

<u>LIGHT WHITE WINES</u>	0,10 l	0,75 l	<u>APERITIF WINES</u>	0,10 l	0,75 l	<u>LIGHT RED WINES (continued)</u>	0,10 l	0,75 l
<b>Soave 2006</b> Veneto, Monteverdi Light, fragrant easy drinking	1000	5600	<b>Szamorodni Dry 1995</b> Tokaj, Vivamus The gourmet's aperitif	980	4100	<b>Rioja Crianza 2005</b> Tempranillo with a little bottle age for light drinking	1760	9800
<b>Etyeki Chardonnay 2008</b> Etyek- Rókusfalvy Light fruit dry wine	970	6500	<b>Vulcanus Cuvée Dry 2004</b> Tokaj, Árvay János Sherry on the nose, fine Furmint on the palate	1810	12000	<b>Athus Cuvée 2007</b> Villány Gere Attila Blend of Cabernet S., Portugieser & Kékfrankos	2200	10100
<b>Pinot Gris 2007</b> Etyek- Buda, Etyeki Kúria Tingling, fresh	930	5300	<b>Szamorodni Sweet 2005</b> Tokaj, Degenfeld A beautiful expression of its style	1050	4700	<b>Áldás Bikavér 2006</b> Eger, St. Andrea Young, fresh harmonized red wine flavors		9400
<b>Riesling 2007</b> Rheinessen, Riffel Classic grape: classy wine	1200	7500	<b>Szamorodni Sweet 2000</b> Oremus "Birtokválogatás" Soft, luscious, superb. Outstanding wine	1380	6600			
<b>Cserszegi Fűszeres 2007</b> Pécs, Lisicza Pincészet Hint of flowers and spice		7900	<b>SPARKLING WINES</b>	Glass	Bottle	<b>SERIOUS RED WINES</b>	0,10 l	0,75 l
<b>Sauvignon Blanc 2007</b> Etyek-Buda, Nyakas Pincészet Vibrant, fresh, clean and dry	930	5100	<b>Foss Marai</b> , Prosecco Brut Italy	1050	6500	<b>Pinot Noir 2005</b> Villány Wunderlich Silky, succulent, super wine with Cassis flower	1870	11200
<b>Leányka 2007</b> Eger, Gál Tibor The white grape of Eger. Slender and attractive	720	4100	<b>Chateau Vincent</b> , Rose Evolution		8000	<b>Chianti Classico</b> Contessa di Radda Made from the finest clones of Sangiovese	1250	7150
<b>Sárgamuskotály 2007</b> Tokaj, Bérés Szőlőbirtok Rich aromas with poise and presence	880	6600	<b>Chateau Vincent</b> , Don Giovanni, dry	1450	9000	<b>Cabernoir 2006</b> Villány, Malatinszky Kúria Stylish, sophisticated Cabernet-Pinot blend	1650	10700
			<b>ROSÉ WINES</b>	0,10 l	0,75 l	<b>Bikavér 2005</b> Eger, Gróf Buttler Bikavér as it ought to be	2200	14300
<b>SERIOUS WHITE WINES</b>	0,10 l	0,75 l	<b>Terra d'Olt 2007</b> Malbec Bursting with sunshine	1100	7800	<b>Cervaes Cuvée 2006</b> Szekszárd, Heimann Zoltán Stylish and spicy blend		10800
<b>Sauvignon Blanc 2007</b> Zemplén, Árvay Full-bodied and smooth wine	1250	7150	<b>Szekszárdi Rosé Cuvée 2008</b> Szekszárd, Takler Crisp and brisk. Rose to put you in the pink	880	6610	<b>Barbaresco 2004</b> Piemonte, Prunotto Barolo's cousin from the Nebbiolo family	2300	14190
<b>Fiano 2006</b> Sicily, Mandrarossa Rich, Mediterranean fruit flavors	1600	9900	<p>We asked <b>David Copp</b>, Member of the Circle of Wine Writers and International Wine Judge to help us compile our wine list for Peppers! We hope you will enjoy his selections and light hearted descriptions.</p> <p>David Copp's highly praised book <b>"Hungary: Its fine wines and winemakers"</b> was short listed for the Louis Roederer International Wine Book of the Year Award 2007. His second book: <b>"Tokaj: A companion for the bibulous traveler"</b> was published in October 2007.</p>					
