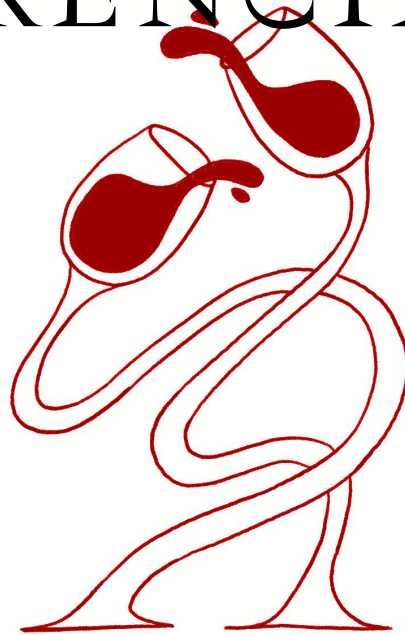


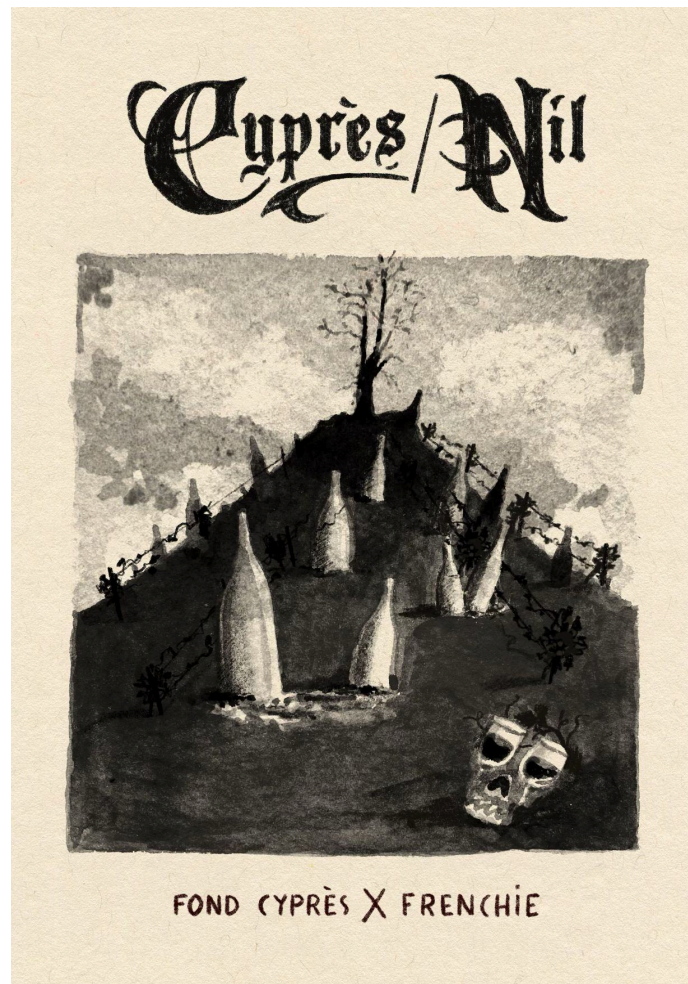
Everything I want to drink Everything

to DRINK
FRENCHIE



Frenchie to Drink celebrates the collaborations we hold dear, inspired by the former Frenchie to Go restaurant by Chef Greg Marchand. This first edition features three carefully selected wines, offering an unique experience of elegance, freshness, and conviviality. Whether you're a wine lover or an epicurean in search of new discoveries, this Frenchie to Drink box is an invitation to escape through your palate and explore wines that embody the passion and authenticity of our collaborations.

N° 1



Domaine Fond Cypres is known for its natural wine made predominantly from the Carignan grape, a bold and typical choice from Languedoc. This Vin de France is characterized by dominant dark fruit and spice notes, offering great aromatic depth. With high drinkability, it's a wine that's easy to enjoy at any time.

The Story:

When Rue du Nil meets Fond Cypres... Cypres Nil happens. A nod to the hip-hop group Cypress Hill, with a label inspired by the Black Sunday album cover, reinterpreted for the wine world.

Cypres Nil

- Grape variety: Carignan
- Alcohol content: 13%
- Terroir: Corbières
- Vintage: Non-Vintage (NM)
- Certification: Organic

N° 2



Created in collaboration with Domaine Lise et Bertrand Jousset, this wine is predominantly made from Chenin grape and develops fresh aromas of white fruit and citrus, typical of Chenin from the Loire. Antidote is both a generous and invigorating wine, perfect for convivial moments. Ideal for an aperitif, it pairs wonderfully with seafood or white meats and will fill you with a breath of fresh air.

