



## WINE BY THE GLASS

### French

By Glass

**Chardonnay, VDP d'Oc, Calvet** 2015 20,000 LBP  
This Chardonnay is floral, creamy and exotic but fresh thanks to the absence of oak aging. Chardonnay loves chicken, scallops, and white meat

**Bordeaux Classic Rouge, Calvet** 2015 20,000 LBP  
Blend of 80% Merlot, 20% Cabernet Sauvignon from a very ripe vintage in Bordeaux. Full bodied and smooth with lovely Blackcurrant nose. The wine goes well with red meat, pizza and spaghetti

**Bordeaux Rosé, Calvet** 2015 20,000 LBP  
A rose petal color with bluish reflections. A complex bouquet with mouth-watering aromas of small dark fruits and spices. Round and mellow palate, underscored by a lovely fresh and lingering finish. A wine to be enjoyed on its own, or with poultry

### Local

By Glass

**Château Musar, Jeune Rouge** 2015 15,000 LBP  
This lovely, un-oaked red is wonderfully fresh and full of ripe blueberry fruit, naturally crafted from low-yielding Cinsault, Syrah and Cabernet grapes, all grown organically. Great with cold cuts, Pasta, Pizza, Poultry, and Soft cheese

**Château Musar, Jeune Blanc** 2015 15,000 LBP  
Crisp, aromatic with exotic fruits - this eclectic blend of French and Sicilian varieties has its own distinct personality - passion fruits, apples, figs and pears with a dry refreshing finish. Goes well as Aperitif, Fish, and poultry

**Château Musar, Jeune Rose** 2015 15,000 LBP  
Unoaked and bottled without fining or filtration, this rosé offers a wealth of strawberry, cherry and red apple flavours in a round and voluptuous mane. Goes well as an aperitif, and fish

**"Not sure if I need a glass of wine or a gun or both"**

**Charles Macaulay**

## Champagne

<b>Moët &amp; Chandon - Brut</b>	250,000 LBP
The vibrant intensity of green apple and citrus fruit, freshness of mineral nuances and white flowers, the elegance of blond notes	
<b>Moët &amp; Chandon - Ice Imperial</b>	300,000 LBP
The powerful aroma of tropical fruits (mango, guava), the sumptuousness of stone fruits (nectarine) an original note of raspberry	
<b>Veuve Clicquot- Brut</b>	300,000 LBP
Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat	
<b>Laurent Perrier - Brut</b>	250,000 LBP
Mellowness, finesse and freshness combine to achieve a remarkable balance, in a succession of constantly shifting taste sensations and a long, satisfying finish	
<b>Dom Pérignon – Brut 2006</b>	900,000 LBP
Dom Pérignon is the most famous Champagne in the world, and for good reason. The bouquet sparkles with delicate fresh violets in a setting of white peaches. The soft delicate flavours continue while the senses are tickled by the most delicate of fine bubbles. Though this is such a fine delicate wine, the complexity is astounding, along with its length. Stunning	

## Champagne Rose

<b>Moët &amp; Chandon - Rosé</b>	360,000 LBP
A lively, intense bouquet of red fruits (wild strawberry, raspberry, cherry), floral nuances of rose a slight hint of pepper	
<b>Veuve Clicquot - Rosé</b>	400,000 LBP
Coppery-orange color. expressive aromas of strawberry and very ripe wild strawberries. A full-bodied, structured, vinous palate which stays fresh	
<b>Laurent Perrier - Rosé</b>	360,000 LBP
Tender and ethereal, its bouquet of freshly-picked berry fruits easily surprises, constituting a very pleasant appetizer, it delivers up its rich aromas	
<b>Dom Pérignon – Rosé 2003</b>	1,500,000 LBP
Intense, deep colour, with light hints of amber and copper. Initial floral notes immediately give way to black cherry and candied fruit peel followed by cocoa, cardamom and smoky aromas. The palate is beautifully structured and well-balanced with smooth fruit flavours and a subtle sweet and sour note of pink grapefruit	

