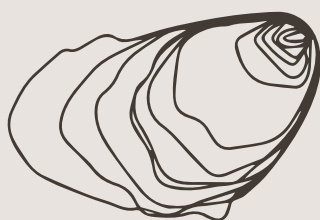


# WINE & CHAMPAGNE LIST

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## ΛΕΥΚΟ ΚΟΧΥΛΙ

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Greek sea food tradition

*3.000-year-old culture ...*

*Halkidiki appears in many Greek myths, it is said that the Giant Enceladus was buried in Cassandra. It is also said that Giant Olympus threw a rock forming the peninsula of Mount Athos and Sithonia took its name from Sithon, the son of Poseidon, the ancient Greek god.*

*The peninsula of Halkidiki lies ahead with its three branches that sink into the Aegean Sea, the peninsulas Cassandra, Sithonia and Athos.*

*The vines are cultivated in the central Halkidiki area, at the middle “finger”, Sithonia, and at the eastern one, Mount Athos.*

*They abut on the sea which counterpoises with its aura the extreme summer temperatures. There are many varieties cultivated here, the warm dry climate and the humidity from the Aegean Sea creates the perfect environment for wine-making.*

*All monasteries in Mount Athos have a long-standing tradition in wine-making. Quite a few of them, host a revival of this tradition. This blessed stretch of land with its mild climate, the more than adequate sunlight, the mountain coolness and the sea breeze produces the Regional Wines of Mount Athos.*

*Wines of Greece provide exciting and exceptional opportunities for those willing to embark on a journey beyond the commonplace.*

*Enjoy*

*Στην υγείά σας*

Welcome ...

## **C H A M P A G N E S**

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### **Moët Chandon Brut White**

33€ (200 ml) / 110€ (750 ml) / 225€ (1500 ml)

### **Moët Chandon Rosé**

110€ (750 ml) / 225€ (1500 ml)

### **Moët Chandon Ice**

120€ (750 ml) / 255€ (1500 ml)

### **Veuve Cliquot Brut White**

130€ (750 ml)

### **Veuve Cliquot Rosé**

160€ (750 ml)

### **Dom Pérignon Brut**

340€ (750 ml)

### **Dom Pérignon Rosé**

400€ (750 ml)

### **Ruinart R' White**

130€ (750 ml)

### **Ruinart Rosé**

150€ (750 ml)

### **Ruinart Blanc De Blanc**

140€ (750 ml)

# SPARKLING WINES

## **Ferrari Brut, Italy**

65€ (750 ml)

**100% Chardonnay. Dry wine.**

A fresh and intense bouquet, with a broad fruity note of ripe Golden Delicious apples, white flowers and a delicate scent of yeast.

## **Anselmi Ca Stella Prosecco Brut, Italy**

37€ (750 ml) / 9€ (glass)

**Prosecco. Dry white wine.**

Almost dry-soft mouth, energy-absorbing with good fruit intensity. The bubbles carry aromas of fruits such as apple and pear.

## **Bottega Gold White**

55€ (750 ml) / 110€ (1500 ml)

**Glera. Dry white wine.**

Pleasant aromas of green fruits such as apple and pear, on a background of ripe peach and white flowers.

## **Bottega Gold Rose**

60€ (750 ml)

**Pinot Noir. Dry rose wine.**

Distinct flowery aromas and scents of mixed berries, currants and strawberries.

## **J.P. CHENET, ICE EDITION France**

35€ (750 ml) / 9€ (glass)

**White demi-sec wine**

Golden light color with bubble strings. Floral aroma, with white fruits of citric peel and almond and hazelnut note

## **Claudia 2020, Papayianni, Chalkidiki, Greece**

40€ (750 ml) / 9€ (glass)

**85% Xinomavro, 15% Syrah. Medium dry Rose wine.**

Fine bubbles with crisp acidity. Aromas of raspberries, mountain cherries and aromatic herbs.

## **Solitaire, Drama, Greece**

34€ (750 ml)

**70% Cabernet Franc, 30% Cabernet Sauvignon.**

Medium dry Rose sparkling wine.

An attractive electric pink color, with lively bubbles and aromas of strawberry, sour cherry and framboise.

