i>Aromas and flavours of blackberry, cassis, blackcherry and dark chocolate. Dense, creamy and sweet, conveying an impression of elegance for all its volume. Vinous.com(91)</i>	
Clos de la Siete by Michel Rolland, 2011	<b>\$60</b>
Domaine Bousquet Reserve, Tupungato Valley, 2012	<b>\$50</b>
<i>Fragrant young dark fruit. Beautiful bright and fresh with elegantly extracted fruit, cassis and cherry undertones and fine lengthy finale. Score - 5 /5 stars(DM)</i>	
Finca el Origen, Réserve Estate, Malbec, 2015	<b>\$45</b>
Kaiken, Ultra, Cabernet Sauvignon, 2013	<b>\$55</b>
Kaiken, Ultra, Malbec, 2013	<b>\$55</b>
Susana Balbo, Signature, Cabernet Sauvignon, 2013	<b>\$55</b>
<i>The layered complexity is impressive, the acidity pitches to make a juicy tanginess, and the tannins are forward and ripe. LVC</i>	


## Canada

### Niagara Peninsula

Creekside Estate Winery, Broken Press Syrah, Reserve, 2012	<b>\$90</b>
Creekside Estate Winery, Cabernet Franc, Serluca Family Vineyard, 2013	<b>\$60</b>
Creekside Estate Winery, Laura's Red, 2012	<b>\$50</b>
Creekside Estate Winery, Laura's Red, 2011	<b>\$50</b>
Creekside Estate Winery, Laura's Red, 2010	<b>\$50</b>
Domaine Queylus, Signature, Pinot Noir, 2013	<b>\$65</b>
<i>Light, elegant and tasty overall. John Szabo</i>	
Hidden Bench, Terroir Caché, Meritage, 2012	<b>\$95</b>
<i>Rich and complex wine with impressive depth and breadth in its flavour profile. The acidity is spot-on, adding freshness verging on juiciness to the texture. 5/5 Rod Philipps.</i>	

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Le Clos Jordanne, Claystone Terrace, Pinot Noir, 2010		<b>\$105</b>
Le Clos Jordanne, Village-Reserve, Pinot Noir, 2012		<b>\$75</b>
<i>The result is a complex yet approachable Pinot with impressive mineral and red fruit tones in a balanced, structured frame. LVC</i>		
Le Clos Jordanne, Village-Reserve, Pinot Noir, 2010		<b>\$75</b>
<i>The attractive ripe fruit flavours offer immediate appeal and are balanced by lively acid and medium grainy textured tannins. Balanced and structured. LVC</i>		
Le Clos Jordanne, Village-Reserve, Pinot Noir, 2009		<b>\$75</b>
Pearl Morissette, Cuvée Madeline, Cabernet Franc, 2012		<b>\$100</b>
Red Stone, Cabernet Sauvignon, 2012		<b>\$75</b>
<i>This expressive Cabernet shows great structure and notes of raspberry, red currant and a hint of violet and spice. LVC</i>		
Rosewood, Select Series, Pinot Noir, 2013	<b>Bin End</b>	<b>\$45</b>
	was	\$55
<i>This wine is 100% vegan.</i>		
Stratus Vineyard, Cabernet Sauvignon, 2012		<b>\$100</b>
Stratus Vineyard, Tollgate, Red, 2014		<b>\$55</b>
Stratus, Red, 2012		<b>\$100</b>
<i>It is so lush, so persistent on the palate, yet it is defined by the richness and purity of the dark layered fruit. Long, velvety finish. Wineinnigara.com(94)</i>		
Stratus, Syrah, 2010	<b>Bin End</b>	<b>\$95</b>
	was	\$110
Tawse, Meritage, Growers Blend, 2011	<b>Bin End</b>	<b>\$70</b>
	was	\$75
Tawse, Pinot Noir, Cherry Ave Vineyard, 2013		<b>\$125</b>
<i>Gold medal at the National Wine Awards of Canada.</i>		
Tawse, Pinot Noir, Tintern Road Vineyard, 2013		<b>\$100</b>
<i>Gold medal at the National Wine Awards of Canada.</i>		
Vignoble Rancourt Winery, Cabernet Franc, 2010	<b>Bin End</b>	<b>\$45</b>
	was	\$60
<b>Prince Edward County</b>		
Clossom Chase, Pinot Noir Vineyard, 2014		<b>\$70</b>
<i>Volnay style with a lovely mouth-feel; raspberry flavour with the fragrance of violets. Judicious use of oak. The best Pinot I've tasted from this winery. Tony Aspler(92)</i>		

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Okanagan Valley

Osoyoos Larose, le Grand Vin, 2012 **\$110**  
*Youthful with more raspberry and plum hitting your palate first before it makes way for cassis, and blueberry. Beautiful notes of cedar, leather and woodsmoke all in the mix. LVC*

Australia

South Australia

Penfold, Bin 389, Cabernet Sauvignon/Shiraz, 2013 **\$160**  
*Bin 389 is often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. WS(92)*

Penfolds, Bin 389, Cabernet/Shiraz, 2008 **\$100**  
*Medium to full body. Dense and taut in the mouth with a firm structure of chewy tannins and lively acidity, finishing long and purely fruited. RPJ(91)*

Penfolds, RWT, Shiraz, 2003 **Bin End \$225**  
 was **\$265**  
*A spectacular mouthful of cherry, currant and spices, finishing with refined tannins and a silky texture that lets the fruit and spice sail on and on. WS(94)*

**Clare Valley** Jim Barry, The Lodge Hill, Shiraz **\$65**  
*It is redolent of eucalyptus, Chinese five spice, blackberries, black cherries and pepper hints. Medium to full-bodied with chewy tannins and plenty of spicy black fruit . RPJ(90)*

Killikanoon, Testament, Shiraz, 2007 **\$110**  
*Smooth in texture, dripping with ripe, tarry, licorice-accented blackberry and plum flavours. Finishes on a meaty note. WS(91)*

Leasingham Wines, Classic Clare, Shiraz, 1998 **Bin End \$125**  
 was **\$150**  
*Bright and flavourful, supple and silky, with generous black cherry, anise and sweet leather flavours that last and last. WS(92)*

Two hands, Field of Joy, Shiraz, 2013 **\$75**  
*Rich and expressive, with cherry and plum, hints of coffee and bittersweet chocolate as the finish persists. Relentless and truly opulent. WS(94)*


**Barossa Valley** Charles Cimicky, Reserve Shiraz, 2004 **\$125**  
*Aromas of roasted meats, smoked herbs, black cherries, and blackberries. This wine boasts layers of fruit and glycerin as well as remarkable structure and equilibrium. RPJ(95)*

Charles Cimicky, The Autograph, Shiraz, 2004 **\$105**

Corryton Park, Grant Burge, Cabernet Sauvignon, 2009 **\$85**  
*One of those wines combining power and finesse, intense blackcurrant fruit with silky tannins and a long finish. JH(96)*

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<b>Barossa Valley</b>	d'Arenberg, The Dead Arm, Shiraz, 2008	<b>\$135</b>
	<i>Aromas of warm blackberries, licorice, earth, and thyme. Full and very concentrated in the mouth, it has fine tannins and a long earthy finish. RPJ(91)</i>	
	E&E, Black Pepper Shiraz, 2002	<b>Bin End \$190</b> was \$240
	<i>Dark, with layer upon layer of flavour, offering dark berry, black cherry, black pepper and licorice that sail through the long, vivid finish. WS(97)</i>	
	Ebenezer, Shiraz, 2007	<b>\$100</b>
	<i>Body, dense, sweetish and thick, with loads of acidity and warmth. As terrific, excellent to outstanding length. David Lawrason(93)</i>	
	Elderton Wines, Ode to Lorraine, 2008	<b>\$100</b>
	<i>Cabernet Sauvignon/Shiraz/Merlot. JH(95)</i>	
	Elderton, Ashmead, Cabernet Sauvignon, 2002	<b>\$170</b>
	<i>Sensational. Its inky, purple colour is followed by a big, sweet nose of vanillin, spice box, cedar, black currants, and flowers. RPJ(95)</i>	
	Elderton, Command, Shiraz, 2005	<b>\$225</b>
	<i>Sexy/kinky bouquet of wood smoke, lavender, leather, game, mineral, black raspberry, and blueberry pie. Voluptuous on the palate, complex, and dense. RPJ(97)</i>	
	Elderton, Command, Shiraz, 2002	<b>\$185</b>
	Elderton, Shiraz, 2012	<b>\$80</b>
	<i>Gorgeous on the nose, with intense floral and black fruit notes plus some menthol and dusty earth nuances. Rounded tannins and refreshing acid. Finishes long. RPJ(92)</i>	
	Grant Burge, Meshach, Shiraz, 2001	<b>\$200</b>
	<i>Ripe and gooey, dense with delicious cherry pie, blackberry and licorice flavours that persist through a long, glorious finish. WS(94)</i>	
	Grant Burge, The Holy Trinity, 2010	<b>\$78</b>
	Hare's Chase, Shiraz, 2001	<b>\$165</b>
	Kalleske, Greenock, Shiraz, 2005	<b>\$140</b>
	<i>It exhibits an inky, purple colour, greater intensity, and additional roasted meat and gamey characteristics interwoven with pepper, Crème de Cassis, and blackberry liqueur. RPJ(96)</i>	
	Mountadam Vineyards, Patriarch, High Eden Valley, Shiraz, 2010	<b>\$100</b>
	<i>Dark fruits, cedar, plum cake, ripe tannins, oak and fruit course in an unbroken stream across a long palate. JH(95)</i>	
	Penfold, Bin 28, Kalimna Shiraz, 2013	<b>\$90</b>
	<i>It has a rich bouquet with licorice, spice, dark chocolate and blackberry all in unison. Savoury graphite impact the very long, balanced medium to a full-body palate. JH(94)</i>	

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<b>Barossa Valley</b>	St. Hallett, Blackwell, Shiraz, 2010 <i>Medium to full body. Tannins are silky enough to make it approachable now, imparting a softly dusty touch to the warm, spicy finish. WE(92)</i>	<b>\$100</b>
	Thorn-Clarke Wines, Shotfire, Cabernet Sauvignon/Shiraz, 2013	<b>\$60</b>
	Thorn-Clarke, Shotfire, Shiraz, 2013 <i>Deliciously jammy with raspberry, blackberry and a touch of mint. Winecompanion.com(95)</i>	<b>\$60</b>
	Torbreck, Cuvée Juveniles, 2009	<b>\$80</b>
	Torbreck, Cuvée Juvéniles, 2014	<b>\$70</b>
	Torbreck, The Struie, Shiraz, 2005 <i>Smooth and round, with a distinct floral cast to the blueberry and plum flavours, finishing with a red pepper note and deft balance. The flavours are focused and juicy. WS(90)</i>	<b>\$135</b>
	Torbreck, Woodcutter's Shiraz, 2014	<b>\$75</b>
	Yalumba, Bush Vine Grenache, 2008	<b>\$55</b>
	Yalumba, The Scribbler, Cabernet Sauvignon/Shiraz, 2012 <i>Robust blackcurrant, redcurrant and eucalyptus flavours with blackberry and clove notes in support. Assured length. There is nothing here not to like. Winecompanion.com(95)</i>	<b>\$58</b>
	Yalumba, The Strapper, GSM, 2013 <i>A strapping wine indeed, providing a kaleidoscope of red and black fruits with an earthy crown and tannic backbone. JH(90)</i>	<b>\$55</b>
<b>McLaren Vale</b>	Chapel Hill, Shiraz, 2013 <i>Good balance and texture. Luxuriant black fruits trimmed by bitter chocolate and ripe tannin. Impeccable length. JH(95)</i>	<b>\$70</b>
	Coriole, Shiraz, 2009	<b>\$70</b>
	d'Arenberg, the Custodian, 2012 <i>...a drop-dead bargain! Fruit flavours are given shape and persistence by fine-grained, savoury/earthy tannins. JH(94)</i>	<b>\$55</b>
	d'Arenberg, The Dead Arm, Shiraz, 2004	<b>Magnum Bin End</b> was \$260 <b>\$230</b>
	<i>Rich and complex. Pungent tobacco, espresso, cherry, cassis &amp; blackberry aromas. WC(94)</i>	
	d'Arenberg, The Dead Arm, Shiraz, 2004 <i>Rich and complex. Pungent tobacco, espresso, cherry, cassis &amp; blackberry aromas. WC(94)</i>	<b>\$145</b>
	Dog Ridge, Cadenzia Grenache, 2005	<b>\$85</b>
	Hardys, Eileen Hardy, Shiraz, 1999	<b>Bin End</b> was \$245 <b>\$215</b>

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	<b>McLaren Vale</b>	Mollydooker, The Boxer, Shiraz, 2013	<b>\$75</b>
		<i>Spicy and dense at the core, with plum and blackberry fruit playing against toasty, spicy overtones and polished tannins as the finish persists. WS(91)</i>	
		Shingleback D Block Reserve, Cabernet Sauvignon, 2012	<b>\$125</b>
		<i>There is an elegance, a lightness of touch, an effortless purity to the wine, and a seemingly endless length to the finish on the palate. JH(97)</i>	
	<b>Coonawarra Valley</b>	Jim Barry, The Cover Drive, Cabernet Sauvignon, 2013	<b>\$65</b>
		<i>Opens to a very minty black and red currant nose with tons of cloves, cedar and exotic spices. Full-body with plenty of menthol and cassis flavours. RPJ(91)</i>	
		Katnook Estate, Cabernet Sauvignon, 2012	<b>\$75</b>
		<i>Tastes of blackcurrant, boysenberry, spearmint and an assortment of red berries and dry, leafy herbs. Tannin flicks firmly through the finish. Winecompanion.com(95).</i>	
		Penfolds, Bin 128, Coonawarra Shiraz, 2014	<b>\$90</b>
		Penfolds, Bin 128, Shiraz, 2012	<b>\$90</b>
		Penley Estate, Shiraz Special Select, 2002	<b>\$150</b>
		<i>Its dense ruby colour is accompanied by sweet aromas of blackberries, and cassis. Rich and dense, with tremendous purity, wonderful definition, full-bodied power. RPJ(95)</i>	
		Wynn's Connawarra Estate, Shiraz, 2012	<b>\$60</b>
		<i>Fruit-driven bouquet with black cherry, spice. The medium-body palate has layers of blackberry, black cherry and integrated oak. High quality tannins. JH(94)</i>	
		Wynns, The Gabbles, Cabernet/Shiraz, 2011	<b>\$55</b>
 <b>Victoria</b>			
	<b>Nagambie</b>	Tahbilk Estate, Shiraz, 2009	<b>\$60</b>
		<i>Ripe and fruit-driven with trademark savoury/leathery edges. Gum leaf and sandalwood, gummy tannin and a satisfyingly chewy finish. Winefront.com(91)</i>	
 <b>West Australia</b>			
	<b>Margaret River</b>	Stella Bella, Cabernet Sauvignon/Merlot, 2009	<b>\$75</b>
 <b>United States</b>			
<b>California</b>			
		Cannonball, Cabernet Sauvignon, 2013	<b>\$60</b>
		<i>Cedar, lilac, mocha and vanilla aromas abound. Concentrated flow of red and black cherry entwined with milk chocolate persisting through the finish. Wine Current(4/5 stars)</i>	
		Cannonball, Cabernet Sauvignon, 2012	<b>½ bottle \$40</b>
		<i>Full-body and loaded with fleshy black fruit aromas plus some herbal notes. Finishes pleasantly with mocha and oak spice. Good tannin structure. LVC</i>	

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Napa Valley		<b>Bin End</b>	<b>\$220</b>
	Beaulieu Vineyards, Private Reserve, Cabernet Sauvignon, 1992	was	\$250
	Beringer, Bancroft Ranch Vineyard, Howell Mountain, 2007		<b>\$195</b>
	<i>Offers stunning aromas of Cassis, Kirsch, licorice and white chocolate. RPJ(94)</i>		
	Beringer, Quantum, 2012		<b>\$165</b>
	<i>Silky, nuanced and expressive. Red plum, cherry, spice, leather and mint are all laced together in a supple, generous wine full of near term appeal. Vinousmedia.com(93)</i>		
	Caymus Vineyard, Cabernet Sauvignon, 2013		<b>\$235</b>
	<i>Rich, smooth and creamy, with vanilla, mocha, dark berry and licorice notes, offering a compelling mix of sweetish flavours set in a graceful, supple texture. WS(93)</i>		
	Clos du Val, Cabernet Sauvignon, 2013		<b>\$145</b>
	<i>Powerful and dense in the glass. Graphite, smoke, grilled herbs, black cherries and incense form a tapestry of aromas and flavours that simply dazzles. Vinous.com(95)</i>		
	Conundrum, 25th Anniversary, Charles Wagner, 2013		<b>\$65</b>
	<i>A luscious full-body blend of predominantly Zinfandel and Petite Sirah. Offers ripe dark fruit, dark chocolate and sweet spice notes. LVC</i>		
	Dominus Estate, Dominus, Christian Moueix, 2005		<b>\$350</b>
	<i>Full-body with excellent fruit intensity, complex aromatics, supple tannins. RPJ(95)</i>		
	Dominus Estate, Dominus, Christian Moueix, 1996		<b>\$345</b>
	Dominus Estate, Napanook, 2012		<b>\$200</b>
	<i>Shows wonderful aromas of tar, asphalt, wet earth and pure cherries. Full-body yet soft and velvety with a fine, dusty texture to the finish. Fresh and dignified. WS(95)</i>		
	Duckhorn Vineyard, Cabernet Sauvignon, 2012		<b>\$195</b>
	Duckhorn Vineyard, Merlot, 2013		<b>\$150</b>
	<i>Has correct varietal character, soft tannins and a long finish that shows all the elements, which include blackberry, black cherry, leaf and a touch of meatiness. WA(91)</i>		
	Duckhorn Vineyards, Cabernet Sauvignon, 2013		<b>\$200</b>
	<i>Ripe and smooth with dense fruit and spice; dark, lush and long with lovely depth and style; balanced and deep. RPJ(92)</i>		
	Dunn Vineyard, Cabernet Sauvignon, 2010		<b>\$245</b>
	<i>Classic notes of Crème de Cassis and chocolate. Well made, beautifully balanced with sweet tannin and lots of blue and black fruits. RPJ(93)</i>		
	Edge Wines, Cabernet Sauvignon, 2013		<b>\$95</b>
	<i>Offers impressive notes of cassis, plum, smoke and tobacco on the nose, but on the palate is where it really shines. Juicy and complex with big bold fruit. Spicy long finish. LVC</i>		

