

From fresh and spicy to full-bodied with lush, ripe black fruits, pepper, and black earth, these wines are a perfect match for game, lamb and grilled meats.

FEATURED REGIONS:
LANGUEDOC, RHÔNE VALLEY,
WASHINGTON

DELICIOUS, CLASSIC WINES DON'T ALWAYS FIT INTO NEAT CATEGORIES.

LOOK HERE FOR:
CAB FRANC, ZINFANDEL,
AND ALL SORTS OF HIDDEN
TREASURES

In France and beyond, sweet wines are often enjoyed before, during and after a meal. Consider one of these with your charcuterie, or as an aperitif. Many of them pair well with rich food and cheese.

SYRAH, GRENACHE AND MOURVEDRE

- \$ 40. **Domaine Jean Deydier Côtes-du-Rhône Massif d'Uchaux** Southern Rhône 2011
- 50. **Domaine Bunan Bandol** *Mas de la Rouvière* Provence 2012
- 65. **Chateau Ste. Anne Bandol** Provence 2012 (ORGANIC)
- 60. **E. Guigal Crozes-Hermitage** Northern Rhône 2011
- 135. **Domaine Jean-Louis Chave Saint-Joseph** Northern Rhône 2011 (ORGANIC)
- 115. **Saint Cosme Côte-Rôtie** Northern Rhône 2011
- 75. **Brittan Vineyards Syrah** Willamette Valley 2011
- 60. **Dowsett Family** *Devotion* Columbia Valley 2010
- 55. **500 ML Château de la Gardine Châteauneuf-du-Pape** Southern Rhône 2012
- 70. **Five Star Cellars Syrah** Walla Walla 2011
- 70. **Domaine Berthet-Rayne Châteauneuf-du-Pape** *Fût de Chêne* Southern Rhône 2012
- 95. **Château de Montfaucon** *Vin de M. le Baron de Montfaucon* Southern Rhône 2010
- 150. **K Vintners Syrah** *River Rock* Walla Walla 2012
- 110. **Betz Family Winery** *Bésoleil* Columbia Valley 2013
- 110. **Betz Family Winery** *Bésoleil* Columbia Valley 2011
- 145. **Reynvaan Family Vineyards Syrah** *The Unnamed* Walla Walla Valley 2013
- 145. **Reynvaan Family Vineyards Syrah** *In the Rocks* Walla Walla Valley 2013
- 165. **Vieux Télégraphe Châteauneuf-du-Pape** Southern Rhône 2012
- 195. **Cayuse Vineyards Syrah** *Cailloux Vineyard* Walla Walla Valley 2014
- 425. **Domaine Jean-Louis Chave l'Hermitage** Northern Rhône 2011 (ORGANIC)

OTHER INTERESTING REDS

- \$ 35. **Château d'Oupia Minervois** Languedoc 2014 (BIODYNAMIC)
- 75. **The Eyrie Vineyards Trousseau Noir** Dundee Hills 2015 (ORGANIC)
- 55. **Domaine Melaric Saumur Puy Notre Dame** *Clos de la Cersaie* Loire Valley 2013 (ORGANIC)
- 55. **Lang and Reed Cabernet Franc** North Coast 2013
- 60. **Plaisance Ranch Cabernet Franc** Applegate Valley 2013
- 30. **HALF BOTTLE Dashe Zinfandel** Sonoma County 2014
- 40. **Château Eugénie Cahors** *Cuvée Pierre le Grand* Southwest 2011
- 55. **Cana's Feast Nebbiolo** *Ciel du Cheval Vineyard* Columbia Valley 2012
- 70. **Ridge Vineyards Zinfandel** *Dusi Ranch Vineyard* Paso Robles 2014
- 70. **Andrew Will Malbec** Columbia Valley 2014

