

CHAÎNE DES RÔTISSEURS

4TH ANNUAL INTERNATIONAL
OMGD GRAND CHAPITRE
IZMIR, 20-24 SEPTEMBER 2023



Invitation

Dear Members,

After having returned to our usual physical activities, with our successfully held International OMGD Grand Chapitre last September in Budapest, we are delighted to cordially invite you to participate in the 4th Annual International OMGD Grand Chapitre. This will take place this year on September 20th – 24th, 2023 in the cosmopolitan and most western-oriented Turkish city of Izmir.

Izmir is located on the Turkish Aegean Sea coast known in antiquity as “Smyrna”. It was founded by the Greeks, taken over by the Romans and then rebuilt by Alexander the Great before becoming part of the Ottoman Empire in the 15th century. Today Izmir is a large province containing 11 urban districts with 3,000 years of recorded urban history and has more than 4.4 million inhabitants. It also incorporates the nearby ancient cities of Ephesus, Pergamon, Sardis, and Klazomenai. Besides its heritage and expansive archaeological sites, Izmir province is considered as the “Hidden Gem” of oenology, as well as its wine industry yet to be fully discovered globally. The beauty and irony of this is that it’s a region that played a pivotal role in the early history of wine and is likely to have been one of the earliest wine producing regions of the world.

During this eventful 4-day program, we will be introduced to Turkish wine history in general and specifically to the Izmir wine region. In addition, we will be visiting selected number of vineyards, wine producers and cellars, and tasting a wide variety of superb Turkish wines. This will be partnered and enjoyed with an array of exquisite culinary eats at famous and historical dining venues in Izmir...but equally as important, “Turkish Hospitality” will be experienced.

We would like to take the opportunity to thank our colleague member of the Conseil Magistral and Bailli Délégué of Türkiye, Yves Léon and the Regional Bailli of Izmir, Bülent Akgerman for hosting this year’s Grand Chapitre in their esteemed Country, and for being instrumental in the preparation of this unique program. Looking forward to welcoming you in Izmir.

Vive La Chaîne et Vive l’Ordre Mondial



Yam Atallah
President
Chaîne des Rôtisseurs International

Mohamed Hammam
Membre Du Conseil d’ Administration
Grand Échanson OMGD International



PROGRAMME

20/09/2023 Wednesday

Arrivals

18:30 Wine Tasting with the participation of wineries from all over Turkey

20:30 Dinner at Swissôtel Grand Efes

Dress Code: Business attire with tie, Chaîne and OMGD ribbon

21/09/2023 Thursday

Breakfast at the hotels

09:00 Departure from Swissôtel

Urla Wine Route visits and tastings

12:30 Lunch: Street Food Cars at Manej Urla

Continuation of Urla Wine Route visits and tastings

18:30 Cocktail and Dinner at OD Urla

Dress Code: Smart casual with comfortable shoes, Chaîne and OMGD ribbon

22/09/2023 Friday

Breakfast at the hotels

09:00 Departure from Swissôtel

11:00 Pendore Winery visit and wine tasting

12:30 Lunch

14:00 Visit to the Mey Alaşehir Premises (1st Raki Innovation Center)

17:00 Nif Winery visit and Wine Tasting

19:30 Arriving at Isabey for cocktail and wine makers dinner

Dress Code: Smart casual with comfortable shoes, Chaîne and OMGD ribbon

The order of the above program may be adapted to the capacity of the establishments that will host us. All participants will visit all establishments though.

23/09/2023 Saturday

Breakfast at the hotels

09:00 Departure from Swissôtel

09:45 Olive oil tasting at Kostem Museum

12:00 Back at hotels

12:00 Leisure Time

14.30 Departure from Swissôtel

16:00 Arrival at Ephesus

16:30 Induction at Celsus Library

17:00 Departure from Swissôtel for those not joining the Induction

19.00 Cocktail

20:00 Gala Dinner Ephesus Arcadia street

Dress Code: Black Tie, evening dresses for the ladies, Chaîne and OMGD ribbon

In case of rainy weather the Induction ceremony and Gala dinner will take place at the Swissôtel.

