

# Hotel de la Mer

& RESTAURANT

## BUBBLES

	GLASS 12cl	BOTTLE 75cl
<b>AOC CREMANT Duc de BELLERIVE</b> <i>Loire</i>	4.20€	25.00€
<b>CHAMPAGNE DUVAL LE ROY</b> Brut premier cru. An absolute finesse	9.50€	49.00€
<b>KYSTIN CIDER WITH CHESTNUT OR BUCKWHEAT</b>		19.00€

## WINES

### WHITE

<b>AOP MUSCADET NOUVELLE VAGUE</b> <i>Loire</i> Grape variety Melon de Bourgogne, vivid and fresh. Organic conversion. Domaine des Bêtes Curieuses, association of 2 winegrowers Jérémie Huchet and Jérémie Mourat. Soil work by ploughing without weedkillers or chemical fertilizers, plant and mineral based treatments. Flavors of citrus and stone fruits. Lively and fresh wine.	4.20€	22.00€
<b>IGP D'OC Grégoire BUIATTI</b> <i>Languedoc</i> Grape variety Chardonnay, Viognier. <b>CONSIGNATURE</b> . Organic wine. Winemaker and oenologist, involved in organic wines for fifteen years. Complex nose with notes of peach and white flowers. Fresh and balanced wine.	5.00€	29.00€
<b>PRIMA NATURE G. BERTRAND</b> <i>Languedoc</i> Chardonnay grape variety. Organic <b>VEGAN</b> and without added sulfite. Notes of citrus fruits and white flowers. Flavors of vanilla and gingerbread. Round and balanced wine.	5.00€	29.00€
<b>IGP VILLA DRIA</b> <i>Côtes de Gascogne</i> Grape variety Gros Manseng. <b>Sweet white wine</b> . Balance between freshness and sweetness. Notes of exotic fruits and citrus fruits, touch of candied fruits.	5.00€	29.00€
<b>AOP VALENCA Y TERRAJOTS D.</b> <i>Loire</i> Cepage Sauvignon Blanc, Sauvignon Gris. Chardonnay. Mineral notes. Flavor of exotic fruits and citrus fruits. A dry, fruity and round wine.		37.00€
<b>AOP MERCUREY Domaine Agnès Du Couëdic</b> <i>Bourgogne</i> Chardonnay grape variety. Certified sustainable agriculture. Very rare white Mercurey. Aged in oak barrels, notes of almond with perfumes of white flowers and stone fruits. Balanced, supple and round wine.		49.00€

### **CONSIGNATURE range: ORGANIC WINE**

*A returnable glass bottle can be used up to 50 times.*

*Returnable bottle = 76% less energy and 33% less water consumed per bottle.*

*Label printed on recycled paper, biodegradable ink.*

*Cap with a negative carbon footprint.*

**PRIMA NATURE range: VEGAN, ORGANIC, SULPHUR-FREE WINE.**

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## ROSE

**IGP MEDITERRANE Maison MAILLET** *Provence* 5.20€ 31.00€  
Grape variety Grenache, Syrah. **CONSIGNATURE**. Organic wine  
Beautiful aromatic brightness of small red fruits and citrus fruits. In mouth, silky wine in fruits. Round and fresh wine.

**IGP d'Oc PRIMA NATURE G. BERTRAND** *Languedoc* 5.20€ 31.00€  
Syrah grape variety. Organic wine, **VEGAN** and without added sulfites.  
Pale pink wine. Aromas of red fruits. Mouth on floral notes. Beautiful roundness.

## RED

**AOP LORIENT DES GUINOTS** *Bordeaux* 4.00€ 24.00€  
Grape variety Merlot, Cabernet Franc, Cabernet Sauvignon. Organic wine.  
Beautiful aromatic complexity, aromas of red fruits. Velvety tannins. Round and fruity.

**SAUMUR CHAMPIGNY LULU L'ALOUETTE** *Loire* 4.80€ 28.00€  
Grape variety Cabernet Franc. Organic wine.  
Flavour of red and black fruits with stewed nuances. In mouth we find this fruity with a little more character to which comes to add spicy notes. In the end, small mineral and limestone notes.

**AOP VENTOUX Jean-Pierre Valade** *Rhône* 5.00€ 29.00€  
Grape variety Syrah, Grenache, Mourvèdre. **CONSIGNATURE** Organic wine.  
Winemaker Jean Pierre Valade of Château La Croix des Pins, one of the very first to obtain the organic label in 1998. Supple wine, with a greedy nose of blackcurrant and spices, notes of garrigue. Light tannins.

**IGP D'OC PRIMA NATURE G. BERTRAND** *Languedoc* 5.00€ 29.00€  
Merlot grape variety. Organic wine, **VEGAN** and without added sulfites.  
Aromas of black fruits and spices, delicately liquorice. Fruity and intense

**AOP FAUGERE Family Degroote** *Languedoc* 31.00€  
Grape variety Grenache, Syrah, Mourvèdre. **CONSIGNATURE** Organic wine.  
Ample wine and on the fruit. Aromas of small red fruits associated with notes of roasted coffee and sweet spices. Generous mouth combining power and fineness of tannins.

**AOP MERCUREY Domaine Agnès Du Couëdic** *Bourgogne* 49.00€  
Pinot Noir grape variety. Family estate. Certified sustainable agriculture.  
Notes of slightly acidic red fruits. Melted tannins. Aged in oak barrels but discreet wood. Fine wine, easy to drink and elegant.

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