

WINE GUIDE

Select from the different styles listed below.

Head to that section and start exploring what we have to offer.

BUBBLY

Sparkling wines from around the world.

Try with celebrations, oysters or anything deep fried.

AROMATIC

Perfumed wines perfect as an aperitif or with spicy asian dishes.

CRISP

Racy wines with refreshing acidity.

Try with crisp salads, oysters, tangy goats cheese.

PLUMP

Full bodied white wines with richness.

Try with creamy pasta sauces, rich fish and poultry.

SUBTLE

Subtler, gentle, dainty red wines.

Try with game birds, braised meats, red fruits or slightly chilled.

SPICY

Flavoursome spicy red wines, often with good tannin.

Try with intensely flavoured dishes such as grilled meats.

BLACK TEETH

Real tooth staining, dark, full bodied intense red wines.

Try with rich meat dishes.

SUAVE

Velvety textured full bodied wines with soft tannins.

Try with braises & stews, or roast lamb.

CLASSIC

Traditional wines from long established regions around the world.

SWEET

Succulent sweet wines.

Try before dinner as an aperitif or with or as dessert.

FIREFLY
FINE WINES AND ALES

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