24/09/2023 Sunday

11:00 Brunch with Turkish cheese tasting

14:00 End of the OMGD Grand Chapitre

Dress Code: Smart casual, Chaîne and OMGD ribbon



20/09/2023 - WEDNESDAY

WINE TASTING & WELCOME DINNER



EQUINOX

Located on Level 9, is a fine dining restaurant that offers innovative fish and meat dishes, with an amazing view over Izmir Bay. Each dish is prepared with the freshest ingredients, combining Aegean flavors with international cuisine. Considered one of the top restaurants in Izmir, Equinox is the place for celebrations.



21/09/2023 - THURSDAY

URLA BAĞ YOLU (WINE ROUTE)

The Urla Wine Route: A Journey Through the Heart of Turkish Viticulture

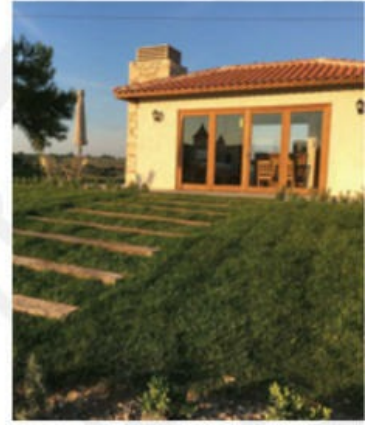
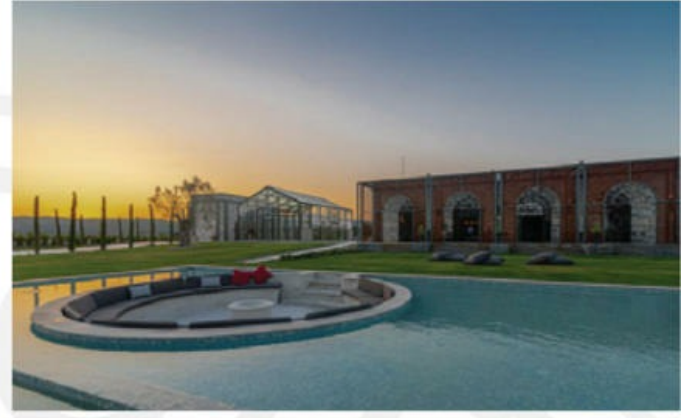
Located on the Aegean coast of Turkey, the Urla Wine Route is a scenic journey through the heart of one of the country's most fertile wine regions. This picturesque region, with its rolling hills and ancient vineyards, is home to a thriving wine industry that has been producing high-quality wines for centuries.

The Urla Wine Route stretches for approximately 60 kilometers, starting from the town of Çeşme and ending in the town of Urla. The route passes through picturesque villages, lush vineyards, and historic wineries, offering visitors a unique glimpse into the world of Turkish wine.



There we will sample a variety of local wines, including reds, whites, and rosés, made from a range of both national and international grape varieties, amongst others the indigenous Turkish grapes, Boğazkere, Foca Karası, Bornova Misket and the International grapes Cabernet Sauvignon, Merlot, Chardonnay, and Sauvignon Blanc.

Lunch will consist of Turkish Street Food served from specially selected street food cars at Manej Urla. For those looking for a unique and immersive experience in the heart of Turkish viticulture, the Urla Wine Route is a must-visit destination.



ÇAKIR WINERY



ikidenizarası



MMG
Şarapçılık

m
MOZAİK

Founded by the Çakir family, Çakir winery launched their wines which takes their quality from the land characteristics, age of the vineyards and terroir. Their first launched series of wines are called Somnium. The series contains red, rosé and white wines produced from Cabernet Sauvignon, Merlot, Syrah, Bornova Misketi and Chardonnay grapes.

Ikidenizarasi Winery, meaning between 2 seas, has also 2 goals. The first to produce high quality wine and to share it with those who have a high gusto for life, and secondly making Yağcılar, the village in Urla, known for its winery.

Named after Mead (ferment of honey) which is thought to be the oldest alcoholic beverages known to man, Şatomet Boutique Wines Company produces its grape varieties as Bornova Muscat, Mourvèdre, Cabernet Sauvignon, Merlot, Syrah, Viogner, Black Muscat, on a calcareous rich soil. MMG Winery is producing approximately 20.000 bottles a year.



