



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 & WHISKIES

## Apéritifs

Kir, white wine, crème de cassis	11.00
Kir Royal, sparkling wine, crème de cassis	12.00
Muscatini, tito's vodka, muscat de beaumes-de-venise; served up	14.00
Pavot Rosé, cranberry juice, cointreau, sparkling wine	12.00
Cocktail Maison, st. germain, white wine, soda water	11.00
Le Parisian, chambord, cognac, lemon juice, sparkling wine	13.00
Pernod pastis; flavors of star anise, coriander and mint	10.00
Ricard pastis - marseille; star anise, licorice, herbes de provence	10.00

## 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

Amstel Light, Netherlands, light pale lager, 3.5%	8.00
Stella Artois Liberté, Belgium, non-alcoholic	8.50
Kronenbourg 1664 Blanc, France, wheat, 5%	9.00
Kronenbourg 1664, France, european pale lager, 5%	9.00
Warsteiner, Germany, pilsner, 4.8%	9.00
Heavy Seas Loose Cannon IPA, Baltimore, MD, 7.25%	10.00
Köstritzer Schwarzbier, Germany, black lager, 4.8%	10.00
Brasserie d'Achouffe, Houblon, Belgium, ipa tripel, 9%	12.00
Brasserie d'Achouffe, McChouffe, Belgium, brown ale, 8%	13.00
Duvel Moortgat, Duvel, Belgium, strong golden ale, 8.5%	16.00
Brasserie d'Orval, Orval, Belgium, trappist ale, 6.2%	18.00

## Whisky Américain

Bulleit, Bourbon	11.00
Baltimore Spirits Co. "Epoch", Rye	11.00
Knob Creek, Bourbon	13.00
Sagamore, Rye	13.00
Elijah Craig "Straight Rye", Rye	13.00
Maker's Mark, Bourbon	13.00
High West "Double Rye", Rye	16.00
Old Forrester 1920, Bourbon	16.00
Basil Hayden, Bourbon	17.00
Baker's, Bourbon	23.00
Booker's "Seasonal Batch", Bourbon	32.00

## Whisky Écossais

Dewar's White Label	10.00
Johnnie Walker Red	12.00
Chivas Regal 12	13.00
Glenmorangie 10, Highland	13.00
Glenlivet 12, Speyside	14.00
Johnnie Walker Black 12	15.00
Ardbeg 10, Islay	16.00
Laphroaig 10, Islay	19.00
Balvenie Double Wood 12, Speyside	20.00
Dalwhinnie 15, Speyside	20.00
Glenfiddich 15, Speyside	21.00
Macallan 12, Speyside	22.00
Talisker 10, Skye	23.00

# 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
Crémant de Limoux, Michèle Capdepon "Révélation" Brut NV	13
Crémant de Limoux, Famille Antech "Émotion" Extra Brut Rosé 2022	15
Champagne, Laurent-Perrier "La Cuvée" Brut NV	29

### Les Blancs

Touraine Sauvignon Blanc, Domaine Bellevue 2023	10
Riesling, Sipp Mack "Tradition" 2022	13
Francs Côtes de Bordeaux, Château Puygueraud 2021	13
Côtes du Rhône, Domaine Les Aphillanthes "Clémentia" 2023	14
Bourgogne, Rémy Lefevre 2022	14.5
Pinot Blanc, Rolly Gassmann 2021	16.5
Saint Véran, Domaine de Fussiacus 2023	19

### Le Rosé

Coteaux Varois en Provence, Château Routas 2023	12
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### Les Rouges

Madiran, Famille Laplace 2020	11
Côtes du Rhône-Villages, Mas de Boislauzon "Cuvée Louis" 2022	13
Beaujolais, Pierre-Marie Chermette "Origine Vieilles Vignes" 2022	14
Coteaux Bourguignons, Louis Latour "Les Pierres Dorées" 2021	17
Castillon Côte de Bordeaux, Château D'Aiguilhe 2020	18

### Les Doux

Clairette De Die Sparkling Domaine Carod "Tradition" NV (6oz)	12
Maydie, Château d'Aydie 2017 (3oz)	13
Banyuls, Domaine du Mas de Blanc "Hors d'Age- Le Colloque" NV (3oz)	15.5
Muscat de Beames de Venise, Dom. de Fenouillet 2022 (3oz)	16
Sauternes, Château Guiraud 2015 (3oz)	26

# 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.

### **BIN** Les Mousseux

300c	Alsace, Willm "Blanc de Blancs" Brut NV	\$26.00
309c	Alsace, Belle Jardin Brut Rosé NV	\$28.00
904c	Alsace, Belle Jardin "Blanc de Blancs" Brut NV	\$40.00
307c	Loire, Bouvet-Ladubay "Excellence" Brut Rosé NV	\$48.00
304c	Crémant d'Alsace, Jean-Claude Buecher "Esquisse" 2019	\$48.00
910c	Crémant de Limoux, Michèle Capdepon "Révélation" Brut NV	\$52.00
323c	Crémant d'Alsace, Sipp Mack Brut Rosé NV	\$58.00
933c	Crémant de Limoux, Famille Antech "Émotion" Extra Brut Rosé 2022	\$60.00
316c	Crémant du Jura, Domaine Désiré Petit Brut NV	\$61.00
314c	Crémant d'Alsace, Sipp Mack Brut NV	\$65.00

