WINE LIST

«Think Local, Eat at Ché Bon»

WHITE WINES

	Glass	Bottle
RHONE VALLEY		
Muscat Beaumes de Venise Coyeux 2009 AOC Abundant floral and fruit aromas carry through to the palate with concentrated flavours of honey, peaches and apricots.	$13	49$
BOURGOGNE		
Macon Talmard 2017 AOC 100% Chardonnay. Fresh, purity of Chardonnay grape. Consistency from vintage to vintage	$13	$48
LOIRE VALLEY		
Sancerre Jolivet 2018 AOC 100% Sauvignon blanc. Vibrant citrus and passionfruit flavours. Crisp and elegant.	$14	$51
BORDEAUX		
Cotes de Gascogne 2017 Touch of honey and white peach flavour . Fruity, lively with acidity and citrus	$10	$41
ALSACE		
Pinot Blanc Hugel et Fils 2016 AOC Most common grape in Alsace, dry and delicate	$13	$45
Riesling Hugel et Fils 2016 AOC Dry and well balanced. Long finish.	$13	$51

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RED WINES

	Glass	Bottle
RHONE VALLEY		
Cotes du Rhône 2017 50% grenache. Mourvèdre, Syrah. Great balance and body. Nice blackberry notes, long finish.	$14	$59
Crozes Hermitage Guigual 2015 AOC Slight blackcurrant on the nose, firm in the mouth and a wonderful accompaniment to richer meats.	$14	$62
Saint-Joseph JL Chave AOC 2015 100% Shiraz, black pepper and blackcurrant notes. Long finish.		$78
BOURGOGNE		
Mercurey Premier Cru Faiveley 2017 AOC 100% Pinot Noir grape. Low in tannin and subtle in berries.		$79
Pinot noir Meurgey-Perron 2018 100% Pinot Noir. Subtle, well balanced tannin. Spices and red fruits	$13	$51
BORDEAUX		
St Emilion Grand Cru, La Croix Saint-Christphe 2016 AOC Elegant and full body from Saint-Emilion village. Blackberries and spice notes. Cabernet Franc/Sauvignon and Merlot grapes.		$87
Fronsac Chateau du Bergey 2015 AOC 100% Merlot. Wild red fruits, long aromatic length	$13	$51
Grand Cru or Grand vin Depending on the sommelier's choice		$97