# WHITE WINES

## FROM CHALKIDIKI

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### **Mylopotamos, Product of Mount Athos**

48€ (750 ml)

**Assyrtiko and Muscat. Dry wine.**

It has a pleasant acidity in taste, harmony and balance. It is distinguished for its fruity aromas of unripe apple.

Food pairing: salads, seafood, meats with white sauces, cheese and fruit.

### **20, Agrovision 2021, Chalkidiki**

38€ (750 ml)

**100% Sauvignon Blanc. Dry wine.**

Intense fruit aroma, characterized by the domination of tropical fruit and the mild presence of white – fleshed fruit, such as peaches.

Food pairing: seafood dishes, fatty fish, shellfish, fatty meats, cheeses

### **Alexandra Malagouzia, Claudia Papayianni, Chalkidiki**

38€ (750 ml)

**100% Malagouzia. Dry wine.**

Product of organic farming at Arnea. It possesses a medium body, delicate taste with a pleasant acidity, rich aftertaste and a unique flowery palate

Food pairing: Pasta with seafood, oysters, fresh salads, strong tasting cheeses.

### **Kormilitsa (Oaked), Tsantalis, Product of Mount Athos**

60€ (750 ml)

**Chardonnay, Assyrtiko. Dry wine.**

From the organic vineyards of the Metochi Chromitsa, that has been certified as the official wine of the Kremlin. Rich body with intense aromas of citrus fruits, green apple and pear, accompanied by flowery notes on the background.

Food pairing: fish, seafood, vegetables or soft cheeses

### **Ampelonas Vatopediou, Product of Mount Athos**

35€ (750 ml) / 8€ (glass)

**50% Athiri, 50% Assyrtiko. Dry wine.**

On the nose, white peach dominates in combination with notes of grapefruit, melon and white flowers. On the palate, the wine is fleshy, bright and lively with high acidity.

Product of organic farming at the Holy Monastery of Vatopedi

Food pairing: Seafood, fish, white meat, cheeses, sweets or fruits

### **Agioritiko Avaton, Tsantalis, Product of Mount Athos**

49€ (750 ml)

**Athiri 50%, Assyrtiko 50%. Dry wine.**

Product of organic farming at Mount Athos. Gentle body with aromas of flowers and citrus fruits accompanied by botanical undertones.

Food pairing: Seafood, fish, white meat, cheeses, sweets or fruits and citrus fruits accompanied by botanical undertones.

# WHITE WINES

## FROM THE REST OF GREECE

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### **Gerovasileiou Malagouzia, Epanomi**

47€ (750 ml)

**100% Malagouzia. Dry wine.**

Medium body with satisfactory acidity and aromas of thyme, pear, mango and citrus.

Food pairing: Seafood, pasta dishes with light sauces fresh vegetable salads, Mediterranean cuisine

### **Theopetra Malagouzia, Meteora**

44€ (750 ml) / 9€ (glass)

**55% Malagouzia, 45% Assyrtiko. Dry wine.**

Organic single-vineyard wine from grapes of the aromatic variety Malagouzia. concentrated lemon-green color and fruity aromas of ripe pineapple, apricot and lemon, sweet aromas of biscuit and vanilla and spicy aromas of white pepper, nutmeg and dried mint.

Food pairing: Oily fish and shellfish, white and tender red meat as well as dishes with creamy sauces.

### **Stone Hills, Nemea**

45€ (750 ml)

**50% Malagouzia, 50% Chardonnay. Dry wine.**

The fruity character of Chardonnay with pineapple, banana, apple and pear uniquely marries with the more mature characters of the peach, apricot and orange of Malagouzia.

Food pairing: Fish, shellfish, shrimp, lobster, veal, soft yellow cheeses

### **Chardonnay Gerovasileiou, Epanomi**

48€ (750 ml)

**100% Chardonnay. Dry wine.**

Characterized by aromas of honey, vanilla, ripe citrus on a background of smoke and nuts. It has a full, rich and full-bodied taste and can be aged.

Food pairing: White fatty fish, smoked fish, fish in white sauce, molluscs and shellfish, caviare dishes.

### **Santorini Karamolegos, Santorini**

47€ (750 ml)

**90% Assyrtiko, 10% of Athiri and Aidani. Dry wine.**

Elegant nose dominated by the aromas of fruits (stone fruits, citrus fruits) and stony minerality (wet sea rocks). Notes of flowers like jasmine and herbal like mint

Food pairing: fish tartar, roasted crawfish, shrimps or grilled octopus, fried fish and seafood delicacies.

