



Dear Glouglou customers,  
 Since we want to support all lovers of natural wine in this awkward times and help you and Glouglou to get our way through the corona crisis, we are open to sell wine by the bottles.

Wednesday 15.30-19.00

Thursday 15.30-19.00

Friday 15.30-19.00

Saturday 15.00-19.00

Sunday 15.00-18.00

Take good care of each other and brace yourselves.

ASK FOR THE EXTENDED WINE LIST

## BUBBLES

<b>Nouveau Nez, La Grange Tipaine, 2017</b>	21,00
Montlouis-sur-Loire, Loire	
Fruity, refined <i>chenin</i> pétillant naturel, generous and elegant, with delicate bûles. Top terroir, great vintage.	
<b>le petit Beaufort, Alice en Quentin Beaufort, 2014/2015, brut nature</b>	25,00
Prusly sur Ource, Burgundy	
<i>pinot noir, chardonnay</i> . Splendid millésime, but <i>brut nature</i> , so no additional <i>liqueur</i> . Because of slightly more modest background not a champagne, but competing the best.	

## WHITE

### QUITE FRESH

<b>Kalk und Stein, Weingut Seckinger, 2018</b>	14,50
Pfalz, Germany	
Weird blend of <i>pinot blanc, pinot gris, sauvignon blanc</i> and <i>müller-thurgau</i> with expressive, scintillating outcome: fresh, floral and mineral.	
<b>Surin, domaine La Taupe, 2018</b>	17,50
Touraine, Loire	
Even who doesn't like <i>sauvignon blanc</i> likes this very exciting one. It's fruity, it's fresh and it's mega alive. Made by 'Our man in the Loire', Bert Mol. Very uplifting, highly recommended.	
<b>Aligoté, Bruno Perraud, 2018</b>	20,00
Veauxrenard, Beaujolais	
Dazzling wine and a tribute to terroir by <i>aligoté</i> . Right after opening it might seem slightly closed in the nose, bit give it a sec and it will show incredible minerality and straightforwardness. Wine like stone. Superbe	

### MEDIUM BODIED

<b>La Salita, Vini Rabasco, 2017</b>	20,00
Abruzze, Italy	
<i>trebbiano</i> Energetic and full fresh super pleaser. This is so juicy and delicious that you simply can't resist the next sip. According to the (female) winemaker it reflects the Abruzzian soul: generous and intense.	
<b>Macache!, Potron Minet, 2017</b>	18,00
Fourques, Roussillon	
<i>macabeo, grenache blanc &amp; gris</i> . Suave, uplifting and tingling, a hint of spices and some nice (white) fruit. Allround, but equipped with the magical natural touch. Very much a comfort wine. Higly recommended.	
<b>Perill Blanc, Clos Lentiscus, 2017</b>	22,00
Penedès, Spain	
Extremely delicious <i>xarello</i> , dry but soft, delicately flowerly and subtly smokey thanks to elevation in small amphora's. Quite exciting with white asparagus, by the way!	

### MORE FULL

<b>Charbonnière, domaine Mazel, 2016</b>	20,00
Valvignères, Ardèche	
<i>chardonnay</i> . Generous and straightforward, but nicely fresh. Finish in gin-tonic style. Exciting, cool wine from one of the godfathers of the natural wine movement.	
<b>Akméniné, domaine Sebastian Riffault, 2015</b>	24,00
Sancerre, Loire	
Very special <i>sauvignon blanc</i> , of which 20-30 % 'affected' with botrytis ( <i>pourriture noble</i> ), and two years ripening on <i>foudres</i> . Exciting, complex wine, intense, rich and aromatic. Fruit, flowers, nuts. Crazy.	

## ORANGE (WHITE WINE MADE AS RED)

<b>Orange de Noir, Contador, 2017</b>	22,00
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Penedès, Spain

*xarello, sumoll*, the latter having a light red skin, hence "de Noir". Amazingly smooth, elegant and expressive, with a smokey edge. Grown on high altitudes, fermented in big amphora's, aged in oak. Believe us: must try

**ROSÉ ROSÉ ROSÉ**

**Galéjade, Mouressipe, 2018** 17,50

St.Comes et Maruejols, Côtes du Rhône

*cinsault, grenache*. To bring down the shroud of gloom and enjoy the spring time, just open this bottle, pour a glass, close your eyes and drink; and let a (imaginary?) breeze move your many blossoms.

**RED**

*LIGHT (served slightly chilled)*

**Le Poquelin, Bruno et Isabelle Perraud, 2018** 18,00

Veauxrenard, Beaujolais

*gamay*. Beaujolais as beaujolais should be: delicious fruit, excelling in energy and purity. A touch of silex and a little saltiness give it all the character it needs. Very comfortable Glouglou wine!

**Vin Nu Rouge, domaine des Deux Terres, 2018** 16,00

Villeneuve-de-Berg, Ardèche

*grenache, merlot*. Sunshine in a bottle. Soft red fruit, southern French spiciness. A hand full of life.

**Charmoire, Quentin Beaufort, 2018** 19,00

Côtes d'Or, Bourgogne

Deliciously juicy, pleasant and very liquid *pinot noir* by Glouglou-hero off the very first hour - Quentin even dedicated this cuve to us. The one sip leads to the other. Happiness on demand.

*MEDIUM BODIED*

**Cuvé Raoul, Mazel, 2017** 18,00

Valvignères, Ardèche

*carignan*. Great, elegant wine, juicy, alive, full of energy and with a nice freshness that gives it all the *panache* in the world. Delicious!

**Le Naturel, Aroa Bodegas, 2018** 12,50

Navarra, Spain

*garnacha*. Supple and refreshing everyone's fiend, with some raspberry, violet and blackcurrant and a refreshing edge with a slight minerality.

**Vin de Table, Mas Coutelou, 2018** 15,00

Puimisson, Lanquedoc

*syrah, merlot, grenache*. Juicy and fruity, quite rough and nicely fresh. Maybe the best *pinard* in the world and definitely perfect to uplift your daily dish. Jef Coutelou is nature. And a star in France.

*FULL BODIED*

**Le Cese, Cantina Collecapretta, 2016** 20,00

Umbria, Italy

*sangiovese*. A curvy Italian, soft and round in the mouth and elegant in the aftertaste. Ripe fruit, delicate spiciness and a well hidden truffle in fragrant humid forest floor.. To lighten up the winter a bit.

**Faust 1.2, Finca Parera, 2012** 20,00

Penedès, Spain

*tempranillo, cabernet sauvignon, merlot*. Blackberries, cherries, tobacco leaf and cacao. A touch of wood and seriously grown-up thanks to two years maturation on French oak and five on the bottle.

**Renaissance, domaine Viret, 2015** 21,00

St Maurice, Côtes du Rhône

*grenache, mourvèdre, syrah*. Complex, complete wine, soft and round and rustic, and an absolute Glouglou classic indeed. Philip Viret works the vineyard according to the stars - and is a star winemaker himself.