PERDIX

URLA

URLICE
VINEYARDS



Mozaik Winery's vineyard is a family project with wines produced in its on-site winery, that started in 2006. In the winery their Italian oenologist carefully conducts the vinification process in simplicity to bring out the grape's character and local history.

In 2012 Perdix started by planting 5 kinds of grapes on their 100 acres of land. With their organic agriculture certificate, they produce grapes at peace with nature, without disturbing the rich soil structure. The name Perdix derives from the flocks of partridges that come across their land.

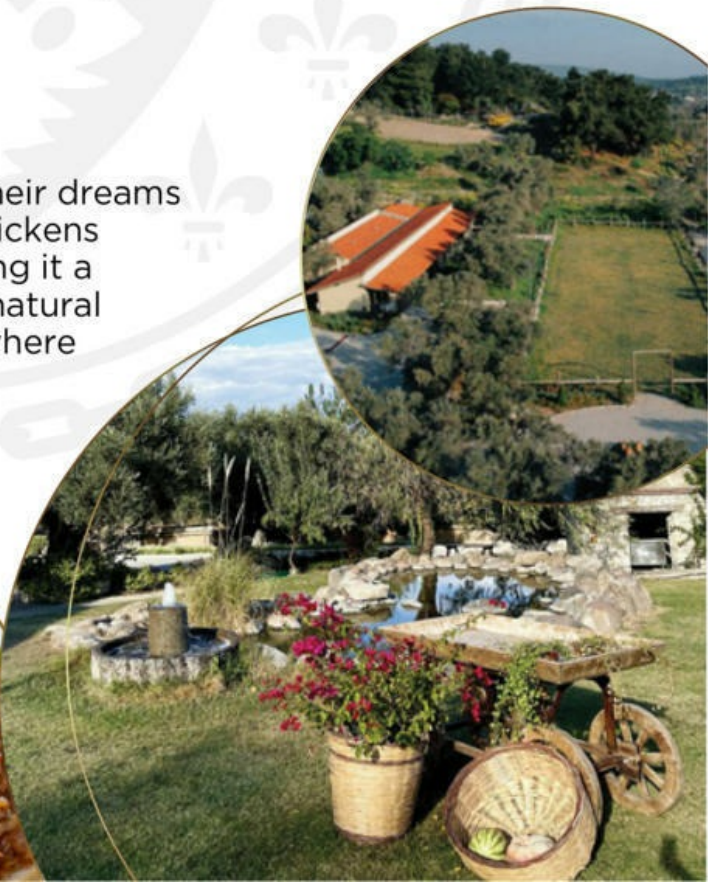
Urla Şarapçılık is focusing on viticulture and wine production on a regional scale and aims to revive the ancient wine culture of the area. It is spread over 550 acres, and the vineyards are tended by the company itself, with organic and good agricultural practices. 250 to 300 thousand litres of quality wine are produced from endemic and international grape varieties.

Urlice Vineyards is a boutique winery, whose owners, a husband-and-wife team, oversee the whole production process, from viticulture to vinification. They produce Cabernet Sauvignon, Merlot, Shiraz and Chardonnay grapes.

USCA is a boutique producer with 45.000 bottles per year, and they blend technology with traditional techniques in their production facility where cold fermentation methods are used and product flow is based on gravity.

MANEJ Urla

Manej Urla started working long ago to realize their dreams of a riding school and farm. Sheep, goats and chickens joined the horses to live at the Manej farm, making it a self-sufficient system that produce healthy and natural products for its inhabitants. It will be the place where we will enjoy a street food lunch during our Urla trip.



OD Urla

OD Urla Restaurant is a must-visit popular dining destination located in the heart of the city. It offers a unique dining experience with a menu that blends traditional Turkish cuisine with modern cooking techniques. The restaurant has a chic, contemporary atmosphere and is well-known for its warm hospitality, making it a popular spot for both locals and tourists.



