



**PETIT LOUIS BISTRO**

## LES VINS

**BONJOUR!**

My list of Louis' cellar is comprised of a wide range of wines from all of the wine-producing regions of France that make sense to me with Louis' classic kitchen. From simple table wines to age-worthy & highly-complex Grand Crus each choice is made with specific situations in mind when entertaining guests as well as varying dishes, seasons & moods. Our staff is constantly trained in the use of our cellar & is very happy to assist you marrying menus & wines.

Bon Appetit

*– Tony Foreman*



# LES COCKTAILS, BIÈRES, RHUMS, & WHISKIES

## Apéritifs

Kir white wine, crème de cassis	9.00
Kir Royal sparkling wine, crème de cassis	10.50
Muscatini tito's vodka, muscat de beaumes-de-venise; served up	12.50
Pavot Rosé cranberry juice, cointreau, sparkling wine	10.50
Cocktail Maison st. germain, white wine, soda water	10.00
Pernod pastis; flavors of star anise, coriander and mint	7.00
Ricard pastis - marseille; star anise, licorice, herbes de provençe	7.00
Pineau des Charentes, Prunier cognac mistelle	11.00

## Preuve Zéro (alcohol-free cocktails)

Cool Comme Une, cucumber, lime, simple syrup, soda water	7.00
Le Gingembre, lemon, honey simple syrup, ginger ale	7.00
La Brise, pineapple, oj, cranberry, luxardo syrup, orange bitters	7.00

## Bières

Erdinger, Germany, non-alcoholic	6.00
Amstel Light, Netherlands, light pale lager, 3.5%	6.00
Kronenbourg 1664, France, european pale lager, 5%	7.00
Kronenbourg Blanc, France, wheat, 5%	7.00
Köstritzer Schwarzbier, Germany, black lager, 4.8%	7.50
Warsteiner, Germany, pilsner, 4.8%	8.00
Unibroue, La Fin du Monde, Canada, tripel/golden ale, 9%	9.50
Brasserie d'Orval, Orval, Belgium, trappist ale, 6.2%	11.00
Brasserie d'Achouffe, Houblon, Belgium, ipa tripel, 9%	11.00
Brasserie d'Achouffe, McChouffe, Belgium, brown ale, 8%	11.00
Brasserie Dupont, Saison V.P., Belgium, farmhouse ale, 6.5%	12.00
Duvel Moortgat, Duvel, Belgium, strong golden ale, 8.5%	12.00

## Rhum Agricole

Rhum JM Blanc 100 Proof, Martinique	10.00
Rhum JMV.S.O.P., Martinique	12.00
Rhum Clement 10 Year Grande Reserve, Martinique	17.00

## Whisky Américain

Sagamore, Rye	10.00
Baltimore Spirits Co. "Epoch", Rye	10.00
Knob Creek, Bourbon	10.00
Maker's Mark, Bourbon	11.00
High West "Rendezvous", Rye	13.00
Basil Hayden, Bourbon	14.00
Old Forrester 1920, Bourbon	15.00
Blanton's, Bourbon	16.00

## Whisky Écossais

Dewars	8.00
Johnnie Walker Red	8.50
Chivas Regal 12	11.00
Johnnie Walker Black 12	11.50
Glenmorangie 10, Highland	12.00
Ardbeg 10, Islay	12.00
Glenlivet 12, Speyside	13.00
Balvenie Double Wood 12, Speyside	14.00
Laphroaig 10, Islay	15.00
Dalwhinnie 15, Speyside	16.00
Talisker 10, Skye	16.00
Macallan 12, Speyside	17.00
Glenfiddich 15, Speyside	18.00

# VINS AU VERRE

## *Wines by the Glass*

We choose wines to serve by the glass that are delicious & refreshing on their own and served as a beautiful aperitif or often specifically to accompany a variety of dishes on a menu that changes with the seasons. As such, you will find the wine chosen will adjust accordingly.

### Les Pétillants

(6 oz.)

Alsace, Belle Jardin Blanc de Blancs Brut NV	10.00
Clairette de Die, Carod "Tradition" NV	10.00
Loire, Bouvet-Ladubay "Excellence" Brut Rosé NV	11.00
Champagne, Louis Roederer Brut "Collection" NV	20.00

### Les Blancs

Muscadet Côtes de Grandlieu Sur Lie, Château de la Grange "La Berrière" 2019	8.50
Pinot Blanc/Auxerrois, Henry Fuchs 2018	11.50
Côtes du Rhône, Domaine Alary "La Grange Daniel" 2019	11.50
Riesling, Sipp Mack "Tradition" 2017	13.00
Chablis, Jean-Marc Brocard "Sainte Claire" 2019	15.00
Sancerre, Kévin et Christian Lauverjat 2019	16.00
Bourgogne, François Carillon 2018	18.00

### Le Rosé

Touraine, Domaine Bellevue Rosé 2019	9.00
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### Les Rouges

Madiran, Famille Laplace 2017	9.50
Beaujolais, Pierre-Marie Chermette "Origine VV" 2018	10.00
Beaumes de Venise, Domaine de Fenouillet "Terres Blanches" 2018	12.00
Bourgogne, Guy Amiot et Fils "Cuvée Simone" 2017	15.00
Listrac-Médoc, Château Ducluzeau 2016	17.00
Marsannay, Louis Latour 2017	18.50

### Les Doux

(3 oz.)

Pacherenc-du-Vic-Bilh, Château d'Aydie 2016	10.00
Muscat de Beaumes de Venise, Domaine de Durban 2015	11.00
Pineau des Charentes, Maison Prunier NV	11.00
Maydie, Château d'Aydie 2015	13.00
Banyuls, Domaine La Tour Vieille "Reserva" NV	15.00
Ratafia de Champagne, René Geoffroy NV	19.00
Sauternes, Château Guiraud 2015	22.00

# CHAMPAGNE & MOUSSEUX

## Champagne

Champagne is not just the perfect apéritif or the wine of celebration – it happens to be extremely food-flexible with its freshness, lightness, great aromatic presence & vibrant acidity. Paul Bara “Grand Cru Bouzy” NV (Bin 308) is a beautifully rich & detailed Pinot-Noir driven cuvee. Ideal for rich fish dishes or even veal sweetbreads.