### **Viogner, Gerovasileiou, Epanomi**

54€ (750 ml)

**100% Viogner**

Intense gold in color, it exhibits an aroma of apricot, peach, and smoky accents in its long aftertaste.

Food pairing: Fatty fish, shrimp in white sauces, asparagus, crab or lobster.

### **Le Roi des Montagnes Assyrtiko, Korinthos**

56€ (750 ml)

**100% Assyrtiko.**

Barrel Assyrtiko with ripe peaches to dominate the aromatic composition, while in the mouth it is rich, with an incredible feeling of freshness, thanks to its crunchy acidity.

Food pairing: Seafood, seafood pasta, fresh salads, Mediterranean cuisine

### **Ovilos, Kavala**

**45€ (750 ml)**

**Assyrtiko, Semillon. Dry wine.**

Its fine nose is expressive, with aromas of apricot and honey coexisting with notes of tropical fruit and citrus. All of the above are enhanced by a delicate sense of nuts and vanilla absorbed from the barrel.

Food pairing: Firm fish on the grill, seafood risotto, poultry, and cheeses.

### **Cavalieri, Nico Lazaridi, Drama**

**44€ (750 ml)**

**70% Assyrtiko, 15% Sauvignon Blanc, 15% Ugni Blanc. Dry wine.**

Rich, full body with high acidity and long aftertaste with citrus aromas.

Food pairing: Fresh vegetables, greasy fish and seafood, mushrooms, white meat.

### **Vivlia Chora, Kavala**

**47€ (750 ml)**

**Assyrtiko, Sauvignon Blanc. Dry wine.**

Tasty character, rich white with full body with the dominant aromas of unripe tropical fruits, peach and citrus.

Food pairing: It pairs well with delicate fish and seafood dishes, all kinds of green salads and a variety of white cheeses.

### **Magic Mountain, Nico Lazaridi, Drama**

**47€ (750 ml) / 100€ (1500 ml)**

**Sauvignon Blanc. Dry wine.**

Full body with the aromas of nuts and vanilla as a result of the 6 months maturation in oak barrels.

Food pairing: seafood dishes, fatty fish, shellfish, grilled squid pasta seafood. Fatty meats, such as goat and lamb, cheeses

### **Ktima Alfa Sauvignon Blanc, Florina**

**49€ (750 ml)**

**Sauvignon Blanc. Dry wine.**

Intense and rich taste typical of the variety, with aromas of citrus, passion fruit and a sweet melon hue at the end.

Food pairing: "fruit de mer" dishes, grilled fishes, Mediterranean gastronomy and pastas.

### **Melissopetra, Tripoli**

**46€ (750 ml)**

**100% Gewurztraminer. Dry wine.**

The wine has a pronounced intense and complex aromatic character reminiscent of tropical fruit, flowers rose and Turkish delight. Its mouth feel is balanced and rich with a pleasant refreshing acidity.

Food pairing: Risotto, salads with tropical fruits and blue cheese.

### **Moschofilero Boutari, Mantinia**

**34€ (750 ml) / 7.50€ (glass)**

**100% Moschofilero. Dry wine.**

Bright white-yellow colour with tints of green-yellow, a strong varietal aroma of flowers and citrus fruit on the nose and a palate with white rose and orange blossom prevailing.

Food pairing: Poultry, fish, meat and fruit dishes. Versatile, suits any flavor.

### **Queen of hearts, Nico Lazaridi, Drama**

**34€ (750 ml) / 7.50€ (glass)**

**Chardonnay, Assyrtiko, Roditis, Muscat of Alexandria, Ugni Blanc. Dry wine.**

Gentle aroma which is characterized by white-fleshed fruits and delightfully sweet aftertaste

Food pairing: Mediterranean dishes, fish, seafood, pasta dishes and green salads

# ROSE WINES

## FROM CHALKIDIKI

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### **Mylopotamos, Product of Mount Athos**

40€ (750 ml)

#### **Cabernet Sauvignon variety. Dry wine.**

Product of organic farming.

A new fine wine produced and bottled by the monks of Mylopotamos on Mount Athos.

A rosé dry wine with light body, tannins and taste that make its consumption a real pleasure.