**“My only regret in life is that I didn’t drink enough champagne”**

**John Maynard Keynes**

## French White Wine

<b>Château Martinon, Entre-Deux-Mers, Bordeaux</b>	<b>2015</b>	<b>60,000 LBP</b>
Yes Bordeaux does not only produce outstanding red. Semillon and Sauvignon Blanc based sharp and lemony white wine. Martinon loves scallops, roast chicken with tarragon, asparagus quiche or salads with shaved fennel		
<b>Attitude Sauvignon Blanc, Val de Loire</b>	<b>2015</b>	<b>89,000 LBP</b>
Fresh, clean and youthful with delicate nuances of lime, grapefruit, green apple and kiwi Sauvignon loves Goat's cheese, Seafood, and Grilled fish		
<b>Sauternes Réserve du Ciron, Calvet</b>	<b>2014</b>	<b>112,000 LBP</b>
Straw yellow colour. An intense nose with a highly semillon bouquet and nutmeg notes. Well-balanced wine, fleshy and fresh. This wine can be drunk alone, or with foie-gras, white meat, poultry or desserts		
<b>Château Leoubé, Côtes de Provence</b>	<b>2013</b>	<b>116,000 LBP</b>
Organic white wine, interesting blend of the Mediterranean floral and aromatic Vermentino with the crisper Semillon. Four years on the wine has mellowed and gained in richness and complexity. Leoubé loves fish, Tapenade, and Sea Urchin		
<b>Sancerre Blanc Pascal Jolivet Loire Valley</b>	<b>2015</b>	<b>121,000 LBP</b>
Perfect example of wine from the most famous Sauvignon Blanc appellation in the world. Citrusy and grassy on the nose, it is fresh, racy and mineral. Overall, a very crisp and elegant wine. Sancerre loves fish, crustaceans, and goat's cheese		

## BOURGOGNE

<b>Mâcon-Villages, Joseph Drouhin, Bourgogne</b>	<b>2014</b>	<b>66,000 LBP</b>
From the South of Burgundy where the Chardonnay grape gives more approachable wines. Totally unoaked, this wine is ripe and citrusy on the nose. On the palate, it initially feels like biting into a juicy grape before finishing on a refreshing and pleasant aftertaste. Macon loves Roast chicken, pork, halibut and snapper		
<b>Chablis, Joseph Drouhin, Bourgogne</b>	<b>2014</b>	<b>121,000 LBP</b>
Difficult to believe this is a Chardonnay grape. The combination of cool climate, chalky soil and very little oak ageing give wines that are dry, taught and mineral reminiscent of green apples and lemon. Chablis loves oysters, mussels, sushi, green salads, asparagus, peas and just about anything with goat's cheese		
<b>The Puligny-Montrachet, Joseph Drouhin, Bourgogne</b>	<b>2014</b>	<b>370,000 LBP</b>
On the nose, aromas of toasted almond and fresh apricot emerge. The mouth is subtle with notes of almond and vanilla together with a discreet oaky touch. It has a lovely length on the finish. Montrachet loves seafood dishes, like poached salmon or scallops, roasted chicken or spring vegetables		

## Italian White Wine

<b>Pinot Grigio Danzante, Veneto</b>	<b>2015</b>	<b>65,000 LBP</b>
Classic example of the grape, ripe peach, tropical fruit and floral notes precede a fresh and well balanced palate. Danzante loves citrus fennel salad, Salmon crostini, and shrimp risotto		
<b>Remole Bianco Toscana, Marchesi de' Frescobaldi, Tuscany</b>	<b>2015</b>	<b>80,000 LBP</b>
Pale straw in colour with greenish highlights. It has a lovely fruitiness on the nose, with notes of ripe pear and nectarine. Delicate floral notes continue onto the palate which is crisp, tangy and full-flavoured. Perfect with Seafood linguine or simply on its own		
<b>Gavi Di Gavi, Marchesi di Barolo, Piedmont</b>	<b>2015</b>	<b>120,000 LBP</b>
The color is yellow straw with green hues. The aroma is intense and fine, fruity and floral. It remembers the golden apples and green almonds. The scent of chamomile flowers is strong at the taste, completely in harmony. Good for appetizers, pasta, shellfish, and cured meat		

## Spanish White Wine

<b>Sangre De Toro White, Miguel Torres, Catalunya, Spain</b>	<b>2015</b>	<b>59,000 LBP</b>
Made from the local Parellada grape with a dollop of white Grenache, this unique wine is seductive with aromas of white flowers and fresh fruit with a ripe and flavourful palate. Excellent as an aperitif or paired with rice dishes, seafood or fish		

