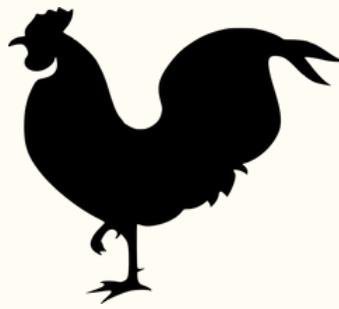


*Celebrate  
the Night*



YOU'RE INVITED TO  
**JOIN US!**

*A YEAR IN WINE: ROMANCE, PLACE & THE PLEASURE OF DISCOVERY  
THIS YEAR'S WINE CLUB IS DESIGNED AS A SENSORY JOURNEY—GUIDED BY SEASON, PLACE,  
AND EMOTION. EACH MONTH EXPLORES A THEME THAT CONNECTS WINE TO THE WAY WE  
EAT, GATHER, AND FEEL THROUGHOUT THE YEAR. THOUGHTFUL, EXPRESSIVE, AND ALWAYS  
DELICIOUS—THESE ARE WINES MEANT TO BE OPENED, SHARED, AND REMEMBERED.*

**FEBRUARY — LOVERS, LEGENDS & ROMANCE IN THE GLASS**

SENSUAL, EXPRESSIVE WINES THAT TELL STORIES OF PASSION, PLACE, AND TIME. EXPECT SILKY PINOT NOIR FROM BURGUNDY, SOULFUL BEAUJOLAIS CRUS, AND LOIRE CABERNET FRANC THAT WHISPERS RATHER THAN SHOUTS. VALENTINE'S ENERGY WITHOUT THE CLICHÉS—THIS IS SEDUCTION THROUGH EVERY GLASS.

**MARCH — AWAKENING THE PALATE | FRESH STARTS & BRIGHT BOTTLES**

WINTER FADES, ACIDITY RISES. THIS MONTH IS ALL ABOUT LIFT, CLARITY, AND RENEWAL. CRISP LOIRE WHITES, RACY ALSACE BOTTLINGS, AND EARLY-DRINKING REDS LIKE GAMAY AND CINSULT BLENDS SET THE TONE. A PALATE RESET—LIGHT ON ITS FEET, FULL OF PROMISE.

**APRIL — THE ART OF TERROIR | SOIL, STONE & SENSE OF PLACE**

WINES THAT SPEAK CLEARLY OF WHERE THEY COME FROM. TRANSPARENT, MINERAL-DRIVEN, AND INTELLECTUALLY SATISFYING. CHABLIS, JURA CURIOSITIES, AND BEAUJOLAIS ROOTED IN GRANITE AND LIMESTONE LEAD THE WAY, WITH EARTH MONTH ENERGY FOR THE DEEPLY CURIOUS DRINKER.

**MAY — BISTRO CLASSICS | THE WINES OF EVERYDAY FRANCE**

EFFORTLESS, FOOD-FRIENDLY BOTTLES MEANT FOR LONG LUNCHES AND EASY DINNERS. CÔTES DU RHÔNE, LANGUEDOC BLENDS, BORDEAUX SUPÉRIEUR, AND INTRIGUING VIN DE FRANCE SELECTIONS SHINE HERE. UNFUSSY, DELICIOUS, AND ENDLESSLY VERSATILE—TRUE BISTRO WINES.

**JUNE — ROSÉ & CHILLABLES | PINK, PALE & PERFECTLY COOL - SUMMER REFRESHMENT, ELEVATED.**

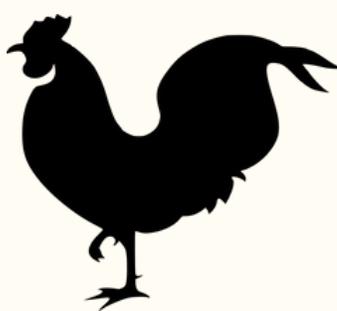
FROM CLASSIC PROVENCE ROSÉ TO LOIRE AND TAVEL EXPRESSIONS WITH SERIOUS CHARACTER, PLUS CHILL-FRIENDLY REDS LIKE GAMAY AND PINEAU D'AUNIS. INEVITABLE? YES. ORDINARY? NEVER.

**Bastille Brasserie & Bar Wine Club 2026**

**JOIN TODAY!**

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**JULY — SUN & STONE & MEDITERRANEAN FRANCE**

WARM-CLIMATE WINES WITH FRESHNESS BAKED IN—SALTY, HINT-OF-HERB, VACATION-READY BOTTLES. ROUSSILLON, SOUTHERN RHÔNE WHITES, AND CORSICAN GEMS TAKE CENTER STAGE. A PASSPORT POUR—NO PACKING REQUIRED.

**AUGUST — OLD VINES, COOL PLACES | ALTITUDE, OCEAN & OLD SOULS**

WINES THAT FAVOR BALANCE OVER POWER, EVEN IN THE HEAT. THINK HIGH-ALTITUDE LANGUEDOC, ALPINE SAVOIE, VOLCANIC AUVERGNE, AND PERHAPS A COASTAL IBERIAN GUEST. DEPTH, RESTRAINT, AND REFRESHMENT IN HARMONY.

**SEPTEMBER — HARVEST & HISTORY VENDANGES**

AS THE HARVEST BEGINS, STRUCTURE RETURNS. THINK CLASSIC REGIONS—BORDEAUX (LEFT & RIGHT BANK), NORTHERN RHÔNE, CAHORS, AND BANDOL—BRING GRAVITAS AND A SENSE OF TIME. TRADITION IN MOTION, JUST AS FALL ARRIVES.

**OCTOBER — EARTH & UMAMI | FOREST FLOOR & FIRESIDE**

SAVORY, AUTUMNAL WINES MADE FOR MUSHROOMS, SLOW COOKING, AND COOLER NIGHTS. FROM BURGUNDY VILLAGES, JURA REDS AND OXIDATIVE WHITES, LOIRE CABERNET FRANC ROUND OUT THE MOOD. FALL, CAPTURED IN A GLASS.

**NOVEMBER — TABLES OF PLENTY | WINES FOR THE FEAST**

FLEXIBLE, FOOD-LOVING WINES BUILT FOR THE TABLE. CHENIN BLANC (DRY TO DEMI-SEC), RHÔNE BLENDS, BEAUJOLAIS CRU, AND ALSACE PINOT GRIS HANDLE EVERYTHING FROM ROAST POULTRY TO ROOT VEGETABLES. YOU'RE THANKSGIVING-READY—WITHOUT BEING PREDICTABLE.

**DECEMBER — CELEBRATION & CELLARS | SPARKLE, RARITY & THE UNEXPECTED**

A FESTIVE CLOSE TO THE YEAR, BALANCING JOY AND CONTEMPLATION. GROWER CHAMPAGNE, EXPRESSIVE CRÉMANTS, AGED REDS, AND ONE WILDCARD

DON'T FORGET OUR SOMMELIER'S PICK MAKE THIS MONTH FEEL SPECIAL. A GENEROUS, INTRIGUING FINALE—MEANT TO LINGER.

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