### **BIN** Les Mousseux

904c	Alsace, Belle Jardin “Blanc de Blancs” Brut NV	\$40.00
300c	Alsace, Willm “Blanc de Blancs” Brut NV	\$40.00
331c	Vouvray, Bernard Fouquet Domaine des Aubuisières Brut NV	\$43.00
989c	Loire, Bouvet-Ladubay “Excellence” Brut Rosé NV	\$44.00
314c	Crémant d’Alsace, Sipp Mack Brut NV	\$56.00
309c	Vouvray Pétillant Naturel, Domaine Perrault-Jadaud “Haut les Choeurs!” 2015	\$58.00
304c	Vouvray Pétillant Brut, Domaine Huet 2014	\$70.00

### **BIN** Les Champagnes

311c	Lanson “Black Label” Brut NV	\$80.00
907c	Louis Roederer Brut “Collection” NV	\$80.00
338c	Voirin-Jumel Blanc de Blancs Grand Cru Brut NV	\$85.00
326c	Gonet-Medeville 1er Cru “Tradition” Brut NV	\$99.00
301c	André Jacquart Blanc de Blancs 1er Cru “Experience” Brut NV	\$100.00
302c	Chartogne-Taillet “Sainte Anne” Merfy Brut NV	\$108.00
317c	Legras & Haas Blanc de Blancs Grand Cru Chouilly Extra Brut NV	\$112.00
309c	Legras & Haas Blanc de Blancs Grand Cru Chouilly Brut 2011	\$120.00
332c	Pol Roger “White Foil Réserve” Brut NV	\$120.00
305c	René Geoffroy 1er Cru “Expression” Brut NV	\$130.00
308c	Paul Bara Grand Cru Bouzy Brut NV	\$132.00
324c	Guy Larmandier Blanc de Blancs Grand Cru Cramant Brut NV	\$133.00
313c	Lilbert Fils Blanc de Blancs Grand Cru Cramant Brut NV	\$138.00
318c	Eric Rodez “Cuvée des Crayères” Grand Cru Ambonnay Brut NV	\$141.00
315c	Eric Rodez Grand Cru Ambonnay “Blanc de Blancs” Brut NV	\$165.00
310c	Egly-Ouriet Grand Cru “Tradition” Brut NV	\$220.00
336c	Pol Roger Blanc de Blancs Brut 2008	\$275.00
325c	Egly-Ouriet Grand Cru “V.P.” Extra Brut NV	\$280.00
800c	Louis Roederer Brut “Collection” NV (magnum)	\$288.00
340c	Billecart-Salmon “Cuvée Nicholas Francois” 2006	\$297.00
303c	Egly-Ouriet Grand Cru Brut 2006	\$320.00
320c	Moët & Chandon “Dom Perignon” Brut 2004	\$390.00
323c	Moët & Chandon “Dom Perignon” Brut 2008	\$400.00
329c	Louis Roederer “Cristal” Brut 2000	\$440.00
322c	Louis Roederer “Cristal” Brut 2004	\$500.00
307c	Louis Roederer “Cristal” Brut 2002	\$520.00
2323c	Egly-Ouriet Blanc de Noirs Grand Cru Brut NV	\$522.00
339c	Egly-Ouriet Grand Cru Brut 2008	\$570.00
801c	Louis Roederer Brut “Collection” NV (3L)	\$702.00
837c	Taittinger “Comtes de Champagne” Blanc de Blancs Brut 1999 (magnum)	\$795.00
866c	Moët & Chandon “Dom Perignon” Brut 2002 (magnum)	\$1200.00
802c	Louis Roederer Brut “Collection” NV (6L)	\$1318.00

### **BIN** Les Champagnes Rosés

312c	Alain Vincey Rosé Brut NV	\$105.00
319c	Gonet-Medeville Rosé Extra Brut NV	\$120.00
330c	René Geoffroy 1er Cru “Rosé de Saignée” Brut NV	\$156.00
327c	Vilmart & Cie. 1er Cru “Cuvée Rubis” Rosé Brut NV	\$171.00
316c	Egly-Ouriet Grand Cru Rosé Brut NV	\$295.00

# ALSACE

## Alsace

Alsace runs the flavor gamut – from fresh, lightly floral Sylvaner, and unexpectedly dry Riesling, to relatively sweet Pinot Gris & Gewürztraminer. The careful balance in all of these wines makes them successful with a variety of dishes.

Pay close attention to some of the growers in this section. They produce some of the highest quality white wines in France. Some very talented producers to notice are Sipp Mack, Domaine Bechtold, and Weinbach.



## Alsace

### **BIN** Les Blancs

906s	Pinot Blanc/Auxerrois, Henry Fuchs 2018	\$46.00
189s	Sylvaner, Domaine Weinbach “Réserve” 2017	\$50.00
928s	Riesling, Sipp Mack “Tradition” 2017	\$52.00
182s	Pinot Blanc, Domaine Weinbach “Réserve” 2017	\$55.00
217g	Gewurztraminer, Domaine Schoffit “Cuvée Caroline” 2017	\$65.00
134g	Gewurztraminer, Sipp Mack “Vieilles Vignes” 2014	\$68.00
118g	Gewurztraminer, Sipp Mack “Vieilles Vignes” 2012	\$68.00
128g	Gewurztraminer, Domaine Weinbach “Réserve Personelle” 2017	\$71.00
101g	Muscat, Domaine Weinbach “Réserve” 2017	\$85.00
197g	Muscat, Domaine Weinbach “Réserve” 2016	\$88.00
161g	Pinot Gris, Domaine Weinbach “Cuvée Ste. Catherine” 2015	\$110.00
214s	Riesling, Trimbach “Cuvée Frédéric Emile” 2009	\$140.00

### grand cru

154s	Pinot Gris “Engelberg”, Domaine Bechtold 2011	\$68.00
142s	Riesling “Rosacker”, Sipp Mack 2011	\$69.00
145s	Riesling “Engelberg”, Domaine Bechtold 2012	\$74.00
216s	Riesling “Osterberg”, Sipp Mack 2016	\$78.00
123g	Pinot Gris “Osterberg”, Sipp Mack 2011	\$81.00
2001g	Pinot Gris “Goldert”, Domaine Ernest Burn “Clos Saint-Imer” 2010	\$87.00
125s	Riesling “Kirchberg de Ribeauvillé”, Henry Fuchs 2014	\$87.00
207g	Muscat “Goldert”, Domaine Zind-Humbrecht 2011	\$100.00
205s	Riesling “Schlossberg”, Domaine Weinbach 2016	\$104.00
137s	Riesling “Schlossberg”, Domaine Weinbach 2017	\$120.00

