

TO DRINK

	ON SITE		TO TAKE AWAY	
	Glass	Bottle	Bottle	Box (6)
VIN DE FRANCE CHARDONNAY 2023	5€	17€	11€	60€
Fruity Chardonnay with notes of white peach – sandy soils, 100% stainless steel aging – perfect pairing: chickpea hummus				
VÉZELAY - L'IMPATIENTE 2023 - Bio	7€	25€	15,50€	87€
Fruity, fresh, and generous Chardonnay – clay soils, young vines, 100% stainless steel aging – perfect pairing: dry sausage, goat cheese				
VÉZELAY - L'ÉLÉGANTE 2023 - Bio	7€	30€	18,50€	105€
Mineral-driven Chardonnay with a long finish – limestone soils, 75% stainless steel & 25% old oak aging – perfect pairing: trout rillettes				
VÉZELAY - EN MERLUTTE 2023 - Conversion Bio	7€	34€	20,50€	117€
Floral and round Chardonnay – sandy, well-drained soils, 100% aged in 350L old oak barrels – perfect pairing: zucchini and eggplant caviar				
VÉZELAY - LA VOLUPTUEUSE 2023 - Bio	7€	39€	23€	132€
Rich, oaked Chardonnay – limestone soils, old vines, 100% barrel aging (20% new) – perfect pairing: truffle butter, Époisses, Comté				
CRÉMANT DE BOURGOGNE - Bio	7€	27€	16,50€	93€
Fine, elegant bubbles with floral aromas – 100% Chardonnay, zero dosage, aged 18 months on lees – perfect pairing: parsley ham				
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VIN DE FRANCE PINOT NOIR 2024	5€	17€	11€	60€
Fruity, light Pinot Noir with red berry aromas – sandy soils, 100% stainless steel aging – perfect pairing: country terrine				
BOURGOGNE ROUGE 2024	7€	27€	16,50€	93€
Fresh and fruity Pinot Noir – Clay soil, 100% tank-aged – perfect pairing: parsley ham				
IRANCY 2023	7€	34€	20,50€	117€
Structured and intense Pinot Noir – Limestone soil, 100% aged in old barrels – perfect pairing: cured beef filet				
MOULIN A VENT 2021	7€	28€	16€	90€
A fruity Gamay from Beaujolais – Granite soil, 100% aged in old barrels – perfect pairing: a slice of Morvan ham				
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RATAFIA 2022	7€	38€	24€	144€
Liqueur, blend of Chardonnay must and Marc de Bourgogne – Aged 2 years in barrels – perfect pairing: after a meal				
MARC DE BOURGOGNE 2012	7€		55€	
Spirit, distilled from Pinot Noir pomace – Aged 10 years in barrels				
FINE DE BOURGOGNE 2011	7€		55€	
Spirit, distilled from wine lees – Aged 10 years in barrels				
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Artisanal Fruit Juice “Nectars de Bourgogne” – Apple, Grape, Blackcurrant, Tomato (25cl)				4€
Artisanal Lemonade “Nectars de Bourgogne” (25cl)				4€
Still or Sparkling Mineral Water – Velleminfroy – 75cl				5€