Food pairing: seafood, pasta, white meat and salads.

### **20, Agrovision, Chalkidiki**

37€ (750 ml)

#### **Cabernet Sauvignon, Merlot. Dry wine.**

Small red fruit, strawberries and cherries predominate in the nose.

Pure, refreshing palate and long aftertaste.

Food pairing: fresh seafood, fish, shells, salads and vegetables

### **Hilandar, Product of Mount Athos**

42€ (750 ml)

#### **100% Merlot. Dry wine.**

Pale salmon color, elegant nose with intense aromas of strawberry, queen Anne cherries and white fleshed fruit. Medium volume mouth with refreshing acidity and flavor characteristics of red and citrus fruit, along with notes of toffee.

Food pairing: fresh seafood, salads and vegetables

### **Ampelonas Vatopediou, Product of Mount Athos**

32€ (750 ml) / 7.00€ (glass)

#### **Grenache, Rouge, Syrah. Dry wine.**

A sunny saigné rosé wine that has a deep pink color, reminiscent of the rosé wines of the South Rhone. On the nose, the wine expresses bright red fruits and fragrant oranges.

The palate is concentrated with intense flavours of strawberry syrup, red cherries and nectarine. Product of organic farming at Holy Monastery of Vatopedi.

Food pairing: rice dishes, pasta, fresh salads and fruit salads.

### **Claudia, Papayianni, Chalkidiki**

34€ (750 ml)

#### **Syrah, Grenache Rouge. Dry wine.**

Medium body with light taste of ripe, white-fleshed fruits. Very rich with excellent balance in the mouth, leaving a long and intense aftertaste.

Food pairing: rice dishes, pasta, fresh salads and fruit salads.



# ROSE WINES

## FROM THE REST OF GREECE

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### **Akakies Kir Yianni, Amyndeon**

37€ (750 ml)

**100% Xinomavro. Dry wine.**

Bright with a rich aromatic character aromas of strawberry and small red forest fruits compose the typically seductive character of the wine

Food pairing: Mediterranean dishes while the sense of tannins makes it a pleasant pair for meat.

### **Evil eye, Lazaridi, Drama**

57€ (750 ml)

**100% Xinomavro**

Pale salmon color. Complex aromas of mandarin, melon, tomato leaves combined with botanical notes and flowers.

Food pairing: Mediterranean dishes, appetizers, green salads and seasonal fresh fruits.

### **A-Muse Rosé, Muses Boeotia**

35€ (750 ml)

**90% Sauvignon Blanc, 10% Mughtaro.**

Salmon color and intense fruity nose reminiscent of strawberry, raspberry, violet and herbs. The aromatic notes of red apple and black currant are felt in the mouth. Good acidity, medium intensity and juicy long aftertaste.

Food pairing: Ideal to accompany fresh seafood, salads and vegetables

### **Thema Rose, Drama**

33€ (750 ml)

**100% Tempralinho. Dry wine.**

This intensively rose wine is expressed with elegant aromas of strawberry and raspberry fruit on a fond of roses. In the mouth, the alcohol is nice balanced from the acidity, giving a feeling of sweetness and a long finish with a touch of ripe red fruit on the palate.

Food pairing: Pasta, fish soups or grilled fish, mushrooms and white meat.

### **Idylle d'Achinos, Achinos Greece**

50€ (750 ml)

**100% Agiorgitiko**

Pink in color with silver reflections. Fine and elegant nose with crisp aromas of rose petal. Fleishy and soft mouth, with mango and white peach aftertaste.

Food pairing: Mediterranean dishes, greens salads, cheeses

### **Theopetra, Meteora**

36€ (750 ml) / 7.50€ (glass)

**70% Limniona, 30%, Syrah. Dry wine.**

Organic wine from grapes of the Thessalian. Vivid rose color, intensely fruity aromas of strawberry and raspberry and the presence of vanilla and caramel.

Food pairing: pasta with tomato sauce, fruit salads and desserts with chocolate and red fruits

### **Three Witches, Nemea Greece**

34€ (750 ml)

**Syrah, Agiorgitiko, Moschofilero, Semi Sweet - Semi Sparkling Rose wine.**

Fine yet generous with aromas of red fruits that blend harmoniously with notes of white flowers.

Exuberant and full in the mouth with acidity and dynamic presence of bubbles.