### **BIN** Le Doux sweet wine

149g	Gewurztraminer, Sipp Mack “Vendanges Tardives Lucie Marie” 2009	\$145.00
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# VALLÉE de la LOIRE

## *Loire Valley*

There is a huge diversity of white wines from the various parts of the Loire Valley, ranging from bone-dry to dessert-wine-sweet. The wines are powerful, with citrus, ripe apple, crushed stone, and fresh green herbs on the mouthwatering finish - perfect for white fish, chèvre & stronger vegetable dishes.



### **BIN** Les Blancs

110s	Touraine, Domaine Bellevue Sauvignon Blanc 2019	\$24.00
927s	Muscadet Côtes de Grandlieu Sur Lie, Château de la Grange "La Berrière" 2019	\$34.00
186s	Anjou, Château Soucherie "Les Rangs de Long" 2018	\$46.00
140s	Sancerre, Domaine Joseph Mellot "La Chatellenie" 2018	\$60.00
164s	Vouvray, Domaine Pichot "Domaine de la Peu de la Moriette" 2018	\$42.00
926s	Sancerre, Kévin et Christian Lauerjat 2019	\$64.00
165s	Sancerre, Domaine Hippolyte Reverdy 2019	\$66.00
143s	Savennières, Domaine des Baumard 2016	\$72.00
121s	Vouvray, Michel Autran "Les Enfers Tranquilles" 2017	\$75.00
150s	Sancerre, Alphonse Mellot "La Moussière" 2019	\$75.00
2112s	Blanc Fumé de Pouilly, Domaine Didier Dageneau "Pur Sang" 2013	\$198.00

### **BIN** Les Rosés

925s	Touraine, Domaine Bellevue Rosé 2019	\$36.00
159s	Sancerre, Kevin et Christian Lauerjat 2019	\$48.00

### **BIN** Les Rouges

685x	Bourgueil, Domaine de la Petite Marie "Butte de Tyron" 2015	\$50.00
597x	Touraine-Amboise, Domaine la Grange Tiphaine "Clef du Sol" 2017	\$60.00
664x	Saumur-Champigny, Château du Hureau "Fours a Chaux" 2015	\$60.00

### **BIN** Les Doux sweet wines

146s	Coteaux du Layon, Domaine des Baumard "Clos de Sainte Catherine" 2008	\$76.00
2161s	Coteaux du Layon, Domaine des Baumard "Cuvée Paon" 2004	\$76.00
2141s	Coteaux du Layon, Domaine des Baumard "Clos de Sainte Catherine" 2007	\$88.00
760s	Vouvray Moelleux, Foreau 2009	\$100.00
772s	Quarts de Chaume, Domaine des Baumard 2008	\$150.00
769s	Vouvray Moelleux, Foreau "Reserve" 2015	\$240.00
773s	Vouvray Moelleux, Foreau "Goutte d'Or" 2015	\$625.00

# BOURGOGNE CÔTE de BEAUNE

## **BIN** Les Blancs

133g	Saint-Romain, Alain Gras 2016	\$75.00
166g	Bourgogne, Etienne Sauzet 2016	\$80.00
158g	Bourgogne, Domaine de Courcel 2015	\$86.00
172g	Saint-Aubin, Domaine Marc Colin "Luce" 2016	\$90.00
106g	Saint-Romain, Domaine Henri & Gilles Buisson "Sous le Chateau" 2016	\$102.00
160g	Auxey-Duresses, Jean-Marc Vincent "Les Hautés" 2016	\$105.00
174g	Puligny-Montrachet, François Carillon 2016	\$108.00
171g	Meursault, Thierry et Pascale Matrot 2016	\$124.00
138g	Puligny-Montrachet, François Carillon 2015	\$127.00
126g	Puligny-Montrachet, J.M. Boillot 2014	\$130.00
2113g	Bourgogne Aligoté, Arnaud Ente 2012	\$144.00
111g	Puligny-Montrachet, Louis Latour 2015	\$145.00
131g	Chassagne-Montrachet, Marc Colin "Les Encégnières" 2015	\$160.00
185g	Meursault, Domaine Jean-Marie Bouzereau "Les Narvaux" 2013	\$168.00
203g	Puligny-Montrachet, Etienne Sauzet 2016	\$170.00
2143g	Bourgogne, Arnaud Ente 2015	\$190.00
2009g	Meursault, Arnaud Ente 2015	\$325.00
2002g	Meursault, Arnaud Ente "Clos des Ambres" 2015	\$360.00
2184g	Meursault, Arnaud Ente "Clos des Ambres" 2014	\$390.00

## premier cru

219g	Beaune "Clos Saint-Landry", Bouchard Père et Fils 2012	\$119.00
119g	Beaune "Clos Saint-Landry", Bouchard Père et Fils 2016	\$125.00
115g	Meursault "Poruzots", Louis Latour 2015	\$145.00
191g	Puligny-Montrachet "Les Champs Gains" Domaine Alain Chavy 2016	\$176.00
184g	Chassagne-Montrachet, "Les Champgains" Domaine Guy Amiot 2014	\$177.00
162g	Chassagne-Montrachet, "Clos St. Jean" Domaine Guy Amiot 2016	\$207.00
2279g	Puligny-Montrachet "Les Chalumeaux" Thierry & Pascale Matrot 2015	\$210.00
122g	Chassagne-Montrachet, "Les Vergers" Domaine Guy Amiot 2016	\$213.00
173g	Chassagne-Montrachet, "Les Caillerets" Domaine Guy Amiot 2017	\$225.00
120g	Puligny-Montrachet "La Garenne", Etienne Sauzet 2016	\$250.00
181g	Meursault "Les Charmes" Albert Bichot - Domaine du Pavillon 2013	\$260.00
177g	Puligny-Montrachet "Les Combettes" Etienne Sauzet 2010	\$345.00
104g	Puligny-Montrachet "Les Combettes" Etienne Sauzet 2016	\$400.00
2182g	Meursault "Goutte d'Or" Domaine des Comtes Lafon 2011	\$413.00
2183g	Meursault "Charmes" Domaine des Comtes Lafon 2011	\$476.00
2007g	Puligny-Montrachet "Les Referts", Arnaud Ente 2015	\$600.00
2240g	Puligny-Montrachet "Champ-Gain" Arnaud Ente 2014	\$630.00