The menu at OD Urla Restaurant is a showcase of the best of Turkish cuisine. The chefs under the supervision of the chef- owner, our Vice-Conseiller Culinaire Osman Sezener, who is considered one of the top chefs in the country, use only the freshest and highest-quality ingredients to create dishes that are both flavorful and visually stunning. Their ultimate method is "farm to table", and the foods are mostly cooked with open-hearth fire. This technique will definitely give your taste buds another perspective.

22/09/2023 - FRIDAY

PENDORE Vineyards & Winery

Located at an altitude of 300-450 meters from the sea, Pendore Vineyards has the structure of being Turkey's largest single piece vineyard area with 202 hectares of land. Pendore is the last point where species such as olives and figs grow, as it is a transition from a Mediterranean climate to a continental climate.

The grapes, which are grown with low efficiency in the vineyards located in a special micro-climate established by the Aegean and Central Anatolia, are processed at night using hand harvest measures, gravity system and pumps.

Pendore Vineyards, with its rich soil structure, are divided into 72 parcels and are managed with the logic of micro viticulture and good agricultural practices.



MEY Alaşehir



We will visit the Mey Rakı production facility in Alasehir, Manisa which is the largest facility producing rakı. Rakı is Türkiye's national alcoholic beverage.

Manisa constitutes 34% of Türkiye's vineyard area. Grapes are an indispensable raw material for rakı , and the emphasis on grapes is made very clearly both in the law and in the geographical indication. Moreover, it is very close to Denizli-Burdur, the region where the anise that gives rakı its character is grown. The factory in question is Diageo's main production facility, thus the country's first and only micro-facility investment was made here.

It is a rakı innovation and experience center, including a kraft production facility, which was established to develop and renew rakı, a 500-year-old tradition, to shape its future and pass it on to future generations. Kraft production is made with carefully selected raw materials, and takes long periods of time, requiring mastery thus making it a difficult and limited production.

We can't wait to take you on this inspiring journey where you will witness the fascinating transformation of anise and grapes.



NIF Vineyards & Winery

Nif winery is a quality oriented modern winery that processes only grapes grown in its own terroir and produced in its own vineyards planted around the winery. They practice "good agriculture" in all their vineyards and do not use toxic chemicals.

Since Nif is on the land side of İzmir, the continental climate is more dominant. In other words, the temperature difference between day and night is very high. Grapes/fruits exposed to different temperatures provide more intense and varied aromas.

The Nif winery was designed with a gravity flow system, so not using damaging pumps, of which there are only a few examples in Turkey. Nif winery was delicately designed and built on carefully selected sloping land.

Nif produces wines from amongst others Shiraz, Montepulciano, Sangiovese, Bornova Misketi, Chardonnay and Viognier grapes.



ISABEY Vineyards & Winehouse

Sevilen Vineyards is the third largest wine producer in the country. The winery is now run by the third generation of the Güner family, whose first generation Isa Güner immigrated to Türkiye from Bulgaria.

The Isabey Vineyards and Winehouse also belongs to the Güner family, and Enis Güner is the Vice-Échanson of the Izmir Bailliage. He is happy to host us at their Winehouse.

Each of their dishes, designed with the inspiration of the Aegean culinary heritage, is prepared with the aim of establishing new ties with wine, which is the characteristic feature of Isabey Bağları Restaurant. Some dishes are cooked with wine, and some dishes are completed with the dream of accompanying the notes left by the wine on the palate.

Sevilen Vineyards produce a variety of wines, using amongst others Sauvignon, Chardonnay, Sultaniye, Kalecik Karasi, Cabernet Sauvignon, Syrah and Merlot grapes.