### **BIN** Les Champagnes

325c	Legras & Haas "Intuition" Brut NV	\$104.00
306c	Voirin-Jumel Grand Cru "Blanc de Blancs" Brut NV	\$105.00
320c	R.H. Coutier Grand Cru "Cuvée Tradition" NV	\$106.00
907c	Laurent-Perrier "La Cuvée" Brut NV	\$116.00
303c	Gosset "Grand Réserve" Brut NV	\$137.00
324c	Guy Larmandier Blanc de Blancs Grand Cru Cramant Brut Zero NV	\$138.00
326c	Gonet-Medeville 1er Cru "Tradition" Brut NV	\$142.00
305c	René Geoffroy 1er Cru "Expression" Brut NV	\$142.00
322c	Billecart-Salmon "Réserve" Brut NV	\$153.00
313c	Lilbert Fils Blanc de Blancs Grand Cru Cramant Brut NV	\$158.00
308c	Pol Roger "Réserve" Brut NV	\$170.00
321c	Bollinger "Special Cuvée" Brut NV	\$183.00
318c	Eric Rodez Grand Cru Ambonnay "Cuvée des Crayères" Brut NV	\$190.00
3335c	Jacquesson "Cuvée 746" Extra Brut NV	\$195.00
3315c	Agrapart & Fils Grand Cru "Terroirs - Blanc de Blancs" Extra Brut NV	\$222.00
3308c	Egly-Ouriet Grand Cru Extra Brut NV	\$297.00
3309c	Agrapart & Fils Grand Cru "Minéral - Blanc de Blancs" Extra Brut 2017	\$342.00
3325c	Egly-Ouriet Grand Cru "V.P." Extra Brut NV	\$352.00
3305c	Pascal Agrapart Grand Cru "Avizoise - Blanc de Blancs" Extra Brut 2015	\$402.00
3310c	Gonet-Medeville Grand Cru "Le Mesnil Sur Oger" Extra Brut 2008	\$515.00
3323c	Egly-Ouriet Grand Cru "Blanc de Noirs" Brut NV	\$522.00
3302c	Billecart-Salmon "Nicolas François" Brut 2002	\$600.00
3330c	Dom Perignon Brut 2012	\$618.00
3303c	Egly-Ouriet Grand Cru Extra Brut 2012	\$621.00
3340c	Dom Perignon Brut 2013	\$705.00
837c	Taittinger "Comtes de Champagne - Blanc de Blancs" Brut 1999 (magnum)	\$795.00
3304c	Jacques Selosse Grand Cru "Substance - Blanc de Blancs" Brut NV	\$960.00
866c	Dom Perignon Brut 2002 (magnum)	\$1200.00

### **BIN** Les Champagnes Rosés

312c	Alain Vincy Brut Rosé NV	\$105.00
315c	R.H. Coutier Grand Cru Brut Rosé NV	\$125.00
317c	Guy Larmandier 1er Cru Brut Rosé NV	\$144.00
319c	Gonet-Medeville Extra Brut Rosé NV	\$152.00
301c	René Geoffroy 1er Cru "Rosé de Saignée" Brut NV	\$167.00
310c	Eric Rodez Brut Rosé NV	\$215.00
327c	Vilmart & Cie. 1er Cru "Cuvée Rubis" Brut Rosé NV	\$218.00
311c	Billecart-Salmon Brut Rosé NV	\$219.00
3316c	Egly-Ouriet Grand Cru Brut Rosé NV	\$295.00
3317c	Ulysse Collin "Les Maillons" Extra Brut Rosé NV	\$310.00
3328c	Egly-Ouriet Grand Cru Extra Brut Rosé NV	\$355.00

# ALSACE et JURA

## 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, Gassman and Weinbach.

## Alsace

### **BIN** Les Blancs

105s	Sylvaner, Domaine Ernest Burn 2020	\$29.00
161g	Gewurztraminer, Sipp Mack “Tradition” 2020	\$51.00
928s	Riesling, Sipp Mack “Tradition” 2022	\$52.00
165s	Auxerrois, Rolly Gassmann 2019	\$54.00
163s	Sylvaner, Rolly Gassmann 2019	\$56.00
181s	Riesling, Rolly Gassmann 2019	\$65.00
912s	Pinot Blanc, Rolly Gassmann 2021	\$66.00
142s	Pinot Blanc, André Scherer 2019	\$73.00
166g	Gewurztraminer, Rolly Gassmann 2016	\$81.00
101g	Muscat, Domaine Weinbach “Réserve” 2017	\$85.00
115g	Gewurztraminer, Domaine Weinbach “Les Treilles du Loup” 2021	\$90.00
128s	Riesling, Sipp Mack Grand Cru “Osterberg” 2016	\$111.00
137s	Riesling, Domaine Weinbach Grand Cru “Schlossberg” 2021	\$189.00