## grand cru

168g	Corton-Charlemagne, Louis Latour 2013	\$220.00
2216g	Corton-Charlemagne, Domaine Rollin Père et Fils 2008	\$230.00
2178g	Corton-Charlemagne, Domaine Louis Jadot 2009	\$350.00
2212g	Chevalier-Montrachet, Bouchard Père et Fils 1997	\$380.00
163g	Bâtard-Montrachet, J. M. Boillot 2009	\$387.00
192g	Chevalier-Montrachet "Les Demoiselles" Louis Latour 2013	\$600.00
212g	Chevalier-Montrachet "Les Demoiselles" Domaine Louis Jadot 2010	\$750.00
2115g	Montrachet, Lucien Le Moine 2004	\$880.00

# BOURGOGNE CÔTE de BEAUNE

## *Côte de Beaune Red*

Reds from the Côte de Beaune share characteristically red fruits on the nose & palate, yet have very different mineral, textural & structural qualities. Wines from Beaune are firm with dark minerality, while Pommards & Volnays offer more generous textures. Cortons are the most dense, powerful & structured.

### **BIN** Les Rouges

702g	Santenay, Vincent Girardin "Terre d'Enfance" 2016	\$82.00
730g	Maranges, Thierry et Pascale Matrot "Vieilles Vignes" 2017	\$85.00
681g	Saint-Romain, Alain Gras 2017	\$90.00
704g	Meursault, Thierry et Pascale Matrot 2016	\$110.00
506g	Aloxe-Corton, Bouchard Père et Fils 2012	\$120.00
699g	Aloxe-Corton, Michel Gay et Fils "Vieilles Vignes" 2015	\$122.00
558g	Volnay, Vincent Girardin "Les Vieilles Vignes" 2015	\$125.00
613g	Aloxe-Corton, Michel Gay et Fils "Vieilles Vignes" 2016	\$128.00
707g	Pommard, Bouchard Père et Fils 2016	\$132.00

### premier cru

695g	Blagny, "La Pièce sous le Bois" Thierry et Pascale Matrot 2016	\$82.00
623g	Savigny-lès-Beaune "Les Peuillets" Jacques Girardin 2015	\$115.00
642g	Beaune "Vignes Franches", Louis Latour 2002	\$125.00
534g	Savigny-lès-Beaune "Vergelesses" Michel Gay et Fils 2016	\$126.00
536g	Beaune "Toussaints", Michel Gay et Fils 2015	\$130.00
634g	Beaune "Grèves", Michel Gay et Fils 2015	\$130.00
693g	Savigny-lès-Beaune "Les Narbantons" Mongiard-Mugneret 2017	\$135.00
728g	Beaune "Vignes Franches", Louis Latour 2015	\$145.00
614g	Beaune "Vignes Franches - Clos des Ursules" Louis Jadot 2010	\$150.00
509g	Volnay "En Chevret", Louis Latour 2015	\$175.00
686g	Savigny-lès-Beaune, Nicolas Rossignol 2016	\$180.00
692g	Beaune "Chouacheux", Louis Jadot 2010	\$192.00
689g	Volnay Caillerets, "Ancienne Cuvée Carnot" Bouchard Père et Fils 2015	\$195.00
732g	Volnay "Les Santenots" Domaine Bernard & Thierry Glantenay 2015	\$205.00
599g	Beaune "Grèves - L'Enfant Jesus" Bouchard Père et Fils 2010	\$210.00
648g	Beaune "Grèves - L'Enfant Jesus" Bouchard Père et Fils 2012	\$220.00
738g	Pommard "Les Epenots", Lucien Le Moine 2010	\$256.00
514g	Pommard "Grand Clos des Épenotes" Domaine de Courcel 2014	\$295.00
538g	Volnay "Les Santenots de Milieu" Arnaud Ente 2010	\$390.00
553g	Volnay "Les Caillerets", Lucien Le Moine 2008	\$398.00

### grand cru

651g	Corton "Grèves", Domaine Louis Jadot 2010	\$199.00
512g	Corton, Bouchard Père et Fils 2012	\$230.00
602g	Corton "Les Rognets", Domaine Chevalier 2005	\$262.00
532g	Corton "Bressandes", Edmond Cornu & Fils 2005	\$264.00
1653g	Corton "Les Rognets", Thibault Liger-Belair 2009	\$296.00
677g	Corton "La Vigne Au Saint", Meo-Camuzet 2009	\$572.00



# BOURGOGNE CÔTE de NUITS

## *Côte de Nuits*

The villages which stretch between Nuits-St-Georges and the outskirts of Dijon have been famed for their red wines derived from Pinot Noir for centuries. The handful of whites produced are a rare treat.

### **BIN** Les Blancs

114g	Bourgogne Hautes-Côtes de Nuits, Dom. Bertagna 2016	\$72.00
200g	Côte de Nuits- Villages, Domaine Gille 2017	\$90.00
139g	Vougeot "Les Cras" Premier Cru, Dom. Bertagna 2016	\$265.00
127g	Vougeot "Les Cras" Premier Cru, Dom. Bertagna 2013	\$270.00

### **BIN** Le Rosé

169s	Marsannay, Domaine Collotte 2019	\$50.00
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### **BIN** Les Rouges