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<b>Napa Valley</b>	Freemark Abbey, Cabernet Sauvignon, 2012 <i>Blackcurrant fruit, cocoa, a touch of toast, and baking spice are all present. Has terrific fruit on the attack, a full-bodied mouthfeel, and a luscious, opulent style. RPJ(93)</i>	<b>\$135</b>
	Freemark Abbey, Merlot, 2012 <i>A dense plum/purple colour is followed by notes of chocolate, berries, tobacco leaf, forest floor and mocha. This lush, fruit driven, and hedonistic wine is ready to drink. RPJ(92)</i>	<b>\$100</b>
	Joseph Phelps, Cabernet Sauvignon, 2012 <i>A solid red with currants, berries and hints of licorice and spice. Full body, firm tannins and a long, long finish. Shows length and beauty. WS(92)</i>	<b>\$230</b>
	Napa Cellars, Cabernet Sauvignon, 2011 <i>Great depth on the nose, offering up currants, black olive, and dark cherry tones. The palate is awash in sunny fruit accented by touches of smoke and meat. LVC</i>	<b>\$68</b>
	Sequoia Grove, Rutherford, Cabernet Sauvignon, 2012 <i>Smooth tannins and dramatically ripe black currant, anise and dark chocolate flavours. The vineyards that contributed to the blend are some of the valley's best. Wen(90)</i>	<b>\$140</b>
	Stag's Leap, Merlot, 2013 <i>Love this juicy and ultra-smooth Californian Merlot: it's liquid velvet. Aromas of luscious black plums and dark berries. Long finish. LVC</i>	<b>\$100</b>
	Stags Leap, The Leap, Cabernet Sauvignon, 2012 <i>Offering up an opaque purple colour and a beautiful nose of floral-infused blackberries and blueberries, as well as cassis. Great intensity. Pure richness. RPJ(94)</i>	<b>\$210</b>
	The Hess Collection, Allomi, Cabernet Sauvignon, 2014 <i>Offers lovely intense flavours of mocha, plush plums and berries. So very tasty and happy! Terrific concentration, depth and richness with a satisfyingly long finish. LVC</i>	<b>\$100</b>
<b>Carneros</b>	Artesa, Pinot Noir, 2012	<b>\$100</b>
<b>Lodi</b>	Ironstone Vineyard, Cabernet Sauvignon, 2014	<b>\$50</b>
	Ravenswood, Old Vine, Zinfandel, 2014	<b>\$60</b>
<b>Sonoma Valley</b>	Artesa, Elements, Cabernet Sauvignon, 2012	<b>\$80</b>
	Beringer, Knight Valley Reserve, Cabernet Sauvignon, 2012 <i>It reveals more fudge, toast, licorice, blackberry and blackcurrant fruit, a medium to full-bodied mouthfeel, impressive purity as well as a long finish. RPJ(90)</i>	<b>\$165</b>
	Château St-Jean, Cinq Cépages, 2009	<b>\$180</b>
	Decoy, Merlot, 2013 <i>Has correct varietal character, soft tannins and a long finish that shows all the elements, which include blackberry, black cherry, leaf and a touch of meatiness. WS(91)</i>	<b>\$90</b>

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<b>Sonoma Valley</b>	Decoy, Zinfandel, 2014 <i>Floral aromas open to well-balanced and elegantly complex flavours of raspberry, black cherry, fresh anise and smoky pepper. WS(90)</i>	<b>\$80</b>
	Francis Ford Coppola, Director's cut, Cabernet Sauvignon, 2014 <i>A well-made robust red with black fruit and mocha notes. LVC</i>	<b>\$110</b>
	Kenwood, Jack London Vineyard, Cabernet Sauvignon, 2012 <i>Intense aromas of black cherry and currant combine with notes of vanilla, coco nibs and a touch of mint. Rich, full-body mouthfeel with chewy tannins and an excellent finish. LVC</i>	<b>\$100</b>
	Ravenswood, Vintners Blend, Zinfandel, 2013	<b>\$48</b>
	Ridge Vineyard, Lytton Spring, 2013 <i>Powerful and explosive in the glass. It boasts tons of inky blue/purplish fruit, mocha, spices, new leather, lavender and licorice. Vinous.com(95)</i>	<b>\$140</b>
	Ridge Vineyards, Lytton Spring, 2013	<b>½ bottle \$85</b>
	Rodney Strong, Cabernet Sauvignon, 2014	<b>\$65</b>
	Seghesio, Zinfandel, 2014	<b>\$75</b>
	St-Francis, Cabernet Sauvignon, 2011	<b>Bin End \$70</b> was \$80
<b>Sonoma Coast</b>	la Crema, Pinot Noir, 2014 <i>Deliciously fruited core of cherry, strawberry and cranberry flavours enhanced by a touch of oak spice and nutmeg. Crisp and juicy, with milky tannins and a silky mouthfeel. LVC</i>	<b>\$75</b>
	La Crema, Pinot Noir, 2013	<b>½ bottle \$48</b>
	Peay Vineyards, Pomarium, Pinot Noir, 2011 <i>Offers vibrant red fruit compote, supple texture and bright tangy lift. Strong impression of spicy red fruits left behind, along with notes of candied rose and lavender. IWC(93)</i>	<b>\$175</b>
<b>Alexander Valley</b>	Chateau St-Jean, Cabernet Sauvignon, 2012	<b>\$100</b>
<b>Mendocino and Lake County</b>	Duckhorn Vineyard, Goldeneye, Pinot Noir, Anderson Valley, 2010 <i>Rich, smooth, deep and complex, with layers of zesty plum, cherry and wild berry, touches of anise, and fine-grained tannins that give the flavours traction on the finish. WS(93)</i>	<b>\$150</b>
	Elizabeth Spencer, Grenache, 2013	<b>\$90</b>
<b>Santa Barbara County</b>	Belle Glos, Clark & Téléphone, Pinot Noir, 2014 <i>The Clark &amp; Telephone is a rich, dense and complex wine that will offer impressive ripe fruit, spice and smoke notes. LVC</i>	<b>\$165</b>
	Kendall-Jackson, Jackson Hills, Knights Valley, Cabernet, 2007 <i>Dramatic in structure and flavour, with packed blackberries, dark chocolate and pain grillé. The wine was aged in 49% new oak, which adds smoky, spice overtones. Wen(93)</i>	<b>\$110</b>

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<b>Central Coast</b>	Calera, Ryan Vineyard, Pinot Noir, 2009	<b>\$125</b> 
<b>Monterey</b>	Morgan, Twelve Clones, Santa Lucia Highlands, Pinot Noir, 2014 <i>Zesty, spice-accented red berries and fresh flowers on the fragrant nose and in the mouth. Juicy and tightly focused; a hint of allspice appears as the wine opens up. Wen(91)</i>	<b>\$125</b>
<b>Santa Cruz Mountains</b>	Ridge Estate, Cabernet Sauvignon, 2010 <i>Aromas of blackberries, violets, and licorice. Dark berry flavours together with crushed rock minerals, cocoa, and exotic oak spice. Full body with lively acidity. DM(95)</i>	<b>\$145</b>
	Ridge Estate, Cabernet Sauvignon, 2009	<b>\$130</b>
<b>Washington State</b>		
	Cadence, Bel Canto, Cara Mia Vineyard, Red Mountain, 2010 <i>Stylish and compact, this seems sculpted with pure, vivid purple fruits, balanced against crisp, fine-grained tannins. The depth and concentration are noteworthy. Wen(95)</i>	<b>\$225</b>
	Cadence, Tapteil Vineyard, Red Mountain, 2012 <i>Focused and taut, this is brimming with black currant, blackberry and plum character on a crisp frame. Tingly tannins lift the finish, letting the flavours sail on effortlessly. WS(93)</i>	<b>\$185</b>
	Canvasback, Red Mountain, Cabernet Sauvignon, 2013 <i>Focused and dense, with cherry, black currant and licorice flavours, hinting at black pepper as the finish persists against a thick layer of fine tannins. WS(90)</i>	<b>\$135</b>
	Columbia Crest, Grand Estates, Cabernet Sauvignon, 2012 <i>Polished, plush and vibrant, with a core of plum and black currant. The finish lingers beautifully. WS(90)</i>	<b>\$50</b>
	Hedges Family Estate, Red Mountain, 2011 <i>Intense. Beautifully extracted wine that's rich in ripe cassis and black fruit notes with oak undertones. Big and bold with well-integrated oak and ripe tannins. LVC</i>	<b>\$90</b>
	Mercer Canyons, Cabernet Sauvignon, Columbia Valley, 2012 <i>Opulent and expressive nose of black cherry, black plum and raspberry licorice, clove and coffee with accents of rose petal. Solid core of black fruit and chocolate. LVC</i>	<b>\$75</b>
<b>Oregon State</b>		
	Bethel Heights Estate, Pinot Noir, 2012 <i>Blackberry and black plum flavours riding easily over polished tannins and lingering on the expressive finish. The tannins are well-integrated, the flavours persistent. WS(92)</i>	<b>\$115</b>
	Domaine Drouhin, Pinot Noir, Dundee Hills, 2013 <i>Elegant, ripe dark fruits, cassis and violets with spicy and smoky notes. DM(94)</i>	<b>\$125</b>
	la Crema, Willamette Valley, Pinot Noir, 2014 <i>Their take on Willamette Valley. Look for lots of black cherry, rose petal, forest and spice notes with touches of mocha and savory dried herbs. LVC</i>	<b>\$100</b>

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	Le Cadeau Vineyard, Diversité, 2010	<b>\$145</b>
	<i>It shows excellent varietal character, with exceptional depth and detail. It beautifully melds the notes of mixed red fruit, light earth, and sensitively-applied barrel. Wen(94)</i>	
	St-Innocent, Pinot Noir, 2013	<b>\$110</b>
<b>South Africa</b>		
<b>Franschhoek</b>		
	Boekenhoutskloof, The Chocolate Block, 2010	<b>\$100</b>
	<i>Fresh and juicy on the palate, rich with a bit of warmth previewing a mix of smoky, meaty, black cherry, plum, and game flavours with chocolate on the finish. WA(90)</i>	
	The Chocolate Block, Boekenhoutskloop, 2013	<b>\$100</b>
	<i>Liqueur-like chocolatey grenache dominates the nose. A lovely, spicy wine with medium weight and nicely integrated acidity. Juicy finish. Vinous.com(90)</i>	
<b>New Zealand</b>		
<b>Marlborough</b>		
	Cloudy Bay, Pinot Noir, 2014	<b>\$115</b>
	<i>This wine takes flight. It races and rolls, slips and satisfies. Dark cherries, both sweet and sour. A lick of spicy oak and a sense of seduction. Winefront.com(95)</i>	
	Dog Point Vineyard, Pinot Noir, 2011	<b>\$125</b>
	<i>Medium to full-body with a good amount of fruit supported by a low to medium level of grainy tannins and lively acid. Finishes long with some earthiness. RPJ(91)</i>	
<b>Otago</b>		
	Akarua, Rua, Pinot Noir, Central Otago, 2015	<b>\$75</b>
	<i>Delicately scented with dark red raspberry, violet, toasty oak and wild thyme characters. A silken thread of oak and fine tannins provides complexity and stucture. DM(95)</i>	
<b>Italia</b>		
<b>Piedmonte</b>		
	<b>Barbaresco</b> Pasquale Pelissero, Bricco San Giuliano, 2011	<b>\$100</b>
	<i>The juicy palate features ripe black cherry, crushed raspberry, white pepper and a hint of moccha alongside fresh acidity and polished tannins. Wen(94)</i>	
	<b>Barolo</b> Albe, G.D. Vajra, 2008	<b>\$110</b>
	<i>The rose, strawberry and cherry aromas and flavours are beautifully displayed on a elegant frame in this pure and delicately wrought red, which shows harmony. WS(94)</i>	

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<b>Barolo</b>	Bricco delle Viole, G.D. Vajra, 2010 <i>Offers aromas of mint, cherry and spice. On the palate, this is sweet, intense and persistent, accented by licorice and tobacco details. Appealing harmony and length. WS(93)</i>	<b>\$200</b>
	Cascina Dardi, Bussia, Alessandro Gian Natale Fantino, 2010 <i>Beautiful sense of elegance and grace that is immediately apparent. Ethereal layers of spice, blue flower, almond paste, anisette and dried wild berry. RPJ(94)</i>	<b>\$125</b>
	Giacomo Borgogno, Riserva, 2006 <i>Aromas of sausages, ripe fruit and flowers turn to mushrooms and truffles. Full body, with velvety tannins and a decadent finish. WS(95)</i>	<b>Bin End</b> was <b>\$200</b> \$250
	Gigi Rosso, Arione, 2010 <i>The main theme of black currant gets support from tar, leather, tobacco, menthol, eucalyptus and spice flavours. The rich texture is matched by formidable tannins. WS(93)</i>	<b>\$135</b>
	Gigi Rosso, Arione, 2009 <i>Delivers lush wild-cherry flavours and hints of truffle, mint and licorice. Beautifully balanced with firm but ripe tannins. Simply put: a gorgeous Barolo. Wen(95)</i>	<b>\$150</b>
	Massolino, Parafada, Serralunga d'Alba, 2001 <i>A wine with lots of berry, meat and earth character on the nose and palate. Full-body, with velvety tannins and a long, rich aftertaste. A velvety Barolo. WS(93)</i>	<b>\$195</b>
	Paolo Conterno, Riva del Bric, 2010 <i>High degree of floral intensity with pressed violets and rose followed by bright red fruit and distant spice. RPJ(93)</i>	<b>\$100</b>
	Paolo Conterno, Riva del Bric, 2009 <i>Dried mint, ginger, rose petal, underbrush and wild berries add to the overall elegance and complexity of this truly outstanding Barolo. RPJ(93)</i>	<b>\$110</b>
	Roche Dell'Annunziata, Roche Costamagna, 2010	<b>\$120</b>
	Vigna la Volta, Cabutto, 2000	<b>\$145</b>

### Veneto

<b>Amarone Della Valpolicella</b>	Cinque Stelle, Michelle Castellani, 2012 <i>Offers finely sculpted tannins and rich compote, forest floor, baking spice, date and orange peel flavours, set on a silky palate. Long and aromatic finish. WS(93)</i>	<b>\$135</b>
	Tommasi, 2012 <i>A red with dried fruit such as raisins and sultanas. Full-body, round, and silky. Soft, velvety tannins and a flavourful finish. WS(93)</i>	<b>\$120</b>

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<b>Amarone Della Valpolicella</b>	I Castei, Classico, 2012	<b>\$115</b>
	<i>Filled with sweet blackberry fruit and coffee aromas on the nose that carry forward on the decadently plush palate. A superlative value in Amarone. LVC</i>	
	Allegrini, 2010	<b>\$215</b>
	<i>An elegant red that seamlessly integrates supple tannins and mouthwatering acidity with a core of plump cherry, fig paste, dried thyme and melted licorice flavours. WS(93)</i>	
	Colle Cristi, Michelle Castellani, 2008	<b>\$115</b>
	<i>Showing flavours of juicy Kirsch, black raspberry ganache and date. Focused and well-structured, with polished tannins, this features hints of coffee liqueur on the finish. WS(92)</i>	
	I Castei, 2008	<b>\$100</b>
	<i>Rich and smoky, with flavours of macerated cherry and plum, black currant candy, coffee liqueur and iron, followed by a long, mouthwatering finish. WS(93)</i>	
	Masi, 2010	<b>\$95</b>
	Sergio Zenato, Riserva, 2004	<b>\$215</b>
	<i>Like Valpolicella, Amarone is 80% Corvina, 10% Sangiovese and 10% Rondinella. Simply put, this is a gem. RJP(93)</i>	
	Villa Annaberta, 2009	<b>\$90</b>
	<i>Hints of sour cherry, liqueur red fruit and dark tobacco touched with chocolate on a fruity, polished style with good freshness. DM(5/5 stars)</i>	

### Toscana

	Le Volte dell'Ornellaia, 2013	<b>\$75</b>
	<i>Balanced, palate-bathing flavours of mint-infused black currant and black plum mingle with tangy red currant and mocha persisting through the fruit-filled aftertaste. LVC</i>	
	Rosso di Montalcino, la Palazzetta, 2012	<b>\$65</b>
	Sondraia, Tenuta Pogio al Tesoro, Bolgheri, 2008	<b>\$115</b>
	<i>Offers raspberry and floral flavours, showing both intensity and finesse. Bright and focused, with refined tannins and a aftertaste that echoes berry and spice. WS(93)</i>	
<b>Brunello di Montalcino</b>	Brunello di Montalcino, Col d'Orcia, 2010	<b>\$125</b>
	<i>This smells like beef bouillon, cherry and plum fruit on the palate. Lean, with well-integrated tannins and a long, meaty finish of tobacco and earth. WS(93)</i>	
	Castello Banfi, 2010	<b>½ bottle \$75</b>
	<i>Fabulous aromas of dried rose petal, orange peel, and hints of dark fruits. Full body, very fine tannins with a mineral, berry, orange-peel and Tuscan-dust undertone. WS(95)</i>	
	Castello Banfi, 2010	<b>\$145</b>
	<i>Fabulous aromas of dried rose petal, orange peel, oyster shell and hints of dark fruits. Full body, very fine tannins with a mineral, berry and orange-peel. Structured finish. WS(95)</i>	