### **BIN** Le Rouge

552s	Pinot Noir, Rolly Gassmann 2019	\$64.00
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### **BIN** Le Doux sweet wine

149g	Gewurztraminer, Sipp Mack “Vendanges Tardives Lucie Marie” 2009	\$145.00
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## Jura

### **BIN** Le Blanc

159s	Côtes du Jura, Domaine Frédéric Lambert “Tradition” 2020	\$78.00
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### **BIN** Le Rouge

639s	Arbois Pupillin, Domaine Désiré Petit “La Bidode” 2022	\$65.00
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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

204s	Gros Plant du Pays Nantais Sur Lie, Domaine R de la Grange 2019	\$25.00
182s	Muscadet Sèvre et Maine Sur Lie, Domaine de l'Aurière 2022	\$31.00
942s	Touraine Sauvignon Blanc, Domaine Bellevue 2023	\$40.00
153s	Montlouis-Sur-Loire Sec, Domaine de Cray 2022	\$45.00
184s	Pouilly-Fumé, Karine Lauverjat 2022	\$57.00
179s	Menetou-Salon, Domaine Pellé "Morogues" 2022	\$63.00
157s	Sancerre, Stéphanie & Arnaud Dezat "Cellier des Marnes" 2023	\$75.00
150s	Sancerre, Alphonse Mellot "La Moussière" 2022	\$102.00
110s	Vouvray Sec, Foreau "Domaine du Clos Naudin" 2019	\$117.00

### **BIN** Les Rouges

564s	Vin de France, Jérémie Huchet "Chapeau Melon Rouge" 2021	\$28.00
594s	Vin de France, Fournier Père & Fils 2019	\$38.00
600s	Vin de France Pinot Noir, Clément & Florain Berthier "L'Instant" 2022	\$39.00
706s	Chinon, Jean-Maurice Raffault "Les Galuches" 2020	\$40.00
645s	Bourgueil, Domaine de la Lande 2019	\$45.00
633s	Touraine, Coralie et Damien Delecheneau "Ad Libitum" 2021	\$51.00

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

133s	Vouvray Moelleux, Foreau "Reserve" 2015	\$240.00
145s	Vouvray Moelleux, Foreau "Goutte d'Or" 2015	\$625.00

# BOURGOGNE BLANC

## Sud

### **BIN** Les Blancs

925g	Bourgogne, Rémy Lefevre 2022	\$58.00
934g	Saint Véran, Domaine de Fussiacus 2023	\$76.00
180g	Vire-Clesse, Guillemot-Michel "Quintaine" 2022	\$76.00
170s	Aligoté, Alice et Olivier de Moor 2022	\$78.00
162g	Pouilly-Fuissé Premier Cru, Albert Bichot "Aux Quarts" 2022	\$189.00

## Côte de Beaune

### **BIN** Les Blancs

187g	Monthélie, Domaine Boussey 2020	\$91.00
211g	Puligny-Montrachet, Hubert Bouzereau-Gruère 2018	\$194.00
210g	Puligny-Montrachet, François Carillon 2020	\$240.00
125g	Puligny-Montrachet, François Carillon "Les Enseignères" 2020	\$243.00
109g	Puligny-Montrachet, Etienne Sauzet 2021	\$261.00

### premier cru

160g	Puligny-Montrachet "Les Champs Gains" Domaine Alain Chavy 2019	\$241.00
203g	Chassagne-Montrachet "Les Macherelles" François Carillon 2020	\$303.00
189g	Puligny-Montrachet "Les Referts" Etienne Sauzet 2019	\$360.00
123g	Puligny-Montrachet "Hameau de Blagny" Etienne Sauzet 2020	\$390.00
193g	Puligny-Montrachet "Les Combettes" François Carillon 2020	\$445.00
2183g	Meursault-Charmes "Clos de la Barre" Domaine des Comtes Lafon 2011	\$486.00

### grand cru

156g	Corton-Charlemagne, Louis Latour 2018	\$420.00
192g	Chevalier-Montrachet "Les Demoiselles" Louis Latour 2013	\$600.00
212g	Chevalier-Montrachet "Les Demoiselles" Domaine Louis Jadot 2010	\$750.00

## Côte de Nuits

### **BIN** Les Blancs

139g	Vougeot Premier Cru "Les Cras" Dom. Bertagna 2016	\$265.00
127g	Vougeot Premier Cru "Les Cras" Dom. Bertagna 2013	\$270.00