951g	Marsannay, Louis Latour 2017	\$74.00
601g	Vosne-Romanée, Mongeard-Mugneret 2016	\$150.00
735g	Gevrey-Chambertin, Louis Latour 2016	\$155.00
714g	Nuits-Saint-Georges, Henri Gouges 2016	\$159.00
447g	Nuits-Saint-Georges, Forey Père et Fils 2016	\$159.00
595g	Nuits-Saint-Georges, Regis Forey 2017	\$166.00
696g	Gevrey-Chambertin, Hubert Lignier "Les Seuvrées" 2015	\$190.00
711g	Gevrey-Chambertin, Méo-Camuzet Freres & Soeurs 2016	\$242.00
615g	Nuits-Saint-Georges, Méo-Camuzet Freres & Soeurs 2016	\$265.00
805g	Nuits-Saint-Georges, Forey Père et Fils 2014 (magnum)	\$304.00

### premier cru

672g	Vosne-Romanée "Les Chaumes", A. & B. Rion 2011	\$185.00
526g	Nuits-St-Georges "Clos des Porrets St-Georges" Henri Gouges 2015	\$190.00
759g	Nuits-St-Georges "Les Chaignots", R. Chevillon 2010	\$200.00
577g	Nuits-St-Georges "Les Pruliers", Henri Gouges 2016	\$216.00
630g	Nuits-St-Georges "Les Roncières", R. Chevillon 2011	\$220.00
742g	Nuits-St-Georges "Les Cailles" Bouchard Père et Fils 2012	\$225.00
611g	Nuits-St-Georges "Clos des Porrets St-Georges" Henri Gouges 2016	\$225.00
504g	Vosne-Romanée "Les Beaux Monts", Dom. Bertagna 2016	\$233.00
592g	Vosne-Romanée "Les Beaux Monts", Dom. Bertagna 2015	\$235.00
655g	Vougeot "Clos de la Perrière", Dom. Bertagna 2016	\$246.00
607g	Nuits-St-Georges "Les Cailles", R. Chevillon 2011	\$255.00
698g	Nuits-St-Georges "Les Perrières", R. Chevillon 2012	\$258.00
582g	Vosne-Romanée "Les Petits Monts" Regis Forey 2017	\$264.00
531g	Morey-Saint-Denis "Les Sorbets", Albert Bichot 2013	\$267.00
604g	Nuits-Saint-Georges "Les St. George" Regis Forey 2017	\$273.00
1688g	Nuits-St-Georges "Les Vaucrains", R. Chevillon 2011	\$275.00
649g	Gevrey-Chambertin "Estournelles Saint-Jacques" Domaine Louis Jadot 2017	\$275.00
612g	Nuits-St-Georges "Les Cailles", R. Chevillon 2012	\$285.00
663g	Nuits-St-Georges "Les Saint-Georges" Thibault Liger-Belair 2014	\$320.00
583g	Morey-Saint-Denis "La Riotte", Hubert Lignier 2016	\$325.00
516g	Gevrey-Chambertin "Clos Saint-Jacques" Domaine Louis Jadot 2010	\$330.00
650g	Nuits-St-Georges "Les Perrières" Méo-Camuzet Frères et Soeurs 2011	\$375.00
647g	Vosne-Romanée "Les Chaumes" Domaine Méo-Camuzet 2011	\$395.00

### grand cru

556g	Grands Échezeaux, Mongeard-Mugneret 2010	\$309.00
528g	Grands Échezeaux, Mongeard-Mugneret 2014	\$350.00
533g	Clos Saint Denis, Domaine Bertagna 2015	\$455.00
825g	Clos des Lambrays, Dom. des Lambrays 2005 (magnum)	\$639.00
666g	Clos Vougeot "Près Le Cellier" Domaine Méo-Camuzet 2009	\$650.00
830g	Griotte-Chambertin, Hubert Lignier 2015 (magnum)	\$1700.00

# CHABLIS et BOURGOGNE SUD

## Chablis

Look to the cool climate of Chablis for the perfect apéritif white – steely, mineral-driven & bone-dry.



### **BIN** Les Blancs

147s	Chablis, Domaine Servin “Les Pargues” 2018	\$50.00
938s	Chablis, Jean-Marc Brocard “Sainte Claire” 2018	\$60.00
144s	Chablis, Domaine Testut “Côte de Bréchain” 2018	\$60.00
193s	Chablis, Louis Michel & Fils 2017	\$62.00

### premier cru

102s	Chablis “Fourchaume”, Domaine Louis Jadot 2017	\$105.00
113s	Chablis “Fourchaume”, Jean-Marc Brocard 2018	\$114.00
196s	Chablis “Vaulorent”, Jean-Marc Brocard 2016	\$138.00
199s	Chablis “Montée de Tonnerre”, Domaine William Fèvre 2016	\$145.00

### grand cru

218s	Chablis “Vaudésir”, Louis Michel & Fils 2016	\$166.00
209s	Chablis “Les Clos”, Domaine William Fèvre 2012	\$232.00
2125s	Chablis “Valmur”, Francois Raveneau 2011	\$450.00

## Mâconnais et Côte Chalonnaise

### **BIN** Les Blancs

179g	Saint Véran, Domaine Thevenet et Fils “Clos de l’Ermitage Vieilles Vignes” 2018	\$48.00
116s	Bouzeron, Domaine Louis Jadot 2017	\$60.00
974g	Bourgogne, François Carillon 2018	\$65.00
188g	Bourgogne Côtes d’Auxerre, Patrick Piuze 2017	\$66.00
157g	Crausot, Domaine Francois Lumppp 2016	\$102.00

### **BIN** Les Rouges

596s	Bourgogne Passetoutgrain, Georges Lignier et Fils 2017	\$45.00
652g	Bourgogne, Jean-Claude Thevenet & Fils “Les Clos” 2018	\$58.00
979g	Bourgogne, Guy Amiot et Fils “Cuvée Simone” 2017	\$60.00
645s	Bourgogne Passetoutgrain, Domaine Hubert Lignier “Aux Poirelots” 2018	\$66.00
684g	Bourgogne, François Lumppp “La Paulée” 2016	\$75.00

# BEAUJOLAIS et SAVOIE

## *Beaujolais*

Gamay, the grape of Beaujolais, yields wines which range from grape-y, gulpable quaffs to the more structured and serious (but never over-serious) Crus - capable of aging gracefully and developing a complexity to match their lightheartedness.

You cannot find a better match for some of Petit Louis' classic dishes.

Try the Whole Roasted Chicken, Pâté, or Duck Leg Confit with these fruity, generous wines. Beaujolais is also a surprisigly apt match for tricky dishes like soups, salads, and egg dishes.