**"A bottle of wine contains more philosophy than all the books in the world"**

**Louis Pasteur**

## French Red Wine

### BORDEAUX

**Château Grand Plantey, Bordeaux** 2015 66,000 LBP

The wine is fresh and round with silky tannins, and offers delicious notes of red berries, dried herbs and spice. The wine goes well with game meats, roast lamb, or hearty beef stews

**Château Roquefort, Bordeaux** 2014 75,000 LBP

Color very cherry tints. The bouquet offers up fresh red fruits (strawberry, ripe raspberry) followed by smoked hints. On the palate, the impact is soft and full red fruits and Morello cherries which give way to a vanilla and liquorice finish. Paired with scallops, roast chicken with tarragon, asparagus quiche or salads with shaved fennel

**Château Marcadis, Lalande-de-Pomerol** 2014 105,000 LBP

Deep cherry red Nose: intense, rich red fruit Palate: structured, sweet tannins, fresh acidity, notes of blueberry and bitter chocolate Aging potential can be enjoyed with a chapon with figs, a roasted quail, a grilled steak or a cheese platter

**Château Pont De Pierre, Lussac-Saint-Emilion** 2014 82,000 LBP

Rich Merlot fruit with some weight showing classic savoury notes of Cabernet Franc. Earth, foliage and cigar box meet dark fruit and cedar and last well on the pleasing finish. Paired with beef and venison

**Clos Saint Vincent, Saint-Emilion Grand Cru** 2011 125,000 LBP

Mix of cherries, blackberries, violet and hints of liquorice. On the palate, this is medium-bodied and nicely structured with fine tannins. The finish is laced with dark fruits, spices and tobacco. Paired with hearty red meats; lamb, beef or rich stews

**Château Cheval Noir Cuvée Le Fer, Saint-Emilion Grand Cru** 2013 260,000 LBP

Made predominantly from Merlot and Cabernet Franc, Saint-Emilion wines tend to have a rich, mouth-drying tannic structure, which is balanced by the juicier characteristics of plum and black cherry fruit, along with chocolate and sweet spice, developing savory tobacco and cedar characteristics with age. Can be enjoyed with beef, Game, foie gras, Lamb, and pasta

**Château Villa Bel Air, Graves** 2011 127,000 LBP

The nose is brimming with ripe red fruits and violet, underpinned by woody notes of vanilla and spice, it is well-structured with plenty of body and a robust, smooth finish that discloses fine tannins and licorice. Paired with beef, game, lamb, and chicken

**Château La Hourcade, Médoc** 2014 62,000 LBP

Deep red color with purple hints. The 2014 vintage is elegant and expressive, with note of red fruits and spices. The mouth is intense, well-balanced with velvety tannins and an interesting aromatic persistence. Nice to have with grilled meats and dishes cooked in sauce

**Château Du Cartillon, Haut Médoc Cru Bourgeois** 2013 130,000 LBP

Delightful nose, with spices and a hint of real exoticism, plenty of fruit too, dense and sweet, with some floral aspects on the nose that translate into a fine, sweet fruit core, good structure and a lovely tannin and acid balance. Paired with milk fed lamb

**Château Tour de Pez, Saint-Estèphe Cru Bourgeois** 2014 136,000 LBP

Tight and sleek, with fresh red currant, plum and black cherry fruit that races along, stretching through the finish with savory herb, iron and flora. Paired Grilled red meat, chicken, white meat, dishes in sauce, cheese

**Château Phélan-Ségur, Saint Estephe** 2012 297,000 LBP

Intense and deep red with violet hues Nose: Beautiful harmony with floral notes supported by aromas red fruit Palate: soft and voluptuous. Structured wine with great depth and fleshy tannins. Final: Tasty, precise and persistent. Can be enjoyed with Traditional stewed beef casserole

**Lacoste-Borie, 2ème Vin du Château Grand-Puy, Pauillac** 2012 220,000 LBP

A deep red color very high majority of cabernet sauvignon. The bouquet reveals very ripe blackcurrant perfumes, slightly spiced revealing the beautiful maturity of the grapes. The attack on the palate grows louder and louder, suave then dense, it continues with a powerful well balanced tannic structure. To be enjoyed with lamb, red meat, game, cheese selection