Food pairing: seafood pasta, fresh salads, sweets and soft cheese

### **Black Sheep, Nico Lazaridi, Drama**

35€ (750 ml) / 7.50€ (glass)

**60% Xinomavro, 40% Syrah. Dry wine.**

Pale color rose with delicate aromas of citrus, botanical notes, strawberry and tomato leaves.

Food pairing: Mediterranean dishes, appetizers, green salads and seasonal fresh fruits

# RED WINES

## FROM CHALKIDIKI

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### **Ampelonas Vatopediou 2016, Product of Mount Athos**

38€ (750 ml) / 8.00€ (glass)

**100% Merlot. Dry wine.**

Cherries, red plums and strawberries with notes of dark chocolate and leather. Medium body, silky tannins, forest fruits and black cherry. Product of organic farming at the Holy Monastery of Vatopedi.

Food pairing: red roasted meat, dishes with sweet or spicy sauce, variety of cheese.

### **Ampelonas Vatopediou 2015, Product of Mount Athos**

38€ (750 ml) / 8.00€ (glass)

**100% Syrah. Dry wine.**

Gooseberry and berries, olive, eucalyptus, pepper with notes of vanilla. High acidity, intense tannins, full body, flavours of black plums, black cherries, olives and vanilla in the background. Product of organic farming at the Holy Monastery of Vatopedi.

Food pairing: grilled meat, hearty oven roasts, cold cuts and soft cheeses.

### **Kormilitsa 2015, Tsantalis, Product of Mount Athos**

85€ (750 ml)

**Cabernet Sauvignon, Limnio. Dry wine.**

Product of organic farming at the Holy Monastery of Agios Panteleimon of Mount Athos. All Kormilitsa bottles bear Kremlin coat-of-arms. Extraordinary wine with a rugged body and a distinctive after taste.

Food pairing: Red meat, cheeses, cold cuts, pasta with rich red sauce

### **Kormilitsa Gold Collection 2014, Tsantali, Product of Mount Athos**

160€ (750 ml)

**80% Cabernet Sauvignon, 20% Limnio. Dry wine.**

Available in only 5450 collectible bottles, all of which bear Kremlin coat of arms. An organic Cabernet Sauvignon in combination with Limnio that matures in French oak barrels. In the mouth there is a muscular and exuberant structure supported by robust tannins and a balanced acidity.

Food pairing: Red meat, cheeses, cold cuts, pasta with rich red sauce

### **Ieris Oinos 2017, Chalkidiki**

48€ (750 ml)

**Cabernet Sauvignon, Merlot. Dry wine.**

The nose is dominated by black, ripe fruits, on a background of spices and dried fruits. The aromas of the nose present harmoniously in the full velvety mouth, as well as in its long-lasting aftertaste.

Food pairing: grilled meats, homemade dishes in the pot with spicy sauces, cold cuts, spicy and rich cheeses

### **St. Sava's Field 2014, Product of Mount Athos**

48€ (750 ml)

**25% Cabernet Sauvignon, 50% Merlot, 25% Cabernet Franc. Dry wine.**

Dark purple with purple highlights. Rich in the mouth with aromas of black fruit, licorice and notes of leather and chassiss. Fine tannins, long and enjoyable aftertaste.

Food pairing: red meat and barbecued meat, cold cuts and soft cheeses

### **Agioritiko Avaton 2016, Tsantalis, Product of Mount Athos**

58€ (750 ml)

**50% Xinomavro, 30% Grenache, 30% Limnio. Dry wine.**

Agioritiko Avaton is a renowned red wine, one of the excellent organic farming products of Mount Athos. Deep ruby red color. The nose is vibrant with aromas of ripe red berries and spicy notes.

Rich on the palate with robust tannings leading to a long, lingering finish.

Food pairing: red meat, grilled vegetables, cold cuts and cheeses

# RED WINES

## FROM THE REST OF GREECE

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### **Pinot Noir Alpha Estate 2018, Florina**

59€ (750 ml)

**100% Pinot Noir. Dry wine.**

Depth and concentration balanced by fresh acidity and minerality. Influenced by new oak, subdued, alluring aromas, characterized with wild cherries, hints of spiced black plums, raspberries and cocoa seduce the educated palate

Food pairing: white meats, from chicken to turkey and hare, grilled or cooked in fine sauces, pork fillet.