## Savoie

### **BIN** Le Rouge

617s Savoie, Domaine Labbe 2018 \$38.00

## Beaujolais

### **BIN** Les Rouges

605s	Chiroubles, Fabien Collonge "L'Aurore des Côtes" 2018	\$35.00
930s	Beaujolais, Pierre-Marie Chermette "Origine VV" 2018	\$40.00
502s	Saint-Amour, Mommessin "Grandes Mises" 2015	\$47.00
717s	Côte de Brouilly, Château Thivin 2018	\$62.00
525s	Côte de Brouilly, Daniel Bouland "Cuvée Mélanie" 2018	\$69.00
548s	Chiroubles, Daniel Bouland "Chatenay" 2018	\$69.00
505s	Morgon, Daniel Bouland "Bellevue" 2018	\$72.00
638s	Morgon, Daniel Bouland "Corcelette Vieilles Vignes" 2018	\$75.00
646s	Morgon, Daniel Bouland "Pré Jourdan" 2018	\$79.00
570g	Moulin-à-Vent, Thibault Liger-Belair "Les Vieilles Vignes" 2016	\$80.00
637s	Morgon, Marcel Lapierre 2019	\$88.00
710g	Moulin-à-Vent, Thibault Liger-Belair "La Roche" 2016	\$105.00
733g	Côte de Brouilly, Château Thivin "Cuvée Zaccharie" 2017	\$110.00
840s	Fleurie, Pierre-Marie Chermette, Domaine du Vissoux "Les Garants" 2012 (3L)	\$360.00

# HISTOIRE

## “IT WAS ONE OF THE TWO RELIGIOUS EATING EXPERIENCES OF MY LIFE”

Petit Louis Bistro offers a Parisian bistro style environment in the Northern section of Baltimore City. Drawing on their personal enjoyment of similar venues throughout France, Tony & Cindy created a food and atmosphere combination which they knew Baltimore was lacking. The concept of a bistro is certainly not a new idea, but its classic definition is fairly unrealized in our culture. For hundreds of years, bistros in France have been the daily gathering spots for locals to eat, drink, socialize, celebrate, catch up on what's new in the village, or just enjoy at any time of the day. A similar role can be seen in the traditional pubs of Great Britain & trattorias in Italy.

As a local venue, a bistro's function is not unlike that of an adjunct courthouse, boardroom, or church, oftentimes serving the community decisions more effectively for the presence of food, drink & familiar lively surroundings.

Perhaps what will most distinguish a bistro here from typical “restaurants” is its ability to be many types of restaurants in one location. Most Baltimore natives have an automatic answer for where they'd go to enjoy a sandwich and a beer, a different answer for a casual dinner, and yet another for a seven course “occasion” dinner. This is not surprising considering the specialization of restaurants to which our culture has become accustomed. A bistro operating in true style would be an easy choice for all the above dining styles, as well as everything in between; it specializes in food & atmosphere without rules, limitations or requirements.

To put it simply, during Tony & Cindy's trip to the Granddaddy of all bistros, Chez L'Ami Louis in Paris (note the name), their experience there was ALL ABOUT THE FOOD. To be sure, the service there is extremely charismatic & knowledgeable, & the wine list is quite good, but you quickly realize that inside those doors, Food is King. Anything getting between the food & its consumption is quickly remedied without hesitation or apology. Every customer is expected to Eat A Lot, because it does not get any better or more basic than what they do there. When Tony & Cindy were introduced to the restaurant, they found the menu was handwritten on blank white paper – obviously without too much concern for neatness – & run through a copier; the table was tiny, & they still don't know how it sufficed; the chairs were fairly uncomfortable; the walls were not dirty but had not been tended to for at least thirty years; coats were kindly taken & then carelessly tossed onto a shelf above heads; the only clock was clogged with gout & hadn't worked for generations; the rest room was physically challenging to reach & to use; the room was stifling hot & other guests were smoking constantly. This would surely register as shocking to many American diners, but the effect yielded an outrageous level of character.

The overriding mentality there was obvious:

*“Who cares what's on the walls, or how tiny the table is, when the food is this good?”*  
Whereas L'Ami Louis has evolved into Michelin 3-Star food in a dilapidated structure, Tony & Cindy have painstakingly created a physical environment to achieve just such an attitude, for you, as our customer.



DESIGNED BY ERIN NELSON

# CÔTES du RHÔNE SEPTENTRIONALES

## *Northern Rhône*

Whites from the Northern Rhône Valley are rich in texture with unusual, exotic flavors.

Reds from the Northern Rhône come in a wide range of styles, from light-hearted St. Joseph to rich, soulful Côte-Rotie, to power-hitting Hermitage and Cornas.



### **BIN** Les Blancs

210g	Condrieu, E. Guigal 2016	\$122.00
183g	Hermitage, Domaine des Remizières "Cuvée Emilie" 2009	\$160.00
103x	Hermitage, Domaine J.L. Chave 2002	\$365.00
2102x	Hermitage, Domaine J.L. Chave 2003	\$365.00
2179x	Hermitage, Domaine J.L. Chave 2007	\$425.00

### **BIN** Les Rouges

724x	Saint-Joseph, Domaine Faury 2017	\$70.00
560x	Cornas, Domaine du Tunnel "Vin Noir" 2016	\$160.00
515x	Hermitage, Delas "Les Bessards" 2010	\$475.00
1539x	Ermitage, Chapoutier "L'Méal" 1999	\$825.00

### **BIN** Le Doux sweet wine

922c	Clairette de Die, Carod "Tradition" NV (sparkling)	\$40.00
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# CÔTES du RHÔNE MÉRIDIONALES

## *Côtes du Rhône*

These modest wines from excellent growers offer good, fruit-driven examples of their vintages. Great quality & value are often available at a relatively modest price from Lirac & the Côtes-du-Rhône-Villages appellations.



