

CHAMPAGNE & SPARKLING WINES

CORDON ROUGE **CHAMPAGNE** **FRANCE** **75 CL** **400 TL**
PINOT NOIR – CHARDONNAY - PINOT MEUNIER

G.H. Mumm Vintage has a light golden color. A subtle, out into very fresh, floral notes. But like all great wines, this sun blessed vintage restrained nose opening reveals its true depth after a few minutes airing. Warm flavors of preserved fruits (currants, dried apricots) unfold over buttery Brioche base. The attack is lively in the mouth, letting the fruit flavors burst through while also conveying the wine's inherent power. A.G.H. Mumm Vintage worthy of its predecessors.

HENKELL TROCKEN **SPARKLING WINE** **GERMANY** **75 CL** **220 TL**
CHARDONNAY - PINOT NOIR

Thanks to the play of greenish reflections, the delicate light amber colour gains lively, expressive nuancing. The taste is fresh, tingling, with a lingering finish, while a subtle fragrance suggestive of tropical fruit develops in the bouquet.

ALTIN KÖPÜK **SPARKLING WINE** **TURKEY** **75 CL** **119 TL**
EMIR

Light yellow with green tints. Fine, elegant and persistent. Green apple, white flowers, rich, complex. Elegant, full bodied, rich flavoured and long Altın Köpük is the first natural sparkling wine of Turkey produced by the method "Method Charmat" from selected Cappadocian Emir grapes. Sugar and yeast are added to the wine for a second time and the carbon dioxide which makes the wine sparkling, is formed "naturally" during this second fermentation process.

LAMBRUSCO SECCO CHAMPAGNE CAPSUL **SPARKLING WINE** **ITALY** **75 CL** **107 TL**
LAMBRUSCO

Fruit flavored, very lively and refreshing smoothy.

WHITE WINES

900 FUME BLANC 2012

AEGEAN

75 CL 145 TL

SAUVIGNON BLANC

This is a bone-dry, super-refreshing Sauvignon Blanc grown on the limestone/clay of the Guneş Plateau inland from Izmir and would be an absolute godsend on a hot day in Turkey. It reminds me rather of PHI Sauvignon Blanc from a particularly cool part of the Yarra Valley. Searing acidity, but also have quite enough fruit as well."

Recommended with hot seafood starters and all kind of pastas.

Awards

CWSA 2013 China & Hong Kong - Double Gold Medal

Tuğrul Şavkay İstanbul 2013 - Gold Medal

AWC Vienna Wine Awards 2013 - Seal of Approval

Decanter World Wine Awards 2011 - Bronze Medal

LAMBERTI

2013 PINOT GRIGIO

ITALY-SICILY

75 CL 119 TL

Apple, peach and grapefruit aromas. Delicate, alive, rich, deep and velvety and has a structure.

Recommended snacks, pizzas and cream sauce with white meat dishes.

PRODOM

AEGEAN

75 CL 119 TL

2013 CHARDONNAY

Prdom is matured barrels made of French. It has exotic fruits aromas and vanilla aromas. It has full bodied, silky.

Recommended with hot chicken, seafoods and all kind of pastas.

PREMIUM CHARDONNAY 2012

AEGEAN

75 CL 107 TL

CHARDONNAY

A varietal of French Chardonnay ripened under the sun at the Sevilentepe vineyard. After completion of fermentation in French oak, the wine is left to settle for 12 months on its own lees in French oak casks and then bottled after a limited filtration process. A full bodied Burgundy style wine possessing the complete richness and fullness of oak fermentation. We recommend pouring the wine into a carafe just before drinking. It is a perfect accompaniment to shellfish such as lobster and crayfish and oily fish like turbot.

Recommended with carpaccio dishes, cheese and pizzas.

Awards

AWC Vienna Wine Awards 2010 - Gold Medal

Vinalies Paris Internationales 2007 - Silver Medal

Chardonnay du Monde 2007 - Bronze Medal

" İSA BEY"

75 CL 99 TL

SAUVIGNON BLANC 2013

"A single grape & a single vineyard production" with in the concept of a limited number were produced from Sauvignon Blanc grapes.

Recommended with white meat, creamy pasta and pizzas.

MAJESTİK

AEGEAN

75 CL 70 TL

SAUVIGNON BLANC - SULTANIYE

The color is pale and the nose receives instant fruit flavors with a very nice and fresh impression.

Full bodied and strongly aromatic, this wine has a flinty taste with an amazing touch of grapefruit and tropical fruit.

Very long and balanced, this blend of Sultaniye and Sauvignon Blanc is a real pleasure.

Recommended with white meat, pastas and pizzas.

RED WINES

900

AEGEAN

75 CL

145 TL

CABARNET SAUVIGNON 2012

A new Cabernet Sauvignon was born out of the first produce of a special vineyard located 900 meters above the sea level. Sevilen 900 owes its intense, yet elegant taste, complete with soft tannins, to the concentration of the grapes ripening for a relatively longer period due to the climatic conditions of higher elevations. Sevilen 900 is first matured for 14 months in French oak casks, and then 12 months in bottles, which offers a refined experience with a long lasting aromatic and silky taste.