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<b>Brunello di Montalcino</b>	Compogiovanni, San Felice, 2010 <i>Black cherry, currant, cedar and tobacco flavours highlight this firm, dense red. Juicy finish and a lingering wild herb and mineral aftertaste. WS(95)</i>	<b>\$165</b>
	la Mannella, 2010 <i>Perfumed and beautifully integrated, this cherry-, strawberry-, tobacco- and spice-flavoured red is velvety and vibrant. Long, spicy finish. WS(95)</i>	<b>\$130</b>
	Barbi, Fattoria dei Barbi, 2006	<b>\$185</b>
	Campogiovanni, Agricola San Felice, 2001	<b>\$145</b>
	Caparzo, 2010 <i>Wet leaf, wet earth, stone and lightly smoked meat. Full body, integrated tannins and a savory, tangy finish. Fleshy and yummy. Fabulous deal. WS(95)</i>	<b>\$115</b>
	Castiglion del Bosco, 2010 <i>Fabulous aromas of oranges, peaches and mahogany follow through to a full-body wine with rich, chewy tannins and a long, flavourful finish. Powerful, and structured. WS(96)</i>	<b>\$150</b>
	Col d'Orcia, 2006 <i>Shows lovely depth, richness, and polish personality. The warm radiance of the fruit flows through effortlessly to the long, creamy finish. RPJ(93)</i>	<b>\$140</b>
	Fanti, 2007	<b>\$155</b>
	La Gerla, 2010 <i>Cherry and rose character. Full body, refined and long. It shows so much depth for the vintage. A triumph!. WS(93)</i>	<b>\$180</b>
	La Rasina, 2008 <i>Aromas of blueberries and cherries. Lovely intensity. Full body. Velvety tannins and a long and lovely finish. WS(94)</i>	<b>\$145</b> 
	LM Lazzeretti, 2006	<b>\$105</b>
	Máté, 2008 <i>Full of eucalyptus and balsamic notes. Booasts a core of cherry and raspberry fruit, with tobacco and leather flavours. Well-proportioned, delivering a lingering aftertaste. WS(93)</i>	<b>\$120</b>
	Pian delle Vigne, Marchese Antinori, 2009 <i>A wine with lots of plum and orange-peel character. It is rich and exotic. Full body with gorgeous fruit and a long, long finish. WS(94)</i>	<b>\$145</b>
	Pian delle Vigne, Marchese Antinori, 2006 <i>A glycerol-like texture joins licorice and menthol notes to lend this red an air of maturity, with a core of cherry and raspberry fruit. Beautifully balanced. WS(93)</i>	<b>\$150</b>

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<b>Brunello di Montalcino</b>	Ridolfi, 2009 <i>Rich, red cherry, raspberry and strawberry jam with a whiff of cinnamon and oak. Chewy and intense with balanced and a spicy-toned finish. Decanter.com(94)</i>	<b>\$135</b>
	Val di Suga, 2010 <i>Opulent dark fruit, spice, tobacco and licorice. Smooth and velvety, it lasts long and delivers generous fruit flavours that add weight to the finish. RPJ(93)</i>	<b>\$120</b>
<b>Cabernet Sauvignon</b>	Farnito, Carpineto, 2007	<b>\$75</b>
<b>Chianti Classico</b>	Il Grigio da San Felice, Gran Selezione, 2011 <i>Lots of structure and depth plus firm tannins and a blueberry, black cherry and cedar character. Superb and complex. WS(94)</i>	<b>\$125</b>
	Il Molino di Grace, Il Morgone, Gran Selezione, 2010 <i>Notes of caramelized plums, dark spices and cranberry. Lots of cigar-box aromas. Wild game and meaty flavours on the finish. Attractive and rustic. Decanter.com(95)</i>	<b>\$100</b>
	Isole e Olena, 2013	<b>½ bottle \$50</b>
	Castello di Volpaia, 2011 <i>A juicy red with plum and cedar character plus hints of walnut. Medium to full body, fine tannins and a fruity finish. WS(91)</i>	<b>\$75</b> <b>ORG</b>
	Isole e Olena, 2013 <i>Delicate and fruity Chianti with dried cherry, strawberry and citrus. Full body, firm tannins, limestone and a fruity, bright finish. Always a balanced wine. WS(92)</i>	<b>\$75</b>
<b>Chianti Classico Riserva</b>	Castello di Brolio, Barone Ricasoli, Gran Selezione, 2012 <i>Fresh and bright with strawberry, and raspberry on the nose. Full body, firm and chewy tannins, yet polished and refined. Hints of chocolate too. Solid and powerful. WS(96)</i>	<b>\$145</b>
	Castello di Brolio, Barone Ricasoli, Gran Selezione, 2011 <i>Lots of blueberries and mushrooms on the nose and palate. Full body, with chewy tannins that are polished and attractive. Long, intense flavours. Gorgeous. WS96</i>	<b>\$160</b>
	Il Molino di Grace, 2009 <i>Offers ripe, sweet cherry fruit, with fresh mushroom, tobacco, cedar, spice and mineral aromas and flavours. Fresh and ending with a lingering finish. WS(92)</i>	<b>\$65</b>
	Ruffino, Riserva Ducale Oro, Gran Selezione, 2010 <i>Look for cherry, plum, tobacco and spice flavours in this steely red. The ripe, sweet fruit mixes with muscular tannins on the long, spice-tinged aftertaste. WS(91)</i>	<b>\$120</b>
	Agostino Petri da Vicchiomaggio, 2010	<b>\$75</b>
	Badia A Passignano, Antinori, 2009	<b>\$110</b>

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<b>Chianti Classico Riserva</b>	Castello di Fonterutoli, Marchesi Mazzei, 2000	<b>\$145</b>
	<i>Very elegant, with slightly meaty, spicy fruit aromas and flavours. Medium-body, with fine, fruit-coated tannins and a long, fruity, chocolatey finish. Irresistible. WS(90)</i>	
	Castello di Querceto, 2011	<b>\$75</b>
	Castello di Volpaia, Riserva, 2010	<b>\$100</b>
	<i>Offers floral, strawberry, raspberry as well as mineral aromas and flavours. Elegant and harmonious, it shows fine complexity with a lingering aftertaste of berry. WS(93)</i>	
	La Porta di Vertine, 2006	<b>\$120</b>
	<i>Wonderful freshness and complexity on the nose, showing spicy fruit with intense, leather and tobacco. Tangy finish of red cherries. DM(5 stars)</i>	
	Marchese Antinori, 2010	<b>\$75</b>
	<i>Opens with a delivery of espresso grits and pressed red rose that give this wine a unique personality. The mouthfeel is bright with cherry and dried raspberry. RPJ(90)</i>	
	Rocca Guicciarda, Barone Ricasoli, 2011	<b>\$65</b>
	<i>The highly perfumed bouquet is redolent of earthy notes, cassis and polished river stone. I love the overall fruity brightness. RPJ(92)</i>	
	Rocca Guicciarda, Barone Ricasoli, 2010	<b>\$65</b>
	Ruffino, Riserva Ducale, Oro, 2007	<b>\$110</b>
	<i>Spice, smoke and black cherry character. Full and velvety with bright acidity and a savoury finish. Structured. WS(92)</i>	
	Ser Lapo, Mazzei, 2011	<b>\$65</b>
	<i>It is dark, fleshy and expressive. Sweet red cherry, raspberry, spice and floral notes emerge from the bottle. Antonio Galloni(92)</i>	
<b>Sangiovese-Cabernet</b>	Le Volte dell'Ornellaia, 2014	<b>\$75</b>
	<i>A refined and delicate red with plum and sweet berry. Lemon undertones. Medium to light body, fresh finish. WS(90)</i>	
<b>Super Tuscan</b>	Le Serre Nuove, Tenuta Dell'Ornellaia, Bolgheri, 2011	<b>\$150</b>
	<i>Abundantly intense - aromas of blackberry, dried cherry, rum cake, leather, tobacco and chewy black licorice. The balance and harmony are seductive and impressive. RPJ(94)</i>	
	Crognolo, Tenuta Sette Pozzi, 2013	<b>\$90 ✓</b>
	<i>Richly layered, colored, perfumed and sculpted with dazzling red fruits, a great mouthfeel, silky tannins and exceptional balance. WS(95)</i>	
	Fontodi, Flaccianello Della Pieve, 2009	<b>\$275</b>
	<i>The first impression of this red is purity and finesse, as black currant, raspberry and violet aromas and flavours stay focused and persistent. Strong finish. WS(96)</i>	

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	<b>Super Tuscan</b> Giramonte, Marchesi de' Frescobaldi, 2006	<b>\$215</b>
	<i>Full-body. Velvety tannins and a rich finish. Massive yet balanced. Merlot/ Sangiovese. WS(97)</i>	
	Modus, Ruffino, 2010	<b>\$75</b>
	Saffredi, Fattoria le Pupille, 2010	<b>\$225</b>
	<i>Delivers gorgeous intensity and broad aromas of black berry, leather, and lingering smoke. It's a masterpiece on all happy fronts. The textural elegance is superb. WS(92)</i>	
	Tenuta Argentiera, Bolgheri Superiore, 2008	<b>\$165</b>
	<i>Chocolaty with plush layers of sweet cherry, indian spice, tobacco and espresso. Amazingly rich and long lasting, with silky tannins. WE(96)</i>	
<b>Vino Nobile di Montepulciano</b>	Avignonesi, 2013	<b>½ bottle \$55</b>
	Maria Caterina Dei, 2011	<b>\$75</b>
	<i>Dark, sensual and totally inviting. It is laced with dark red and black stone fruit, cloves, leather and licorice. The style is ripe, forward and juicy. Vinousmedia.com(92)</i>	
<b>Sicily</b>		
	Curto, Fontanelle Eloro, 2010	<b>\$90</b>
	<i>Blue flower, perfumed berry, carob and Mediterranean herb all mingle in the glass. Notes of orange zest, white pepper and licorice add depth to the juicy blackberry core. Wen(93)</i>	
	Feudo Montoni dei Principato di Villanova, Vrucara, 2011	<b>\$125</b>
	<i>100% Nero d'Avola.</i>	
	Planeta, Santa Cecilia, Doc Noto, 2011	<b>\$110</b>
	<i>Aromas of blue flower, berry and smoky graphite. Smooth, creamy layers of blackberry, raspberry, white pepper, and licorice, with velvety tannins and fresh acidity. Wen(94)</i>	
<b>Portugal</b>		
<b>Douro</b>		
	Quinta do Vale, Meao, 2007	<b>\$225</b>
	<i>This powerful red delivers concentrated flavours of dark plum. Tannins are silky, and the finish is rich, with concentrated notes of dark chocolate, mocha and cream. WS(95)</i>	
	Redoma, Red Nieport, 2003	<b>\$130</b>
	<i>Great nose of rose petals, violets and crushed fresh berries. Quite pure-tasting and structured, with a long finish of mineral, mocha and hints of smoke. WS(92)</i>	

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## Vins Blancs

## France

## Alsace

<b>Gewurztraminer</b>	Dirler-Cadé, Grand Cru Kitterlé, 2012	<b>\$115</b> 
	Domaine Schlumberger, Grand Cru Kessler, 2013	<b>\$90</b>
	<i>Bright and spicy fruit aroma and some stony flavours. Very clear and elegant, with a smooth acidity and a great fruit intensity on the palate. RPJ(92)</i>	
	Domaine Weinbach, Cuvée Laurence, Clos des Capucins, 2015	<b>\$155</b>
	<i>A generous and rich Gewurztraminer with noticeable sweetness in the finish. The exotic spices, lychee and longnan notes, are appealing and vibrant. Wen(94)</i>	
	Calcaire, Domaine Zind-Humbrecht, 2009	<b>\$80</b> 
	<i>Drippingly rich, and creamy palate. Tactile impingement of spice adding counterpoint in a long, seductively soothing finish. Ravishing performance. RPJ(92)</i>	
	Château des Pfersigberg, Kuentz-Bas, 2007	<b>\$120</b>
	<i>A powerful and very pure expression with superb thrust and length. A knockout in the making. WEn(93)</i>	
	Clos des Capucins, Cuvée Laurence, Domaine Weinbach, 2009	<b>\$125</b>
	<i>Fleshy yellow peach, cantaloupe and candied pink grapefruit peel, with vibrant acidity that's layered seamlessly in this elegant format. WS(92)</i>	
	Domaine Zind-Humbrecht, Clos Windsbulh, Hunawihir, 2011	<b>\$110</b>
	Furstentum, Cuvée Laurence, Weinbach, 2004	<b>\$175</b> 
	Kuhlmann-Platz, Vieilles Vignes, 2013	<b>Bin End</b> was <b>\$50</b> <b>\$60</b>
	Rosenberg, Domaine Barmés Buecher, 2011	<b>\$80</b> 
	<i>Sweet, rich and velvety, with ripe peach and pear jelly flavours lifted by star fruit and lime. Turns slightly smoky and minerally on the back end. Long and refined finish. IWC(93)</i>	
	Willm, Kirchberg de Barr, Clos Gaensbroennel, 2011	<b>\$90</b>
	<i>It has weight as well as sweetness, but it's the potential that is so impressive. Spice and gingerbread notes, as well as fine acidity, complexity to the honeyed, yellow fruits. WE(93)</i>	
<b>Pinot Gris</b>	Domaine Zind-Humbrecht, Rotenberg, Wintzenheim, 2012	<b>\$85</b>
<b>Riesling</b>	Clos Saint-Landelin, Grand Cru Vorbourg, Mure, 2013	<b>\$125</b>
	Domaine Weinbach, Cuvée Théo, Clos des Capucins, 2015	<b>\$125</b>
	<i>Cuvée Théo, with its subtle nose of white flowers on citrus notes is dense in the mouth, well balanced and very expressive. A great success for the vintage! Wen(94)</i>	

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<b>Riesling</b>	Émile Beyer, Grand Cru, Pfersigberg, 2012	<b>\$140</b>
	<i>Sliced apple, dried mango, white pepper and mineral character. Full-body, dry and racy. Long and flavorful finish. WS(94)</i>	
	Schönenbourg, Grand Cru, Jean Biecher & Fils, 2014	<b>\$65</b>
	<i>Ripe Mirabelle and plumbs and tart red apples joined by lemony freshness. Generous fruit and ample freshness. Balance and concentration to last. Long finish. Wen(94)</i>	
	Clos des Capucins, Cuvée Théo, Domaine Weinbach, 2009	<b>Bin End \$95</b> was \$110
	Clos Windsbuhl, Domaine Zind-Humbrecht, 2009	<b>\$160</b> 
	<i>Ripe yellow peach, tangerine and candied pink grapefruit peel, with a solid block of spicy minerality. Concentrated layers of flavour are brightened by the intense acidity. WS(94)</i>	
	Cuvée des Comtes d'Eguisheim, Léon Beyer, 2005	<b>\$110</b>
	<i>Dense, fat and thick, with a touch of sweetness and a tropical fruit character. A ripe, rich riesling with considerable power and terrific depth of fruit. IWC(91)</i>	
	Domaine Schoffit, Rangen, Grand Cru, Clos Saint-Théobald, 2012	<b>\$135</b>
	Domaine Zind-Humbrecht, Clos Saint-Urbain, Rangen de Thann, 2011	<b>\$145</b>
	Schieferkopf, Lieu-dit Buehl, Michel Chapoutier, 2011	<b>\$110</b>
	<i>Elegant and appealing, with mouthwatering acidity. Notes of star fruit, white peach, honeycomb, lemon preserves and blanched almond. Lingering finish. WS(91)</i>	

### Vallée de la Loire

<b>Muscadet</b>	Château de la Ragotière, Vallet, les Frères Couillaud, 2012	<b>\$60</b>
	<i>Exceptional. Still has plenty of freshness along with a tight, mineral texture and lightly smoky flavours. The concentration gives richness while it remains dry and crisp. Wen(92)</i>	
	La Griffé, Bernard Chéreau, 2014	<b>\$48</b>
	<i>Offering a smack of citrus fruit atop herbaceous and mineral tones. The palate is fresh and bright, with a fine acidity and a saline minerality, Nicely made and refreshing. LVC</i>	
	Les Chabosières, Earl Bodineau Philip, 2013	<b>\$45</b>
<b>Savennières</b>	Clos du Papillon, Domaine des Baumard, 2009	<b>\$125</b>
	<i>Captivating, with Jonagold apple, honey-suckle, green almond and plantain notes that race through the pure, mineral-driven finish. Intense. WS(93)</i>	
	les Vieux Clos, Nicolas Joly, 2014	<b>\$140</b> 
	<i>Elegant on the herbal and flinty nose, where spicy lemon grass and ripe, concentrated fruit aromas are displayed. Lovely transparency and finesse. Lush texture RPJ(93)</i>	
<b>Saumur-Champigny</b>	Les Moulins de Turquant, Couly-Dutheil, Chenin Blanc	<b>\$50</b>
	<i>Fresh and fruity with delicate floral tones, it lightly dances on the palate, tantalizing and delighting. LVC</i>	