<b>Napbor Cuveé 2007</b> Eger, St. Andrea The essence of sun from 6 different grape varieties		7800	<b>TOKAJ WINES</b>	0,10 l	0,50 l	<b>Barolo DOCG 2004</b> Piemonte, Rivetto Big, bold and beautifully made for spicy foods		25000
<b>Chardonnay Barrique 2008</b> Mátra, Szőke Mátyás Lightly oak aged, crisp and vibrant	1250	6800	<b>"Lapis" Furmint 2002</b> Late Harvest, Királyudvar Stylish, single vineyard wine with quince and pear flavors	2200	9900	<b>Merlot 2006</b> Villány Vylyan Concentrated, refined wine	1750	9800
<b>Somlói Olaszrizling 2006</b> Somló, Kolonics Károly Mineral rich wine from the basalt of Somló Hills	1100	7500	<b>Hárslevelű 2000</b> Late Harvest, Demeter Zoltán Refined, elegant, Linden-flowered	1650	10900	<b>PREMIUM RED WINES</b>	0,10	0,75 l
<b>Mandolás Furmint 2006</b> Tokaj, Oremus Rich and generously creamy Furmint	1600	9600	<b>Szepsy Cuvée 2003</b> 5 cl Szepsy István Well-botrytised fruits, rich and generous taste	3300	32900	<b>Carissimae Cuvée 2006</b> Villány Tiffán Ede Cherry and chocolate flavor wrapped in Cabernets	2640	17200
<b>PREMIUM WHITE WINES</b>	0,10 l	0,75 l	<b>Chateau Dereszla 3 putt. 2005</b> Fresh and brisk Aszú wine	2200	10900	<b>Regnum 2006</b> 2970	19200	
<b>Somlói Juhfark 2007</b> Somló, Kolonics Károly Wine of the wedding nights		8500	<b>Aszú 6 puttonyos</b> 5 cl		0,50 l	<b>Proprietor's Reserve</b> , Takler Szekszárd Perfect blend of Merlot, Cabernet S. & Cabernet Franc		14300
<b>Viognier 2006</b> Eger, Gál Tibor Georgous peach and apricot flavour		11500	<b>Dobogó 2003</b> Award winning Aszu. Superb sundried fruit flavors	2100	19800	<b>Kopár Cuvée 2006</b> Villány, Gere Attila The best popular of Cuvée wines from Villány		23100
<b>Chardonnay Barrique 2007</b> Siklós, Malatinszky Kúria Mature, fruity, lightly oaked. Give yourself a treat		9700	<b>Szepsy István 2003</b> Class in a glass!	5200	49000	<b>Brunello di Montalcino 2001</b> Toscana, "Pian delle Vigne", Antinori Full bodied, intense, complex and wonderful		25100
<b>Château de Maligny Chablis 2004</b> "Fourchaume" 2004 Premier Cru AOC Dry, crispy Chardonnay that loves seafood	28600		<b>LIGHT RED WINES</b>	0,10 l	0,75	<b>Duennium Cuvée 2003</b> Villány Vylyan Big-hearted. Poised and powerful		28600
			<b>Portugieser 2008</b> Villány, Bock József Lively and fruity young wine	930	5800	<b>Cabernet Franc Unfiltered 2005</b> Villány Malatinszky Kúria, Unfiltered, very fine Cabernet crafted by Malatinszky		28600
			<b>Sangiovese di Toscana 2006</b> Poggio del sasso, Cantina di Montalcino Soft and fruity. Made for pasta	1540	9600	<b>Kadarka Late Harvest 2003</b> Eger Thummerer Vilmos 0,5 l 46g/l Pinkish color, well blended sweetness. Excellent choice for goose liver and desserts	2900	13300