



CHALETs TÂMO

COURCHEVEL - LE PRAZ

Our selection of wines available in your chalet

Our White Wines

DOMAINE LUCIEN CROCHET - SANCERRE

SAUVIGNON BLANC GRAPE.



TASTING NOTES: A very pale and limpid yellow color. A nose of white flowers on a limestone base and a subtle note of pear. A palate of white-fleshed fruits with a pleasant touch of citrus fruit and lovely bitters at the end of the palate, a reminder of the limestone terroir and a broad and long finish.

FOOD WINE PAIRING: Sea fish, Saint Jacques and also alone as an aperitif

Price 30 € per bottle

DOMAINE MOREAU NAUDET - CHABLIS

CHARDONNAY GRAPE.



TASTING: It combines mineral texture and maturity. It offers thickness in a nourishing and precise wood grip.

FOOD WINE PAIRING: Food with iodized flavors (fish, clams, prawns ...) or fresh goat cheese.

Price 35 € per bottle

DOMAINE CHATEAU DU BREUIL - SAVENNIERES

100% CHENIN GRAPE.



TASTING NOTES: Beautiful clear color, yellow with green reflections. The nose is of a very beautiful aromatic complexity, revealing notes of quince, green apple and white flowers. On the palate, the wine is mineral and structured. The finish is fresh.

FOOD WINE PAIRING: As an aperitif, with asparagus, shellfish, cooked fish, white meats and goat cheese.

Price 35 € per bottle

Bonne Dégustation !



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DOMAINE RIJCKAERT - POUILLY FUISSE

CHARDONNAY GRAPE.

TASTING NOTES: Floral, buttery, mineral, roasted. Its wide aromatic palette offers the complexity and depth one expects from great whites.

FOOD PAIRING: A perfect Mâconnais wine with nice poultry, lobster, seafood and goat cheese.

Price 40 € per bottle



DOMAINE FRANCOIS VILLARD - CONDRIEU

VIOGNIER GRAPE

TASTING NOTES: The Condrieu is ample and keeps a balanced palate. Nice freshness on the finish.

FOOD PAIRING: They are to be served with a risotto with scallops, prawns in curry and goat cheese.

Price 55 € per bottle



DOMAINE VINCENT GIRARDIN - MEURSAULT

CHARDONNAY GRAPE

TASTING: Delicious marriage between roasted almonds and hazelnuts with vegetal and floral notes (hawthorn, elderberry, fern, lime blossom, verbena) and mineral (flint). Butter, honey, citrus fruits also strain the nose. On the palate, a rich wine with a delicious and joyful nutty flavor. Nice balance between creaminess and freshness. Long and structured.

FOOD WINE PAIRING: Blue cheeses and foie gras, veal or poultry in white sauce, grilled shellfish and sauce.

Price 77€ per bottle

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Nos Vins Rouges

DOMAINE TRIO INFERNAL - PRIORAT

GRENACHE, CARIGNAN, SYRAH GRAPE



TASTING NOTES: Beautiful purple color. The nose is very expressive and complex, harmoniously combining aromas of red and black fruits and spices. On the palate, we find a fresh and concentrated attack which amplifies in the mid-palate. Good length and a very pleasant finish.

FOOD WINE PAIRING: In perfect harmony with a rib of beef, lamb chops and mature cheeses.

Price 30 € per bottle

DOMAINE LES ALEXANDRINS

CROZES-HERMITAGE

SYRAH GRAPE



TASTING NOTES: Beautiful deep purple color. This wine reveals a particularly seductive nose, subtly mixing aromas of small red fruits. On the palate, it opens with a frank attack before revealing itself all in finesse and balance with lovely freshness and round, velvety tannins, perfectly patinated by aging in wooden vats. Very elegant, it is already very pleasant to taste.

FOOD WINE PAIRING: This very beautiful reference generally goes quite well with beef, lamb or game dishes, even when grilled.

Price 30 € per bottle

DOMAINE TENUTA LELLI - CHIANTI RUFINA

SANGIOVESE GRAPE



TASTING NOTES: Beautiful aromatic power, its tannic structure is present but well integrated. Its passage in an amphora makes it very elegant and gives it a nice freshness. Good ventilation is recommended in order to soften it for the best tasting.