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<b>Chinon</b>	Chinon Blanc, Bernard Baudry, Chenin Blanc, 2015 <i>Very rare to find a Chinon Blanc! Beautiful aromas of white flowers and fruits with a touch of minerality. LVC</i>	<b>\$85</b>
<b>Quincy</b>	Domaine de la Commanderie, 2014 <i>Little wonder, too, with its lovely citrus, green fruit and veg aromas and crisp, clean flavours. Nicely made and great value. LVC</i>	<b>\$55</b>
	Jean-Michel Sorbe, 2014 <i>Offers aromas and flavours of apple, citrus and grapefruit, with a touch of smoke and a flinty mineral note. Lively and fresh, with impressive, mouth-watering acidity. LVC</i>	<b>\$60</b>
<b>Sancerre</b>	Cuvée "Genèse", Jean-Maz Roger, 2015	<b>\$75</b>
	Domaine Vacheron, Chambrates, 2012 <i>This opulent, wine comes from a single vineyard. It has a rich texture, with dense yellow and apple fruits that are allied to a more citrus, gooseberry and lemon character. Wen(94)</i>	<b>\$140</b>
	Jean-Max Roger, les Caillottes, 2015 <i>Opens with aromas of lemon, grapefruit, gooseberry and yellow plum. The palate is lively and vibrant with mineral, good fruit echoes and a long fresh-citrus finish. LVC</i>	<b>\$70</b>
	Joseph Mellot, la Chatellenie, 2014 <i>Offers a piercing citrus, gooseberry, lime zest flavoured white with flecks of orange and equally balanced acidity. Would be delicious with our Scallops dish. LVC(91)</i>	<b>\$80</b>
	Le Chêne, Lucien Crochet, 2010	<b>\$100</b>
	Roger & Didier Raimbault, 2014 <i>It offers exuberant lime zest, grapefruit and green apple with vibrant acidity and bracing minerality. LVC</i>	<b>\$70</b>
<b>Pouilly-Fumé</b>	Domaine des Fines Caillottes, 2015 <i>Round, fresh flavours and a long finish. Smoky flint and mineral notes. Well-balanced, ripe and well made. Mouthwatering. LVC</i>	<b>\$70</b>
	Joseph Mellot, le Tronsec, 2015	<b>\$85</b>
	Le Domaine Saget, 2013 <i>Gooseberry and apple notes open up to yield a rich, complex and mineral wine. It will always have a tight texture along with vibrant acidity to finish. Wen(92)</i>	<b>\$70</b>
	Pascal Jolivet, 2014 <i>Jolivet has reputation for crafting dense, expressive and brilliantly pure wines. Jancis Robinson.</i>	<b>Bin End</b> was <b>\$75</b> <b>\$90</b>
<b>Touraine</b>	Domaine de la Garrelière, le Chemin de la Colline, 2013 <i>100% Chenin Blanc.</i>	<b>\$65</b>


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**Bourgogne**

	Avalon, Chardonnay, Pascal Marchand, 2011	\$80
	Bouchard, Bourgogne Réserve, Chardonnay, 2014	\$60
<b>Chablis</b>	Domaine des Malandes, 1er Cru, Vau de Vey, 2014	\$95
	<i>First-rate concentration to the intense and muscular medium weight flavours that possess plenty of salinity on the delicious, clean and markedly dry finale. Allen Meadows(91)</i>	
	Domaine Séguinot-Bordet, 2015	\$65
	<i>Is is an intense and pretty floral nose with aromas of apple, almond and mineral. Distinctly mineral, with impressive fruit flavours .Long, taut and poised. LVC</i>	
	Jean-Marc Brocard, 1er Cru, Vaulorent, 2014	\$125 
	<i>Produced from a parcel that is run biodynamically. It is nervy, edgy, packed with fruitiness and intense acidity. Wen(93)</i>	
	La Chablisienne, Saint-Bris, 2015	\$48
	<i>The only Sauvignon Blanc allowed in Bourgogne. This crisp wine exhibit impressive, characteristic minerality along with lemon citrus, gooseberry and grass notes. LVC</i>	
	Louis Michel, 1er Cru, Forêts, 2013	\$110
	<i>Heavy presence of limestone in these soils yields a wine with bright, saline-infused minerality and considerable steely tension. Vinous.com(92)</i>	
	Louis Moreau, 1er Cru, Vaulignot, 2014	\$90
	<i>Fresh and bright, all fruit without wood aging. Touches of melon back up the red-apple flavours. Wen(91)</i>	
	Pascal Bouchard, 1er Cru, Fourchaume, 2013	\$100
	<i>It has great richness and intense green and citrus fruits that are highly textured. Touches of the wood aging still linger and will integrate. Rich, complex and concentrated. Wen(94)</i>	
	Pascal Bouchard, Grand Cru, les Clos, 2011	<b>Bin End</b> \$145 was \$190
	<i>This wood aged wine is firm, very mineral in texture, chewy and dense. Wen(94)</i>	
	Simonnet-Fébvre, 2014	\$68
	<i>Smells of stonefruit, blossom and chalky minerals. Bright and racy, with pink grapefruit and peach flavours that build in intensity as they flow through the mouth. LVC</i>	
<b>Mâconnais</b>	Mâcon-Bussièeres, les Clos, Joseph Drouhin, 2014	\$55
	<i>Good fruit intensity on the nose: touches of yellow flowers infusing the citrus fruit. The palate is fresh with lemon zest, orange peel and apricot with a crisp finish. RPJ(90)</i>	
	Mâcon-Vinzelles, Cave des Grands Crus Blanc, 2013	\$50
	<i>The expected minerality is supported by lemon and lime cituus. The fruit is very well articulated on the soft and round palate, which offers wonderful balance and richness. LVC</i>	

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<b>Mâconnais</b>	Pouilly-Fuissé, Château de Chaintré, 2014 <i>Lemon, grapefruit, pear, baked apples, mineral and subtle butterscotch. Gorgeous mouthfeel with plenty of flavour, but this is all about the elegance and poise. LVC</i>	<b>\$75</b>
	Pouilly-Fuissé, Domaine Thibert, 2011 <i>Ripe apple and pear liqueur aromas that merge with the seductively textured flavours. Firm acid spine on the hugely long finish. Allen Meadows(93)</i>	<b>\$100</b>
	Pouilly-Fuissé, les Chataigniers, Vieilles Vignes, Daniel et Julien Barraud, 2014	<b>\$95</b>
	Pouilly-Fuissé, les Chevrières, Dominique Cornin <i>It has an intense , limestone-driven bouquet with subtle notes of dansdelion and jasmine. The palate is very well-balanced with crisp acidity, great tension and poise. RPJ(93)</i>	<b>\$100</b> 
	Pouilly-Fuissé, Louis Jadot, 2014 <i>Ripe and fleshy, this exhibits peach, apple and floral aromas and flavours. There's a citrus element courtesy of lemony acidity, and the lingering finish evokes mineral. WS(91)</i>	<b>\$90</b>
	Pouilly-Fuissé, Marie-Antoinette, J-J Vincent, 2014 <i>A clean, focused style, it offers peach, apple and mineral flavours matched to a supple texture and lemony acidity. Stays sleek and stony on the lingering finish. WS(90)</i>	<b>\$100</b>
<b>Côte Chalonnaise</b>	Montagny, 1er Cru, Bouchard Père & Fils, 2013 <i>Look for a complex interplay of yellow apple, dried lemon peel, butterscotch and crushed stones. LVC</i>	<b>\$75</b>
	Montagny, 1er Cru, les Bassets, Laurent Cognard, 2014 <i>Citrus fruit driven scents and flavours with some honeyed notes on the edge. Nice flesh and mid-plate punch with a stony minerality on the finish. LVC</i>	<b>\$100</b>
	Montagny, 1er Cru, les Bouchots, Jean-Baptiste Béjot, 2013 <i>Suggests jasmine flowers, white peach, green apple, mineral and oak on the nose and palate. Crisp and fresh with a zesty acidity. LVC</i>	<b>\$75</b>
	Montagny, 1er Cru, les Chaniots, Vigneron de Buxy, 2013 <i>This example is rich and ripe, with a nutty complexity layered atop the fruit and spice tones. A solidly made wine. LVC</i>	<b>\$55</b>
	Montagny, Maison Roche Bellene, 2014 <i>This bright, juicy wine shows sunny white peach, apple and pear fruit with a sandalwood undertone. LVC</i>	<b>\$70</b>
<b>Côte de Beaune</b>	Auxey-Duresses, la Canée, Henri de Villamont, 2012 <i>A well made and pretty wine-aromas and flavours of pear, apple, vanilla and buttery richness. Recommended (DM)</i>	<b>\$100</b>

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<b>Côte de Beaune</b>	Chassagne-Montrachet, 1er Cru, Abbaye de Morgeot, Marchand-Tawse, 2013 <i>Refined and quite mineral. The palate is well defined with crisp citrus entry, a taut line of acidity and then it fans out nicely with lime, fresh pear and just a dab of sherbet. RPJ(93)</i>	<b>\$250</b>
	Chassagne-Montrachet, 1er Cru, En Remilly, Buisson-Charles, 2013 <i>Buttery and complex.</i>	<b>\$250</b>
	Chassagne-Montrachet, 1er Cru, le Cailleret, Vincent Girardin, 2010 <i>A powerful, strapping white, boasting lemon, apple, mineral and spice flavours, with bracing acidity. Delivers a lingering floral, citrus and mineral aftertaste. WS(93)</i>	<b>\$225</b>
	Corton-Charlemagne, Grand Cru, Pascal Marchand, 2009 <i>A fantastic wine! Senseless to talk aromas and flavours, immaculate purity, integration and balance. Thanks God, Burgundy exists. Zoltan Szabo</i>	<b>\$300</b>
	Meursault, Blagny, 1er Cru, Marchand-Tawse, 2011	<b>\$200</b>
	Meursault, Bouchard Père & Fils, 2013	<b>½ bottle \$80</b>
	Meursault, Maison Roche Bellene, Vieilles Vignes, 2014 <i>Tropical fruit aromas lead to a peach/apricot flavoured palate. It shows concentration, spice and a generous, velvet-like texture that is balanced. Wen(92)</i>	<b>\$145</b>
	Meursault-Charmes, Thierry et Pascale Matrot, 2008 <i>Rich, round and generous flavours that are shaped and focused by a firm acid spine that coats the palate on the lingering finish. Outstanding. Allen Meadows(92)</i>	<b>\$215</b>
	Meursault-Genevrières, 1er Cru, Bouchard Père & Fils, 2013 <i>Shows a beautiful centere palate with sliced tropical fruit, apple and pie crust character. Full body, bright acidity and a long finish. Excellent. WS(93)</i>	<b>\$250</b>
	Meursault-Perrières, 1er Cru, Domaine Jean-Michel Gaunoux, 2010 <i>Dense but light on its feet, with terrific inner-mouth perfume to the flavours of lavender,, powdered stone and minerals. Elegant, dry with superb cut and rising length. Tanzer(94)</i>	<b>\$240</b>
	Pernand-Vergelesses, En Caradeux, Louis Latour, 2011 <i>Offers ripe fruit, pear and peach flavours lightly layered with wood. The wine is crisp at the end, with a mineral aftertaste. WEn(91)</i>	<b>\$110</b>
	Puligny-Montrachet, 1er Cru, les Referts, Maison Roche de Bellene, 2011	<b>\$200</b>
	Puligny-Montrachet, Champy, 2013	<b>\$150</b>
	Puligny-Montrachet, Clos-du-Château de Puligny-Montrachet, 2013	<b>\$125</b>
	Santenay, les Charmes dessus, Domaine de Bellene, 2013 <i>Delightful bouquet with honeycomb, orange peel and honey. The palate is sweet and candied on the entry with good acidity and an understated, lightly spiced finish. RPJ(90)</i>	<b>\$90</b>

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<b>Côte de Beaune</b>	Savigny-lès-Beaune, 1er Cru, les Vergelesses, Domaine Tawse, 2014 <i>Good attack – intense and lean – showing fine purity of bright and lively fruit. Elegant with good length. WS(92)</i>	<b>\$175</b>
<b>Beaujolais</b>		
<b>Beaujolais-Villages</b>	Château des Jacques, Grand Clos de Loyse, Louis Jadot, 2014	<b>\$65 ✓</b>
<b>Côtes-du-Rhône</b>		
	Domaine Clavel, Régulus, 2014	<b>\$50</b>
	E.Guigal, Blanc, 2014 <i>Outstanding notes of white peach and tangerine to go with an elegant, seamless style on the palate. LVC</i>	<b>\$55</b>
	La Fleur Solitaire, Boutinot, 2013	<b>\$50</b>
<b>Côtes du Ventoux</b>	Château Pesquié Blanc, les Terrasses, 2015 <i>Juicy with lots of pineapple, white peach, star fruit and yellow apple flavours bouncing along. A bright floral edge frames a pure finish. WS(90)</i>	<b>\$55</b>
<b>Costières-de-Nîmes</b>	Château de Nages Blanc, Cuvée JT, 2013 <i>80% Roussane, 20% Viognier</i>	<b>\$75</b> ♻️ <b>BIO</b>
	Michel Gassier, Viognier, 2015	<b>\$58</b> ♻️ <b>BIO</b>
	Nostre País, Michel Gassier, White, 2013 <i>60% Grenache, 20% Clairette, 15% Roussane and 5% Viognier. Succulent!</i>	<b>\$65</b> 🌱 <b>ORG</b>
<b>Condrieu</b>	E. Guigal, 2013 <i>White ginger, anise and star fruit notes gives the core of white peach, and melon flavours an almost chutneylike feel. Bright honeysuckle notes keep this pure. WS(93)</i>	<b>\$165</b>
<b>Lirac</b>	Château le Devoy Martine, Via Segreta, 2015	<b>\$60</b>
<b>Châteauneuf-du-Pape</b>	Château de Beaucastel Blanc, Vieilles Vignes, 2013 <i>This beauty hits the palate with full-bodied power, juicy, lively acidity and terrific length. Deep and rich with more viscosity, glycerin and minerality than other years. RPJ(97)</i>	<b>\$325</b>
	Château la Nerthe, Blanc, 2013 <i>It has gorgeous white peach, white flowers, spice, honeysuckle and tinges of minerality to go with a medium to full-bodied. RPJ(91)</i>	<b>\$110</b>
	Domaine des Sénéchaux, 2012 <i>Deliciously pure, with quinine, green almond and white peach notes, framed by a long stony accent. Bright through the finish, showing lovely underlying acidity. WS(93)</i>	<b>\$145</b>
<b>Saint-Peray</b>	La Belle de Mai, Roussanne/Marsanne, Jean-Luc Colombo, 2014 <i>Very juicy and fruit-driven, with lovely apple, quince and Cavaillon melon notes, kissed with a light buttery edge through the creamy finish. WS(91)</i>	<b>\$125 ✓</b>

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<b>Hermitage</b>	Chante-Alouette, Marc Chapoutier, 2014	<b>\$200</b> 
	<i>Georgous, showing remarkable range, with jasmine, honeysuckle, acacia and chamomille notes leading the way, followed by star fruit, yellow apple and green fig flavours. WS(95)</i>	
<b>Provence</b>		
<b>Les Baux de Provence</b>	Mas de Romanin, Alpilles, 2011	<b>\$60</b> 
<b>Vin du Var</b>	Triennes, Sainte-Fleur, Viognier, 2013	<b>\$70</b> 
	<i>Intense aromas of apricot, honey-suckle, white flowers and honey of lavender. Beautiful balance between aromatic richness, crisp acidity and mineral structure. Very good. LVC</i>	
<b>Languedoc</b>		
	Hecht & Bannier, Languedoc, Picpoul Blanc/Roussanne, 2014	<b>\$50</b>
	Hecht & Bannier, Languedoc, Picpoul Blanc/Roussanne, 2013	<b>\$50</b>
<b>Minervois</b>	Domaine d'Albas, Côteaux de Peyriac, 2015	<b>\$50</b>
	<i>Viognier/Vermentino Young vines, vinified in stainless steel tanks to preserve purity of fruit. Weighty &amp; aromatic, long on palate. For aperitif, with fish or white meat. LVC</i>	
<b>Vin de Pays</b>	Domaine Chabrier, Duché d'Uzés, Viognier, 2013	<b>\$50</b>
<b>Sud Ouest</b>		
<b>Pacherenc du Vic Bilh</b>	Château Montus Blanc, Petit Courbu/ Petit Manseng, 2011	<b>\$95</b>
	<i>"Petit Courbu" brings silkyness, fat, floral notes, fruit and fresh iodine. "Petit Manseng" offers minerality, and richness. Great example. LSB</i>	
<b>Bordeaux</b>		
	Clarendelle, Clarence Dillon Wines, 2014	<b>\$60</b>
	<i>Inspired by Haut-Brion: blend of 70% Sauvignon Blanc, 25% Sémillon and 5% Muscadelle. Floral with crisp apple and lime citrus tones. It is a refined and elegant. LVC</i>	
<b>Côtes de Blaye</b>	Château du Grand Mouëys, 2015	<b>\$55</b>
	<i>Plenty of fresh apple, passion fruit, citrus, gooseberry and dried grass notes atop a fine minerality on both the nose and palate. A touch of nut and smoke on the juicy finish. LVC</i>	
<b>Pauillac</b>	Aile d'Argent, Château Mouton de Rothschild, 2011	<b>\$325</b>
	<i>The density and richness of a serious white Burgundy. Plenty of pineapple and mango. Full and rich. Best ever from the Château. WS(95)</i>	
<b>España</b>		
<b>Rias Baixas</b>		
	Paco Y Lola, Albariño, 2014	<b>\$50</b>
	<i>Clean and crisp apricot, nectarine and green-melon aromas. The solid, fresh palate is crystal clear, while flavours of peach and nectarine finish as smooth as glass. Wen(90)</i>	

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	Terras Gauda, O Rosal, 2013	<b>Bin End</b>	<b>\$50</b>
		was	\$60
	<i>A bend of Albarino, Loureiro and Caino Blanco. Peachy richness with a crisp finish. DM(95)</i>		
<b>Chile</b>			
	Marqués de Casa Concha, Chardonnay, 2013	<b>Bin End</b>	<b>\$45</b>
		was	\$55
	<i>Rich in mineral aromas and taut with acidity that refreshes from beginning to end. Wineandspiritsmagazine.com(92)</i>		
	<b>Alto de Casablanca</b>		
	Casa Lapostolle, Cuvée Alexandre, Chardonnay, 2013		<b>\$65</b>
<b>Argentina</b>			
	Crios de Susana Balbo, Torrontés, 2013	<b>Bin End</b>	<b>\$35</b>
		was	\$40
	<i>Fresh and fruity. Medium-body, floral and expressive. LVC</i>		
	<b>Mendoza</b>		
	Catena, Chardonnay, 2011		<b>\$55</b>
	Kaiken Ultra, Chardonnay, 2012		<b>\$55</b>
	<i>Gorgeous layered aromas of apricot, peach, pineapple, pear and toasty coconut. LVC</i>		
	Zuccardi, Torrontés, 2014	<b>Bin End</b>	<b>\$40</b>
		was	\$45
	<i>More reminiscent of a Gewürztraminer than a Moscatel, with adominant spicyness and pungent notes of herbs. RPJ(90)</i>		
<b>Canada</b>			
	<b>Niagara Peninsula</b>		
	Bachelor, Chardonnay, Wismer Vineyard, 2011		<b>\$100</b>
	Clos Jordanne, Chardonnay, Twenty Mile Bench, 2007		<b>\$100</b>
	Clos Jordanne, Village Reserve, Chardonnay, 2011		<b>\$75</b>
	<i>Expressive nose of bright, ripe fruit and subtle oak stylings. Look for poched pear, apple, and lemon cream pie to go with freshness, stony minerality and toasted spices. LVC(92)</i>		
	Creekside Estate Winery, Sauvignon Blanc, Backyard Block, 2013		<b>\$48</b>
	Hidden Bench, Chardonnay, 2013		<b>\$72</b>

