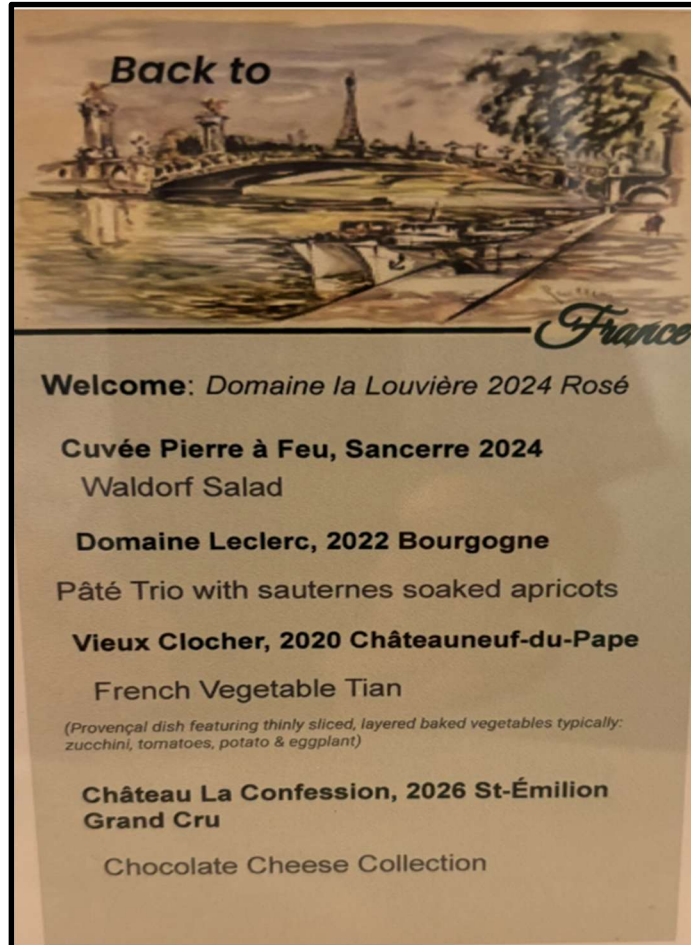


# “Back to France”

Food and Wine Pairings



Welcome wine: Domaine la Louviere – 2024 Rose (Cab Franc, Malbec & Merlot)

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## **Cuvée Pierre a Feu – 2024 Sancerre (Sauvignon Blanc) Loire Valley**

- Light, dry and acidic. Apricot, pear, peaches, mineral and citrus.
  - **Food Pairing:** Waldorf Salad Pairs well with shellfish, vegetables and cheeses

## **Domaine Leclerc –2022 Bourgogne (Pinot Noir) Burgundy**

- Strawberry, red cherry, cranberry. Earthy, leather, mushroom, cedar.
  - **Food Pairing:** Pate Trio. Pairs well with just about everything.

## **Vieux Clocher - 2020 Châteauneuf du Pape (Grenache, Syrah, Mourvèdre)**

- Southern Rhone gem. Plum, blackberry, cassis. Red fruit, leather, earthy. Great finish.
  - **Food Pairing:** Vegetable Tian. Pairs with red meat, and spicy foods.

## **Chateau La Confession – 2016 St, Emilion Grand Cru Classe (Bordeaux, Right Bank – blend of Merlot, Cab Franc, Cabernet)**

- Ruby color, Complex; plum, blackberry, blueberry, oak, chocolate, vanilla, earthy, licorice and
  - **Food Pairing:** Chocolate Cheese Collection pepper. Pairs with classic meats, duck, Asian dishes.