

# Wines by the glass Le Cassoulet

<b>CHAMPAGNE</b>	Glass 125ml		Bottle 750ml
<b>Claude Renoux Cuvée de Réserve Brut N.V.</b>	<b>9.95</b>		<b>39.00</b>
<b>Veuve Clicquot Carte Jaune Brut N.V.</b>	<b>11.50</b>		<b>55.50</b>
<b>WHITE WINE</b>	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>Lesc Vin de Pays du Gers, Producteurs Plaimont, 2008</b>	<b>4.05</b>	<b>11.50</b>	<b>15.50</b>
<b>Gaillac blanc sec, Château Clément Termes, 2008</b>	<b>5.25</b>	<b>13.50</b>	<b>19.50</b>
<b>Viognier Vin de Pays d'Oc, Jardin des Cigales, 2007</b>	<b>5.25</b>	<b>14.50</b>	<b>21.00</b>
<b>Picpoul de Pinet, Domaine de la Mirande, 2008</b>	<b>5.50</b>	<b>14.60</b>	<b>22.00</b>
<b>Sauvignon de Touraine, Domaine Guy Allion, 2008</b>	<b>5.75</b>	<b>14.95</b>	<b>23.00</b>
<b>Chablis, Domaine des Iles, 2007</b>	<b>7.45</b>	<b>19.95</b>	<b>31.00</b>
<b>ROSE WINE</b>			
<b>VdP d'Oc Sixième Sens rosé, Gérard Bertrand, 2008</b>	<b>4.50</b>	<b>12.50</b>	<b>18.50</b>
<b>RED WINE</b>			
<b>Vin de Pays Bergerie de la Bastide (Grenache Merlot), 2008</b>	<b>4.05</b>	<b>11.50</b>	<b>15.50</b>
<b>Merlot Vin de Pays d'Oc, Nordoc 2007</b>	<b>4.25</b>	<b>13.50</b>	<b>17.00</b>
<b>Cadet de Gascogne Tannat Cabernet, Laplace 2008</b>	<b>5.50</b>	<b>13.75</b>	<b>21.00</b>
<b>Beaujolais Villages, Domaine de la Plaigne 2008</b>	<b>6.00</b>	<b>17.50</b>	<b>23.00</b>
<b>Côtes du Rhône Mathilde, F &amp; O Mousset 2007</b>	<b>6.60</b>	<b>18.50</b>	<b>26.50</b>
<b>Château Saint-Lô, Saint-Emilion, 2002</b>	<b>9.50</b>	<b>23.00</b>	<b>41.00</b>

## Cocktails

<b>Raspberry Bellini</b>	<b>8.50</b>
<b>Kir Royal</b>	<b>8.50</b>
<b>Champagne Cocktail</b>	<b>8.50</b>

## Aperitifs

Served in Measures of 50ml

<b>Campari, Dubonnet, Pimm's, Pernod, Malibu</b>	<b>5.50</b>
<b>Noilly Prat, Martini Bianco, Extra Dry, Rosso</b>	<b>5.50</b>

# Champagnes

	Glass 125ml	Bottle 750ml
<b>Claude Renoux Cuvée de Réserve Brut N.V.</b>	<b>9.95</b>	<b>39.00</b>
<b>Veuve Clicquot Carte Jaune Brut N.V.</b>	<b>11.50</b>	<b>55.50</b>
<b>Bollinger Spécial Cuvée Brut N.V.</b>		<b>55.50</b>
<b>Taittinger Brut Réserve N.V.</b>		<b>58.00</b>
<b>Champagne Philipponnat Grand Blanc 1999</b>		<b>69.00</b>
<p>The Philipponnat family has been based in the Champagne region since the 17th century. Their history dates effectively back to 28th July 1697, when Pierre Philipponnat registered his coat of arms - chequered in gold and red - still the emblem of the house to this day. After establishing themselves as vineyard owners, the Philipponnats started elaborating champagnes in the middle of the nineteenth century. In 1910, Auguste and Pierre Philipponnat created the champagne house and acquired historical cellars dating back to the 18th century in Mareuil-sur-Aÿ. The Grand Blancs is a "tête de cuvée" of the famous Côte de Blancs crus: Avize, Oger, Cramant, Chouilly, Vertus, Grauves with a touch of Trépail. A delicious, delicate and floral wine with sustained notes of almond blossom, brioche and citrus</p>		
<b>Laurent Perrier Rosé Brut N.V.</b>		<b>75.00</b>
<b>Pol Roger Extra Cuvée de Réserve 1998</b>		<b>79.00</b>
<b>Veuve Clicquot Rich Réserve Vintage 1999</b>		<b>79.00</b>
<b>Krug Grande Cuvée N.V.</b>		<b>150.00</b>

