



**Sommeliers' Selection Türkiye, 2023
will be held at CVK Park Bosphorus Hotel on 9-10 December 2023!**

A wine-lover-friendly, interactive and a reference point for Turkish wine; Sommeliers' Selection will host the world-famous wine experts as well as bring together wine producers, hospitality members and wine sector opinion leaders. It is the one of the two reference wine tastings event in Turkey held by "Gustobar Events" that the wineries arrange their bottlings according to their dates'.

Imagine a wine tasting where you can take hold of your glass and start sampling hundreds of different labels side by side - grouped according to their density and grape varieties and not according to their producers. Or, if you prefer, you can listen to the best professionals in the wine business on how they make their choices on each category so you can learn and do tasting with them.

All professionals and opinion leaders from all around Türkiye attend to this event to taste new vintages, existing labels and compare them with one another! Also, they find the chance to attend workshops and master classes held by producers, experts, MSs'.

You can attend by purchasing a ticket to the event. The much-awaited event will consist of different sections to meet all the demand!

- Walk Around Tasting
- Workshops
- Master Classes
- Bring Your Own Bottle Dinner

You may find summary information in following pages:

Different tastes from all over from Turkey: "Taste & Talk"

The first section is the "Taste & Talk"; "an aromatic journey" that includes 300+ products that you can taste from over 50 participant producers that you can meet and talk, such as wineries, breweries and artisan food producers/importers such as olive oil, cheese, bread and delicatessens.

Various labels from different wineries will be presented according to their density and grape variety and in their ideal tasting order meant to guarantee a perfect tasting experience. Starting with sparkling and on to light bodied Whites, medium bodied Whites, full-density Whites and then the Roses which are then followed by light-density Reds etc., all labels will be grouped and placed on tables according to their color, density, and grape variety. According to quality standards this section is limited to 1.250 visitors per day.

Taste & Talk (Walk Around Tasting) will go on **between the hours 10:00-18:00** for the two-day duration of the Sommeliers' Selection 2023.

Workshops: Tasting together with producers and experts!

The second section of the event is the **Workshops**. While you are in Taste & Talk area you can participate to the workshops in designated rooms that you have registered previously. Workshops will be held in different areas regarding wine and wine related other areas where experts, producers and chefs will talk about their areas of expertise and products. Do not miss!

A total of 12 different sessions are planned to provide the opportunities to taste together with the producers while listening to discussions about their wines being tasted as well as exchanging views on different workshop subjects - from olive oil to whiskey.

Workshops' Program:

Saturday

WS 1 : "Heritage Vineyards of Anatolia" Ancient Vineyards" by Levon Bağış, 10:30-11:20, Beyoğlu Room

WS 2 : tbc

WS 3 : "The effect of barrel on wine" by Oğul Türkkkan, 12:30-13:20, Beyoğlu Room

WS 4 : "Noir de Blanc / Enrobed Wine" by Güney Köse & Gülçin Akçay, 13:30-14:20, Pera Room

WS 5 : "Very Special Doluca Comments for the Year's Harvest" by Ebru Günaçan, 14:30-15:20, Beyoğlu Room

WS 6 : "The Art of Whisky /" by Gürkan Gümüş, 15:30-16:20, Pera Room

Sunday

WS 7 : "Heritage Vineyards of Anatolia" Ancient Vineyards" by Levon Bağış 10:30-11:20, Beyoğlu Room

WS 8 : tbc

WS 9 : "Producers' Best Wines" by Oğul Türkkkan 12:30-13:20, Beyoğlu Room

WS10: tbc

WS11: tbc

WS 12: "Journey to Raki" by Erdem Burhan, 15:30-16:20, Pera Room

Work Shops are limited to 30-36 persons/session.

Master Classes: Tasting with the Masters!

While tasting together with the foremost wine experts of the world, learn from their knowledgeable comments and eye-opening experiences about wine in Türkiye.

There will be 2 Master Classes, held by Ronan Sayburn MS & Andreas Larsson.

MC-1 and MC-2 will be held by two world famous *Master Sommeliers, namely **Ronan Sayburn MS and ***Andreas Larsson. They will present around 15 labels chosen from among the best wines available in Turkey, tasting them together with the participants while explaining the technical and sensory merits of their wine choices. Think of it as a great opportunity to taste and train with two of the top sommeliers in the world. Also, the producers or representatives of the selected wines will be on hand for a greet-and-meet that you can take the time to get more product information.

- MC-1: Sommelier's Selection Tasting Tranche 1 on Saturday (between 15:30-17:30)
- MC-2: Sommelier's Selection Tasting Tranche 2 on Sunday (between 15:30-17:30)

Master Classes are limited to 75 person/session.

In each session different wines will be tasted.

Bring Your Own Bottle Dinner!

Each year on Saturday Night it is customary to arrange a Bring Your Own Bottle Dinner in a nice İstanbul restaurant after an extensive wine tasting event! Keep in touch for the details!