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Hidden Bench, Estate Riesling, 2014		<b>\$60</b>
<i>Intense, lively aromas of lime zest, mineral oil, crunchy green apple and pear. It's a real lip-smacker on the palate, with plenty of minerality and a laser beam of crisp acidity. LVC</i>		
Hidden Bench, Nuit Blanche, Rosomel Vineyard, 2014		<b>\$80</b>
<i>Fresh with aromas of ripe fig, lime oil and freshly cut grass on the nose. Smoky and flinty notes compliment a creamy yet structured, fruit forward palate with focused acidity. LVC</i>		
Hidden Bench, Nuit Blanche, Rosomel Vineyard, 2012	<b>Bin End</b>	<b>\$75</b>
	was	\$95
Norman Hardie, Chardonnay Unfiltered, 2011		<b>\$85</b>
Pearl Morissette, Chardonnay, Cuvée Dix-Neuvième, 2012		<b>\$90</b>
Red Stone, Sauvignon Blanc/Sémillon, 2012		<b>\$75</b>
Rosewood Estates, Semillon, 2012		<b>\$45</b>
Rosewood, Origin Series, Chardonnay, 2013	<b>Bin End</b>	<b>\$55</b>
	was	\$70
<i>Rich texture, with toasted notes of yellow apple, pineapple, and a hint of honey. LVC.</i>		
Stratus Vineyard, Tollgate, Chardonnay, 2012		<b>\$50</b>
Tawse Winery, Riesling, Échos, 2010		<b>\$55</b>
Tawse, Riesling, Quarry Road Vineyard, 2014		<b>\$55</b>
<i>Gold medal at the National Wine Awards of Canada.</i>		
The Foreign Affair, Riesling, 2009	<b>Bin End</b>	<b>\$50</b>
	was	\$60
<i>Complex notes of candied citrus, lime peel, green apple, peach nectar and minerality set the stage for a richly textured wine with a good interplay of fresh and candied fruits. LVC</i>		
The Organized Crime Winery, Gewurztraminer, 2012	<b>Bin End</b>	<b>\$45</b>
	was	\$60
<b>Prince Edward County</b>		
Closson Chase, Vineyard Chardonnay, 2014		<b>\$70</b>
<i>Pear, lemon and apple. A nutty and mineral tone with well integrated oak spice. The palate is smooth and well balanced by a lemony acidity. Wine Align(92)</i>		
<b>Okanagan Valley</b>		
Burrowing Owl, Chardonnay, 2014		<b>\$80</b>
<i>Expect lifted notes of green melon/pear fruit; vanillin, peat smoke and sour cream. Quite full bodied with firm acidity. Very good to excellent length. David Lawrenson (90)</i>		

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United States  
California

	Bogle, Sauvignon Blanc, 2013		<b>\$50</b>
	<i>Attractive aromas and flavours of peach, lemongrass, apple blossom, and cantaloupe with a bright, dry medium body and a tingling, appealing, medium-long finish. Tasting.com(90)</i>		
<b>Napa Valley</b>	Château Montelena, Chardonnay, 2013		<b>\$165</b>
	<i>It is vibrant and fresh, with lemon peel, white flowers and crushed rocks that are wonderfully expressive in this finely-sculpted wine. WS(92)</i>		
	Luminus, Chardonnay, Beringer, Oak Knoll District, 2014		<b>\$100</b>
	<i>Exhibits lemon oil, white flowers, mint and white pepper notes in addition to a subtle use of wood, and a medium to full-bodied mouthfeel. Vinous.com(92)</i>		
	Napa Cellars, Chardonnay, 2014		<b>\$75</b>
	<i>Vibrant, medium body and a tingling, complex, carefree mango-lime relish, spicy nougat, cream, and mint finish with silky tannins and moderate oak. Tastings.com(92)</i>		
	Robert Mondavi, Fumé Blanc, 2014		<b>\$60</b>
	<i>Juicy and crisp, with green papaya and lemon flavours that are bright and refreshing, highlighting fresh lemon thyme notes on the finish. WS(90)</i>		
<b>Carneros</b>	Schug, Chardonnay, 2011	<b>½ bottle</b>	<b>\$65</b>
<b>Sonoma Valley</b>	Chateau St-Jean, Fumé Blanc, 2013		<b>\$55</b>
	<i>It offers flowery, perfumed, melony, caramelized grapefruit and citrus notes, medium body, exuberant, lively fruit, and outstanding purity as well as texture. RPJ(90)</i>		
	Ferrari-Carano, Fumé Blanc, Sauvignon Blanc, 2013		<b>\$70</b>
	<i>Exhibits plenty of honeyed melon, white peach, poached pear and other tropical fruit notes, underlying crisp acidity and a creamy, surprisingly flavourful mouthfeel. RPJ(90)</i>		
	MacMurray Estate Vineyards, Chardonnay, Russian River Valley, 2014		<b>\$65</b>
	<i>Aroma is overflowing with vanilla, melon, honey and spice. Flavours of apple, orange blossom, with a flinty background sensation that marks all Sonoma wines. LVC</i>		
<b>Sonoma Coast</b>	Kistler, les Noisetiers, 2014		<b>\$220</b>
	<i>Apricot jam, flowers, tangerine, hazelnut and almond notes are woven together in a silky, supple Chardonnay built on texture and nuance RPJ(93)</i>		
	Kistler, les Noisetiers, 2012		<b>\$185</b>
	Kistler, Mc Rae Vineyard, 2011		<b>\$225</b>
	<i>Subtle yet expressive yellow orchard fruits meld into floral notes that add lift and freshness. It is a gorgeous wine all around. RPJ(94)</i>		
	La Crema, Chardonnay, 2014	<b>½ bottle</b>	<b>\$45</b>

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<b>Sonoma Coast</b>	MacRostie, Chardonnay, 2013 <i>So bright and zingy in acidity, and so ripe in tangerine, mango, lime fruit and honeysuckle, that you hardly notice the barrel oak's influence. Wen(90)</i>	<b>\$90</b>
<b>Alexander Valley</b>	Chateau St-Jean, Robert Young Vineyard, Chardonnay, 2012 <i>This full-body wine from a hallmark vineyard offers a floral nose of jasmine on the opening, alongside ripe peach and apricot. Complex. Wen(90)</i>	<b>\$100</b>
<b>Santa Barbara County</b>	Sanford, Chardonnay, Santa Rita Hills, 2012 <i>Pears, white rocks, and lime juice show on the nose. Similar flavours also show on the palate, primarily a grippy chalk, more lime and a Meyer lemon pith element. WE(90)</i>	<b>\$80</b>
<b>Monterey</b>	la Crema, Chardonnay, 2014 <i>Expect this to be floral and offer a bright acidity as well as a broad spectrum of ripe fruit. Look for apple, pear and some tropical tones alongside toasty oak. LVC</i>	<b>\$70</b>
	Morgan, Chardonnay, Santa Lucia Highlands, 2014 <i>Aromas feature nectarine, river rock, and grapefruit. On the palate, the rich fruit flavours are complemented by a light touch of toasty oak and refreshing pear and lime zest. WE(93)</i>	<b>\$90</b>
	Talbott, Sleepy Hollow Vineyard, Chardonnay, 2013 <i>Deep gold colour; silky and lush with rich, buttery style and a firm core of acidity. Dense, toasty, ripe and balanced. Clean, lovely and stylish. WA(92)</i>	<b>\$95</b>
<b>Washington State</b>		
	Chateau Ste Michelle, Columbia Valley, 2013	<b>\$55</b>
<b>Oregon State</b>		
	Adelsheim, Pinot Gris, Willamette Valley, 2013 <i>This is bright and refreshing. Jicama and melon and pear fruits mingle seamlessly, and the wine's texture and length are impressive. Wen(91)</i>	<b>\$60</b>
<b>South Africa</b>		
<b>Stellenbosch</b>		
	Ken Forrester Vineyards, Old Wine Reserve, Chenin Blanc, 2014 <i>Shows yellow fruit, some leesy complexity, hint of vanilla.. Partly barrel fermented. South African Wine Guide(4/5 stars)</i>	<b>\$50</b>
	Rustenberg, Chardonnay, 2014 <i>Medium-bodied with a touch of passion fruit and a well-judged acidity. Peachy finish. RPJ(91)</i>	<b>\$55</b>
	Spier, Chenin Blanc, 2014 <i>Juicy and fresh with lovely ripe citrus and tropical tones throughout. LVC</i>	<b>\$45</b>

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**New Zealand**  
**Marlborough**

Astrolabe, Sauvignon Blanc, 2015	½ bottle	\$45
Cloudy Bay, Chardonnay, 2012	<b>Bin End</b>	<b>\$65</b>
	was	\$80
Cloudy Bay, Sauvignon Blanc, 2015		<b>\$80</b>
<i>It delivers intense, now-classic flavours of gooseberry, melon, lime and minerality. LVC</i>		
Dog Point Vineyard, Sauvignon Blanc, 2015		<b>\$65</b>
<i>Offers a fragrant nose of elderflower, lavender, lemongrass and fresh herbs with hints of struck match and ground stones. Lovely satiny texture and great intensity. RPJ(90)</i>		
Framingham, Sauvignon Blanc, 2015		<b>\$50</b>
<i>Good concentration Currant bud, stone fruit and a subtle stony, mineral and funky characters. Beautifully balanced wine with power and length. LVC</i>		
Greywacke, Sauvignon Blanc, 2014		<b>\$65</b>
<i>Smooth and succulent, with supple melon, peach and lemon meringue flavours that manage to be graceful and seamless while still packing intense flavours. WS(93)</i>		
Kim Crawford, Sauvignon Blanc, 2016	½ bottle	<b>\$30</b>
Kim Crawford, Sauvignon Blanc, 2015		<b>\$50</b>
Kim Crawford, Spitfire, Small Parcels, 2013		<b>\$65</b>
<i>Delivers big aromatics of citrus peel, passion fruit, hay, and flint. Brilliant acidity surrounds a core of ripe fruit, with a mineral component giving nice backbone. LVC</i>		
Momo, Sauvignon Blanc, 2014	<b>Bin End</b>	<b>\$50</b>
	was	\$55
<i>Racy with grapefruit, lemon peel, dill and flinty characters. The palate is linear and restrained with lovely focus and a lingering crisp finish. It is beautifully understated. LVC</i>		
Momo, Sauvignon Blanc, 2013		<b>\$40</b>
Seresin, Sauvignon Blanc, 2013		<b>\$65</b>
<i>Signature Sauvignon Blanc from the Marlborough region. Complex and dry. Limes and lemons dance in delight across the palate. LVC</i>		
Seresin, Sauvignon Blanc, 2011		<b>\$60</b>
<i>Fresh, slightly grassy and a strong mineral finish, with gentle smoky notes. Jancis Robinson(17.5/20)</i>		
Villa Maria, Sauvignon Blanc, 2014		<b>\$55</b>

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## Germany

**Riesling** Joh. Jos. Prum, Graacher Himmelreich, Spatlese, 2009 **\$140**  
*Very racy and powerful, with lots of mineral and sea salt notes to the fresh and vibrant flavours of nectarine and lemon-lime. Pure and long on the finish..8% alcohol. WS(93)*

## Austria

**Grüner Veltliner** Dürnberg, Tradition, 2013 **\$50**  **ORG**  
*Lemon balm, peppery arugula and yeasty savouriness combine into a sleek, wine that goes down all too easily, notwithstanding its wonderful layers and length. Wen(90)*

Lenz, Moser, 2013 **\$40**

Loimer, Langenlois Spiegel, Kamptal, 2007 **\$140**

Weingut Bründlmayer, Kamptal, 2014 **\$70**  
*Wonderfully citrusy scent. The palate vibrates with pepper and herbal spice. Riper notions of yellow plums creep onto the palate, making for a truly long, lip-smacking finish. DM(92)*

## Italia

### Alto Adige

Alois Lageder, Dolomite, 2013 **\$58**

Attems, Marchesi de Frescobaldi, Pinot Grigio, 2015 **\$55**  
*Sleek and minerally, this refreshing white is creamy in texture and balanced, with a pleasing mix of ripe apricot, pickled ginger, apple blossom and Thai basil notes. WS(90)*

Attems, Pinot Grigio, 2014 **\$55**  
*Bright and fruit-forward, offering lively peach and passion fruits notes underscored by rich, stone-tinged minerality, with a floral finish. Creamy in texture. WS(90)*

Elena Walch, Castel Ringberg, Pinot Grigio, 2012 **\$80**

Jermann, Pinot Grigio, Venezia-Giulia, 2015 **\$90**  
*Aromas of white peach, flint and hint of banana carry over to the round, ripe palate along with green apple and a note of juicy tangerine. Fresh acidity and clean finish. Wen(90)*


Lis Neris, Pinot Grigio, 2014 **\$75**  
*Intensely fruity. Opens on mineral notes which precede the lime, kiwi and almond. It is the perfect companion for a dinner of fish or vegetables. LVC*

Peter Zimmer, Pinot Grigio, 2014 **\$45**  
*White grapefruit aromas, flavours of ripe pears, light, crisp and lively. LVC*

Tiefenbrunner, Pinot Grigio, Alto Adige, 2015 **\$55**  
*It is full, very ripe and succulent, in the orchard/pitted fruit spectrum, quite oily and satisfying without heaviness. Very good to excellent length. John Szabo*

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Tiefenbrunner, Pinot Grigio, Vigneti delle Dolomiti, 2015 **\$55**

### Greece

#### Santori Island


Alpha Estate, Florina, Sauvignon Blanc, 2012 **\$55**

*This is just lovely. Showing fine purity of fruit, this is well integrated and well balanced, yet persistent and flavourful on the finish. RPJ(91)*

## Vins Rosés

### France

#### Côtes-du-Rhône

Château de Nages, Rosé, 2015	\$65	 <b>BIO</b> ✓
Château Pesquié, les Terrasses, rosé, 2015	\$55	
<i>Blackcurrant, raspberry and citrus with some floral notes. Great balance. LVC</i>		
Mas des Bressades, Cuvée Tradition, 2015	\$45	
<i>This charming wine offers strawberry-rhubarb, redcurrant jelly, raspberry and cranberry sauce notes on the nose and palate. LVC</i>		

#### Provence


Château la Tour de L'Évêque, 2015	\$55	
<i>Lively aromas of citrus zest, apricot, peach and garrigue. Clean, crisp and taut on the palate with some citrus peel character adding intrigue. LVC</i>		
Château Léoube, Rosé de Léoube, 2015	\$80	✓
<i>Elegant and classy, the salmon colored gives up lots of orange blossom, citrus, savory spice and distinct minerality in a medium-bodied, lively, fresh and focused style. RPJ(91)</i>		
Château Vignelaure, 2015	\$70	✓
<i>Pale salmon colour, intense notes of peach and pink grapefruit, long fresh and balanced aftertaste. Delicious! Le Sélect</i>		
la Cadiérenne, Grande Tradition, 2015	\$55	
<i>Opens with layers of apricot, nectarine, orange peel and herbes de Provence. It's bright, balanced and elegant, though it's got considerable heft too. Nice, peachy finish. LVC</i>		
Miraval, Jolie & Pitt, 2015	\$60	
<i>Sports a fresh and lively bouquet of wild strawberries, raspberries and white flowers to go with a supple, lightly textured, silky and seamless feel on the palate. RPJ(91)</i>		
Rimauresq, Cru Classé, 2014	\$70	
<i>Very good clarity and a touch of jasmine. Lively and precise on the palate, offering tightly focused strawberry and blood orange flavours that flesh out. Very good. LSB</i>		

#### Languedoc

Grézan Rosé, Château Gézan, Famille Cros-Pujol, 2015	\$55	✓
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## Champagnes et Crémants

### France

#### Alsace

Le Clos Sainte-Odile, Crémant Brut, Pierre Sparr		\$55
Pierre Sparr, Brut Rosé		\$55 ✓
<i>The 100% Pinot Noir sparkler is aged a minimum of a year on its lees, imparting ripe raspberry, strawberry, tangerine and creamy peach notes with structure and balance. LVC</i>		

#### Bourgogne

Crémant de Bourgogne Rosé, Perle d'Aurore, Brut, Louis Bouillot		\$60
<i>From aromas of berries, spice and brioche through to the delicate mousse that refreshes the palate, it offers red berry flavours and a lengthy mouth-watering finish. WC(4½/5 stars)</i>		