## Rosés

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>VdP d'Oc Sixième Sens rosé, Gérard Bertrand, 2008</b>	<b>4.50</b>	<b>12.50</b>	<b>18.50</b>
<b>Costières de Nîmes, Château Mourgues du Grés, 2007</b>	<b>5.25</b>	<b>16.50</b>	<b>24.00</b>
<p>Healthy reddish-pink colour, fabulous nose of sweet menthol, strawberry pulp and liquorice, full and ripe palate displaying summer fruits and characteristic peppery notes. Syrah and Grenache</p>			
<b>Côtes de Provence, Domaine de Tamary Élégance, (organic conversion) 2008</b>			<b>28.00</b>
<p>The blend is 50% Cinsault, 40% Grenache, and 10% Syrah. The colour is the spirit of Provence, pale, crystalline and limpid. The nose is pretty, unveiling floral aromas of bergamot and sweet jasmine as well as bouquet of exotic and red berry fruits, whilst the palate picks up notes of mango and lychee with a more savoury edge of peach-stone and citrus</p>			

# Natural Wines Le Cassoulet

## An introduction to natural wines

Natural wines honestly express their sense of place ('terroir'); they are usually made by committed artisan growers who farm sustainably, organically and biodynamically, and, by adding as little as possible to their wines, they allow their vineyards to express themselves to the full. Typically, this will mean fermentation without the addition of cultured yeasts, no new oak, no added acidity or tannin, and no added sulfur dioxide until bottling - if at all. The wine themselves are always interesting and full of flavour, sometimes raw and wild and always pure – like nature itself. To taste them is to understand them...

**Please bear in mind that the reds will be served at cellar temperature .**

Glass	Carafe	Bottl
175ml	500ml	750ml

## Whites

**Bergerac Cuvée des Conti, Château Tour des Gendres, 2007** **25.00**

80% Semillon and 20% Muscadelle. Waxy peaches and sweet cashew with a dash of ginger, cumin & white pepper

**Montlouis Minérale +, Domaine Frantz Saumon, 2008 (medium)** **37.00**

100% Chenin grapes from vines grown on silex and clay. Lovely nose of clover and wild honey over quinces and ripe apricots, velvety texture in a mouth with a touch of sweetness

**Lais VdP Côtes Catalanes, Domaine Olivier Pithon, 2006** **43.00**

Named after a cute Jersey cow, is a blend of Macabeu, Grenache Gris and Grenache Blanc grown on schist-scarped soils from yields as low as 15hl/ha. Mango, pink grapefruit and citrus arc across the palate allied to the hint of wild herbs within a yogurty texture

**Pouilly-Fuissé tradition, Domaine Valette 2004** **56.00**

With lovely intensity of colour the Pouilly bequeaths aromas of white flowers, hazelnuts and grapefruit – in the mouth the wine combines richness, tension and acidity and a sensation of powerful minerality.

## Reds

**Le Pech Abusé VdT, Domaine du Pech à Buzet, (organic) 2004** **32.00**

The wines are a mix of Merlot (40%), Cabernet Sauvignon (30%) and Cabernet Franc (30%), the basic garnet-hued wine aged in old oak foudres after égrappage and three weeks vinification in stainless steel vats, developing striking prune and leather aromas after several years in the bottle

**Côtes du Jura Pinot noir, Domaine Ganevat, 2005** **39.00**

Dark burgundy colour, nose of blueberry, black cherry and beetroot, black fruits, chocolate and leather on the palate, frisky acidity – it's a wine for the decanter.

**Syrah VdP de l'Ardèche, Hervé Souhaut 2007** **42.00**

Violets, freshly roasted coffee beans, black cherry wet stone and vanilla bean all interplay nicely as they gradually unfurl off the rim of the glass. A bit like an hypothetical cross between a great Fleurie and a Cote-Rotie

**Les Baux de Provence, Domaine Hauvette, 2002** **49.00**

Classic bouquet des garrigues of lavender, rosemary and thyme as well as more animal nuances of smoked beef and reduced gravy. The palate is gripping; like all great wines there seems to be something different in every mouthful.

