

WINE SELECTIONS



Piper Heidsieck Brut Non-Vintage..... \$32

This wonderful Champagne is produced from 55% Pinot Noir, 15% Chardonnay, and 35% Pinot Meunier. It is medium-bodied, with a fresh nose and lively flavors that work well as an aperitif, or to compliment light seafood dishes.

Guigal Cotes du Rhone Blanc 2010..... \$15

An unusual blend of 55% Viognier, 20% Rousanne, 10% Marsanne, 5% Clairette, 5% Bourboulenc and 5% Grenache Blanc. The result is a round, somewhat lush, white wine that also can be served as a starter, but matches well with fowl or pork.

Droin Chablis 2010..... \$25

This small producer in Chablis is a bit off the radar, but is well known and respected by wine critics and Chablis fans. This is all Chardonnay, but not the ripe, oakey style that one usually finds in the new world. Excellent with any seafood, but especially oysters.

Jean-Jacques Girard Bourgogne Rouge 2010..... \$22

This is a wonderful red Burgundy, all Pinot Noir, that is delicious and yet serious for the appellation and price. Far exceeds just about any Pinot Noir for the price. Great with roasted chicken, lamb chops, or even grilled tuna.

Pieri Rosso di Montalcino 2010 \$24

Produced from 100% Sangiovese, it is a classic example of the region, and one of the very best Rosso one can find. A wine that works well with pasta dishes, osso bucco, or chicken cacciatore.

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