

Bulles

Valldolina, Cava Brut Nature Reserva — \$45

Certified organic Spanish sparkling wine made from xarel-lo, macabeo, parellada and chardonnay. It undergoes a second fermentation in the bottle, followed by 24 months' ageing on laths.

Zanotto, Prosecco Superiore Extra Brut, ZB 2022 — \$51

100% glera sparkling wine made using the charmat method, non-dosed and unfiltered. Dry and complex, it presents aromas of white flowers, lemon zest and cookie. Its subtle bubbles give it great elegance.

Michel Gonet, Champagne, Blanc de Blancs Extra-Brut, Les 3 Terroirs — \$92

100% Chardonnay Champagne, light and slightly toasted. Dry and rich, with a lovely roundness. A pleasure every time!

La Cena

Traiteur

Red Wines

Domaine Chaume-Arnaud, Côtes du Rhône 2020 — \$54

Rhône wine made with Syrah, Grenache and Cinsault on clay-limestone soils. Notes of red fruit, sskewerse and licorice are followed by a gourmet mouthfeel and silky tannins.

Grayson Cellars, California, Pinot Noir 2021 — \$58

Californian Pinot Noir with aromas of raspberry, plum and violet. Round on the palate, its finish is subtly reminiscent of the French oak barrique used to make the wine.

Casina di Cornia, Chianti Classico 2020 — \$61

A Tuscan wine made from Sangiovese grapes. Charming nose of berries, violets and sskewerses. Complex, elegant and slightly tannic on the palate.

La Cena

Traiteur

White Wines

Pievalta, Verdicchio dei Castelli di Jesi Classico

Superiore, Dominè 2020 — \$59

100% Verdicchio, 40% of which undergoes pellicular maceration in stainless steel vats, followed by 21 months' ageing in concrete vats and large barrels. Vibrant, with mineral, chalky and aniseed notes.

Domaine Céline et Frédéric Gueguen, Petit Chablis

2022 — \$60

Chablis with notes of white-fleshed fruit and citrus. Supple and surprisingly fresh on the palate. Fruit and a slight liveliness that prolongs the aromas. Pairs well with oysters as an aperitif.

La Cena

Traiteur

Rosé Wines

Ausonia, Cerasuolo d'Abruzzo, Apollo 2022 — \$45

Rosé wine made from Montepulciano grapes undergoing a short 10-hour skin maceration, followed by 12 months' aging in stainless steel tanks. Aromas of redcurrant, raspberry and herbs. Fresh, round and well-structured, with a persistent, gourmet finish.

La Cena

Traiteur

Red Wines

Château des Arromans, Bordeaux 2021 — \$43

Certified organic Pinot Gris from Northern Italy. Dry, fine and elegant, with aromas of green apple and lemon. Perfect for white-fleshed fish dishes.

Erbaluna, Dolcetto d'Alba, Le Liste 2022— \$45

Wine made from certified organic dolcetto grapes grown in Piedmont. It goes perfectly with Italian dishes such as tomato-based dishes. Its vinous nose of cherries and almonds is confirmed on the palate. Its aromatic persistence culminates in a bitter finish typical of the grape variety.

Ausonia, Trebbiano d'Abruzzo, Apollo 2019 — \$50

A red wine made from Montepulciano grapes undergoes 15 days of pellicular maceration, followed by 12 months' aging in stainless steel tanks. Luscious and easy to digest, its bouquet of wild strawberries and smooth tannins culminate in a mineral finish.

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