SWEET WINES

- \$ 8/GLASS **Domaine de la Pigeade Muscat de Beaumes-de-Venise** Rhône Valley 2013
- 11/GLASS **Castelneau de Suduiraut Sauternes** Bordeaux 2010
- 9/GLASS **Tremontaine Rancio** *Tabacal* IGP Côtes Catalanes
- 11/GLASS **Camin Larreyda Jurançon Moelleux** *Au Capéou* Southwest France 2014
- 145. **HALF BOTTLE Château Guiraud Sauternes** *1er Cru* Bordeaux 2001
- 175. **HALF BOTTLE Domaine Zind-Humbrecht Pinot Gris** *Clos Jébsal* SGN Alsace 2003
- 120. **620 ML Domaine Pignier Vin Jaune** Côtes du Jura 2008
- 10/GLASS **Le Père Jules Pommeau de Normandie** Normandy NV
- 13/GLASS **Rare Wine Co. Historic Series Madeira Sercial** *Charleston Special Reserve* NV
- 9/GLASS **Kopke Port** *10 years* Portugal
- 14/GLASS **Kopke Port** *1996 Colheita* Portugal
- 9/GLASS **Bénédict & Stéphane Tissot Macvin Rouge** du Jura NV
- 13/GLASS **Rare Wine Co. Historic Series Madeira Malmsey** *New York Special Reserve* NV
- 9/GLASS **Domaine des Schistes Maury** *Le Cerisaie* Roussillon 2011
- 65. **HALF BOTTLE Fonseca Quinta do Panascal Vintage Port** Portugal 2005
- 10/GLASS **Cana's Feast Chinato d'Erbetti** Oregon NV

CORKAGE

If you'd like to bring in a special bottle from your cellar, we have a \$20 per bottle corkage fee. Please bring no more than 2 bottles. Questions? Get in touch with our wine department: info@marcherestaurant.com

MAY IS OREGON WINE MONTH

ASK US ABOUT SPECIAL GLASS POURS!

Marche

WINE BY THE GLASS

SPARKLING BY THE GLASS

- \$ 9. **Domaine du Petit Coteau Chenin Blanc** *Methode Traditionnelle* Vouvray NV
- 12. **Domaine Rieflé Brut Rosé** Crémant d'Alsace NV
- 17. **Champagne Chapuy Brut** *Tradition* Oger NV

WHITE BY THE GLASS

- \$ 10. **Simmonet-Febvre Sauvignon Blanc** Saint Bris 2014
- 10. **Anne Amie Pinot Gris** *Estate* Willamette Valley 2015
- 9. **Domaine Saint-Nicolas** *Les Clous* Loire Valley 2015
- 11. **Novelty Hill Chardonnay** *Stillwater Creek Vineyard* Columbia Valley 2014

RED BY THE GLASS

- \$ 14. **Broadley Vineyards Pinot Noir** *Marché Cuvée* Willamette Valley 2015
- 11. **Domaine Bernard Defaix Bourgogne Pinot Noir** Burgundy 2015
- 9. **L'Ameillaud Côtes du Rhône** Southern Rhône 2014
- 9. **Guild Red** *Lot 11* Columbia Valley 2014
- 12. **Kiona Cabernet-Merlot** Washington 2013

WINE BY THE BOTTLE

Our wine list is inspired by the great wines of France and their New World counterparts, and carefully chosen to complement our food. The wines are listed in order of style; light-bodied to heavy, higher acid to lower, dry to sweet. We constantly strive to showcase producers dedicated to making real, natural, food-friendly wine with a sense of place.

Sparkling wines are among the most versatile food wines in the world, able to pair successfully with even the heartiest foods thanks to their luxurious texture and racy acidity.