**Château Branaire-Ducru, Saint-Julien Quatrième Cru Classé** 2008 360,000 LBP

Bright Cabernet fruit, a polished smoothness to match the slight greenness, needs time and will show elegance and class. Branaire Ducru is also good when served with hearty seafood or fish like tuna, mushrooms, pasta and cheese

**“Wine is constant proof that god loves us and loves to see us happy”**

**Benjamin Franklin**

<b>Les Fiefs de Lagrange, Saint-Julien 2ème Vin du Château Lagrange</b>	2011	200,000 LBP
A pleasant, fresh taste with a lot of shades of red and black fruit and a slightly protruding tannin. Served with Aperitif, Cold cuts, Red meat, Poultry, Game, Cheese		
<b>Ségla, Margaux 2ème Vin Du Château Rauzan-Ségla</b>	2006	270,000 LBP
Wine is earthy, fresh and polished, leaving you with a tannic, crisp, dark plum and cassis finish with a hint of truffle on the palate. Goes with Meat and Roast vegetables		
<b>Château Giscours, Margaux 3ème Grand Cru Classé</b>	2012	440,000 LBP
The plump, rich and densely purple-colored 2012 Giscours, has turned out very good in this vintage, offering loads of fruit. A blend of 60% Cabernet Sauvignon, 32% Merlot and the rest Cabernet Franc and Petit Verdot, it has a moderate finish, and is medium to full-bodied, with excellent licorice and crème de cassis notes, and a broad, round, juicy mouthfeel. To be enjoyed with game, roast or grilled beef		

## BURGUNDY

<b>Brouilly, Joseph Drouhin, Beaujolais</b>	2015	85,000 LBP
Intense ruby-red colour, An elegant Beaujolais on the nose, aromas of violet, lilac, sometimes blackberry and cranberry. Supple tannins, with lively acidity. On the palate, the wine leaves a pleasant note of wild berries. Goes with Red meat, cured ham, pasta, cheeses, risottos		

## RHÔNE

<b>Côtes-Du-Rhône " Parallèle 45", Domaines Paul Jaboulet Aîné</b>	2014	75,000 LBP
Deep colour with an attractive brilliance, elegant and aromatic, with red fruits blended with spices, well-structured on rounded tannins, with a final spicy note. Paired with Charcuterie, Red meat, White meat, Barbecue, Cheese		
<b>Crozes-Hermitage Les Jalets</b>	2014	130,000 LBP
Aromas of tart red berries, with a spicy final note, Attractive bright ruby colour, with a violet hue, Smooth, rich attack, finishing with liquorice notes. Hermitage is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes		
<b>Château neuf Du Pape Les Cèdres, Domaines Paul Jaboulet Aîné</b>	2011	220,000 LBP
Complex, intense notes of macerated red berries, blended with sweet spices and a final hint of garrigue. Powerful and warm attack, with a spicy, hot finish. Jaboulet Chateauneuf du Pape is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised, stewed dishes, sausage and cassoulet		

## Spanish Red Wine

<b>Sangre De Toro, Catalunya, Torres</b>	2015	69,000 LBP
Fresh, expressive and intense red fruit aromas with a subtle nuance of oak aging. Velvety on the palate. Perfect with stews, game, meat paellas and traditional mountain cuisine		
<b>Gran Coronas, Penedès, Torres</b>	2012	80,000 LBP
Opaque cherry red wine. Fruity (jammy strawberry and raspberry) with lovely spicy black pepper and balsamic notes. Intense, deep, with very ripe, velvety tannins from aging in wood toasted oak Cabernet Sauvignon, Tempranillo. Perfect with meat or cheese		

## Italian Red Wine

<b>Nero D'Avola Hieron, Sicile</b>	2015	49,000 LBP
Typical, winy, fruity, strongly reminiscent of blackberries. Flavour: dry, slightly acid, rounded, warm and full-bodied. Perfect with roasted and grilled meat, tuna		
<b>Barbera D'alba Ruvei Marchesi Di Barolo</b>	2015	82,000 LBP
The color is ruby red with purple hues. The scent is fresh, with fruity notes reminiscent of blackberries, red fruit jam, spicy hints of vanilla and toasted hazelnut. The taste is full and rich, with a barely noticeable acidity. The woody note is well mixed with the remaining sensations. It goes well with appetizers, pasta dishes with rich sauces and meat dishes, boiled or roasted		