# White Wines Le Cassoulet

Glass	Carafe	Bottle
175ml	500ml	750ml

## Malcom's Selection from South-West France

<b>Lesc Vin de Pays du Gers, Producteurs Plaimont, 2008</b>	<b>4.05</b>	<b>11.50</b>	<b>15.50</b>
<b>Gaillac blanc sec, Château Clément Termes, 2008</b>	<b>5.25</b>	<b>17.50</b>	<b>19.50</b>
<b>Sauvignon Côtes de Duras, Domaine de Laulan, 2008</b>			<b>20.00</b>
<b>Bergerac Cuvée des Conti, Château Tour des Gendres, (organic) 2007</b>			<b>25.00</b>

80% Semillon and 20% Muscadelle spending 8 months on the lees and a month in barrique for the Muscadelle.

Waxy peaches and sweet cashew with a dash of ginger, cumin, and white pepper

**Jurancon sec, Clos Lapeyre, (organic) 2007** **28.00**

**Pacherenc du Vic-Bihl Vieilles Vignes, Domaine Berthoumieu, 2007** **32.00**

Gros Manseng, petit Manseng and petit Courbu, this is a big, generous wine: quite golden with a nose of orchard fruits burnished by the sun, conjuring half misty-half sunny early autumn afternoons. The wine slides around the tongue and fills the mouth with pear william and yellow plum flavours, ginger and angelica (tastes as if there is quite a lot of lees contact) and is rounded off by a lambent vanillin texture

**Bergerac, Moulin des Dames, Luc de Conti, (organic) 2007** **49.00**

## Languedoc-Roussillon

**Chardonnay Vin de Pays d'Oc, Nordoc, 2007** **18.50**

**Viognier Vin de Pays d'Oc, Jardin des Cigales, 2007** **5.25** **14.50** **21.00**

**Picpoul de Pinet, Domaine de la Mirande, 2008** **5.50** **14.60** **22.00**

**VdP Val de Montferrand (Pic Saint-Loup), Bergerie de l'Hortus, 2007** **29.50**

**Lais Cotes Catalanes, Domaine Olivier Pithon, (organic) 2005** **43.00**

**Mas de Daumas-Gassac Grand Vin, VdP de l'Hérault, 2008** **55.00**

Chenin, Viognier, Petit Manseng, Chardonnay... initial pear fruit aromas blend into this wine to be replaced by warm butter, pollen and dried fruits

## Loire

**Muscadet de Sèvre-et-Maine sur lies, Domaine du Verger, 2008** **22.00**

**Sauvignon de Touraine, Domaine Guy Allion, 2008** **5.75** **14.95** **23.00**

**Quincy Haute Victoire, Henri Bourgeois 2007** **31.00**

**Sancerre tradition, Domaine Gérard Fiou, 2007** **34.00**

**Montlouis Minerale +, Domaine Frantz Saumon, (organic) 2008 (medium)** **37.00**

**Saumur blanc l'Insolite, Domaine des Roches Neuves, (organic) 2007** **45.00**

The nose is very attractive, big and perfumed like a sweet Coteaux du Layon, full of pears, pineapple and honey.

There is incredible richness on the palate with perfect balancing acidity. In some ways it is more reminiscent of grand cru white Burgundy from a very ripe vintage than a Loire wine. It is remarkably delicious

