

Gregg Allman's
Restless Soul

Home Cooking
with Martha Foose

The Dixie in
Washington, D.C.

GARDEN & GUN

APRIL/MAY 2011

SOUL of the SOUTH

What's in Store

A new crop of shops from Georgia to Texas are reviving the mom-and-pop spirit of the South

photographs by EMILY FOLLOWILL

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Perrine's Wine Shop

Est. 2010

Location:
ATLANTA, GEORGIA
Shop Owner:
PERRINE PRIEUR

As with the kitchen of an old Southern house, the heart of Perrine's Wine Shop—a new addition to Atlanta's Westside Provisions District—is the table. Handmade in Georgia for French-born proprietor Perrine Prieur, the piece was designed for weekly tastings and visits from star vintners such as Italy's Ray Signorello. Which is fitting, since Prieur is as passionate about food as she is about wine, stocking artisanal cheeses and charcuterie to complement the shop's selection of affordable bottles. "I'm a sommelier," Prieur says. "Pairing food and wine is what I do. That's why the table was so important. I don't want to be like any other retailer. I want to be friends with my customers. I want them to come back in twenty years and share some wine at this table." T168 Howell Mill Rd.; perrineswine.com

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[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]



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Prieur's Picks:

1. "Cristiano Creminelli's family has been making charcuterie in Italy forever; now he's bringing the

tradition to America. This *tartufo* has black truffles inside" (\$15). **2.** "Château Grand Destieu Saint Emilion Grand Cru has an extremely

silky structure. I would pair it with roast leg of lamb" (\$24). **3.** "Le G de Château Guiraud is from Bordeaux. It's a dry white wine that's

great with shellfish" (\$22). **4.** "I got tired of trashing wine bottles, so I gave them new life by using them for candles" (\$12-\$25).