**"Wine can be better teacher than ink, and banter is often better than books"**

**Stephen Fry**

## Armenia & Chilean Red Wine

**Karas rouge, Armenia** 2014 67,000 LBP  
This blend has intense ruby red color. One can feel red fruit aromas and some chocolate. In mouth is elegant, has good acidity and sweet tannins. Paired with Grilled Tuna with Ginger, Tender Veal with Tarragon

**Hacienda Araucano Reserva Cabernet-Sauvignon, Colchagua, Chile** 2013 90,000 LBP  
Very aromatic nose, characterized by intense fruit, with fresh blackcurrants and complex notes of thyme and garrigue. Goes with red-sauce pasta dishes, pizzas or salmon

## French Rose Wine

**Château, Fonfroide, Boredeaux** 2015 55,000 LBP  
Tight, bright and very crisp, this is a lively and fruity wine. Citrus fruit flavors compete happily with the red berries to give a bone-dry wine, light and fresh at the end. Paired with Salads, Fish, Passion Fruit

**Henri Gaillard, Côtes de Provence** 2016 60,000 LBP  
Shiny pink with pink petal reflections Develops aromas of mouth-watering strawberries and raspberries while also releasing light tones of exotic fruits. A well-balanced structure, full and fresh, with a lingering aromatic finish. 30% Grenache, 20% Syrah, 30% Cinsault, 10% Tibourenc, 10% Mourvèdre. Perfect with Pork, Shellfish, vegetarian, and poultry

**By Ott, Domaines Ott, Côtes de Provence** 2015 99,000 LBP  
The taste is full, fresh and crisp with echoes of the fruity aroma amplified by citrus zest and sweet 70% Grenache 20% Cinsault 10% Syrah. Goes with goat cheese, salami, tapenade, grilled fish, Niçoise salad, fried or roast chicken and pork tenderloin

**Sancerre Rosé, Pascal Jolivet, Loire** 2015 130,000 LBP  
Aromas of red fruit, all in elegance and subtlety Pinot Noir. With its fruity aromas, it will be very pleasant as an aperitif, but also in accompaniment of sausage and poultry

## Lebanese Red Wine

**Château Musar** 2008 140,000 LBP  
Reds are dense and richly-textured, with intense 'baked fruit' characters: plums, damsons, cranberries, cherries, figs and dates. Goes well with cold cuts, meat, and cheese

**Château Musar, Jeune Rouge** 2015 55,000 LBP  
This lovely, un-oaked red is wonderfully fresh and full of ripe blueberry fruit, naturally crafted from low-yielding Cinsault, Syrah and Cabernet grapes, all grown organically. Great with cold cuts, Pasta, Pizza, Poultry, and Soft cheese

**Château Ksara** 2012 60,000 LBP  
Petit Verdot and aged in oak for 18 months, this wine is endowed with charming ruby color and reveals its fullness when paired with game and red meat. Medium-bodied with generous length, it has discreet yet heady notes of fruit, especially blackcurrants with hints of spice. Paired with strong meat and cheese

**Château Ksara, Troisieme Millenaire** 2011 110,000 LBP  
Ksara's flagship red, this is a suave wine; underpinned by the Cabernet Sauvignon, it allows the Petit Verdot free reign to delight. Developed but not over-egged in the barrel, it is a bold, yet balanced and structured in the mouth Can go with strong meat and cheese

**Château Massaya, Terrace De Baalbeck** 2013 66,000 LBP  
A powerful & unique wine with lovely balsamic & chocolate accents on the nose. The palate is full & rich with nuances of cinnamon, cherries & green peppercorns. The wine is well balanced with a sublime freshness & an elegant, long finish. The blend is 40% Grenache Noir, 30% Cinsault, 15% Cabernet Sauvignon & 15% Mourvèdre. This beautiful red pairs perfectly with roasted lamb or grilled eggplant

**Château Kefraya** 2012 70,000 LB  
Characterized by subtle notes of cherry, spices, leather and vanilla. Great with Meat and Cheese.