# White Wines Le Cassoulet

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b><u>Bourgogne</u></b>			
<b>Bourgogne Aligoté, Domaine JH Goisot, (organic) 2007</b>			<b>28.00</b>
Benchmark Aligote, green-gold colour, lively mineral nose and firm palate with concentrated smoked fruit and good length, ripe yet racy, a perfect substitute to Chablis (organic)			
<b>Chablis, Domaine des Iles, 2007</b>	<b>7.45</b>	<b>19.95</b>	<b>31.00</b>
<b>Macon- Fuissé Bois de la Croix, Domaine Thibert, 2007</b>			<b>36.00</b>
<b>Givry Champs Pourrot, Domaine Parize, 2007</b>			<b>39.00</b>
<b>Saint-Romain, Domaine Alain Gras 2005</b>			<b>41.00</b>
<b>Rully 1<sup>er</sup> Cru Montpalais, Domaine JB Ponsot 2006</b>			<b>46.00</b>
<b>Saint-Aubin, Domaine Patrick Miolane 2007</b>			<b>48.00</b>
<b>Pouilly-Fuissé tradition, Domaine Valette (organic) 2004</b>			<b>56.00</b>
With lovely intensity of colour, this Pouilly bequeaths aromas of white flowers, hazelnuts and grapefruits. In the mouth the wine combines richness, tension and acidity and a sensation of powerful minerality. (From 50 years old vines grown organically on a mixture of limestone clay soils)			
<b>Meursault Clos du Cromin, Château Génot-Boulangier, 2006</b>			<b>62.00</b>
<b>Puligny-Montrachet 1er cru Perrières, Domaine Bzikot, 2004</b>			<b>75.00</b>
<b><u>Provence and Corsica</u></b>			
<b>Vin de Corse Calvi, Domaine Culombu, 2007</b>			<b>28.00</b>
Typically aromatic 100% Vermentino, combining notes of citrus, fresh grass, herbs and almonds on the nose, followed by a mouth with structure and mineral notes, plus leesy creaminess, apricot and white chocolate undertones			
<b>Bandol blanc, Château de Pibarnon, 2006</b>			<b>57.00</b>
<b><u>Eastern France</u></b>			
<b>Pinot Blanc Réserve Particulière, André Schérer, Alsace 2007</b>			<b>25.00</b>
<b>Roussette de Savoie Cru Frangy, Domaine Bruno Lupin, Savoie 2007</b>			<b>28.00</b>
<b>Riesling tradition, Domaine Albert Mann, Alsace (organic) 2008</b>			<b>37.00</b>
<b>Arbois Savagnin, Domaine Daniel Dugois, 2005</b>			<b>45.00</b>
<b><u>Rhone</u></b>			
<b>Costières de Nimes, Château de Saint-Cyrgues 2007</b>			<b>23.00</b>
<b>Chateauneuf du Pape blanc, Clos Saint-Michel, 2007</b>			<b>47.00</b>
<b>Condrieu, Domaine du Montillet Stéphane Montez, 2007</b>			<b>59.00</b>

# Red Wines Le Cassoulet

Glass	Carafe	Bottle
175ml	500ml	750ml

## Malcolm's selection from South-West France

<b>Cadet de Gascogne Tannat Cabernet, Laplace 2008</b>	<b>5.50</b>	<b>13.75</b>	<b>21.00</b>
<b>Gaillac rouge Cuvée des Drilles, Domaine d'Escausses 2007</b>			<b>22.00</b>
<b>Côtes du Frontonnais, Château Plaisance, (organic) 2006</b>			<b>23.50</b>
<b>Marcillac Lo Sang del Pais, Domaine du Cros, 2007</b>			<b>25.00</b>

Quite supple, with juicy raspberry flavours underpinned by slate and gravel notes. The medicinal minerality might be the reason why local people says that few glasses increase substantially your life expectancy. Delicious with duck confit, cassoulet and lamb.

<b>Cahors, Héritage du Cèdre, 2007</b>			<b>26.00</b>
<b>Le Pech Abusé VdT, Domaine du Pech à Buzet, (organic) 2004</b>			<b>33.00</b>
<b>Madiran Charles de Batz, Domaine Berthoumieu, 2006</b>			<b>35.50</b>
<b>Bergerac rouge, Moulin des Dames Château Tour des Gendres, (organic) 2001/5</b>			<b>49.00</b>

Cult South-West France wine that once famously finished ahead of Château Margaux in a blind tasting. Purple-black colour, dark plums, blackcurrants, meat and gravy, oriental spices, pureed black and blue fruits on the palate with new oak, incredible long finish. Unfiltered.

## Languedoc-Roussillon

<b>Merlot VdP d'Oc, Nordoc, 2007</b>	<b>4.25</b>	<b>13.50</b>	<b>17.00</b>
<b>Corbières Alice, Domaine Ollieux-Romanis, 2007</b>			<b>24.00</b>
<b>Faugères Léonides, Domaine du Météore 2005</b>			<b>25.50</b>
<b>Minervois Vieilles Vignes, l'Azerolle, 2007</b>			<b>27.00</b>

Pure Carignan from 50 years old vines, sinewy yet supple, brambly chewy fruit with a most agreeable iron-earthiness.