# CÔTE de BEAUNE et BOURGOGNE SUD

## *Côte de Beaune Red*

Reds from the Côte de Beaune share characteristically red fruits on the nose and palate, yet have very different mineral, textural and 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** Bourgogne Sud

604g	Bourgogne Côte Chalonnaise, Domaine Michel Goubard et Fils "Mont Avril" 2022	\$46.00
528g	Bourgogne, Domaine Joseph Voillot "Vieilles Vignes" 2019	\$69.00
969g	Coteaux Bourguignons, Louis Latour "Les Pierres Dorées" 2021	\$68.00
581g	Bourgogne Passetoutgrain, Domaine Hubert Lignier "Aux Poirelots" 2021	\$102.00
698g	Bourgogne Côte-d'Or, Bernard & Thierry Glantenay 2020	\$103.00
614g	Bourgogne, Domaine Henri Gouges 2020	\$111.00

### **BIN** Côte de Beaune

708g	Chorey-lès-Beaune, Bernard Rion "Vieilles Vignes" 2022	\$98.00
430g	Monthélie, Domaine Doreau "Vieilles Vignes" 2020	\$102.00
654g	Meursault, Albert Bichot "Domaine du Pavillon" 2020	\$127.00
525g	Beaune, Albert Bichot "Clos de L'Ermitage" 2022	\$158.00
567g	Savigny-lès-Beaune, Domaine Nicolas Rossignol 2020	\$168.00
601g	Savigny-lès-Beaune, Mongeard-Mugneret 2020	\$171.00
724g	Volnay, Méo-Camuzet 2018	\$182.00
648g	Pommard, Domaine Nicolas Rossignol 2020	\$207.00
589g	Pommard, Hubert Lignier "En Brescul" 2017	\$231.00
450g	Pommard, Dugat-Py "La Levrière" 2019	\$475.00

#### **premier cru**

717g	Monthélie "Sur la Velle" Laurent & Karen Boussey 2019	\$106.00
517g	Pommard "Les Poutures" Domaine Lejeune 2020	\$126.00
681g	Savigny-lès-Beaune "Serpentières" Michel Gay 2018	\$146.00
597g	Savigny-lès-Beaune "Les Narbantons" Mongeard-Mugneret 2019	\$147.00
571g	Beaune "Grèves" Michel Gay 2018	\$162.00
638g	Volnay "Les Brouillards" Bernard & Thierry Glantenay 2019	\$224.00
704g	Volnay "Les Fremiets" Domaine Joseph Voillot 2019	\$231.00
530g	Volnay "Les Santenots" Bernard & Thierry Glantenay 2018	\$242.00
684g	Volnay "Clos des Chênes" Bernard & Thierry Glantenay 2018	\$249.00
518g	Volnay "Les Santenots" Bernard & Thierry Glantenay 2019	\$254.00
703g	Volnay "Les Santenots" Bernard & Thierry Glantenay 2020	\$267.00
513g	Volnay "Les Champans" Joseph Voillot 2020	\$269.00
442g	Volnay "Les Fremiets" Joseph Voillot 2020	\$270.00
652g	Volnay "Clos des Chênes" Bernard & Thierry Glantenay 2020	\$288.00
715g	Pommard "Les Pèzerolles" Joseph Voillot 2019	\$294.00
579g	Pommard "Les Pèzerolles" Joseph Voillot 2018	\$318.00
634g	Pommard "Les Epenots" Joseph Voillot 2018	\$318.00
519g	Pommard "Grand Clos des Épenots" Domaine de Courcel 2017	\$330.00
596g	Volnay "Les Caillerets" Bernard & Thierry Glantenay 2019	\$360.00

#### **grand cru**

665g	Corton "Clos de la Vigne au Saint" Domaine Louis Latour 2015	\$264.00
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# 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.

### **BIN** Côte de Nuits

677g	Côte de Nuits-Villages, René Bouvier 2019	\$110.00
602g	Fixin, Domaine Collotte "Les Crais de Chêne" 2021	\$117.00
568g	Nuits-St-Georges, Domaine Gavignet 2020	\$141.00
553g	Fixin, Pierre Gelin 2020	\$144.00
620g	Gevrey-Chambertin, Domaine Collotte "Les Evocelles" 2021	\$159.00
723g	Fixin, Méo-Camuzet 2018	\$165.00
425g	Nuits-St-Georges, Regis Forey 2020	\$195.00
746g	Gevrey-Chambertin, Pierre Gelin "Clos de Meixvelle" 2019	\$198.00
555g	Chambolle-Musigny, Michel Magnien "Argillieres" 2020	\$204.00
739g	Vosne-Romanée, Michel Magnien "Vieilles Vignes" 2020	\$224.00
550g	Nuits-St-Georges, Henri Gouges 2020	\$225.00
558g	Vosne-Romanée, Joseph Drouhin 2019	\$234.00
615g	Nuits-St-Georges, Méo-Camuzet 2016	\$265.00
656g	Morey-Saint-Denis, Hubert Lignier "Très Girard" 2021	\$273.00
534g	Gevrey-Chambertin, Claude Dugat 2019	\$360.00
613g	Chambolle-Musigny, Hubert Lignier "Les Bussières" 2021	\$411.00