Important Notes:

Limited Visitors : Due to the high standards of quality of SS 2023 event, the Taste & Talk section will be limited to only 1.250 persons/day. For this reason ticket sales can be stopped before the event.

EARLY BIRD PRICES (till 26th of November)

One day pass for Taste & Talk	: 1.600 TL (inc VAT)
Two days pass for Taste & Talk	: 2.400 TL (inc VAT)
Workshop	: 300 TL (inc VAT)
Workshop (Levon Bağış, Oğul Türkkkan):	500 TL (inc VAT)
Master Class	: 1.000 TL (inc VAT)

PRICES (after 27th of November)

One day pass for Taste & Talk	: 1.850 TL (inc VAT)
Two days pass for Taste & Talk	: 2.750 TL (inc VAT)
Workshop	: 350 TL (inc VAT)
Workshop (Levon Bağış, Oğul Türkkkan):	550 TL (inc VAT)
Master Class	: 1.200 TL (inc VAT)

TICKETS ARE AVAILABLE @ : www.sommeliersselection.com

PROGRAM : [Please click!](#)

HOURS

Opening	: 10:00
Closing	: 18:00

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BIOGRAPHIES:

(*) Master Sommelier: This title is regarded as the toughest title in the world that a person can garner when it comes to wine tasting and serving. There are only 273 people who have achieved the right to put the title next to their names.

(*) Andreas Larsson:**

Andreas Larsson is the Best Sommelier of the World (2007 ASI). He has a discerning palate and is a passionate wine lover. He is known not only for his incredible tasting abilities and vast knowledge, but also for his friendly and professional approach. He has a relaxed manner and is a highly sought after taster, speaker and educator within the vast field of gastronomy, food, wine and other beverages.

Today Andreas's main activity is consulting which involves a lot of travel. Even if he cut down on his hours on the restaurant floor he's still closely linked to gastronomy and remains a consultant for his beloved restaurant PM & Vänner <https://pmrestauranger.se/en/> where he since 2006 has been based and curated on of the world's best wine lists with more than 5000 references from all around the world. PM & Vänner is awarded with one star in the Guide Michelin. The wine collection is one of only 100 in the world that has gotten Wine Spectators Grand Award <https://www.winespectator.com/restaurants>

How did it start? As a young boy he already developed a passion for cooking and gastronomy which led him to later enter restaurant school and graduate as a chef in 1990. He worked professionally as a chef and combined this with his other great passion – playing jazz. Andreas is a highly accomplished guitarist and improviser.

His passion for wine took off in the mid 90's after visiting the classic French vineyards. As he says of his fascination for wine, "when I first tasted a great wine, it allured me so much, I wanted to know how this magic beverage could express so much, display so much diversity, complexity and longevity, I wanted to know everything".

His hunger, or rather thirst for knowledge, led him to very intense studies and he graduated as sommelier at Restaurangakademien in Stockholm 1999. After graduation, he worked full time as a devoted sommelier in the finest restaurants and started to compete as a sommelier.

He says about the competitions, "I just did it to learn and improve my skills, beyond the actual wine knowledge, there was so much involved in terms of service, language skills, presentation, communication and performance".

His career quickly escalated as he won the Swedish championships in 2001 and 2002, then became the best sommelier of the Nordic countries in 2002, in 2004 he won the European Championship on his first attempt. Yet, his ultimate goal was to become the best sommelier of the world. After timeless studying, non-stop travelling to wine regions around the world, immense tasting and loads of mental preparation, his dream was fulfilled in 2007 when he won the best sommelier of the world competition. He humbly says about his great achievement "it takes a small dose of talent, plenty of work and a huge passion!"

Today he's devoting a lot of time to education and inspiring upcoming sommeliers beyond his very busy role as a taster, consultant and sommelier. He annually rates over thousands of wines and still enjoys cooking and playing the guitar.

"I'm very privileged to work in this fantastic world of food and wine, not only for the product itself, but for the encounters with history, culture and the great people behind it."

Watch the interview of Andreas Larsson on www.finedininglovers.com

For more information: <https://andreaslarsson.org> ve <https://tasted.wine>

() RONAN SAYBURN MS:** As of 2019 Ronan Sayburn became the CEO of Court of Master Sommelier.

A native of England, he holds an MS (Master Sommelier) title. His eponymously named company RS Wine Academy currently manages private client portfolios, offers WEST training and similar courses. Sayburn held the the UK Sommelier of the Year title and represented his country twice in the European Sommelier Competition. As such, he regularly judges at competitions, one of which is the prestigious Decanter World Wine Awards. He is the panel chair for the US wine at the Decanter World Wine Challenge. Having previously worked as the Chief Sommelier for the Gordon Ramsay group for 8 years and advised several restaurants, Sayburn was among the team of Pall Mall 67 in London. For more information: <https://www.ronansayburn.com> ve [Decanter World Wine Awards Link](#)