<b>Côtes du Roussillon Villages Segna de Cor, Domaine le Roc des Anges 2005</b>			<b>35.00</b>
<b>Coteaux du Languedoc Montpeyroux, Domaine d'Aupilhac (organic) 2006</b>			<b>39.00</b>

Mourvedre, Syrah, Carignan, Grenache and Cinsault, deep violet colour, the aromas are intense – a melange of cocoa, vanilla, leather, undergrowth or herbs and one cannot fail to be impressed by the richness of the palate which mingles pleasant substance with satisfying fullness

<b>Mas de Daumas-Gassac Grand Vin, VdP de l'Hérault, 2006</b>			<b>56.00</b>
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## Loire

<b>Gamay de Touraine, Domaine de la Charmoise, 2008</b>			<b>23.00</b>
<b>Bourgueil Binette, Domaine de la Chevalerie 2007</b>			<b>27.00</b>

Dark and chunky, yet balanced Bourgueil. It shows good fruit, with sweet hay, violet and irises, wild strawberries and a peppery finish.

<b>Saumur-Champigny Terres Chaudes, Domaine des Roches Neuves (organic) 2008</b>			<b>39.00</b>
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# Red Wines Le Cassoulet

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b><u>Bourgogne &amp; Beaujolais</u></b>			
<b>Beaujolais Villages, Domaine de la Plaigne 2008</b>	<b>6.00</b>	<b>17.50</b>	<b>23.00</b>
<b>Moulin à Vent Vieilles Vignes, Domaine Gay-Coperet, 2006</b>			<b>32.00</b>
The 60 year old Gamay vines are on pink granitic soils and the assemblage of manganese and other minerals that give these classic Beaujolais wines their —lift. The nose expresses violets and wild roses in abundance and the palate is pleasingly al dente – easy enough to drink but with sufficient resistance for little game birds			
<b>Fleurie, Domaine du Calvaire de Roche-Grès, 2007</b>			<b>34.00</b>
<b>Bourgogne Pinot Noir, Domaine Heresztyn, 2006</b>			<b>39.00</b>
Lovely bouquet of herbs and red flowers, followed by red and black fruits, a touch of leather, humus and truffles.			
<b>Givry rouge Champs Nalot, Domaine Parize, 2007</b>			<b>42.00</b>
<b>Savigny-les-Beaune 1<sup>er</sup> Cru Fourneaux, Domaine Girard, 2007</b>			<b>52.00</b>
Delightful floral wine (red roses, violets) with a touch of spice, an elegant palate of crushed strawberries and raspberries, and a lingering, finely textured finish.			
<b>Pommard 1<sup>er</sup> Cru Poutures, Domaine Dublère, 2006</b>			<b>61.00</b>
<b>Volnay 1<sup>er</sup> Cru Santenots, Remoissenet, 1992</b>			<b>75.00</b>
<b>Gevrey-Chambertin la Justice, Domaine Bouvier 2006</b>			<b>70.00</b>
<b>Bonne-Mares Grand Cru, Domaine Bart, 2000</b>			<b>80.00</b>
A grand cru with the bones to last, from average age 40 year old vines and matured in new oak barrels and bottled without filtration or fining, is a grand wine revealing ripe aromas of brown spice, smoke, mint, menthol and earth. Dense and spicy it issues forth promises of raspberries, exotic spice, caraway and sous-bois.			
<b><u>Rhone</u></b>			
<b>Syrah Grenache VdP du Gard, Saint-Cirice Guy de Mercurio, 2007</b>			<b>18.50</b>
<b>Côtes du Rhône Mathilde, F &amp; O Mousset 2007</b>	<b>6.60</b>	<b>18.50</b>	<b>26.00</b>
<b>Vacqueyras, Domaine la Garrigue, 2005</b>			<b>34.00</b>
<b>Crôzes-Hermitage, Domaine Belle les Pierrelles, 2005/6</b>			<b>38.00</b>
<b>Syrah Vin de Pays de l'Ardèche, Hervé Souhaut 2007</b>			<b>44.00</b>
Violets, bacon fat, freshly roasted coffee beans, black cherry wet stone and vanilla bean all interplay nicely as they gradually unfurl off the rim of the glass. A bit like an hypothetical cross between a great Fleurie and a Cote-Rotie			
<b>Gigondas, Clos de Joncuas, (organic) 2002</b>			<b>45.00</b>
80% Grenache with Syrah and Mourvedre, growned organically on a terraced vineyard and aged in traditional huge oak vessel of several thousand litres capacity, with no filtration nor fining. The usual medley of cooked earth and game aromas with the squashed fruits seasoned by rosemary, sage, tarragon and liquorice.			
<b>Châteauneuf du Pape Signature, Domaine La Barroche, 2006</b>			<b>69.00</b>
<b>Côte Rôtie Fortis, Domaine du Monteillet, 2006</b>			<b>95.00</b>