### **BIN** Les Blancs

112s	Côtes du Rhône, Domaine Les Aphillanthes "Clementia Blanc" 2018	\$38.00
923s	Côtes du Rhône, Domaine Alary "La Grange Daniel" 2019	\$46.00
217s	Vacqueyras, Domaine Les Ondines 2017	\$65.00

### **BIN** Les Rouges

606s	Côtes du Rhône Villages Signargues, Domaine Grès St.Vincent 2018	\$32.00
563s	Vin de France, Domaine la Consonniere "La Pitchotte" 2017	\$34.00
625x	Côtes du Rhône Villages, Domaine Les Aphillanthes "Cuvée Trois Cepages" 2016	\$48.00
969x	Beaumes de Venise, Domaine de Fenouillet "Terres Blanches" 2018	\$48.00
530x	Côtes du Rhône, Famille Perrin "Coudoulet de Beaucastel" 2018	\$68.00
551x	Vacqueyras, Domaine le Sang de Cailloux "Cuvée Floureto" 2016	\$75.00
678x	Gigondas, Domaine du Gour de Chaulé "Cuvée Tradition" 2017	\$78.00
700x	Gigondas, Domaine Raspail-Ay 2016	\$83.00
549x	Gigondas, Les Pallières "Les Racines" 2013	\$93.00

### **BIN** Le Doux sweet wine

908s	Muscat de Beaumes-de-Venise, Domaine de Durban 2015	\$48.00
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# CHATEAUNEUF du PAPE

## *Châteauneuf du Pape*

I drink (note: drink, not taste, think about, ponder over, etc) more Châteauneuf du Pape than anything else. Why? For satisfaction, complexity, interest, flexibility with food and a large window of drinkability, a good Châteauneuf du Pape is hard to beat.



### **BIN** Les Blancs

215g	Domaine Berthet-Rayne 2017	\$84.00
194g	Mas de Boislauzon 2016	\$86.00
178g	Domaine la Consonniere 2016	\$95.00
206g	Bosquet des Papes "Cuvée Tradition" 2017	\$98.00
204g	Château Fortia 2018	\$105.00
2223g	Château Rayas "Réserve" 2008	\$417.00

### **BIN** Les Rouges

#### *2017*

627x	Domaine Olivier Hillaire	\$112.00
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#### *2016*

653x	Domaine de Mourchon	\$80.00
519x	Château Fortia "Tradition"	\$87.00
500x	Domaine la Consonniere	\$105.00
535x	Domaine Olivier Hillaire	\$118.00
680x	Domaine Charvin	\$150.00

#### *2015*

586x	Domaine Berthet-Rayne	\$85.00
709x	Domaine de la Charbonnière	\$92.00
432x	Mas de Boislauzon	\$99.00

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# CHÂTEAUNEUF du PAPE

## 2010

718x	Domaine Pierre Usseglio "Réserve des Deux Frères"	\$530.00
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## 2009

559x	Domaine Pierre Usseglio "Réserve des Deux Frères"	\$555.00
1850x	Henri Bonneau "Réserve des Célestins"	\$766.00

## 2008

529x	Château Rayas "Réserve"	\$496.00
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## 2007

624x	Pignan "Réserve"	\$305.00
839x	Domaine du Pegau "Cuvée da Capo" (3L)	\$4050.00

## 2006 and Before

450x	Château Rayas "Réserve" 2006	\$385.00
1550x	Château Rayas "Réserve" 2004	\$420.00
771x	Henri Bonneau "Réserve des Célestins" 2001	\$810.00
1675x	Domaine Vieille Julienne "Réserve" 2005	\$912.00
855x	Domaine du Pegau "Cuvée Réserve" 2006 (3L)	\$1200.00



# BORDEAUX

## **BIN** Les Blancs

202s	Château Grand-Portail (Entre-Deux-Mers Haut-Benauges) 2019	\$34.00
198s	Château Graille-Lacoste (Graves) 2018	\$52.00
195s	Château Malartic-Lagraviere (Pessac-Léognan) 2015	\$135.00
2133s	Château Malartic-Lagraviere (Pessac-Léognan) 2012	\$140.00
107s	Château Malartic-Lagraviere (Pessac-Léognan) 2010	\$198.00
167s	Château Pape-Clement (Pessac-Léognan) 2004	\$210.00
190s	Domaine de Chevalier (Pessac-Léognan) 2009	\$220.00

## **BIN** Les Rouges

### *2018*

540s	Cru Monplaisir (Bordeaux Supérieur)	\$38.00
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### *2016*

950x	Château Ducluzeau (Listrac-Médoc)	\$68.00
426x	Château de Sales (Pomerol)	\$93.00
697x	Château Gloria (Saint-Julien)	\$120.00
619x	Château Lagrange (Saint-Julien)	\$148.00

### *2015*

708x	Le Demoiselles de Larrivet Haut-Brion (Pessac-Léognan)	\$72.00
687x	Château Haut-Bergey (Pessac-Léognan)	\$75.00
585x	Château Labegorce (Margaux)	\$108.00
600x	Château Faugères (Saint-Émilion)	\$121.00
620x	Château Haut-Batailley (Pauillac)	\$125.00
675x	Château Malartic-Lagraviere (Pessac-Léognan)	\$145.00
581x	Château Rouget (Pomerol)	\$148.00
612x	Château Beau-Séjour Bécot (Saint-Émilion)	\$152.00
527x	Château d'Issan (Margaux)	\$158.00
568x	Château Clinet (Pomerol)	\$240.00
701x	Château La Conseillante (Pomerol)	\$410.00

### *2014*

641x	Château Poujeaux (Moulis-en-Médoc)	\$86.00
683x	Pauillac de Château Latour (Pauillac)	\$180.00
1696x	Château La Conseillante (Pomerol)	\$225.00

### *2013*

747x	Château Clinet (Pomerol)	\$155.00
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### *2012*

616x	Château Lalande-Borie (Saint-Julien)	\$102.00
694x	Château Troplong Mondot (Saint-Émilion)	\$190.00
510x	Château Beausejour (Duffau-Lagarrosse) (Saint-Émilion)	\$255.00
712x	Château Ducru-Beaucaillou (Saint-Julien)	\$296.00

### *2010*

446x	Château Malartic-Lagraviere (Pessac-Léognan)	\$166.00
507x	Château d'Issan (Margaux)	\$210.00
520x	Château Clinet (Pomerol)	\$366.00
826x	Château Branaire-Ducru (Saint-Julien - magnum)	\$525.00
433x	Château Ducru-Beaucaillou (Saint-Julien)	\$639.00