FOOD WINE PAIRING: To taste with cured meats, red meats and mature cheeses.

Price 32 € per bottle

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DOMAINE LE CHATEAU MOUTIN - GRAVES

MERLOT AND CABERNET SAUVIGNON GRAPE



TASTING NOTES: A crunchy and suave wine ... Shimmering ruby color. Nose exhaling aromas of gourmet red fruits marked by a subtle woody note. Elegant and balanced palate. Finished with finesse.

FOOD WINE PAIRING: A serious red that will go perfectly with poultry, quail tartlet, rack of pork cooked at low temperature, a prime rib, mature cheeses and chocolate desserts.

Price 35 € per bottle

DOMAINE DU CHATEAU HAUT CARDINAL SAINT EMILION GRAND CRU

VINEYARD BLEND MERLOT AND CABERNET FRANC



TASTING NOTES: Roundness, health and fruit. The impression on the palate is harmonious. The breeding respects the fruit. Nice notes of cocoa and tobacco on the finish.

FOOD WINE PAIRING: To taste with a duck breast, an entrecote.

Price 45 € per bottle

DOMAINE DU CHATEAU DE BEAURENARD CHATEAUNEUF DU PAPE

VARIETY 10% SYRAH 10% MOUVEDRE 70% GRENACHE NOIR
10% CINSAULT



TASTING NOTES: This cuvée has a beautiful deep and brilliant ruby color. The nose is complex with notes of red fruits (cherry, fresh blueberry) and spicy notes of cedar, rosemary and juniper. The mouth is full, offering a nice continuity with the nose. We find the crunchiness of the cherry as well as notes of garrigue bringing freshness on the finish. The tannins are very supple and of great finesse.

FOOD WINE PAIRING: To taste with a beef stew, a shoulder of lamb confit, a pigeon roasted in the oven.

Price 55 € per bottle

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DOMAINE OLIVIER GUYOT CLOS DE VOUGEOT GRAND CRU

100% PINOT NOIR GRAPE



TASTING NOTES: This Clos Vougeot Grand Cru from Olivier Guyot seduces with its beautiful purple velvet robe. On the nose, its bouquet reveals aromas of black fruits, mixed with some spicy notes. Beautiful structure on the palate, with fine and perfectly balanced tannins.

FOOD WINE PAIRING: To be enjoyed with fine poultry, roasted or grilled red meats, salmis, stews and mature cheeses.

Price 225 € per bottle

Nos Vins Rosés

DOMAINE GAVOTY COTE DE PROVENCE

CEPAGE GRENACHE , CINSAULT



TASTING NOTES: The label of the Gavoty estate bottles features a lyre, in homage to Clarendon the lyre which makes Greek poets sing, perfectly symbolizes the joyous marriage of wine and music. Its light notes are like the wines of the estate: bold, fresh, very floral shine, rising sun color.

FOOD WINE PAIRING: Ideal as an aperitif, with a variation of tomatoes, a sea salad, smoked salmon, a moussaka.

Price 25 € per bottle

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Nos Champagnes

DOMAINE CHARLES HEIDSIECK

Founded in Reims in 1851 by the incredible traveler Charles Camille Heidsieck, the flagship house of the Descours family, acquired in 2011. With these magnificent chalk pits in the cellar, Charles Heidsieck amply deserves to be considered one of the most brilliant brands current. It owes this status to the superb unctuous smoothness of its champagnes, very characteristic of the "Charles style". A style that is not based on power and ultimate tension but on a pure virtuoso harmony that sublime time, an exceptional reserve wines library and a dualist philosophy between vegetal nobility and revealing dosage. The wines show exceptional aging potential. In recent years, Cyril Brun, twice crowned best wine maker by the international Wine challenge, has been the master and guardian of this exceptional heritage. He transcends it.

BRUT RESERVE



FOOD WINE PAIRING: The Brut Réserve is best enjoyed with shavings of Parmesan at the time of the aperitif, a veal chop, a nice poultry.

Price 55 € per bottle

ROSE RESERVE



FOOD WINE PAIRING: Rosé Réserve is to be enjoyed as an aperitif, with a crawfish timbale in pink champagne, smoked salmon, lobster, lobster and cheese such as chaource.

Price 75 € per bottle

Bonne Dégustation !