### **premier cru**

580g	Fixin "Les Hervelets" Pierre Gelin 2019	\$189.00
547g	Fixin "Clos Napoléon" Pierre Gelin 2019	\$228.00
655g	Vougeot "Clos de la Perrière" Dom. Bertagna 2016	\$246.00
543g	Nuits-St-Georges "Les Perrières" Regis Forey 2020	\$267.00
531g	Morey-Saint-Denis "Les Sorbets" Albert Bichot 2013	\$267.00
660g	Nuits-St-Georges "Clos des Porrets St-Georges" Henri Gouges 2020	\$282.00
544g	Nuits-St-Georges "Les Pruliers" Henri Gouges 2017	\$288.00
427g	Nuits-St-Georges "Les Chaignots" Henri Gouges 2020	\$300.00
732g	Chambolle-Musigny "Sentiers" Michel Magnien 2020	\$306.00
575g	Nuits-St-Georges "Les St. George" Regis Forey 2018	\$320.00
663g	Nuits-St-Georges "Les Saint-Georges" Thibault Liger-Belair 2014	\$320.00
516g	Chambolle-Musigny, Joseph Drouhin 2020	\$347.00
694g	Nuits-St-Georges "Les Vaucrains" Henri Gouges 2017	\$354.00
577g	Nuits-St-Georges "Les Pruliers" Henri Gouges 2016	\$360.00
448g	Morey-Saint Denis "La Riotte" Hubert Lignier 2018	\$381.00
659g	Chambolle-Musigny "Les Cras" Méo-Camuzet 2020	\$389.00
444g	Nuits-St-Georges "La Richemone" Lucien Le Moine 2020	\$394.00
438g	Nuits-St-Georges "Les Vaucrains" Henri Gouges 2015	\$411.00
616g	Vosne-Romanée "En Orveaux" Mongeard-Mugneret 2020	\$426.00
443g	Chambolle-Musigny "Les Feusselottes" Méo-Camuzet 2020	\$445.00
569g	Morey-Saint Denis "Les Chaffots" Hubert Lignier 2009	\$473.00
695g	Chambolle-Musigny "Les Sentiers" Lucien Le Moine 2019	\$482.00
683g	Morey-Saint Denis, Hubert Lignier "Vieilles Vignes" 2019	\$495.00
426g	Vosne-Romanée "Les Suchots" Lucien Le Moine 2020	\$606.00
661g	Chambolle-Musigny "Les Hauts Doix" Lucien Le Moine 2020	\$621.00
666g	Nuits-St-Georges "Les St. George" Henri Gouges 2009	\$630.00

### **grand cru**

533g	Clos Saint Denis, Domaine Bertagna 2015	\$455.00
504g	Echezeaux, Mongeard-Mugneret 2020	\$600.00
439g	Clos de la Roche, Lucien Le Moine 2006	\$618.00
537g	Clos des Lambrays, Domaine des Lambrays 2017	\$788.00
532g	Grands Échezeaux, Mongeard-Mugneret 2020	\$951.00
664g	Chambertin "Clos de Bèze" Pierre Gelin 2019	\$1044.00

# CHABLIS

## *Chablis*

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

### **BIN** Chablis

178s	Chablis, Alice et Olivier de Moor “Le Vendangeur Masqué” 2022	\$93.00
126s	Chablis, Domaine Gérard Duplessis 2021	\$102.00
218s	Bourgogne Chitry, Alice et Olivier de Moor 2022	\$105.00

### **premier cru**

164s	Chablis “Vaucoupin” Domaine Servin 2021	\$102.00
140s	Chablis “Les Fourneaux” Dom. de la Mandelière 2020	\$108.00
173s	Chablis “Côte de Léchet” Jean-Marc Brocard 2020	\$108.00
147s	Chablis “Butteaux” Domaine Servin 2021	\$108.00
208s	Chablis “Fourchaume” Domaine d'Henri 2021	\$118.00
154s	Chablis “Montmains” Jean-Marc Brocard 2019	\$125.00
143s	Chablis “Montée de Tonnerre” Jean-Marc Brocard 2020	\$141.00
155s	Chablis “Fourchaume” Albert Bichot 2022	\$171.00
191s	Chablis “Mont de Milieu” Alice et Olivier de Moor 2020	\$251.00

### **grand cru**

124s	Chablis “Bougros” Domaine Servin 2019	\$172.00
206s	Chablis “Bougros” Domaine Servin 2020	\$177.00
152s	Chablis “Blanchot” Domaine Servin 2020	\$181.00
171s	Chablis “Les Clos” Domaine Servin 2020	\$182.00
202s	Chablis “Bougros” Domaine Servin 2021	\$182.00
186s	Chablis “Les Preuses” Domaine Servin 2020	\$183.00
111s	Chablis “Blanchot” Domaine Servin 2021	\$198.00
114s	Chablis “Les Preuses” Domaine Servin 2021	\$198.00
195s	Chablis “Bougros” Jean-Marc Brocard 2019	\$213.00
185s	Chablis “Les Preuses” Jean-Marc Brocard 2020	\$254.00

# BEAUJOLAIS

## *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 surprisingly apt match for tricky dishes like soups, salads, and egg dishes.