FEATURED REGIONS:
FRANCE &
CHAMPAGNE, OF COURSE

CHAMPAGNE AND SPARKLING WINE

- \$ 45. **Eugene Carrel Brut Rosé** Savoie NV
- 55. **HALF BOTTLE Delamotte Brut** Le Mesnil-sur-Oger, Champagne NV
- 95. **Doyard Brut Premier Cru** *Cuvée Vendémiaire* Vertus, Champagne NV
- 50. **HALF BOTTLE Paul Dethune Brut Grand Cru** Ambonnay, Champagne NV
- 85. **Perseval-Farge Brut Premier Cru** *C. de Pinots* Chamery, Champagne NV
- 100. **Suenen Extra Brut Grand Cru Blanc de Blancs** Cramant, Champagne NV
- 115. **Pol Roger Extra Brut** *Pure* Epernay, Champagne NV
- 90. **Henriot Brut** *Souverain* Champagne NV
- 110. **Savart Brut Rosé Premier Cru** *Bulles de Rosé* Ecueil, Champagne NV
- 110. **R. Dumont & Fils Brut Blanc de Noirs** *Grand Millésime* Champagne 2006
- 95. **José Michel Brut Blanc de Blancs** Moussy, Champagne 2007
- 125. **H. Billiot Brut Rosé Grand Cru** Ambonnay, Champagne NV
- 175. **Vilmart & Cie Brut** *Grand Cellier d'Or* Rilly-la-Montagne, Champagne 2011

Defined by their snappy chalk mineral backbone and bright acid, these lively, fresh wines pair well with seafood, especially shellfish.

FEATURED REGIONS:
LOIRE VALLEY
WILLAMETTE VALLEY

These hearty, dry wines are full of flowers and vivid orchard fruit. Well-integrated acidity and substantial body matches well with rich, bold dishes, even those with smoky flavors.

FEATURED REGIONS:
ALSACE, WILLAMETTE VALLEY

With a range of flavors and textures, chardonnay can be difficult to define. French examples tend to be lighter, more mineral-driven and a little nutty. New world examples often have more exuberant fruit and a creamier, fuller texture.

FEATURED REGIONS:
BURGUNDY, WILLAMETTE VALLEY

DELICIOUS, CLASSIC WINES DON'T ALWAYS FIT INTO NEAT CATEGORIES.

LOOK HERE FOR:
EXOTIC, FOOD FRIENDLY WINES

Year round, rosés are some of the best wines for both pure enjoyment and food compatibility.

SAUVIGNON BLANC, CHENIN BLANC & LOIRE-INSPIRED WINES

- \$ 25. HALF BOTTLE **Domaine André Vatan Sancerre** Loire Valley 2015
- 45. **Novelty Hill Sauvignon Blanc** *Stillwater Creek Vineyard* Columbia Valley 2014
- 70. **DeLille Cellars Blanc** *Chaleur Estate* Columbia Valley 2012

AROMATIC WINES

- \$ 45. **King Estate Pinot Gris** *Signature* Willamette Valley 2014
- 35. **Brigadoon Riesling** Willamette Valley 2015
- 45. **Goodfellow Family Cellars Pinot Gris** *Reserve Clover* Willamette Valley 2015
- 40. **Ransom Cellars Pinot Gris** *Selection* Eola-Amity Hills 2015
- 30. HALF BOTTLE **Domaine Jean Sipp Pinot Gris** *Trottaker* Alsace 2012 (ORGANIC)
- 35. **Stanton Vineyard Pinot Blanc** Willamette Valley 2015
- 35. **Dowsett Riesling** *Aunt Diane's Vineyard* Columbia Gorge 2015
- 40. **Montinore Estate Riesling** *Sweet Reserve* Willamette Valley 2014
- 60. **Domaine Weinbach Riesling** *Réserve Personelle* Alsace 2015 (BIODYNAMIC)
- 195. **The Eyrie Vineyards Pinot Gris** Yamhill County 1994 (ORGANIC) **CELLAR CERTIFIED**¹