#### Champagne

Beaumont des Crayères, Grand Prestige		\$125 ✓
Billecart-Salmon, Brut Rosé WS(92)	½ bottle	\$135
Billecart-Salmon, Brut Rosé		\$250 ✓
<i>Cherry, strawberry and damson plum flavours. Mouthwatering acidity and a mineral mesh with fruit cake, smoke and spice. WS(92)</i>		
Billecart-Salmon, Extra Brut		\$175
<i>The concentration is impressive and the energetic drive of acidity is a thrill - long strawberry and red cherry flavours amid gentle biscuity, red-fruited notes to close. WS(94)</i>		
Bollinger R.D., 2002		\$500
<i>Super fresh, it has a fine citrus nose with plenty of lemon, grapefruit, chalky notes, and some floral elements too. The palate is dry. Silky texture, smooth, fine and long. WS(99)</i>		
Bollinger, Special Cuvée	½ bottle	\$95
Bollinger, Special Cuvée		\$185
<i>Weaves rich flavours of blackberry tart, lemon parfait, and toasted almond together on the creamy palate. Finely honed acidity creates a vibrant thread throughout. WS(93)</i>		
Dom Pérignon, Brut, 2005		\$375
<i>No risk, no reward...Technical details aside, the DP2003 is an impressive wine and brilliant in its own right, given the challenges of the year. Bruce Sanderson. WS(94)</i>		
Krug Grande Cuvée		\$525
<i>Rich, with smoky hints of roasted almond, toasted brioche, and tangy black cherry, accented by aromatic hints of ground cumin and clove, bergamot and chamomile. WS(95)</i>		

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Laurent Perrier, Rosé, Cuvée Champagne, Brut		<b>\$200</b>
<i>Shows fine balance, with a vibrant tanginess to the flavours of black currant, stawberry, licorice and candied ginger. Features a lasting note of smoky mineral on the finish. WS(92)</i>		
Laurent-Perrier, Grand Siècle, Grande Cuvée		<b>\$400</b>
<i>Focused more on delicate acidity and texture than the finely layered flavours of creamed apple, marzipan and black currant. Delivers a lasting, smoke-tinged finish. WS(93)</i>		
Louis Røederer, Brut Premier		<b>\$155</b>
<i>Possibly the greatest value for non-Vintage Champagne. Aromas of pear, smoke, spice, herbs and dried flowers. LVC</i>		
Möet & Chandon, Brut		<b>\$145</b>
Nicolas Feuillate, Brut		<b>\$125</b>
Perrier-Jouët, la Belle Époque, 2007		<b>\$375</b>
<i>Good maturity, with toast and fruit, as well as a crisp, tight and mineral backdrop. Elegant style, fresh and with poise. Wen (95)</i>		
Piper Heidsieck, Brut	½ bottle	<b>\$75</b>
Piper-Heidsieck, Rosé Sauvage, Brut		<b>\$170</b>
<i>Ripe red berries, cherry pit and tangerine on the deeply scented nose and in the mouth. Rich yet dry and taut, finishing with very good thrust and echoing minerality. LVC</i>		
Ruinart, Champagne Brut		<b>\$195</b>
Taittinger, Brut Réserve	½ bottle	<b>\$90</b>
Taittinger, Brut Réserve		<b>\$150</b>
Taittinger, Nocturne		<b>\$165</b>
<i>Delightful aromas of white flowers and ripe fruits(yellow peaches and dried apricots). Smooth and velvety, yet very crispy. Long and smooth finish sweet and full of flavour. LVC</i>		
Veuve Clicquot Ponsardin, Brut		<b>\$120</b>
Veuve Clicquot Ponsardin, Brut	½ bottle	<b>\$80</b>

### España

#### Penedes

Ségura Viudas, Brut Reserva		<b>\$75</b>
<i>Wonderful elegance, fine bead, spicy apple, ginger and floral edged baking powder biscuits or sourdough. Gordon Stimmell(91)</i>		


### Canada

#### Niagara Peninsula

Creekside Estate, Backyard Bubbly, 2013		<b>\$60</b>
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	Henry of Pelham, Cuvée Catherine, Carte Blanche, 2008	<b>\$100</b>
	Tawse Winery, Spark, Brut, 2011	<b>\$60</b>
<b>Prince Edward County</b>		
	The Old Third, Golden Russet, Cider	<b>\$25</b>
<b>Austria</b>		
	Schlumberger, Brut, Méthode Traditionnelle	<b>\$48</b>

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## Organic & Biodynamic Wines

*The practice of biodynamics in viticulture has become popular in recent years. The principles of biodynamics are based on a spiritual and practical philosophy called anthroposophy which is based on the understanding of the ecological, the energetic, and the spiritual in nature.*

### Vins Rouges

#### France

<b>Vallée de la Loire</b>	Chinon, Domaine de l'R, le Canal des Grands Pièces, 2015	\$70	♻️BIO
<b>Bourgogne</b>	Clos de la Perrière, Moulin aux Moines, 2014	\$95	♻️BIO
	<i>Fruity and bright, with earth and spice notes. this wine sees only 5-15% new wood, which helps maintain the purity of the grape and the essence of the terroir. LVC</i>		
	Côte de Nuits, Chambolle-Musigny, Vieilles Vignes, Maison Roche de Bellene, 2011	\$155	♻️BIO
	<i>Floral with a beguiling nose of red cherry, stone and subtle spice hints. Energetic middle weight flavours that exude a fine minerality. Outstanding ( Alen Meadows)</i>		
	Côte de Beaune, Pommard, Moulin aux Moines, 2013	\$160	♻️BIO
	<i>Filled with cherry fruit, earth and cocoa notes. Braced by great acidity and firm but very fine tannins; new wood keeps this wine pure with power and an excellent finish. LVC</i>		
<b>Côtes-du-Rhône</b>	Domaine de Fontavin, Terre des Ancêtres, 2014	\$60	♻️BIO
	Rhône-Villages, Domaine Roche-Audran, César, 2012	\$65	♻️BIO
	<i>Brilliant with some sweet oak in its creamy licorice, black raspberry, cassis and vanilla bean-styled bouquet. Medium to full-bodied, fruit-loaded, and sweet tannin. RPJ(91)</i>		
	Vaucluse, Saint-Jean du Barroux, l'Argile, Bio, 2011	\$90	🌱ORG
	<i>Grenache rouge, Syrah, Carignan and Cinsault.</i>		
	Costières-de-Nîmes, Château de Nages, Cuvée JT, 2013	\$80	♻️BIO
	Costières-de-Nîmes, Château de Nages, Vieilles Vignes, 2012	\$55	♻️BIO
	<i>Offers outstanding notes of black raspberry, cherry, licorice, ground herbs and violets to go with a medium to full-bodied, supple, yet elegant and lively feel on the palate. RPJ(90)</i>		
	Costières-de-Nîmes, Lou Coucardié, Syrah/Mourvèdre/Grenache, 2011	\$85	🌱ORG
	<i>The richest and most concentrated of these cuvées. Offers up aromas and flavours of ripe black fruits, chocolate, graphite, licorice and hints of smoked herbs. RPJ(93)</i>		
	Vacqueyras, Montirius, Garrigues, 2015	\$85	♻️BIO
	Châteauneuf-du-Pape, Domaine Pierre André, 2011	\$145	♻️BIO

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<b>Côtes-du-Rhône</b>	Hermitage, Yan Chave, 2011 <i>Lovely dark plum, anise and black currant notes, lined with smoldering cocoa and black tea accents. Shows a long, loamy echo through the well-toasted finish. WS(92)</i>	<b>\$225</b> 🍷 <b>BIO</b>
<b>Languedoc</b>	Côtes de Roussillon-Villages, Clot de l'Oum, Carignan/Syrah, 2011	<b>\$70</b> 🍷 <b>BIO</b>
	Côtes de Roussillon-Villages, les Calcinaires Rouge, Domaine Gauby, 2010 <i>Plum, spice, leather. Smooth with velvety tannins. Lush black cherry and some bittersweet chocolate, sleek acidity and a long finish.. LVC</i>	<b>\$85</b> 🍷 <b>BIO</b>
	Côtes de Roussillon-Villages, les Terrasses, Domaine Boucabeille, 2015 <i>Youthfull and fruity wit a nose of violets, cassis and some marzipan and on the palate red fruit with cherry and some marzipan replay. Good. LVC</i>	<b>\$60</b> 🌱 <b>ORG</b>
	Minervois, Château Maris, 2014	<b>\$55</b> 🍷 <b>BIO</b>
	Corbières, Château la Baronne, le Signal, 2010	<b>\$70</b> 🍷 <b>BIO</b>
	Corbières, Domaine des 2 Ânes, Fontanilles, 2009	<b>\$65</b> 🌱 <b>ORG</b>
	Corbières, La Baronne, Alaric, 2010	<b>\$100</b> 🍷 <b>BIO</b>
<b>Sud Ouest</b>	Madiran, Château Bouscassé, Vieilles Vignes, Alain Brumont, 2006 <i>It is hugely structured, with very rich, intense black-plum flavours. The tannins are still developing. Wen(95)</i>	<b>\$90</b> 🌱 <b>ORG</b>
	Madiran, Château Bouscassé, Vieilles Vignes, Alain Brumont, 2003 <i>Big, rich and powerful, with an intense core of dark plum and dark chocolate flavours that are joined up by plenty of espresso and mincemeat notes. WS(92)</i>	<b>\$105</b> 🌱 <b>ORG</b>
<b>España</b>		
<b>Rioja</b>	La Montessa, Bodegas Palacios Remondo, 2012 <i>Heady nose of cherries in liqueur but also black and sour cherries, plus just a pinch of dark spices. The palate is soft and silky, with ultra-fine tannins and great balance. RPJ(92)</i>	<b>\$60</b> 🍷 <b>BIO</b>
<b>Priorat</b>	Finca Dofi, Alvaro Palacios, 2004 <i>Coaxing scents of toast and smoke, violets, blueberries, and chocolate. Full-bodied and harmonious, there is an opulence to the fruit which is breathtaking. RPJ(95)</i>	<b>\$215</b> 🍷 <b>BIO</b>
	les Terrasses, Alvaro Palacios, 2011 <i>Bright cherry, licorice, mineral, garrigue and spice notes mingling over light tannins and buoyed by lively acidity. Balanced, focused and elegant, with a lingering finish. WS(93)</i>	<b>\$115</b> 🍷 <b>BIO</b>
	Martinet Bru, Mas Martinet, 2014 <i>Intense ripe black fruit with notes of liquorice and minerals. Spicy background and floral notes. Good. LVC</i>	<b>\$110</b> 🌱 <b>ORG</b>
	Nita, Cabernet Sauvignon, Grenache, Carignan, 2010	<b>\$75</b> 🍷 <b>BIO</b>
<b>Castilla</b>	Pegaso, Barrancos de Pizarra, 2007	<b>\$90</b> 🌱 <b>ORG</b>

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### Chile

Clos de Lolol, Hacienda Araucano, François Lurton, 2012 \$70   
*Aromas of blueberries, black pepper and spices follow through to a full body, round tannins and a savory and delicious finish. WS(92)*

**Valle de Aconcagua** Viña Errazuriz, Seña, Vinedo Chadwick, 2006 \$175 


### Canada


**Niagara Peninsula** Tawse, Meritage, Growers Blend, 2011 **Bin End** \$70   
was \$75

### United States

**California** Central Coast, Calera, Ryan Vineyard, Pinot Noir, 2009 \$125 

### Italia


**Toscana** Brunello di Montalcino, La Rasina, 2008 \$145   
*Aromas of blueberries and cherries. Lovely intensity. Full body. Velvety tannins and a long and lovely finish. WS(94)*


Chianti Classico, Castello di Volpaia, 2011 \$75   
*A juicy red with plum and cedar character plus hints of walnut. Medium to full body, fine tannins and a fruity finish. WS(91)*


## Vins Blancs


### France


**Alsace** Gewurztraminer, Dirlor-Cadé, Grand Cru Kitterlé, 2012 \$115 

Gewurztraminer, Calcaire, Domaine Zind-Humbrecht, 2009 \$80   
*Drippingly rich, and creamy palate. Tactile impingement of spice adding counterpoint in a long, seductively soothing finish. Ravishing performance. RPJ(92)*

Gewurztraminer, Furstentum, Cuvée Laurence, Weinbach, 2004 \$175 


Gewurztraminer, Rosenberg, Domaine Barmés Buecher, 2011 \$80   
*Sweet, rich and velvety, with ripe peach and pear jelly flavours lifted by star fruit and lime. Turns slightly smoky and minerally on the back end. Long and refined finish. IWC(93)*

Riesling, Clos Windsbuhl, Domaine Zind-Humbrecht, 2009 \$160   
*Ripe yellow peach, tangerine and candied pink grapefruit peel, with a solid block of spicy minerality. Concentrated layers of flavour are brightened by the intense acidity. WS(94)*

**Vallée de la Loire** Savennières, les Vieux Clos, Nicolas Joly, 2014 \$140   
*Elegant on the herbal and flinty nose, where spicy lemon grass and ripe, concentrated fruit aromas are displayed. Lovely transparency and finesse. Lush texture RPJ(93)*

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<b>Vallée de la Loire</b>	Touraine, Domaine de la Garrelrière, le Chemin de la Colline, 2013 <i>100% Chenin Blanc.</i>	<b>\$65</b> 🍷 <b>BIO</b>
<b>Bourgogne</b>	Chablis, Jean-Marc Brocard, 1er Cru, Vaulorent, 2014 <i>Produced from a parcel that is run biodynamically. It is nervy, edgy, packed with fruitiness and intense acidity. Wen(93)</i>	<b>\$125</b> 🍷 <b>BIO</b>
	Mâconnais, Pouilly-Fuissé, les Chevrières, Dominique Cornin <i>It has an intense , limestone-driven bouquet with subtle notes of dansdelion and jasmine. The palate is very well-balanced with crisp acidity, great tension and poise. RPJ(93)</i>	<b>\$100</b> 🍷 <b>BIO</b>
<b>Côtes-du-Rhône</b>	Costières-de-Nîmes, Château de Nages Blanc, Cuvée JT, 2013 <i>80% Roussane, 20% Viognier</i>	<b>\$75</b> 🍷 <b>BIO</b>
	Costières-de-Nîmes, Michel Gassier, Viognier, 2015	<b>\$58</b> 🍷 <b>BIO</b>
	Costières-de-Nîmes, Nostre Païs, Michel Gassier, White, 2013 <i>60% Grenache, 20% Clairette, 15% Roussane and 5% Viognier. Succulent!</i>	<b>\$65</b> 🍷 <b>ORG</b>
	Hermitage, Chante-Alouette, Marc Chapoutier, 2014 <i>Georgous, showing remarkable range, with jasmine, honeysuckle, acacia and chamomille notes leading the way, followed by star fruit, yellow apple and green fig flavours. WS(95)</i>	<b>\$200</b> 🍷 <b>BIO</b>
<b>Provence</b>	Les Baux de Provence, Mas de Romanin, Alpilles, 2011	<b>\$60</b> 🍷 <b>BIO</b>
	Vin du Var, Triennes, Sainte-Fleur, Viognier, 2013 <i>Intense aromas of apricot, honey-suckle, white flowers and honey of lavender. Beautiful balance between aromatic richness, crisp acidity and mineral structure. Very good. LVC</i>	<b>\$70</b> 🍷 <b>BIO</b>
<b>Canada</b>		
<b>Niagara Peninsula</b>	Tawse, Riesling, Quarry Road Vineyard, 2014 <i>Gold medal at the National Wine Awards of Canada.</i>	<b>\$55</b> 🍷 <b>BIO</b>
<b>Austria</b>		
	Grüner Veltliner, Dürnberg, Tradition, 2013 <i>Lemon balm, peppery arugula and yeasty savouriness combine into a sleek, wine that goes down all too easily, notwithstanding its wonderful layers and length. Wen(90)</i>	<b>\$50</b> 🍷 <b>ORG</b>
<b>Vins Rosés</b>		
<b>France</b>		
<b>Côtes-du-Rhône</b>	Château de Nages, Rosé, 2015	<b>\$65</b> 🍷 <b>BIO</b>

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## Half Bottles

### Vins Rouges

#### France

<b>Bourgogne</b>	Côte de Beaune, Volnay, Marchand-Tawse, 2011	½ bottle	\$95
<b>Côtes-du-Rhône</b>	Gigondas, Château du Trignon, 2011	½ bottle	\$65
	Châteauneuf-du-Pape, Château Fortia, ½b, 2013	½ bottle	\$65
	<i>With a whopping 80% Syrah, and the remainder of the blend taken up with Mourvedre, the wine is peppery, fresh, and spicy. WS(91)</i>		

#### United States

<b>California</b>	Cannonball, Cabernet Sauvignon, 2012	½ bottle	\$40
	<i>Full-body and loaded with fleshy black fruit aromas plus some herbal notes. Finishes pleasantly with mocha and oak spice. Good tannin structure. LVC</i>		
	Sonoma Valley, Ridge Vineyards, Lytton Spring, 2013	½ bottle	\$85
	Sonoma Coast, La Crema, Pinot Noir, 2013	½ bottle	\$48

#### Italia

<b>Toscana</b>	Brunello di Montalcino, Castello Banfi, 2010	½ bottle	\$75
	<i>Fabulous aromas of dried rose petal, orange peel, and hints of dark fruits. Full body, very fine tannins with a mineral, berry, orange-peel and Tuscan-dust undertone. WS(95)</i>		
	Chianti Classico, Isole e Olena, 2013	½ bottle	\$50
	Vino Nobile di Montepulciano, Avignonesi, 2013	½ bottle	\$55

### Vins Blancs

#### France

<b>Bourgogne</b>	Côte de Beaune, Meursault, Bouchard Père & Fils, 2013	½ bottle	\$80
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#### United States

<b>California</b>	Carneros, Schug, Chardonnay, 2011	½ bottle	\$65
	Sonoma Coast, La Crema, Chardonnay, 2014	½ bottle	\$45

#### New Zealand

<b>Marlborough</b>	Astrolabe, Sauvignon Blanc, 2015	½ bottle	\$45
	Kim Crawford, Sauvignon Blanc, 2016	½ bottle	\$30

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## Champagnes et Crémants

### France

<b>Champagne</b>	Billecart-Salmon, Brut Rosé WS(92)	½ bottle	\$135
	Bollinger, Special Cuvée	½ bottle	\$95
	Piper Heidsieck, Brut	½ bottle	\$75
	Taittinger, Brut Réserve	½ bottle	\$90
	Veuve Clicquot Ponsardin, Brut	½ bottle	\$80

