## A NEIGHBORHOOD WINE SHOP

There was a palpable sense of loss on the Rue de Seine when, in 1996, Juan Sanchez abruptly left Les Bioux, the wine shop he coowned there, after disagreements with his partner. Sanchez, who had relocated to Paris from Miami several years earlier to attend culinary school, had become something of a fixture in the neighborhood. Everyone knew the handsome American guy who was always schmoozing with the locals about little-known wines

from southwestern France. It was less than a month, though, before the young expat resurfaced in a vacant store nearby, where he proceeded to tear off the linoleum facing and expose the 300-yearold brick walls in preparation for his new shop, which he named La Dernière Goutte. People speculated about the American's mysteriously deep pockets, but it was actually personality that enabled him to start anew. "When I told the winemakers about my plan to open a place on my own, they said, 'We know what you've

done betore. Pay me whenever you get off the ground." Even today, Sanchez won't sell wine from a winemaker he wouldn't want to have dinner with. (Not that he has much time for meals on the town: Three years ago, he and a partner opened Fish—La Boissonnerie, a wine bar adjacent to the shop, and every night Sanchez takes over the stoves at the bar, where he turns out dishes centered on fish, fine olive oils, and fresh produce.) 6 Rue de Bourbon-le-Château, 6th (01-43-29-11-62).



PHOTOGRAPHS: CENTER, ROMULO YANES; BOTT



AN OIL BOUTIQUE

Up until four years ago, when Anne Leblanc opened L'Huilerie Artisanal J. Leblanc et Fils, in St.-Germain-des-Prés, you could find the cooking oils her family has been making for the past four

generations (and that have long been staples of chefs like Joël Robuchon and Jean-Georges Vongerichten) only at the family factory in Burgundy. Now the nut and olive oils are savored by foodsavvy Parisians. Leblanc's brother uses the methods developed by their great-grandfather and decants the oils for six to eight days before bottling them in rusticlooking stoneware. 6 Rue Jacob, 6th (01-46-34-61-55).

## A ROYAL GARDEN

After checking out the gilded halls of the château at Versailles and strolling André Lenôtre's famed gardens, head to the wonderful secret that is the King's Kitchen Garden, a living monument to the excessive tastes of Louis XIV.

Designed in 1678, the garden was a place for the king to display his

power (promenading with visitors among the exotic plants and trees brought back by his ambassadors from overseas) as well as the source of ingredients for the new "grande cuisine française," which incorporated refined sauces, herbs, and vegetables into customary palace dishes of meats direct from the hunt. Weekends from April through October, you can tour the garden. 4 Rue Hardy, Versailles (01-39-24-62-62).

## **FABRIC STORES**

Amid the ancient cobbled streets in the neighborhood around the Rue Jacob, more than two dozen showrooms sell fabrics from around the world. For conservative contemporary styles, check out Pierre Frey, Noblis, and Manuel Canovas, and for replicas of the patterns preferred by France's 18th- and 19th-century royals, head to Comoglio. The embroidered silks at Rubelli, the hand-dyed velvets at Gaggio, and the delicately woven patterns at Tissus Colony represent Italy's textile industry; and Simrane imports Indian cottons, as well as silk by the yard in deep, warm hues like tangerine and cinnamon. Jewels & Pashminas sells beaded throws so fine they've been dubbed "couture for the couch." And for fabrics that are as up-to-the-minute as runway



fashion, dip into 6Bis, which showcases the designs of Fardis, G.P. & J. Baker, Monkwell, and Parker Knoll. For bargains on quality fabrics, Parisian decorators also head to the neighborhood surrounding the Marché St.-Pierre, in the 18th. Moline Tissus has an outstanding selection of homedécorfabrics; Tissus Reine offers discounted silks and other luxury materials; and Dreyfus, a crowded fabric department store, is crammed with woolens, linens, silks, and special discounted fabrics sold by the bolt.

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