### **Grande Reserve 2013, Naoussa**

45€ (750 ml)

**100% Xinomavro. Dry wine.**

A rich wine with a deep ruby colour and terracotta tints. The sweet aromas of dried fruit, dominated by tomato and fig, blend with the aromas of ageing like cinnamon, vanilla, wood and spices.

Food pairing: Game, red meat dishes and spicy cheeses.

### **Le Sang De La Pierre 2016, Aibali**

76€ (750 ml)

**100% Agiorgitiko.**

Concentrate in the glass with a deep, solid color, ruby with purple highlights. Nose intense with dense fruit dominating. Sour cherries, dried fruits, cherry and raspberry jam. Mouth full, exuberant, with moderately intense tannins and noticeable acidity.

Food pairing: Tomato braised dishes, red meats, grill meat, spicy yellow cheeses.

### **Mavrotragano Sigala 2019, Santorini**

76€ (750 ml)

**100% Mavrotragano. Dry wine.**

Deep red color, with violet highlights. Notes of ripe red fruit, jams, figs and sweet spices.

Food pairing: Red meat, roasted or stewed, rich plates of the Mediterranean cuisine and strong flavored aged cheese

### **Magic Mountain 2016, Nico Lazaridi, Drama**

58€ (750 ml) / 120€ (1500 ml)

**50% Cabernet Sauvignon, 50% Cabernet Franc. Dry wine.**

Deep ruby color, full body, round tannins and well balanced with the acidity, having an aromatic richness and a long aftertaste.

Food pairing: red meat dishes with intricate sauces, game birds and other game meat and ripe spicy cheese.

### **IANOS Rouvalis 2008, Peloponnese**

55€ (750 ml)

**100% Cabernet Sauvignon**

Complex in aroma and flavor. A harmonious mix of fruit aromas with the aging aromas produces a complex bouquet of bell peppers, red fruits, cinnamon, clove, cocoa and coffee.

Food pairing: Red meats, game, strong cheeses and pasta with rich red sauce

### **Charitatu Erythros 2016, Kefalonia**

50€ (750 ml)

**100% Mavrodafni. Dry wine.**

Deep red on the face with violet highlights. Aromas of plum, sour cherry, coffee and chocolate stand out. In the mouth full, with soft tannins and a pleasant finish that lasts.

Food pairing: red meat, cheeses, grilled meat

### **Vivlia Chora 2020, Kavala**

52€ (750 ml)

**50% Cabernet Sauvignon, 50% Merlot. Dry wine.**

Offers attractive aromas of ripe red fruits, blackcurrant and sweet chocolate, all interwoven with hints of vanilla, cedar and spice.

Food pairing: complements red and barbecued meat, hearty oven roasts, cold cuts and soft cheeses.

### **Cavalieri Lazaridi 2016, Drama**

43€ (750 ml)

**35% Sangiovese, 30% Cabernet Franc, 20% Cabernet Sauvignon, 15% Merlot. Dry wine.**

Deep purple color and intense aromas of red berries, cedar and nuts with hints of herbs.

Charming body with balanced acidity and soft tannins. Its finish is long and complex.

Food pairing: cheeses, grilled meat, red meat and game cooked dishes with complex sauces

### **King of hearts 2022, Drama**

34€ (750 ml) / 8.00€ (glass)

**85% Merlot, 15% Xinomavro. Dry wine.**

It's full body wine with some gentle soft tannins and flavor of red fruits like cherry, raspberry and plum perfectly balanced with the herbal character and hints of tomato

Food pairing: red roasted meat with some sweet or spicy sauces, and a variety of cheese.

## **INTERNATIONAL VINEYARDS** **WHITE WINES**

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### **Albert Bichot Chablis, France**

63€ (750 ml)

**Chardonnay. Dry wine.**

Very pure nose that is typical of Chablis opening up to a palate that boasts an elegant combination of almond notes and lovely vivacity.

Food pairing: Enjoy its freshness as an aperitif or, with a meal, pair it with seafood or fish

### **Weingut Dönnhoff Riesling Trocken, Germany**

48€ (750 ml)

**Riesling. Dry wine.**

Hearty, fresh and clear, elegant with stimulating minerality. Wonderful wine for every day with not so high alcohol and very fine acidity.