## Bin Ends


### Vins Rouges

#### France

<b>Côtes-du-Rhône</b>	Coudoulet de Beaucastel, Château de Beaucastel, 2013	<b>Bin End</b>	<b>\$70</b>
		was	\$78
	<i>Very spicy nose. Round and rich without any rough edges. Very distinctive. Jancis Robinson.</i>		
	Costières-de-Nîmes, Mas des Bressades, Cuvée Tradition, 2012	<b>Bin End</b>	<b>\$40</b>
		was	\$48
	<i>Sweet fruit on the nose accented by spice notes. The palate is supple and ripe with lots of purple fruit and spice. LVC</i>		
<b>Languedoc</b>	Côtes de Roussillon-Villages, Tessellae, Old Vines, 2013	<b>Bin End</b>	<b>\$45</b>
		was	\$50
	<i>A big, smoky brisket-like nose intermixed with Kirsch liqueur, lavender and pepper scents jumps from the glass. A mouthfilling red with soft, velvety tannins. RPJ(90)</i>		
<b>Bordeaux</b>	Château de Suau, Côtes de Bordeaux, 2010	<b>Bin End</b>	<b>\$50</b>
		was	\$55
	<i>Warm and rich, the wine carries the structure of the vintage along with ripe blackberry. Wen(90)</i>		
	Saint-Émilion, Côte de Baleau, 2005	<b>Magnum Bin End</b>	<b>\$180</b>
		was	\$200
	<i>It offers note of kisch liqueur and black fruits in its sweet, concentrated, full-bodied personality. RPJ(91)</i>		
	Haut-Médoc, Château de Lamarque, 2010	<b>Bin End</b>	<b>\$90</b>
		was	\$115
	<i>Soft, ripe, smooth, with delicious acidity and berry fruits. Good density. Wen(90)</i>		
	Margaux, Château Malescot-Saint-Exupéry, Grand Cru Classé, 2004	<b>Bin End</b>	<b>\$155</b>
		was	\$195
	<i>Sweet black currant fruit, spring flower, camphor, and licorice notes... lovely integration of acidity, tannin, and wood. RPJ(90)</i>		
	Pessac-Léognan, Château Haut-Brion, 1er Grand Cru Classé, 1983	<b>Bin End</b>	<b>\$625</b>
		was	\$750
	<i>Soft and succulent. Typical. Medium body and plenty of luscious, concentrated fruit, smooth and velvety-textured finish. RPJ(91). Ready to drink and priced accordingly.</i>		

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## LE SÉLECT BISTRO – APRIL 2017

### España

<b>Penedes</b>	Mas la Plana, Cabernet Sauvignon, Miguel Torres, 2001	<b>Magnum Bin End</b>	<b>\$200</b>
		was	\$220
	<i>A plush texture, an elegant structure, aromas of berry and tobacco. WS(90)</i>		

### Canada

<b>Niagara Peninsula</b>	Rosewood, Select Series, Pinot Noir, 2013	<b>Bin End</b>	<b>\$45</b>
		was	\$55
	<i>This wine is 100% vegan.</i>		
	Stratus, Syrah, 2010	<b>Bin End</b>	<b>\$95</b>
		was	\$110
	Tawse, Meritage, Growers Blend, 2011	<b>Bin End</b>	<b>\$70</b>
		was	\$75
	Vignoble Rancourt Winery, Cabernet Franc, 2010	<b>Bin End</b>	<b>\$45</b>
		was	\$60

### Australia

<b>South Australia</b>	Penfolds, RWT, Shiraz, 2003	<b>Bin End</b>	<b>\$225</b>
		was	\$265
	<i>A spectacular mouthful of cherry, currant and spices, finishing with refined tannins and a silky texture that lets the fruit and spice sail on and on. WS(94)</i>		
	Clare Valley, Leasingham Wines, Classic Clare, Shiraz, 1998	<b>Bin End</b>	<b>\$125</b>
		was	\$150
	<i>Bright and flavourful, supple and silky, with generous black cherry, anise and sweet leather flavours that last and last. WS(92)</i>		
	Barossa Valley, E&E, Black Pepper Shiraz, 2002	<b>Bin End</b>	<b>\$190</b>
		was	\$240
	<i>Dark, with layer upon layer of flavour, offering dark berry, black cherry, black pepper and licorice that sail through the long, vivid finish. WS(97)</i>		
	McLaren Vale, d'Arenberg, The Dead Arm, Shiraz, 2004	<b>Magnum Bin End</b>	<b>\$230</b>
		was	\$260
	<i>Rich and complex. Pungent tobacco, espresso, cherry, cassis &amp; blackberry aromas. WC(94)</i>		
	McLaren Vale, Hardys, Eileen Hardy, Shiraz, 1999	<b>Bin End</b>	<b>\$215</b>
		was	\$245

### United States

<b>California</b>	Napa Valley, Beaulieu Vineyards, Private Reserve, Cabernet Sauvignon, 2009	<b>Bin End</b>	<b>\$220</b>
		was	\$250
	Sonoma Valley, St-Francis, Cabernet Sauvignon, 2011	<b>Bin End</b>	<b>\$70</b>
		was	\$80

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### Italia

<b>Piedmonte</b>	Barolo, Giacomo Borgogno, Riserva, 2006	<b>Bin End</b>	<b>\$200</b>
		was	\$250
	<i>Aromas of sausages, ripe fruit and flowers turn to mushrooms and truffles. Full body, with velvety tannins and a decadent finish. WS(95)</i>		

### Vins Blancs

#### France

<b>Vallée de la Loire</b>	Pouilly-Fumé, Pascal Jolivet, 2014	<b>Bin End</b>	<b>\$75</b>
		was	\$90
	<i>Jolivet has reputation for crafting dense, expressive and brilliantly pure wines. Jancis Robinson.</i>		
<b>Bourgogne</b>	Chablis, Pascal Bouchard, Grand Cru, les Clos, 2011	<b>Bin End</b>	<b>\$145</b>
		was	\$190
	<i>This wood aged wine is firm, very mineral in texture, chewy and dense. Wen(94)</i>		
<b>Alsace</b>	Gewurztraminer, Kuhlmann-Platz, Vieilles Vignes, 2013	<b>Bin End</b>	<b>\$50</b>
		was	\$60
	Riesling, Clos des Capucins, Cuvée Théo, Domaine Weinbach, 2009	<b>Bin End</b>	<b>\$95</b>
		was	\$110

#### España

<b>Rias Baixas</b>	Terras Gauda, O Rosal, 2013	<b>Bin End</b>	<b>\$50</b>
		was	\$60
	<i>A bend of Albarino, Loureiro and Caino Blanco. Peachy richness with a crisp finish. DM(95)</i>		

#### Chile

	Marqués de Casa Concha, Chardonnay, 2013	<b>Bin End</b>	<b>\$45</b>
		was	\$55
	<i>Rich in mineral aromas and taut with acidity that refreshes from beginning to end. Wineandspiritsmagazine.com(92)</i>		

#### Argentina

	Crios de Susana Balbo, Torrontés, 2013	<b>Bin End</b>	<b>\$35</b>
		was	\$40
	<i>Fresh and fruity. Medium-body, floral and expressive. LVC</i>		
<b>Mendoza</b>	Zuccardi, Torrontés, 2014	<b>Bin End</b>	<b>\$40</b>
		was	\$45
	<i>More reminiscent of a Gewürztraminer than a Moscatel, with adominant spicyness and pungent notes of herbs. RPJ(90)</i>		

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### Canada

<b>Niagara Peninsula</b>	Hidden Bench, Nuit Blanche, Rosomel Vineyard, 2012	<b>Bin End</b>	<b>\$75</b>
		was	\$95
	Rosewood, Origin Series, Chardonnay, 2013	<b>Bin End</b>	<b>\$55</b>
		was	\$70
	<i>Rich texture, with toasted notes of yellow apple, pineapple, and a hint of honey. LVC.</i>		
	The Foreign Affair, Riesling, 2009	<b>Bin End</b>	<b>\$50</b>
		was	\$60
	<i>Complex notes of candied citrus, lime peel, green apple, peach nectar and minerality set the stage for a richly textured wine with a good interplay of fresh and candied fruits. LVC</i>		
	The Organized Crime Winery, Gewurztraminer, 2012	<b>Bin End</b>	<b>\$45</b>
		was	\$60

### New Zealand

<b>Marlborough</b>	Cloudy Bay, Chardonnay, 2012	<b>Bin End</b>	<b>\$65</b>
		was	\$80
	Momo, Sauvignon Blanc, 2014	<b>Bin End</b>	<b>\$50</b>
		was	\$55
	<i>Racy with grapefruit, lemon peel, dill and flinty characters. The palate is linear and restrained with lovely focus and a lingering crisp finish. It is beautifully understated. LVC</i>		

## Vins Doux et de Dessert

### France

#### Alsace

**Gewurztraminer** Wintzenheim, Domaine Zind-Humbrecht, 2008 RPJ(90) 2 oz \$12.00 

#### Vallée de la Loire

**Quarts de Chaume** Domaine du Petit Métris, les Guerches, 2007 ½ litre \$150

Domaine du Petit Métris, les Guerches, 2007 2 oz \$15.00

**Coteaux du Layon** Moulin Touchais, 1996 2 oz \$14.00

Moulin Touchais, 1996 \$125

#### Côtes-du-Rhône

**Beaumes-de-Venise** Château du Trignon, Muscat de Beaumes-de-Venise, 2010 2 oz \$9.50

Château Pesquié, Muscat de Beaumes de Venise, 2014 ½ litre \$70

Château Pesquié, Muscat de Beaumes de Venise, 2014 2 oz \$8.50

Domaine des Bernardins, Muscat de Beaumes de Venise, 2014 ½ bottle \$55

Domaine des Bernardins, Muscat de Beaumes de Venise, 2014 2 oz \$9.75

**Rasteau** Le Gravillas, Vin Doux Naturel, 2009 2 oz \$6.50

#### Languedoc

**Côtes de Roussillon-Villages** Banyuls, Réserve, Domaine la Tour Vieille 2 oz \$7.00

Banyuls, Réserve, Domaine la Tour Vieille \$75

Gérard Bertrand, Muscat de Rivesaltes, 2015 2 oz \$9.50

Gérard Bertrand, Muscat de Rivesaltes, 2015 \$95

Maury, Vin Doux Naturel ½ litre \$50

Maury, Vin Doux Naturel 2 oz \$8.25

#### Bordeaux

La Chapelle de Lafaurie-Peyraguet, 2009 2 oz \$14.50

**Sauternes** Château d'Yquem, Lur-Saluces, 1947 \$2,500

*One of the best years of the century. Zingy mouthful of dried fruit, leather, tobacco and floral flavours of core honey. The finish lingers gently and impressively. WS (97)*


Château Guiraud, 1er Grand Cru Classé, 2007 2 oz \$25.00

Château Guiraud, 1er Grand Cru Classé, 2007 \$165

Château Raymond-Lafon, Famille Meslier, 2010 2 oz \$15.00

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<b>Sauternes</b>	Château Raymond-Lafon, Famille Meslier, 2010	<b>\$160</b>
	Château Suduiraut, 1er Grand Cru Classé, 2007	<b>2 oz \$25.00</b>
	La Chapelle de Lafaurie-Peyraguet, 2009	<b>½ bottle \$70</b>

### Canada

#### Niagara Peninsula

Cave Spring Vineyard, Riesling Indian Summer, 2013	<b>½ bottle \$60</b>
Cave Spring Vineyard, Riesling Indian Summer, 2011	<b>2 oz \$9.00</b>
Stratus, Cabernet, Special Select Late Harvest, 2013	<b>½ bottle \$70</b>
Stratus, Cabernet, Special Select Late Harvest, 2013	<b>2 oz \$12.50</b>

### Australia

#### Victoria

<b>Riverina</b>	De Bortoli, Noble One, 2013	<b>2 oz \$9.50</b>
	De Bortoli, Noble One, 2013	<b>\$75</b>
	<i>Some colour deepening, but still bright; De Bortoli remains the best Australian producer of this style ... This is still a luscious and perfectly balanced wine. JH(95)</i>	
	De Bortoli, Noble One, 2009	<b>2 oz \$12.00</b>
	De Bortoli, Noble One, 2009	<b>2 oz \$80.00</b>

### United States

#### California

Elysium, California Black Muscat, 2013	<b>2 oz \$8.50</b>
Elysium, California Black Muscat, 2013	<b>\$45</b>
Elysium, California Black Muscat, 2010	<b>2 oz \$8.50</b>
Quady, Essénsia, 2010	<b>2 oz \$7.50</b>

### Hungary

Tokaji Aszu, Chateau Dereszla, 5 Puttinós, 2007	<b>½ litre \$130</b>
<i>Ripe, intense and dynamic, with juicy layers of sweet pineapple, apricot and mango. Other exotic spices emerge on the long finish. WS(95)</i>	
Tokaji Aszu, Chateau Dereszla, 5 Puttinós, 2007 WS(95)	<b>2 oz \$16.00</b>

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## Portos

### Ports

#### Douro

Croft, Vintage Port, 2003	<b>2 oz</b>	<b>\$32.00</b>
<i>Gorgeous aromas of blueberries and dried flowers follow through to a sweet, full-bodied palate. Velvety and round, with lovely fruit. Long finish.</i>		
Dow's, Vintage Port, 2003		<b>\$225</b>
<i>Aromas of blackberries and licorice follow through to a full-bodied palate, with lots of sweetness, fine tannins and a caressing, textured finish. A refined Dow.</i>		
Dow's, Vintage Port, 2003 WS(93)	<b>2 oz</b>	<b>\$20.00</b>
Quinta do Crasto, Porto Reserva, 2004		<b>\$150</b>
<i>Nice definition to the ripe black fruits nose, which is sweet but not overdone. The palate shows lovely primary fruit and some spicy structure. WS(91)</i>		
Quinta do Crasto, Reserva, 2004 WS(91)	<b>2 oz</b>	<b>\$18.00</b>
Quinta do Vesuvio, 1994	<b>2 oz</b>	<b>\$32.00</b>
W. & J. Grahams, 10 year old Tawny	<b>2 oz</b>	<b>\$9.00</b>
W. & J. Grahams, 20 year old Tawny	<b>2 oz</b>	<b>\$15.50</b>
W. & J. Grahams, LBV, 2009	<b>2 oz</b>	<b>\$6.00</b>
W. & J. Grahams, Vintage Port, 1994	<b>2 oz</b>	<b>\$36.00</b>



## Cognacs, Brandies, Whiskies & Other Spirits

### Cognac

<b>Baron Otard</b>	V.S.O.P.	snifter (1 oz)	\$10.95
<b>Courvoisier</b>	V.S.O.P.	snifter (1 oz)	\$11.50
	X.O.	1¼ oz	\$30.00
<b>Delamain</b>	Pale and Dry XO	snifter (1 oz)	\$20.00
<b>Jean Filioux</b>	XO	snifter (1 oz)	\$18.50
<b>Leyrat</b>	V.S.	snifter (1 oz)	\$9.75
	V.S.O.P.	snifter (1 oz)	\$12.75
<b>Gaston de Lagrange</b>	X.O., Grande Champagne	snifter (1 oz)	\$18.00
<b>Hennessy</b>	V.S.	snifter (1 oz)	\$8.50
	V.S.O.P.	snifter (1 oz)	\$13.50
	X.O.	snifter (1 oz)	\$32.00
<b>Hine</b>	Antique X.O., 1er Cru	snifter (1 oz)	\$36.00
	<i>The most elegant of Hine's cognacs : hints of spices and notes of vanilla on the nose; complex and long aromatic richness in the mouth. IWC Gold Award - 2004</i>		
	Triomphe	snifter (1 oz)	\$35.00
	<i>The most complex cognac from Hine, average age 40 to 50 years old: "Finesse, depth and maturity on the nose with nuances of crystallised fruit, flowers and licquorice. Incomparable mellowness, roundness and finesse of the palate. A long lasting aftertaste</i>		
<b>Marnier</b>	V.S.O.P	snifter (1 oz)	\$9.00
<b>Meukow</b>	V.S.O.P	snifter (1 oz)	\$10.00
<b>Pierre Ferrand</b>	1er Cru de Cognac	snifter (1 oz)	\$10.00
<b>Rémy Martin</b>	V.S.	snifter (1 oz)	\$7.50
	V.S.O.P.	snifter (1 oz)	\$12.75
	X.O. Special	snifter (1 oz)	\$35.00
	<i>Very aromatic tangerine zest, vanilla bean essence on the nose with delicate scents of fine orange pekoe tea. Elegant, very long with exotic spice notes, hints of orange blossom in a velvety texture. Great warmth on the finish. WA(96).</i>		