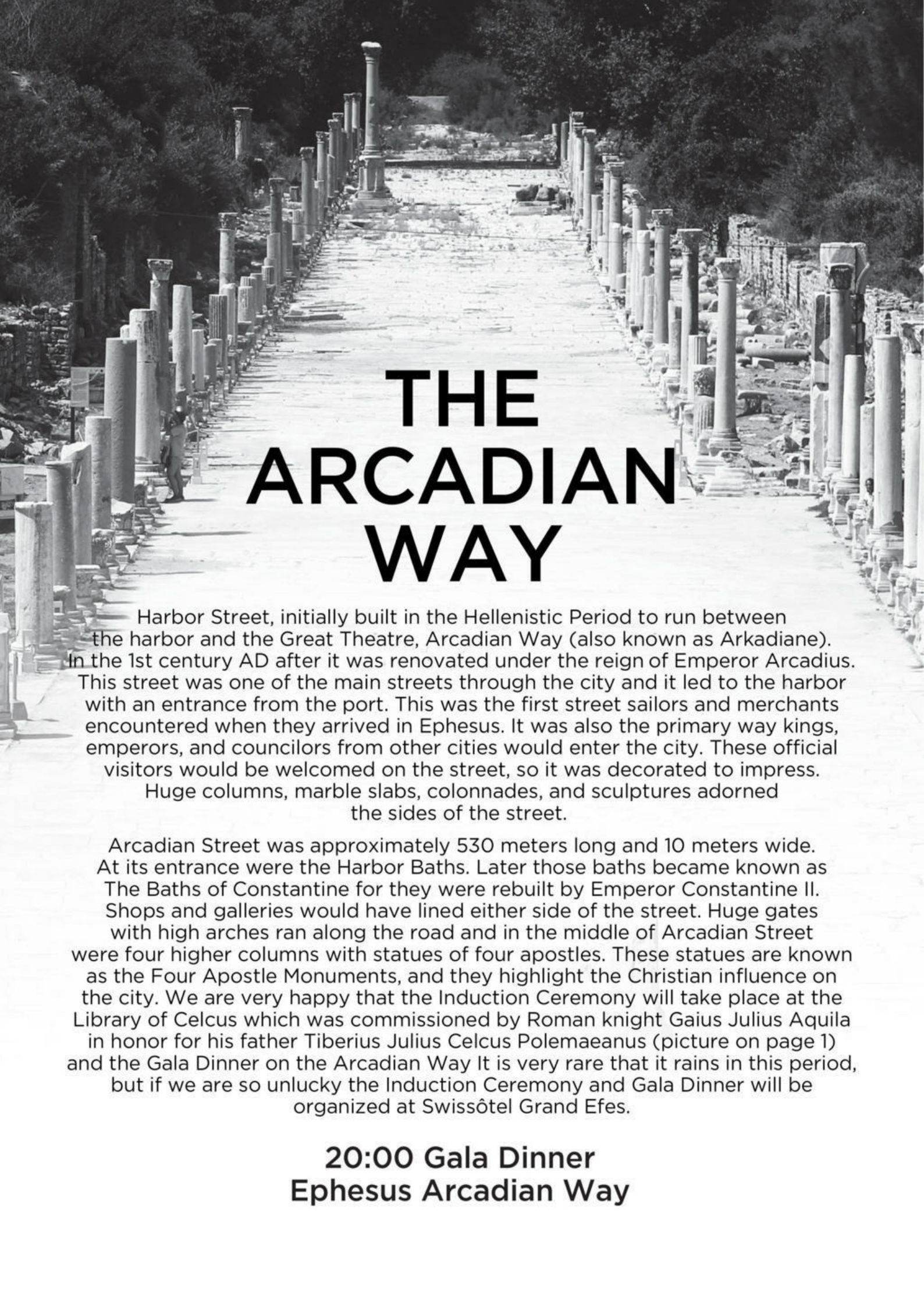
23/09/2023 - SATURDAY

KÖSTEM Museum

The Köstem Olive Oil Museum is the "World's largest olive oil museum" complex, which is about to be completed in Uzunkuyu Village, in the Urla district of Izmir. The establishment of the museum was planned by the Köstem family together with Ali Ertan İplikçi in 2002 and the efforts to establish the museum lasted for years. In this process, materials and collections for the museum were collected. The aim of establishing the museum is to ensure that all the olive oil crushing systems that have been established in this country so far are included in the museum in 1/1 scale and to show what the olive cultivation and culture of this country, especially the Aegean and Urla Peninsula, which is usually not mentioned among the most visited olive oil museums abroad, actually includes. In this context, planning studies were carried out and efforts to establish a museum in line with this plan continued.



We will be visiting this very nice museum and have a professional tasting led by a certified mentor.