## Beaujolais

### **BIN** Le Rosé

141s Pierre-Marie Chermette "Griottes" 2023 \$42.00

### **BIN** Les Rouges

593s Saint Amour, Domaine des Chers "Vieilles Vignes" 2022 \$49.00

511s Julienas, Domaine des Chers "Vieilles Vignes" 2020 \$54.00

960s Beaujolais, Pierre-Marie Chermette "Origine Vieilles Vignes" 2022 \$56.00

646s Brouilly, Pierre-Marie Chermette "Pierreux" 2021 \$61.00

720s Moulin-à-Vent, Pierre-Marie Chermette "Les Trois Roches" 2021 \$67.00

624s Moulin-à-Vent, Thibault Liger-Belair "Vieilles Vignes" 2020 \$70.00

549s Morgon, Daniel Bouland "Bellevue Sable" 2021 \$86.00

673s Morgon, Marcel Lapiere 2022 \$90.00

529s Morgon, Daniel Bouland "Bellevue Cailloux" 2021 \$91.00

714s Morgon, Daniel Bouland "Les Delys" 2021 \$117.00

826s Morgon, Jean Foillard "Côte du Py" 2021 (magnum) \$226.00

820s Morgon, Daniel Bouland "Les Delys" 2022 (magnum) \$237.00

810s Morgon, Daniel Bouland "Bellevue Schiste" 2017 (magnum) \$252.00

# 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  
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 power-hitting Hermitage.

### **BIN** Les Blancs

174g	Marsanne, Yves Cuilleron "Les Vignes d'à Côté" 2022	\$45.00
158g	Condrieu, Yves Cuilleron "Les Chaillets" 2021	\$162.00
117g	Condrieu, François Villard "DePoncins" 2019	\$180.00
194g	Hermitage, Tardieu-Laurent "Vieilles Vignes" 2020	\$201.00
2102g	Hermitage, Domaine J.L. Chave 2003	\$365.00
2179g	Hermitage, Domaine J.L. Chave 2007	\$425.00

### **BIN** Les Rouges

607x	Crozes Hermitage, Alain Jaume "La Butte d'Or" 2019	\$75.00
539x	Saint-Joseph, Yves Cuilleron "Les Pierres Sèches" 2022	\$90.00
515x	Saint-Joseph, Domaine Bernard Gripa 2020	\$115.00
619x	Saint-Joseph, Domaine du Tunnel 2020	\$143.00
840x	Saint-Joseph, Domaine Jean-Louis Chave 2021 (1.5L)	\$480.00
1539x	Ermitage, Chapoutier "L'Méal" 1999	\$825.00

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

983c	Clairette de Die, Domaine Carod "Tradition" NV (semi-sweet sparkling)	\$48.00
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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** Le Blancs

151g	Côtes du Rhône, Domaine de la Solitude 2023	\$37.00
945g	Côtes du Rhône, Domaine Les Aphillanthes "Clémentia" 2023	\$56.00

### **BIN** Les Rouges

446s	Vin de France, Mas de Boislauzon "La Chaussynette" 2022	\$27.00
501s	Ventoux, Alain Jaume "Les Gélinittes" 2020	\$27.00\
606s	Côtes du Rhône Villages Signargues, Domaine Grès St.Vincent 2022	\$35.00
740s	Côtes du Rhône Villages, Domaine la Florane "À Fleur de Pampre" 2022	\$36.00
538s	Beaumes-de-Venise, Domaine Durban 2021	\$42.00
586s	Côtes du Rhône, Domaine de Marcoux 2020	\$46.00
736s	Vin de France, Domaine Pégau "Plan Pégau" NV	\$49.00
998x	Côtes du Rhône Villages, Mas de Boislauzon "Cuvée de Louis" 2022	\$52.00
514x	Côtes du Rhône, Domaine Vieille Julienne "Clavin" 2020	\$60.00
617x	Lirac, Domaine de Marcoux "La Lorentine" 2020	\$61.00
678x	Gigondas, Domaine du Gour de Chaulé "Cuvée Tradition" 2021	\$81.00
599x	Vacqueyras, Tardieu-Laurent "Vieilles Vignes" 2020	\$81.00
524x	Gigondas, Tardieu-Laurent 2021	\$85.00

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

908s	Muscat de Beaumes-de-Venise, Domaine de Fenouillet 2022 (500ml)	\$64.00
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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