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# BORDEAUX

## 2009

640x	Clos Dubreuil (Saint-Émilion)	\$195.00
618x	Château Troplong Mondot (Saint-Émilion)	\$312.00
743x	Château Pontet-Canet (Pauillac)	\$413.00
635x	Château Beausejour (Duffau-Lagarrosse) (Saint-Émilion)	\$425.00
828x	Pavillon Rouge du Château Margaux (Margaux - magnum)	\$1025.00

## 2008

580x	Château Beau-Séjour Bécot (Saint-Émilion)	\$150.00
1583x	Château Malescot St. Exupery (Margaux)	\$195.00

## 2007

706x	Château Beau-Séjour Bécot (Saint-Émilion)	\$150.00
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## 2006

441x	Château Cos d'Estournel (Saint-Estèphe)	\$295.00
443x	Château Ducru-Beaucaillou (Saint-Julien)	\$295.00
439x	Château Montrose (Saint-Estèphe)	\$330.00
761x	Château La Violette (Pomerol)	\$650.00

## 2005

1705x	Château Beau-Séjour Bécot (Saint-Émilion)	\$215.00
434x	Château Clos Fourtet (Saint-Émilion)	\$270.00
436x	Château Clinet (Pomerol)	\$320.00
431x	Château Pichon Longueville - Baron (Pauillac)	\$495.00
1432x	Vieux Château Certan (Pomerol)	\$570.00

## 2004

590x	Château La Mission Haut-Brion (Pessac-Léognan)	\$595.00
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## 2003

720x	Château Beau-Séjour Bécot (Saint-Émilion)	\$200.00
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## 2001

750x	Château Canon-la-Gaffelière (Saint-Émilion)	\$295.00
752x	La Mondotte (Saint-Émilion)	\$495.00

## 2000

753x	Château Haut-Bergey (Pessac-Léognan)	\$185.00
762x	Clos de Dubreuil (Saint-Émilion)	\$260.00
763x	Clos de Sarpe (Saint-Émilion)	\$320.00
1695x	Château Les Carmes Haut-Brion (Pessac-Léognan)	\$385.00
608x	Château Pavie Macquin (Saint-Émilion)	\$470.00
765x	Château Léoville-Las Cases (Saint-Julien)	\$560.00
754x	La Mondotte (Saint-Émilion)	\$595.00
731x	Château Ducru-Beaucaillou (Saint-Julien)	\$868.00

## 1999 and Before

767x	Château Calon-Ségur 1996 (Saint-Estèphe)	\$365.00
1766x	Château Léoville-Las Cases 1995 (Saint-Julien)	\$425.00
721x	Château Montrose 1995 (Saint-Estèphe)	\$438.00
1748x	La Mondotte 1998 (Saint-Émilion)	\$460.00
1753x	La Mondotte 1999 (Saint-Émilion)	\$525.00
874x	Château Calon-Ségur 1995 (Saint-Estèphe - magnum)	\$935.00
545x	Château L'Évangile 1990 (Pomerol)	\$980.00
734x	Château Ducru-Beaucaillou 1982 (Saint-Julien)	\$1440.00
1851x	Château Haut-Brion 1986 (Pessac-Léognan)	\$1600.00
542x	Château Latour 1995 (Pauillac)	\$2900.00
829x	Château La Mission Haut-Brion 1996 (Pessac-Léognan - magnum)	\$3250.00

## **BIN** Les Doux sweet wines

766s	Château de Rayne Vigneau (Sauternes) 2009	\$130.00
1120s	Château d'Yquem (Sauternes) 2005 (375ml)	\$1395.00

# SUD-OUEST

## *Sud-Ouest*

The various wine regions of southwest France have evolved with many competing influences - notably from Bordeaux which lies downriver along the Garonne and Dordogne, and from across the Pyrenees in Spain. The vine has been cultivated here since Roman times.



### **BIN** Les Blancs

105s Jurançon, Charles Hours "Cuvée Marie" 2014 \$56.00  
153s Irouléguay, Herri Mina 2015 \$74.00

### **BIN** Le Rosé

141s Côtes de Gascogne IGP, Domaine de Millet 2019 \$25.00

### **BIN** Les Rouges

503s Vin de France, Lionel Osmin & Cie. \$36.00  
"Malbec - La Réserve" 2018  
997s Madiran, Famille Laplace 2017 \$38.00

### **BIN** Les Doux sweet wines

905s Pacherenc du Vic Bilh, \$34.00  
Château d'Aydie 2016 (500ml)  
918s Maydie, Château d'Aydie 2013 (500ml - rouge) \$56.00  
748s Jurançon, Charles Hours "Cuvée Uroulat" 2011 \$75.00

# VINS MÉDITERRANÉENS

## **BIN** Les Blancs

### Provence

152g	Alpilles IGP, Domaine Hauvette "Jaspe" 2015	\$68.00
132g	Palette, Château Simone 2014	\$125.00

### Languedoc & Roussillon

175s	Picpoul de Pinet, Domaine Font-Mars 2018	\$26.00
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## **BIN** Les Rosés

### Provence

130s	Bandol, Domaine Tempier 2019	\$114.00
109s	Palette, Château Simone 2018	\$132.00

## **BIN** Les Rouges

### Provence

594x	Bandol, Domaine de Terrebrune 2015	\$85.00
713x	Palette, Château Simone 2013	\$135.00
622x	Bandol, Domaine Tempier 2018	\$160.00

### Languedoc & Roussillon

424s	Pays d'Herault IGP, Château d'Oupia "Les Hérétiques" 2017	\$24.00
745s	Vin de France, Clos Centeilles "Scintilha - Les Vignes Libertines" 2016	\$32.00
723x	Pic Saint-Loup, Ermitage du Pic Saint Loup "Tour de Pierres" 2016	\$39.00
539x	Coteaux du Languedoc, Château de la Negly "La Porte du Ciel" 2007	\$290.00
567x	Coteaux du Languedoc, Château de la Negly "Clos de Truffiers" 2007	\$295.00

## **BIN** Les Doux sweet wines

901s	Banyuls, Domaine La Tour Vieille "Reserva" NV	\$65.00
598s	Banyuls, Mas Blanc "Rimage la Coume" 2003	\$95.00