STAFF PICK: ARTISANAL PINOT GRIS, ROUND, FULL OF CHARACTER

CHARDONNAY AND BURGUNDY

- \$ 45. **Domaine Pinson Chablis** Burgundy 2015
- 40. HALF BOTTLE **Louis Michel Chablis** *Montmains 1er Cru* Burgundy 2014
- 50. **Domaine Chavy-Chouet Bourgogne** *Les Femelottes* Burgundy 2015
- 50. **Domaine Sangouard-Guyot Pouilly Fuissé** *Authentique* Burgundy 2014
- 90. **Domaine Sylvain Langoureau Saint-Aubin** *Le Champlot 1er Cru* Burgundy 2013
- 75. **Winderlea Vineyards Chardonnay** Willamette Valley 2014
- 60. **Mer Soleil Chardonnay** Santa Barbara 2014
- 90. **Morgen Long Chardonnay** *Yamhill Vineyards* Yamhill-Carlton District 2014
- 95. **Les Heritiers du Comte Lafon Macon Milly-Lamartine** *Clos du Four* Burgundy 2015
- 215. **The Eyrie Vineyards Chardonnay** Dundee Hills 2002 (ORGANIC) **CELLAR CERTIFIED**¹
- 295. **The Eyrie Vineyards Chardonnay** Yamhill County 1992 (ORGANIC) **CELLAR CERTIFIED**¹
- 115. **Bethel Heights Chardonnay** *Casteel* Eola-Amity Hills 2013
- 110. **DuMol Chardonnay** Russian River Valley 2011
- 155. **Bergström Chardonnay** *Sigrid* Willamette Valley 2012 (BIODYNAMIC)
- 185. **Joseph Drouhin Puligny-Montrachet** *1er Cru Folatières* Burgundy 2013

OTHER NOTABLE WINES

- \$ 50. **Domaine Labranche-Laffont Pacherenc de Vic Bilh Sec** Southwest 2013
- 35. **Château Viranel Saint-Chinian Blanc** *Tradition* Languedoc 2015
- 50. **Minimus Cellars Gruner Veltliner** *Johan Vineyard* Willamette Valley 2014 (BIODYNAMIC)
- 60. **Domaine Jean Bourdy Côtes du Jura Blanc Savagnin** Jura 2011 (BIODYNAMIC)
- 425. **Domaine Jean-Louis Chave l'Hermitage Blanc** Northern Rhône 2012

ROSÉ

- \$ 45. **Thierry Véron Sancerre Rosé** *Cave de la Bouquette* Chavignol, Loire Valley 2015
- 55. **Clos Canarelli Rosé** *Corse Figari* Corsica 2015 (BIODYNAMIC)

Capable of both elegant beauty and dark, earthy gravitas — often in the same wine — few wines are as captivating as pinot noir. From the more restrained, perfumed French examples to the fruit-forward and full-bodied New World interpretations, red berry and cherry fruits mingle with spice and roses to accompany lighter red meats or poultry, rabbit and more substantial seafood.

FEATURED REGIONS:
BURGUNDY, WILLAMETTE VALLEY

STAFF PICK: SMALL PRODUCTION, BRIGHT, SPICY

Stately dark plum and berry fruits have an equally firm mineral backbone, and when combined with these wines' abundant but pleasant tannins they are ideal companions for beef.

