

Bilge Yamen accompanied by Yedi Bilgeler Wines 10-11 August 2024 • Secret Grill A la Carte Restaurant

— WINE TASTING LIST —

YEDİ BİLGELER WINES ACCOMPANIED BY BİLGE YAMEN

Bilge Yamen, founder of Yedi Bilgeler, one of the leading boutique wine producers in Turkey, is the guest of August's Winemaker's Dinner. On the evening of 11 August, six selected wines of Yedi Bilgeler will be tasted accompanied by Bilge Yamen and paired with the 'Fine Dining' menu of Secret Grill cuisine... Selected white, rosé and red wines will be presented by Mehmet Yalçın, Turkey's leading wine writer.



LARA BARUT COLLECTION

Yedi Bilgeler Khilon Sauvignon Blanc 2023

Produced by cold fermentation from the grapes of Denizli-Güney district vineyards, 12.5 degree alcohol. Yedi Bilgeler Anaxagoras Rezev Chardonnay 2023 Fermented partly in tank and partly in barrel from the grapes of Denizli-Güney district vineyards and rested in oak barrels for 6 months. 13.5 degree alcohol. Yedi Bilgeler Lasos Rose Shiraz-Öküzgözü 2023 Produced with long fermentation from the grapes of Denizli-Güney district vineyards, 13.5 degree alcohol. Yedi Bilgeler Vindemia Karasakız 2023 Produced from the local grapes of Canakkale using the natural yeasts in the skins of the grapes,

Yedi Bilgeler Bias Cabernet Franc 2022

13.5 degree alcohol.

Produced with normal and malolactic fermentation from the grapes of Denizli-Güney district vineyards, rested in French and Hungarian oak barrels for 12 months. 15 degree alcohol.

Yedi Bilgeler Pythagoras 2020

Produced with normal and malolactic fermentation from Cabernet Sauvignon, C. Franc, Merlot and Petit Verdot grapes of Denizli-Güney and İzmir-Selçuk vineyards, aged in French and Hungarian oak barrels for 12 months. 14.8 degree alcohol.

> **Exclusive Cognac and Liqueurs** Tea - Coffee