Food pairing: pork, shellfish, spicy food, cured meat

### **Pinot Grigio Valdagige, Santa Margherita, Italy**

40€ (750 ml)

**Pinot Grigio. Dry wine.**

Medium-bodied wine of great personality and versatility.

Food pairing: fresh cheeses, white meats, seafood, shellfish and seafood-based pastas

## ROSE WINES

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### **Whispering Angel, France**

55€ (750 ml) / 116€ (1500 ml)

100% Syrah. Dry wine.

Light-bodied, delicate and fresh with plenty of crisp strawberry fruit and a long finish.  
Food pairings: grilled chicken, pork dishes, soft cheeses, and seafood.

### **Miraval Rosé Côtes de Provence, France**

55€ (750 ml)

50% Grenache, 30% Cinsault, 10% Syrah, 10% Rolle. Dry wine.

Elegant aromas of peach, red berries, freshly picked strawberries, citrus fruits, raspberry, ripe Morello cherries and white flowers.

Food pairings: planked fish, pate, chicken, veal.

### **Gerard Bertrand Cote des Roses, France**

58€ (750 ml)

Grenache, Cinsault, Syrah, Dry wine.

A soft and bright pink with shades of blue, which over time evolve into shades of orange. Aromas of summer fruits, especially gooseberry

Food pairings: crab salad, green salad, cold turkey sandwiches

### **M de Minuty Rose, France**

55€ (750 ml) / 12€ (glass)

50% Grenache, 30% Cinsault, 20% Syrah. Dry wine.

The nose has very intense aromas of orange peels and red currant. The wine in the mouth is smooth with a nice freshness.

Food pairings: grilled chicken legs, smoked fish and goat cheese.

## RED WINES

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### **Bourgogne "Vieilles Vignes de Pinot Noir" 2018, France**

52€ (750 ml)

Pinot Noir. Dry wine.

Elegant mouth with a medium body, refreshing acidity and soft, silky tannins.  
Food pairing: roasted or grilled meats, poultry, vegetables and mild cheeses.

### **Belcanto Chianti Classico 2016, Italy**

56€ (750 ml)

90% Sangiovese, 10% Canaiolo. Dry wine.

Ruby-red, juicy cherry and raspberry with hints of Mediterranean and floral notes on the nose.  
Medium bodied with grippy tannins on the palate and a fresh and long finish.

Food pairing: starters and main courses of the creative Mediterranean cuisine

### **Bruno Rocca Barbaresco 2017, Italy**

115€ (750 ml)

Nebbiolo. Dry wine.

A medium body with tight and firm tannins. Dark cherry and blackberry aromas with spicy herbal notes on the close.

Food pairing: grilled chicken, pork dishes, soft cheeses, and seafood

### **Donnafugata Sherazade Nero d'Avola 2019, Italy**

39€ (750 ml) / 9.50€ (glass)

100% Nero d'Avola. Dry wine.

Sherazade 2019 is a wine with a medium body and has a fresh taste with many fleshy, sour and juicy fruits combined with slightly spicy smells.

Food pairing: pasta dishes, cheese, mushroom risotto, roast pork

## DESSERT WINES

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### **Iouliatiko, Crete**

**58€ (500 ml) / 8€ (glass)**

**100% Liatiko. Sweet wine.**

Brilliant purple color with strong brown hues. Complex bouquet releasing scents of dried fruit, nuts, coffee and cocoa.

### **Vinsnato 4 year, Santorini**

**69€ (500 ml) / 9€ (glass)**

**10% Aidani, 80% Assyrtiko, 10% Athiri. Sweet wine.**

Its aroma is ripe and reminiscent of dried fruits such as figs, orange peel, honey, chocolate, herbs and nuts.

### **Canava Roussos Mavrathiro, Santorini**

**62€ (500 ml) / 8.50€ (glass)**

**Mandilaria, Assyrtiko, Mavrathiro. Sweet wine.**

Black colour, with a complex aroma of sour cherry, raspberry, cinnamon and clove jam. Full of flavour with notes of spices, nuts and honey, delicious acidity.

The prices include all taxes.

Person responsible for market inspection: Anastasios Kiriakou

All taxes are included. Customer is not obliged to pay if the notice of payment has not been received (receipt – invoice)



ΛΕΥΚΟ ΚΟΧΥΛΙ

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Greek sea food tradition