112g	Domaine de Marcoux 2019	\$152.00
168g	Château La Nerthe 2020	\$156.00

### **BIN** Les Rouges

#### 2021

507x	Domaine Charvin	\$142.00
503x	Domaine de Marcoux	\$171.00

#### 2020

719x	Domaine de Cristia	\$107.00
611x	Domaine Vieille Julienne "Les Trois Sources"	\$163.00
574x	Roger Sabon "Prestige"	\$165.00
505x	Domaine du Pégau "Cuvée Réservee"	\$201.00
535x	Domaine Vieille Julienne "Les Hauts-Lieux"	\$212.00
521x	Domaine Vieille Julienne "Réserve"	\$662.00

#### 2019

576x	Bosquet des Papes "Chante le Merle Vieilles Vignes"	\$182.00
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#### 2018

745x	Domaine de Marcoux	\$185.00
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#### 2017

649x	Roger Sabon "Prestige"	\$182.00
629x	Clos Saint Jean "La Combe Des Fous"	\$264.00
610x	Roger Sabon "le Secret des Sabon"	\$369.00

#### 2016

691x	Domaine Charvin	\$232.00
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#### 2015

526x	Domaine Charvin	\$226.00
687x	Domaine Vieille Julienne "Réserve"	\$585.00

#### 2009

560x	Domaine de la Janasse "Vieilles Vignes"	\$403.00
559x	Domaine Pierre Ussegio "Réserve des Deux Frères"	\$555.00

#### older

839x	Domaine du Pégau "Cuvée da Capo" 2007 (3L)	\$4050.00
855x	Domaine du Pégau "Cuvée Réservee" 2006 (3L)	\$1200.00
451x	Domaine de Marcoux "Vieilles Vignes" 2003	\$416.00
1689x	Domaine de Marcoux "Vieilles Vignes" 2001	\$456.00
548x	Domaine du Pegau "Cuvée da Capo" 2000	\$986.00

# BORDEAUX

## **BIN** Les Blancs

952s	Château Puygueraud (Francs-Côtes de Bordeaux) 2021	\$52.00
121s	L'Enclos de Carbonnieux (Pessac-Léognan) 2021	\$72.00
144s	Château Malartic-Lagraviere (Pessac-Léognan) 2018	\$156.00
167s	Château Pape-Clément (Pessac-Léognan) 2004	\$210.00
175s	Domaine de Chevalier (Pessac-Léognan) 2020	\$239.00
129s	Domaine de Chevalier (Pessac-Léognan) 2018	\$280.00
196s	Château Pape-Clément (Pessac-Léognan) 2019	\$342.00

## **BIN** Les Rouges

### 2020

618s	Château Cap de Faugeres (Castillon)	\$56.00
971x	Château D'Aiguilhe (Castillon)	\$72.00
726x	Château Marquis D'Alesme (Margaux)	\$114.00
702x	Château Gloria (Saint-Julien)	\$116.00
710x	Château Pavie Macquin (Saint-Émilion)	\$232.00

### 2019

713x	Château Labegorce (Margaux)	\$96.00
697x	Château Gloria (Saint-Julien)	\$129.00
676x	Château Duhart-Milon (Pauillac)	\$191.00
428x	Château Pape Clément (Pessac-Léognan)	\$228.00
512x	Château Les Carmes Haut-Brion (Pessac-Léognan)	\$252.00

### 2018

631s	Château Lauduc (Bordeaux Supérieur)	\$38.00
728x	Château Feytit-Clinet (Pomerol)	\$232.00
688x	Château Duhart-Milon (Pauillac)	\$240.00
541x	Château Léoville Poyferré (Saint-Julien)	\$291.00
705x	Château Canon (Saint-Émilion)	\$335.00
861x	Château Giscours (Margaux - magnum)	\$399.00
675x	Château Les Carmes Haut-Brion (Pessac-Léognan)	\$480.00
696x	Château Pichon Longueville Comtesse de Lalande (Pauillac)	\$483.00
449x	Les Forts de Latour (Pauillac)	\$738.00

### 2017

642x	Château Canon (Saint-Émilion)	\$270.00
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### 2016

595x	Château Ducluzeau (Listrac-Médoc)	\$76.00
640x	Château Les Carmes Haut-Brion (Pessac-Léognan)	\$380.00
690x	Château Beausejour (Duffau-Lagarrosse) (Saint-Émilion)	\$407.00

### 2015

536x	Clos Fourtet (Saint-Émilion)	\$336.00
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### 2014

522x	Château Les Carmes Haut-Brion (Pessac-Léognan)	\$295.00
1663x	Château Mouton Rothschild (Pauillac)	\$1788.00

### 2012

510x	Château Beausejour (Duffau-Lagarrosse) (Saint-Émilion)	\$255.00
566x	Château Les Carmes Haut-Brion (Pessac-Léognan)	\$280.00

### 2010

1710x	Château Durfort Vivens (Margaux)	\$321.00
433x	Château Ducru-Beaucaillou (Saint-Julien)	\$639.00