Recommended with steaks and pastas.

Awards

AWC Vienna Wine Awards 2010 - Gold Its Own Category

AWC Vienna Wine Awards 2011 - Seal of Approval

Decanter World Wine Awards 2011 - Bronze Medal

Decanter World Wine Awards 2012 - Silver Medal

AWC Vienna Wine Awards 2013 - Seal of Approval

AWC Vienna Wine Awards 2013 - Silver Medal

PRODOM

AEGEAN

75 CL

140 TL

2012 SYRAH & KALECIK KARASI

It has red forest fruits, red plum and clove aromas are dominant. The precipitate formed is limited naturally by filtration is applied

Recommended with grilled red meat dishes and is also compatible with aged cheese.

PREMIUM

AEGEAN

75 CL

130 TL

SYRAH & MERLOT 2012

An outstanding blend of French Syrah and Merlot grapes. The spicy flavors and the body of this wine originate from the Syrah grape variety of the Rhône Region while its graceful fruity tones and soft tannins come from the Merlot grapes of Bordeaux. 14 months of maturing in French oak delivers a profound drinking experience along with complex nuances of tastes. This wine is a perfect match for beef dishes in sauce, spicy meat and game dishes.

Recommended with steaks and pastas.

INYCON

ITALY-Sicily

75 CL

119 TL

2012 NERO D'AVOLA

For centuries, located south-west of Sicily, we grow grapes in the vineyards of the rugged coast.

Years have passed from generation to capabilities required to make wine in the heart of our crowded lives and lives to this day. Ripe plum and spice aromas and flavors reminiscent of dark chocolate.

Recommended Pizza and grilled meat is compatible with. Red dry wine

TELLUS

AEGEAN

75 CL 119 TL

2013 SYRAH – PETIT VERDO

This balanced and long wine, has deep and complex nature. It is mature for 24 months in barrels made of French oaks. It is full bodied wine with tannin, soft and silky.

Recommended with steaks, grilled meats and cheese.

GILLE

AEGEAN

75 CL 90 TL

SYRAH 2013

Our wine is produced from the syrah grapes of the Aegean region is silky with a balanced structure It is a dry wine with soft ripe tannins.

Recommended with steaks and pastas.

MAJESTİK

AEGEAN

75 CL 70 TL

SYRAH & KALECIK KARASI

Deep red color, clean, intense, fresh and ripe, Majestik Red has a remarkable aromatic fullness on the nose. In the mouth, you will discover minerality, fruit, spices, finesse and balance, all brought together by the judicious blend of Kalecik Karasi and Syrah.

Recommended creamy and spicy steaks.

Awards

AWC Vienna Wine Awards 2011 - Seal of Approval

Decanter World Wine Awards 2011 - Bronze Medal

Decanter UK 2012 - Commended

AWC Vienna Wine Awards 2006 - Seal of Approval

ROSÉ WINES

PRODOM

AEGEAN

75 CL

115 TL

2015 SYRAH & MERLOT

This wine Syrah & Merlot grape musts obtained from the first of the most precious pale pink color this red fruit and grapefruit aromas are felt in our product. Owned by the local climate and soil structure and admred the aromatic flavors of the wine constitutes.

Recommended with appetizer or seafood and fruit salads.

MAJESTİK

AEGEAN

75 CL

70 TL

GRENACHE & KALECIK KARASI

Exuding strawberry, plum and red-cherry flavors. Extremely fresh, soft and round, Majestik Rose is a remarkable blend of freshness and aromatic intensity between Grenache and Kalecik Karasi.

Recommended with pastry, after meal, fruits and appetizers.

Awards

AWC Vienna Wine Awards 2006 - Silver Medal

SWEET WINE

TURKUAZ

75 CL

90 TL

2012 "BORNOVA MISKETI" (MUSCAT) DEMI-SEC

Demi-sec white wine. Muscat grape variety. Light yellow-greenish color witha jasmine, lemon and quince taste. Fresh, lively, balanced and fruity.

Recommended with desert and starters.

WINES BY THE GLASS

ALTINTEPE WHITE (HOUSE WINE)

Semillon & Sultaniye & Chardonnay

AEGEAN BY GLASS 20 TL

ALTINTEPE RED (HOUSE WINE)

Carignan & Cinsault & Cabarnet Sauvignon

AEGEAN BY GLASS 20 TL

ALTINTEPE ROSÉ (HOUSE WINE)

Grenache & Çalkarası

AEGEAN BY GLASS 20 TL

TURKUAZ 2012

2012 Misket (Muscat) Demi -Sec

AEGEAN BY GLASS 25 TL

DIGESTIVES

FERNET BRANCA

Flavored with more than 40 herbs and spices--including myrrh, chamomile, aloe, cardamom, and saffron--Fernet-Branca is an aromatic, bitter, and utterly intense aperitif. Its soothing digestive properties

4 CL 40 TL

MARTELL V.S.

4 CL 40 TL

MARTELL V.S.O.P

4 CL 45 TL

AMARETTO

4 CL 35 TL

NAPOLLEON (HOUSE BRANDY)

4 CL 30 TL