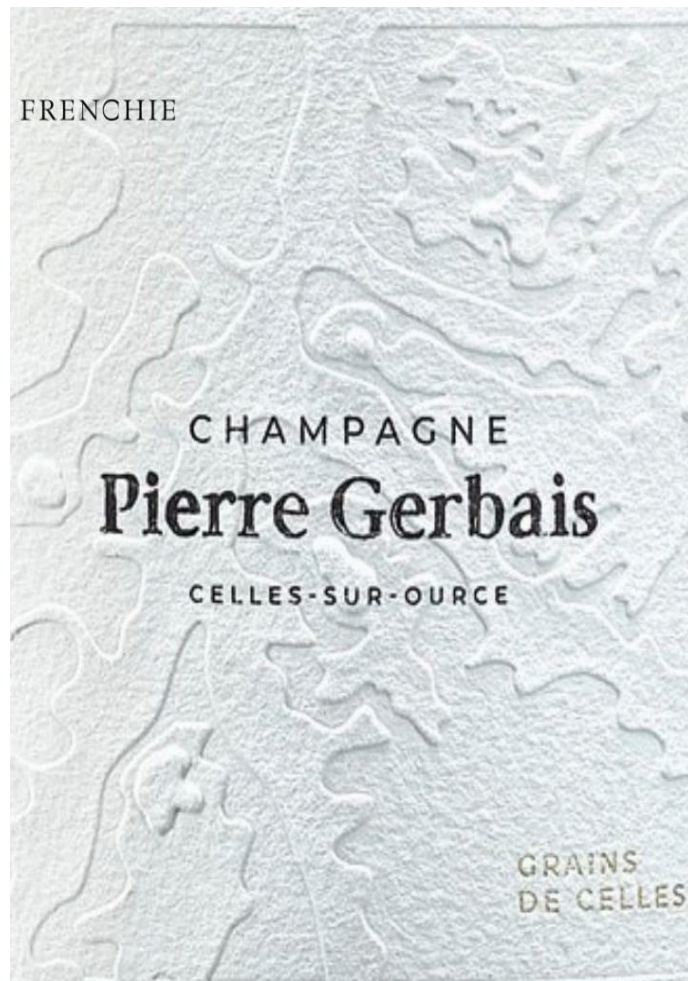
The Story:

Why Antidote? Born during the COVID-19 pandemic, it's a reference to that symbolic remedy we were all seeking at the time. This wine was created with the intention of making something positive, refreshing, and comforting—a special wine that reminds us that nothing beats a good moment together.

Antidote

- Grape variety: 50% Chenin, Colombard, and Melon de Bourgogne
- Alcohol content: 12.5%
- Terroir: Loire
- Vintage: 2022
- Certification: No certification

N° 3



Domaine Pierre Gerbais, located in the Côte des Bar in southern Champagne, has been part of the Frenchie Family since more than 10 years. We share a relationship of trust and admiration with this estate, both for its craftsmanship and the authenticity of its cuvées. This extra brut champagne, made from Pinot Noir, Chardonnay, and Pinot Meunier, seduces with its freshness and complexity. It reveals delicate notes of flowers and citrus, with a lively and tangy character, all carried by a creamy bubble that gives it a silky texture.

The Story:

This partnership will soon be 11 years old. Today, Aurélien and Audrey, the children of Monsieur Pierre Gerbais, run the estate with talent. Aurélien also shares his first name with our head sommelier. A happy coincidence, delicious champagne.

Pierre Gerbais

- Grape variety: Pinot Noir, Chardonnay, and Pinot Meunier
- Alcohol content: 12.5%
- Terroir: Celles-sur-Ource, Côte des Bars
- Vintage: 2021
- Certification: No certification

GREG MARCHAND

Greg Marchand, a chef with a deep passion for both cooking and wine, began his culinary journey at the age of 15 in western France, learning to cook in the kitchens of an orphanage in Nantes. After more than 10 years of gastronomic adventures in London, Hong Kong, New York, and beyond, he opened his first Frenchie restaurant in Rue du Nil, Paris, in 2009.

Bold, generous, and open to the world, Greg embodies the spirit of Frenchie—a blend of creativity, diverse influences, and a love for cuisine... and, of course, for wine, as demonstrated by this box that brings together his favorite wine collaborations.

ALWAYS WITH A TWIST SINCE 2009

The story of Frenchie has crossed many horizons since 2009, when the first restaurant, Frenchie Rue du Nil, was founded by Michelin-starred chef Greg Marchand and his wife and partner, Marie Marchand. Next came the Wine Bar, the Caviste, Frenchie to Go (which has now transformed into Altro Frenchie with Italian influences), Frenchie Pigalle, Frenchie Covent Garden in London, Frenchie Verbier in Switzerland, and Frenchie Biarritz in the Basque Country.

One thing is certain: no matter where you are, Frenchie strives to offer a unique culinary experience that blends French and international influences.

The Frenchie to Drink box is available at
Frenchie Caviste:

9 Rue du Nil, Paris 75002

From Tuesday to Saturday:

11:00 AM - 2:00 PM & 4:00 PM - 8:30 PM

Follow us on Instagram [@frenchieruedunil](#)

ANY QUESTIONS?

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