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# BORDEAUX

## 2009

828x Pavillon Rouge du Château Margaux (Margaux - magnum) \$1025.00

## 2008

554x Château Rouget (Pomerol) \$216.00  
1701x Château Troplong Mondot (Saint-Émilion) \$456.00

## 2006

441x Château Cos d'Estournel (Saint-Estèphe) \$295.00  
609x Château La Violette (Pomerol) \$650.00  
1707x Château Margaux (Margaux) \$1080.00

## 2005

447x Château Le Gay (Pomerol) \$339.00  
848x Château Giscours (Margaux - magnum) \$710.00  
445x Château Ducru-Beaucaillou (Saint-Julien) \$1332.00

## 2004

590x Château La Mission Haut-Brion (Pessac-Léognan) \$595.00  
431x Vieux Château Certan (Pomerol) \$951.00

## 2003

668x Château Beau-Séjour Bécot (Saint-Émilion) \$300.00

## 2000

608x Château Pavie Macquin (Saint-Émilion) \$470.00  
585x La Mondotte (Saint-Émilion) \$595.00  
686x Château Montrose (Saint-Estèphe) \$663.00  
731x Château Ducru-Beaucaillou (Saint-Julien) \$868.00  
699x Château La Conseillante (Pomerol) \$950.00

## 1999 and Before

1708x Vieux Château Certan (Pomerol) 1999 \$453.00  
1713x Château Trotanoy (Pomerol) 1999 \$564.00  
1706x Château Ducru Beaucaillou (Saint-Julien) 1995 \$657.00  
674x Château Montrose (Saint-Estèphe) 1995 \$768.00  
693x Château Montrose (Saint-Estèphe) 1989 \$780.00  
874x Château Calon-Séguir 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  
829x Château La Mission Haut-Brion 1996 (Pessac-Léognan - magnum) \$3250.00

## **BIN** Les Doux sweet wines

103s Château Coutet (Barsac) 2016 (375ml) \$60.00  
118s Château Gravas (Sauternes) 2015 \$62.00  
902s Château Guiraud (Sauternes) 2015 (375ml) \$110.00  
148s Château de Fargues "Lur Saluces" (Sauternes) 1996 \$225.00  
169s Château Climens 1er Cru (Sauternes-Barsac) 2010 (375ml) \$226.00  
1120s Château d'Yquem (Sauternes) 2005 (375ml) \$1395.00

# SUD-OUEST et MÉDITERRANÉENS

## *Sud-Ouest*

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

### Sud-Ouest

#### **BIN** Les Rouges

722s	Domaine de Barreau "Cuvée BARO" 2019	\$24.00
997s	Madiran, Famille Laplace 2020	\$44.00
588s	Cahors, Château du Cèdre 2020	\$65.00

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

918s	Maydie, Château d'Aydie 2017 (500ml - rouge)	\$56.00
172s	Jurançon, Charles Hours "Cuvée Uroulat" 2016	\$81.00

#### **BIN** Les Blancs

176s	Picpoul de Pinet, Kysela Père et Fils (Languedoc) 2022	\$27.00
183s	Palette, Château Simone (Provence) 2019	\$162.00

### Vins Méditerranéens

#### **BIN** Les Rosés

964s	Coteaux Varois en Provence, Château Routas 2023	\$48.00
138s	Bandol, Domaine Tempier (Provence) 2023	\$108.00
108s	Palette, Château Simone (Provence) 2022	\$180.00

#### **BIN** Les Rouges

424s	Pays d'Herault IGP, Château d'Oupia "Les Hérétiques" (Languedoc-Roussillon) 2021	\$27.00
712s	Côtes du Languedoc, Domaine d'Aupilhac "Lou Maset" (Languedoc-Roussillon) 2021	\$31.00
572s	Côtes Catalanes IGP, Domaine d'Ansignan "Les Grenadines" (Languedoc-Roussillon) 2022	\$37.00
527x	Maury Sec, Château Saint Roch "Kerbuccio" (Languedoc-Roussillon) 2020	\$51.00
626x	Languedoc, Domaine du Pas de L'Escalette "Les Petits Pas" (Languedoc-Roussillon) 2022	\$54.00
523x	Bandol, Domaine de Terrebrune 2019	\$104.00
743x	Bandol, Domaine Tempier "Lulu & Lucien" (Provence) 2021	\$142.00
622x	Bandol, Domaine Tempier (Provence) 2019	\$160.00
680x	Pays d'Herault IGP, Domaine de la Grange des Pères (Languedoc-Roussillon) 2016	\$360.00

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

644s	Banyuls, Domaine Vial-Magnères "Tradition" NV	\$54.00
901s	Banyuls, Domaine du Mas de Blanc "Hors d'Age- Le Colloque" NV (500ml)	\$62.00
598s	Banyuls, Mas Blanc "Rimage la Coume" 2003	\$95.00