THE ARCADIAN WAY

Harbor Street, initially built in the Hellenistic Period to run between the harbor and the Great Theatre, Arcadian Way (also known as Arkadiane). In the 1st century AD after it was renovated under the reign of Emperor Arcadius. This street was one of the main streets through the city and it led to the harbor with an entrance from the port. This was the first street sailors and merchants encountered when they arrived in Ephesus. It was also the primary way kings, emperors, and councilors from other cities would enter the city. These official visitors would be welcomed on the street, so it was decorated to impress.

Huge columns, marble slabs, colonnades, and sculptures adorned the sides of the street.

Arcadian Street was approximately 530 meters long and 10 meters wide. At its entrance were the Harbor Baths. Later those baths became known as The Baths of Constantine for they were rebuilt by Emperor Constantine II. Shops and galleries would have lined either side of the street. Huge gates with high arches ran along the road and in the middle of Arcadian Street were four higher columns with statues of four apostles. These statues are known as the Four Apostle Monuments, and they highlight the Christian influence on the city. We are very happy that the Induction Ceremony will take place at the Library of Celcus which was commissioned by Roman knight Gaius Julius Aquila in honor for his father Tiberius Julius Celcus Polemaeanus (picture on page 1) and the Gala Dinner on the Arcadian Way. It is very rare that it rains in this period, but if we are so unlucky the Induction Ceremony and Gala Dinner will be organized at Swissôtel Grand Efes.

20:00 Gala Dinner
Ephesus Arcadian Way

24/09/2023 - SUNDAY



Brunch & Anatolian Cheese Tasting

with Neşe Biber and Berrin Bal

Turkey has hundreds of cheese varieties: cheese is produced from cow, buffalo, sheep and goat milk in all seasons of the year. Despite being business partners Berrin Bal and Neşe Biber, both their friendship and love for cheese continue as on the first day. These two women, whom we will meet at our brunch, wrote Turkey's most compact cheese book. In today's world where everything is temporary and volatile, they continue to work without giving up their passion for Anatolia with plenty of cheese. Their books, which contain a delicious variety of Anatolian cheese and their images, have also been translated into various languages. Dairy culture researchers in Turkey argue that one cannot be global without rejecting the global culture, but while preserving the local culture.



swissôtel GRAND EFES

İZMİR



Set in 12.000 m² of landscaped gardens Swissôtel Büyük Efes Izmir is a five-star deluxe hotel located in the heart of the city's commercial hub and overlooking the spectacular Kordon Promenade, on Turkey's Aegean Sea.

The Hotel is within walking distance from the Archaeological Museum, Commercial Centre and Izmir Cultural Park. Adnan Menderes International Airport is less than 10 miles (15 km) and 20 minutes away. Swissôtel Büyük Efes has 402 luxury rooms including 55 elegantly decorated suites.

Celebrated Colombian artist, Fernando Botero's sculpture, "Man on Horse", stands at the entrance of the hotel and leads guests into a living, breathing gallery of more than 800 artistic masterpieces from around the world. From emerging Turkish artists to established names such as Rabarama, Lorenzo Quinn, Mike Berg and Anthony Gormley welcome the hotel guests.



R
RENAISSANCE®
IZMIR HOTEL



Discover 5-star service, a prime city center location and luxury amenities at Renaissance Izmir Hotel. Set in the vibrant city center of Izmir, Turkey, our modern hotel is situated directly on the waterfront, steps from the iconic Kordon promenade. Enjoy easy access to Agora Marketplace and Izmir Adnan Menderes Airport. Our stylish hotel offers elegant accommodations with sleek, marble bathrooms, 24-hour room service, plush bedding, and floor-to-ceiling windows- many with city or water views. Savor Mediterranean cuisine in our rooftop restaurant and bar with panoramic views of downtown Izmir and Izmir Bay. Pamper yourself with soothing treatments at our full-service hotel spa. Unwind in our complimentary 24/7 modern fitness center or in our plunge pool. Explore our versatile event spaces, ideal for business or social gatherings, complemented by our superb catering, planning, and audiovisual services. No matter what brings you here, we look forward to welcoming you soon to our luxurious hotel in Izmir, Turkey