FEATURED REGIONS:
BORDEAUX, NAPA VALLEY, WALLA WALLA VALLEY

PINOT NOIR AND GAMAY

- \$ 60. **M. & C. Lapierre Morgon Beaujolais** 2015 (ORGANIC)
- 60. **Brick House Gamay Noir** Ribbon Ridge 2015 (BIODYNAMIC)
- 60. **Evesham Wood Pinot Noir** *Le Puits Sec* Eola-Amity Hills 2013 (ORGANIC)
- 45. **Brigadoon Pinot Noir** *Lylee* Willamette Valley 2014
- 60. **Domaine Chofflet-Valdenaire Givry 1er Cru** *Clos de Choue* Burgundy 2012
- 70. **The Eyrie Vineyards Pinot Noir** Dundee Hills 2013 (ORGANIC)
- 65. HALF BOTTLE **Domaine Mongeard-Mugneret Vosne-Romanée** Burgundy 2014
- 65. **Westrey Pinot Noir** *Reserve* Willamette Valley 2011
- 65. **Domaine Marc Colin Santenay** *Les Champs Claude Vieille Vignes* Burgundy 2014
- 65. **J.K. Carriere Pinot Noir** *Vespidae* Willamette Valley 2013
- 70. HALF BOTTLE **Domaine Henri Gouges Nuits-Saint-Georges** Burgundy 2014 (ORGANIC)
- 75. **Vincent Wine Company Pinot Noir** *Armstrong Vineyard* Ribbon Ridge 2014
- 40. HALF BOTTLE **St. Innocent Pinot Noir** *Zenith Vineyard* Eola-Amity Hills 2014
- 50. **Eisold-Smith Pinot Noir** Willamette Valley 2014
- 60. **Domaine Fougeray de Beauclair Côte de Nuits Villages** Burgundy 2012
- 80. **Domaine Vincent & Sophie Morey Santenay 1er Cru** *Les Gravières* Burgundy 2014
- 80. **Authentique Wine Cellars Pinot Noir** *The Corridor* Eola-Amity Hills 2014
- 70. **Et Fille Pinot Noir** *Heredity* Willamette Valley 2013
- 90. **Flâneur Pinot Noir** *Flanerie Vineyard* Ribbon Ridge 2014
- 85. **Walter Scott Pinot Noir** *Dumb Ox* Eola-Amity Hills 2014
- 80. **Violin Pinot Noir** Eola-Amity Hills 2014
- 95. **Anthill Farms Pinot Noir** *Demuth Vineyard* Anderson Valley 2012
- 100. **Broadley Vineyards Pinot Noir** *Claudia's Choice* Willamette Valley 2013
- 190. **Domaine Henri Gouges Nuits-Saint-Georges 1er Cru** *Les Pruliers* Burgundy 2014 (ORGANIC)
- 120. **Cristom Pinot Noir** *Jessie Vineyard* Eola-Amity Hills 2013
- 110. **St. Innocent Pinot Noir** *Shea Vineyard* Yamhill-Carlton 2014
- 95. **Anthill Farms Pinot Noir** *Peters Vineyard* Sonoma Coast 2013
- 350. **The Eyrie Vineyards Pinot Meunier** Dundee Hills 1985 (ORGANIC) **CELLAR CERTIFIED**¹
- 120. **Maison Joseph Drouhin Gevrey-Chambertin** Burgundy 2013
- 115. **Bethel Heights Vineyard Pinot Noir** *Casteel* Willamette Valley 2013
- 755. **The Eyrie Vineyards Pinot Noir** *Southblock Reserve* Dundee Hills 1987 (ORGANIC) **CELLAR CERTIFIED**¹
- 560. **The Eyrie Vineyards Pinot Noir** *Southblock Reserve* Dundee Hills 1985 (ORGANIC) **CELLAR CERTIFIED**¹
- 240. **Domaine de Montille Volnay** *En Champans 1er Cru* Burgundy 2011
- 495. **Domaine Joseph Drouhin Grands-Echezeaux Grand Cru** Burgundy 2011

CABERNET, MERLOT AND BORDEAUX BLENDS

- \$ 45. **Gilbert Cellars** *Left Bank* Columbia Valley 2014
- 65. **Château d'Aurillac Haut-Médoc** Bordeaux 2010
- 55. **Château Falfas Côtes de Bourg** Bordeaux 2011 (BIODYNAMIC)
- 50. HALF BOTTLE **Honig Cabernet Sauvignon** Napa Valley 2014
- 75. **Château Picque-Caillou Pessac-Léognan** *Grand Vin de Graves* Bordeaux 2010
- 85. **Banshee Cabernet Sauvignon** Napa Valley 2014
- 90. **Brio de Cantenac Brown Margaux** Bordeaux 2009
- 90. **Woodward Canyon Cabernet Sauvignon** *Artist Series #22* Columbia Valley 2013
- 130. **Château Pichon-Longueville Pauillac** *Les Tourelles de Longueville* Bordeaux 2007
- 100. **Gorman Winery Cabernet Sauvignon** *The Bully* Red Mountain 2012

FOOTNOTE

¹Cellar Certification is the process developed by The Eyrie Vineyards to make available wines carefully stored by David Lett through the entire history of Eyrie. The wines have been opened, evaluated to ensure quality, and rebottled and recorked in a completely oxygen-free environment. They showcase the history of Oregon wines, and assure you that you can enjoy wonderfully aged wines with confidence.