**"Wine is the most civilised thing in the world"**

**Ernest Hemingway**

<b>Château Kefraya, Le Comte de M</b>	<b>2011</b>	<b>120,000 LBP</b>
Aged up to 24 months in French oak barrels, this dark purple-colored wine is a complex bouquet of black fruits and cedar wood. Great with soft cheese and meat		
<b>Château IXSIR, Grand Reserve Rouge</b>	<b>2012</b>	<b>70,000 LBP</b>
Nice complexity of aromas with red fruits, blackberry liqueur, notes of mint and cedar sap. The palate a continuation of the nose, suave and intense, with a nice mineral tension characteristic of great limestone terroirs. Great with Meat and strong cheese		
<b>Chateau Bell-Vue, La Renaissance</b>	<b>2009</b>	<b>90,000 LBP</b>
High intensity, red-ruby color, warm spice and cranberries, followed by a palate reminiscent of red currant, myrtle and freshly-ground black pepper. Enjoy it with your favorite braised meats or aged cheeses.		

## Lebanese White Wine

<b>Château Musar, Jeune Blanc</b>	<b>2015</b>	<b>55,000 LBP</b>
Crisp, aromatic with exotic fruits - this eclectic blend of French and Sicilian varieties has its own distinct personality - passion fruits, apples, figs and pears with a dry refreshing finish. Goes well as Aperitif, Fish, and poultry		
<b>Château Ksara, Blanc de Blanc</b>	<b>2016</b>	<b>55,000 LBP</b>
Sauvignon Blanc, Semillon and Chardonnay constitute the basis of this elegant and subtle wine. Aged for four months in oak Goes well with spicy foods		
<b>Château Ksara, Chardonnay Cuvee du pape</b>	<b>2014</b>	<b>65,000 LBP</b>
Aged in new oak barrels, the wine has floral and butter notes that combine to make a balanced, consistent and classic Chardonnay. Can be enjoyed with Lamb with Coriander		
<b>Château Massaya, Blanc</b>	<b>2015</b>	<b>55,000 LBP</b>
A wine packed with fruit and freshness. It pairs well with goat cheese, prosciutto		
<b>Château Kefraya, Blanc de Blanc</b>	<b>2016</b>	<b>55,000 LBP</b>
Chardonnay and Muscat à Petits Grains reveals floral notes such as lily and acacia, mingled with flavors of honey, apricot and mango. Its aromatic expression is rich, vigorous and extremely fresh. Can be enjoyed with Aperitif, fish, seafood, soft cheese, and sushi		
<b>Château IXSIR, Grand Reserve Blanc</b>	<b>2016</b>	<b>65,000 LBP</b>
Wine with elegant and delicate aromas of flowers, white-fleshed fruits, infused plants and spices, underpinned by a subtle complexity. Great with fish, poultry, soft cheese, and sushi		
<b>Chateau Bell-Vue, Petit Geste</b>	<b>2014</b>	<b>90,000 LBP</b>
Pale yellow color with golden hues. Clear and bright. Tropical aromas, intense explosion of tropical fruits. The wine is ideally enjoyed on its own, but will pair beautifully with salmon, camembert and grilled chicken or pork.		

## Lebanese Rose Wine

<b>Château Musar, Jeune Rose</b>	<b>2015</b>	<b>55,000 LBP</b>
Unoaked and bottled without fining or filtration, this rosé offers a wealth of strawberry, cherry and red apple flavours in a round and voluptuous manne. Goes well as Aperitif, and fish		
<b>Château Ksara, Sunset Rose</b>	<b>2015</b>	<b>55,000 LBP</b>
Made from Cabernet Franc and Syrah, it has a spicy flavor and a powerful nose of red berries Goes well with Beef, lamb, and Pork		
<b>MYST de Chateau Kefraya</b>	<b>2015</b>	<b>55,000 LBP</b>
Aromas of the charming Lebanese Cinsaut reveal subtle floral nuances and notes of forest berries and litchi, The Syrah softly fills the palate with flavors of redcurrant, strawberry and a final hint of blackcurrant. Great with Aperitif		
<b>Château Massaya, Rose</b>	<b>2015</b>	<b>55,000 LBP</b>
A gorgeous strawberry colour, with aromas of red berry fruits and subtle spice. Goes well with Charcutrie		
<b>Château IXSIR, Grand Reserve Rose</b>	<b>2016</b>	<b>65,000 LBP</b>
Recalling the region of Provence, this wine has a marble pink robe with peony reflections revealing an intense bouquet of gooseberry and vine leaves. With its suave fruity, and crispy palate. Great with Aperitif, fish and seafood		

**“Drinking good wine with good food in good company is one of life’s most civilized pleasures”**

**Micheal Broadbent**