# Red Wines Le Cassoulet

Glass	Carafe	Bottle
175ml	500ml	750ml

## Bordeaux

<b>Château Deville, Bordeaux, 2002</b>			<b>25.00</b>
<b>Château Trebiac, Graves, 2002</b>			<b>31.00</b>
<b>Château Peyredouille-Maine-Criquau, 1eres Cotes de Blaye, 2002</b>			<b>33.00</b>
<b>Château Saint-Lô, Saint-Emilion, 2002</b>	<b>9.50</b>	<b>22.00</b>	<b>41.00</b>
<b>Château Cissac, Haut-Medoc Cru Grand Bourgeois, 2002</b>			<b>42.00</b>
<b>Prélude à Grand-Puy Ducasse, Pauillac, 2002</b>			<b>49.00</b>
<b>Château Coutelin-Merville Saint-Estephe Cru Bourgeois, 2002</b>			<b>55.00</b>
<b>Château Monregard la Croix, Pomerol, 2001</b>			<b>66.00</b>
<b>Saint-Emilion, Domaine des Gourdins, Bordeaux 1999</b>			<b>50.00</b>
<b>Segla, 2<sup>nd</sup> wine of Château Rausan-Segla, Margaux, 2004</b>			<b>72.00</b>

Rauzan-Ségla made a stellar wine in this vintage and its second wine ain't half bad either. A fragrant nose of violets and roses mixed with ripe cassis. Very supple and concentrated on the palate. Firm tannins. Quite savoury on the finish. Yum

<b>Château Langoa-Barton, Saint-Julien Cru Classé, 2001</b>			<b>81.00</b>
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The terroir is typical of the Médoc - predominantly gravelly soils over deep clay and the vineyards are planted with 74% Cabernet Sauvignon, the remainder Merlot (20%) and a little Cabernet Franc (6%). The 2001 is both approachable now and with bones to last. Deep and smoky nose, with meaty, iron-clad overtones. Attractive, bright and fresh on the nose and the palate, but showing some pleasing flesh too. A little plumpness, with bright red fruit, and a good tannic backbone

## Eastern France

<b>Arbin Mondeuse, Domaine Genoux l'Authentique, Savoie 2004</b>			<b>29.00</b>
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Terrific colour and a lovely sour cherry twist in the mouth as well as mineral and liquorice notes, not immediately forthcoming, but absolutely delicious with food.

<b>Arbois Trousseau Grévilère, Domaine Daniel Dugois, Jura 2003</b>			<b>36.00</b>
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<b>Côtes du Jura Pinot noir Domaine Ganevat, (organic) 2005</b>			<b>40.00</b>
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Dark burgundy colour, nose of blueberry, black cherry and beetroot, black fruits, chocolate and leather on the palate, frisky acidity – it's a wine for the decanter

## Provence

<b>Vin de Pays Bergerie de la Bastide (Grenache Merlot), 2008</b>	<b>4.05</b>	<b>11.50</b>	<b>15.50</b>
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<b>Vin de Corse Calvi, Clos Culombu, 2007</b>			<b>39.00</b>
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<b>Bandol rouge, Domaine la Suffrène, 2005</b>			<b>44.00</b>
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<b>Les Baux de Provence, Domaine Hauvette, (organic) 2002</b>			<b>50.00</b>
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Blend of Cabernet Sauvignon, Syrah and Grenache, it is rich in natural aromas: the classic bouquet des garrigues of lavender, rosemary and thyme as well as more animal nuances of smoked beef and reduced gravy. The palate is gripping; like all great wines there seems to be something different in every mouthful