### Brandies & Eaux de Vie

#### Armagnac

<b>De Montal</b>	V.S.O.P.	snifter (1 oz)	\$8.00
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<b>De Montal</b>	Hors d'Âge	<b>snifter (1 oz)</b>	<b>\$12.50</b>
	1997	<b>snifter (1 oz)</b>	<b>\$16.50</b>
<b>Damblat</b>	10 Years in wood	<b>snifter (1 oz)</b>	<b>\$12.50</b>
<b>Delord</b>	X.O.	<b>snifter (1 oz)</b>	<b>\$14.50</b>
<b>Chateau de Laubade</b>	XO, Bas Armagnac	<b>snifter (1 oz)</b>	<b>\$15.00</b>
<b>Larresingle</b>	X.O.	<b>snifter (1 oz)</b>	<b>\$15.50</b>
<b>Calvados</b>			
<b>Boulard</b>	Classique	<b>1 oz</b>	<b>\$7.25</b>
<b>Le Père Jules</b>	Pays d'Auge, 10 year old	<b>1 oz</b>	<b>\$18.00</b>
<b>Louis de Lauriston</b>	Domfrontais Reserve	<b>1 oz</b>	<b>\$12.00</b>
<b>Eaux de Vie</b>			
<b>Artez Poire</b>	Eaux de Vie	<b>1 oz</b>	<b>\$12.00</b>
<b>Grappa</b>	Sarpa di Poli	<b>1 oz</b>	<b>\$8.50</b>
	Grappa Cleopatra, Moscato	<b>1 oz</b>	<b>\$12.50</b>
	Po' di Poli, Morbida	<b>1 oz</b>	<b>\$10.50</b>
<b>Poire Williams</b>	Briottet	<b>1 oz</b>	<b>\$16.00</b>
<b>Mirabelle</b>	Briottet	<b>1 oz</b>	<b>\$14.50</b>
<b>Framboise</b>	Distillerie Nusbaumen	<b>1 oz</b>	<b>\$11.00</b>
<b>Digestifs</b>			
<b>Grand Marnier</b>		<b>1 oz</b>	<b>\$9.00</b>
	Cuvée du Centenaire	<b>1 oz</b>	<b>\$19.00</b>
<b>Chartreuse Verte</b>		<b>1 oz</b>	<b>\$7.00</b>
<b>Cointreau</b>		<b>1 oz</b>	<b>\$8.50</b>
<b>Limoncello</b>		<b>1 oz</b>	<b>\$6.50</b>
<b>Amaro</b>			
<b>Averna</b>		<b>1 oz</b>	<b>\$6.50</b>
<b>Nonino Quintessentia</b>		<b>1 oz</b>	<b>\$8.00</b>
<b>Whiskies</b>			
<b>Canadian Rye Whisky</b>			
<b>Crown Royal</b>		<b>1¼ oz</b>	<b>\$6.50</b>
<b>Crown Royal Harvest</b>	<i>Award Winner</i>	<b>1¼ oz</b>	<b>\$8.50</b>

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	<b>Wiser's</b> House Rye	<b>1¼ oz</b>	<b>\$7.50</b>
	<b>Forty Creek</b> Barrel Select	<b>1¼ oz</b>	<b>\$7.50</b>
	<b>Pike Creek</b>	<b>1¼ oz</b>	<b>\$9.00</b>
<b>Bourbon</b>			
	<b>Jefferson Reserve</b> Very Old	<b>1¼ oz</b>	<b>\$11.50</b>
	<b>Blanton's</b> Gold Edition Single Barrel	<b>1¼ oz</b>	<b>\$14.50</b>
	<b>Rock Hill Farms</b> Single Barrel	<b>1¼ oz</b>	<b>\$12.00</b>
	<b>Bulleit</b> Frontier Whiskey	<b>1¼ oz</b>	<b>\$7.00</b>
	<b>Jack Daniels</b> Old No. 7 Tennessee Sour Mash	<b>1¼ oz</b>	<b>\$6.50</b>
	<b>Maker's Mark</b> Kentucky Bourbon	<b>1¼ oz</b>	<b>\$8.00</b>
	<b>Woodford Reserve</b> Distiller's Select	<b>1¼ oz</b>	<b>\$8.50</b>
	<i>Made in small batches by the smallest distillery in America.</i>		
<b>US Whiskey</b>			
	<b>Rittenhouse</b> Straight Rye Kentucky Whiskey	<b>1¼ oz</b>	<b>\$10.50</b>
<b>Irish Whisky</b>			
	<b>Jameson</b> Triple-Distilled	<b>1¼ oz</b>	<b>\$6.00</b>
	<b>Bushmills</b> Original	<b>1¼ oz</b>	<b>\$7.00</b>
<b>Scotches</b>			
<b>Blended Scotches</b>			
	<b>J &amp; B</b> Rare	<b>1¼ oz</b>	<b>\$6.25</b>
	<b>Chivas Regal</b>	<b>1¼ oz</b>	<b>\$8.00</b>
	<b>Johnny Walker</b> Black Label	<b>1¼ oz</b>	<b>\$7.00</b>
	<b>Té Bheag</b> Unfiltered	<b>1¼ oz</b>	<b>\$8.00</b>
<b>Single Malt Scotch</b>			
	<b>Aberlour</b> 12- year old, Speyside	<b>1¼ oz</b>	<b>\$10.00</b>
	<b>Auchentoshan</b> 12- year old	<b>1¼ oz</b>	<b>\$8.00</b>
	<b>Bowmore</b> 12- year old, Islay	<b>1¼ oz</b>	<b>\$8.00</b>
	<b>Bunnahabhain</b> Islay Single Malt	<b>1¼ oz</b>	<b>\$14.75</b>
	<b>Cragganmore</b> 12- year old, Speyside	<b>1¼ oz</b>	<b>\$8.50</b>
	<b>Dalwinnie</b> 15- year old	<b>1¼ oz</b>	<b>\$13.00</b>
	<b>Glenfarclas</b> 12- year old, Highland Malt	<b>1¼ oz</b>	<b>\$7.50</b>

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<b>Glenfiddich</b>	12- year old, Special Reserve	<b>1¼ oz</b>	<b>\$9.00</b>
	21- year old, Havana Reserve, Speyside Single Malt	<b>1¼ oz</b>	<b>\$21.00</b>
	<i>Smokey sweet molasses notes, cocoa and tropical fruit with a very rounded texture Cinnamon and clove oak spice accentuates the rich fruit-malt and make for an interesting relative of the Glenfiddich family. WA(92)</i>		
<b>Glenlivet</b>	12- year old	<b>1¼ oz</b>	<b>\$9.00</b>
	15-year old, French Oak	<b>1¼ oz</b>	<b>\$12.00</b>
	Founders Reserve	<b>1¼ oz</b>	<b>\$9.00</b>
	<i>Well balanced and exceptionally smooth.</i>		
<b>Highland Park</b>	12- year old, Orkney Islands	<b>1¼ oz</b>	<b>\$10.50</b>
<b>Isle of Jura</b>	Superstition	<b>1¼ oz</b>	<b>\$14.00</b>
<b>Laphroaig</b>	Quartercask, Isle of Islay	<b>1¼ oz</b>	<b>\$12.50</b>
<b>Lagavulin</b>	16- year old, Isle of Islay	<b>1¼ oz</b>	<b>\$16.50</b>
	<i>It is deeply smoky and peaty with a velvety complex finish</i>		
<b>Oban</b>	14- year old, Little Bay of Caves	<b>1¼ oz</b>	<b>\$14.50</b>
	<i>It is rich and full-bodied with a mellow fruity finish.</i>		
<b>Talisker</b>	10- year old	<b>1¼ oz</b>	<b>\$12.00</b>
<b>The Balvenie</b>	12- year old, Doublewood Malt	<b>1¼ oz</b>	<b>\$11.50</b>
	15- year old, bottled by hand	<b>1¼ oz</b>	<b>\$16.50</b>
<b>The Glenrothes</b>	Select Reserve, Speyside single malt	<b>1¼ oz</b>	<b>\$8.50</b>
	1995 Vintage, Speyside single malt	<b>1¼ oz</b>	<b>\$12.50</b>
<b>The Macallan</b>	Gold	<b>1¼ oz</b>	<b>\$9.75</b>
	Amber	<b>1¼ oz</b>	<b>\$12.75</b>
	Sienna, Sherry Oak Cask	<b>1¼ oz</b>	<b>\$25.00</b>

**Gin and Vodka**

**Gin**

<b>Beefeater</b>	House Gin	<b>Shot (1¼ oz)</b>	<b>\$8.00</b>
		<b>Martini (2 oz)</b>	<b>\$12.00</b>
<b>Bombay Sapphire</b>	Vapour infused with 10 exotic botanicals	<b>Shot (1¼ oz)</b>	<b>\$8.00</b>
		<b>Martini (2 oz)</b>	<b>\$12.00</b>
<b>Hendrick's</b>	Small-batch gin hand crafted in Scotland	<b>Shot (1¼ oz)</b>	<b>\$8.50</b>
		<b>Martini (2 oz)</b>	<b>\$13.75</b>
<b>Tanqueray</b>	London Dry Gin	<b>Shot (1¼ oz)</b>	<b>\$7.75</b>

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<b>Tanqueray</b>		<b>Martini (2 oz)</b>	<b>\$11.50</b>
<b>Tanqueray Ten</b>	London Dry Gin	<b>Shot (1¼ oz)</b>	<b>\$8.50</b>
		<b>Martini (2 oz)</b>	<b>\$13.75</b>
<b>Plymouth</b>		<b>Shot (1¼ oz)</b>	<b>\$8.50</b>
		<b>Martini (2 oz)</b>	<b>\$13.75</b>
<b>Victoria</b>	Canada's first premium gin. <i>Hand made in small batches from a wood-fired still on Vancouver Island.</i>	<b>Shot (1¼ oz)</b>	<b>\$8.00</b>
		<b>Martini (2 oz)</b>	<b>\$12.50</b>
<b>No. 3</b>	London dry gin	<b>Shot (1¼ oz)</b>	<b>\$8.50</b>
		<b>Martini (2 oz)</b>	<b>\$13.75</b>
<b>Bulldog</b>		<b>Shot (1¼ oz)</b>	<b>\$8.50</b>
		<b>Martini (2 oz)</b>	<b>\$12.50</b>
<b>Vodka</b>			
<b>Absolut</b>	House vodka	<b>Shot (1¼ oz)</b>	<b>\$8.25</b>
		<b>Martini (2 oz)</b>	<b>\$12.00</b>
<b>Stolichnaya</b>	Russian vodka	<b>Shot (1¼ oz)</b>	<b>\$7.75</b>
		<b>Martini (2 oz)</b>	<b>\$11.50</b>
<b>Zubrowka</b>	Polish bison grass vodka	<b>Shot (1¼ oz)</b>	<b>\$7.75</b>
		<b>Martini (2 oz)</b>	<b>\$11.50</b>
<b>Ketel One</b>	Premium Dutch vodka	<b>Shot (1¼ oz)</b>	<b>\$8.25</b>
		<b>Martini (2 oz)</b>	<b>\$12.50</b>
<b>Belvedere</b>	Premium 100% rye grain vodka	<b>Shot (1¼ oz)</b>	<b>\$9.00</b>
		<b>Martini (2 oz)</b>	<b>\$13.75</b>
<b>Grey Goose</b>	Premium French vodka	<b>Shot (1¼ oz)</b>	<b>\$9.00</b>
		<b>Martini (2 oz)</b>	<b>\$13.75</b>
<b>Chopin</b>	Polish vodka made from potatoes	<b>Shot (1¼ oz)</b>	<b>\$9.00</b>
		<b>Martini (2 oz)</b>	<b>\$13.75</b>
<b>Tito's</b>	Handmade Vodka, USA	<b>Shot (1¼ oz)</b>	<b>\$7.95</b>
		<b>Martini (2 oz)</b>	<b>\$12.00</b>

## Rum and Tequila

### Rum

<b>Havana Club</b>	7-year Old	<b>1¼ oz</b>	<b>\$6.00</b>
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<b>Lambs Palm Breeze</b>		<b>1¼ oz</b>	<b>\$7.50</b>
<b>Lambs Navy</b>		<b>1¼ oz</b>	<b>\$7.50</b>
<b>Flor de Cana</b>	7-year Old	<b>1¼ oz</b>	<b>\$7.50</b>
	12-year Old	<b>1¼ oz</b>	<b>\$9.50</b>
<b>Tequila</b>			
	<b>Sauza</b> Tequila Gold	<b>1¼ oz</b>	<b>\$8.50</b>
	<b>Tromba</b> Blanco	<b>1¼ oz</b>	<b>\$10.00</b>
	<b>Blue Hour</b> Anejo	<b>1¼ oz</b>	<b>\$16.00</b>
	<b>Patron</b> Tequila Anejo	<b>1¼ oz</b>	<b>\$15.00</b>

## Bières du Monde

### Belgique

De la Senne Jambe-de-Bois Tripel (8%, 330ml) **\$8.50**

*Belgium's premium craft brewery signature beer*

De la Senne Zinnebir (6%, 330ml) **\$8.50**

*Golden ale with a fruity-hop intensity*

Delirium Tremens (8.5%, 330ml) **\$8.50**

*Lightly hopped and surprisingly malty for the level of alcohol*

Duvel (8.5%, 330ml) **\$10.00**

*Natural beer with subtle bitterness & refined flavour*

Saint Paul Double (6.9%, 330 ml) **\$8.50**

*Full bodied and complex Abbey beer*

Palm (5.4%, 330ml) **\$7.50**

*Amber beer that combines yeast from France & hops from the UK*

Leffe Blonde (6.5%, 330ml) **\$7.50**

*A traditional, full bodied and well balanced beer*

Leffe Brune (6.5%, 330ml) **\$7.50**

*Full bodied with rich malty flavours and a long finish*

**Trappists** Rochefort 6 (7.5%, 330ml) **\$9.50**

*Classic dubbel with rasin & plum flavours.*

Rochefort 8 (9.2%, 330ml) **\$10.50**

*Medium to full bodied with intense of flavours of bitter chocolate, figs & spice*

Chimay White Cap (8%, 330ml) **\$10.00**

*Flavours of spice & dried fruit with a pleasant bitter finish*

Chimay Blue Cap (9%, 330ml) **\$12.95**

*Sweet malty notes with gingerbread and clove qualities*

Chimay Première (7%, 750ml) **\$18.00**

*The 750ml version of the "Red Cap" Chimay.*

### Canada

**Québec** La Fin du Monde (9%, 341ml) **\$6.50**

*Triple fermentation golden ale with the balanced flavours of wild spices, malt & hops.*

Cheval Blanc (5%, 341ml) **\$6.50**

*Soft & slightly fruity, in the tradition of the Belgian white.*

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<b>Québec</b>	Trois Pistoles (9%, 341ml) <i>Quebec's own Abbey style strong dark ale</i>	<b>\$6.50</b>
	La Messagère Blonde (4.7%, 341ml) <i>Gluten Free</i>	<b>\$8.00</b>
	Dernière Volonté (7%, 341ml) <i>Spicy &amp; fruity Belgian inspired IPA</i>	<b>\$9.00</b>
	Trou du Diable Le Sang d'Encere (5.5%, 375ml) <i>Tasty stout with notes of chocolate, smoke &amp; malt.</i>	<b>\$10.00</b>
	Trou du Diable La Saison du Tracteur (6%, 375ml) <i>Bready but spicy rye malt notes finishing with leony, herbaceous hops.</i>	<b>\$11.00</b>
	Trou du Diable La Grivoise de Noel (7.5%, 375ml) <i>Belgium-style strong dark ale with a Christmas twist.</i>	<b>\$9.50</b>
<b>Ontario</b>	Black Oak Pale Ale (5%, 473 ml) <i>Easy drinking amber ale</i>	<b>\$7.50</b>
	Black Oak Dubbel Entendre (7.4%, 650 ml) <i>Very accesible Ontario dubbel</i>	<b>\$20.00</b>
	Collective Arts Stash (5%, 473 ml) <i>Real honest straight up ale</i>	<b>\$6.50</b>
	Muskoka Detour (4.5%,341ml) <i>Dry hopped sessionable local beer</i>	<b>\$6.50</b>
<b>France</b>	X.O. Beer (5.9%, 330 ml) <i>Cognac beer: combines the freshness and crispness of beer with the smoothness and intensity of Cognac.</i>	<b>\$8.50</b>
	Thiriez X Jester, Petite Princesse (2.9%, 330ml) <i>Light beer with heavy hoppiness</i>	<b>\$8.50</b>
	Thiriez Extra, Étoile du Nord (6.5%, 330ml) <i>Northern France IPA</i>	<b>\$9.50</b>
<b>Spain</b>	Daura Damm (5.4%, 330ml) <i>Gluten Free</i>	<b>\$7.50</b>
	Edge Powerplant Saison (7.4%, 330ml) <i>2015 Craft Brewery of the Year</i>	<b>\$9.50</b>



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### Ireland

Guinness Pub Draft (4.2%, 440ml) **\$8.50**  
*The original Irish stout*

### Italy

Birra Moretti (4.6%, 330ml) **\$6.50**  
*Smooth & well balanced*

Peroni (5.2%, 330ml) **\$6.50**  
*A refreshing beer with a light bitterness*

### Deutschland

Krombacher (4.8%, 330ml) **\$7.50**  
*Premium pilsner brewed with only natural spring water*

Schofferhoff, Grapefruit Radler (2.5%, 500ml) **\$8.00**  
*Wheat Beer mixed with real grapefruit juice.*

Schneider Weisse, Hefe-Weizenbier (5.4%, 500ml) **\$7.75**  
*Deep amber colour, classic wheat beer*

### Czech Republic

Czechvar (5%, 500ml) **\$7.50**  
*One of the finest lagers in the world*

### U.S.A.

Brooklyn Lager (5.2%, 473ml) **\$8.50**  
*Deep amber lager with a distinct long finish*

Goose Island, Sofie, 2013 (6.5%, 765ml) **\$22.00**  
*American Saison*

Goose Island, Matilda, 2013 (7%, 765ml) **\$22.00**  
*Belgian-style Ale*

Stillwater Cellar Door (6.6%, 355ml) **\$9.00**  
*Wheat beer infused with sage.*

Stillwater Classique (4.5%, 355ml) **\$8.00**  
*Funky American beer with banana, lemon & hay notes*

Stillwater Saison (6.8%, 355ml) **\$9.50**  
*Exquisite taste that showcases some of the best attributes of modern-day craft brewing.*

**Mexico**

Dos Equis XX Special Lager (4.5%, 341ml) **\$6.50**  
*Crisp & refreshing*

**De Alcoholized Beer**

**Germany** Erdinger (0.5%, 500ml) **\$6.50**  
*Known as the drink of triathlete champions and SC*

**Ciders**

**Ontario**

Waupoos Premium Cider (6.5%, 341ml) **\$9.00**  
*Zesty acidity and tangy apple fruit flavours*

Brickworks Toronto Cider (5%, 473ml) **\$8.00**  
*Dry & Crisp*

**Sweden**

Rekorderlig Cider (4.5%, 500ml) **\$8.00**  
*Strawberry and lime flavoured cider*

**U.S.A.**

Angry Orchard Cider (5%, 355ml) **\$8.00**  
*Top rated cider in USA*