

NEWS – NOUVELLES – NOVITÀ – NEUIGKEITEN

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CONTENT

<u>EDITORIAL</u>	<u>2</u>
<u>"FACTS, VIEWS AND TIPS ON OLIVE OIL</u>	<u>3</u>
<u>MY WINE ETIQUETTE</u>	<u>6</u>
<u>GRAPE HARVEST 2026 - CLIMATE CHANGE IS AFFECTING EUROPEAN WINE</u>	<u>7</u>
<u>SPECIAL SERVICES AND OFFERS FROM VINVINOWEIN</u>	<u>16</u>
<u>FURTHER SERVICES FROM VINVINOWEIN</u>	<u>17</u>
<u>NEWS FROM OUR WINEMAKERS</u>	<u>18</u>
<u>ALWAYS UP TO DATE</u>	<u>20</u>
<u>BRIEF UPDATES FROM THE TRADE - SELECTED FOR YOU</u>	<u>21</u>
<u>A VISIT TO THE KÖSTEM OLIVE OIL MUSEUM IN URLA</u>	<u>23</u>
<u>CHÂTEAU THIEULEY - MARIE & SYLVIE COURSELLE</u>	<u>27</u>
<u>TWO WINEMAKERS AND 16 QUESTIONS</u>	<u>31</u>
<u>OUR WINE SELECTION</u>	<u>37</u>
<u>GILTHEAD SEA BREAM WITH CHÂTEAU THIEULEY AOC BORDEAUX BLANC</u>	<u>37</u>
<u>OUR BLOG AND MAMA'S ART</u>	<u>39</u>
<u>ABOUT US</u>	<u>40</u>

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EDITORIAL

Dear lovers of fine taste,

our newsletter goes international. Starting with this 17th edition, our newsletter will be published bilingually – in German and English. The reason is our customers: We have repeatedly been asked to offer our newsletter in English as well. We are very happy to fulfill this request.

Our customer base has become increasingly international. Since July 2019, we have shipped wine to the following countries: **Belgium, Denmark, Germany, England, Finland, France, Greece, Ireland, Italy, Croatia, Latvia, Luxembourg, the Netherlands, Norway, Austria, Poland, Portugal, Romania, Sweden, Switzerland, Spain, the Czech Republic, and the USA.**

We are delighted to be able to reach even more of our international customers with our newsletter in the future and to share our passion for **wine, enjoyment, and wine culture** with you in English as well.

“Wine is neither a medicine, nor a poison, nor a drug, but a cultural food – as deeply rooted in European history as bread or olive oil. Abolishing it simply because doing so would theoretically be healthier would be about as sensible as banning cars to prevent traffic fatalities.”

Harald Scholl



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“FACTS, VIEWS AND TIPS ON OLIVE OIL”

WHAT MAKES OLIVE OIL SO HEALTHY?

Olive oil, as part of a balanced and wholesome diet, can contribute to the prevention of various lifestyle-related diseases. Its health benefits are attributed primarily to its high content of monounsaturated fatty acids and a range of natural compounds such as polyphenols, tocopherol, squalene, phytosterols and others.

The better the oil, the richer it is in valuable compounds. One should not expect record levels of polyphenols from an “extra virgin” olive oil purchased at a discount supermarket. Olive oil is undoubtedly healthy, but it would be misleading to promote individual foods in isolation from the rest of the diet and from one’s overall lifestyle as miracle health foods. Anyone who wants to live healthily and keep health risks low needs to pay attention to the overall quality of their diet in combination with an appropriate lifestyle. The healthy spoonful of olive oil before breakfast is of little benefit if it is then followed by nothing but cigarettes, sugary drinks and highly processed foods, while physical activity is avoided altogether.

Statistically, significantly fewer people in Mediterranean countries suffer from atherosclerosis or experience heart attacks than in Northern Europe. It is known that the so-called Mediterranean diet, in which olive oil is used generously, is one of the factors contributing to this difference. Traditional Mediterranean dietary habits, as they were typical of many Mediterranean countries in the early 1960s, were based on a wide variety of plant-based, minimally processed, regional and seasonal foods, supplemented by small amounts of dairy products, red meat, fish and poultry, as well as moderate wine consumption with meals. Olive oil was the principal source of dietary fat. Today, most people in Southern Europe also eat differently, but olive oil has remained the most important dietary fat.

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Our bodies are capable of producing most fatty acids themselves. However, they depend on us to supply them with so-called essential fatty acids. The most important essential fatty acids are omega-3 and omega-6 fatty acids. Omega-9 fatty acids are considered important but are not strictly classified as essential. Omega-3 fatty acids are found in abundance in oily fish. Flaxseed, walnut and rapeseed oils, as well as walnuts, are also good sources. Although olive oil does contain linolenic acid, the amount is not sufficient for it to be considered an adequate source of omega-3 fatty acids.

Omega-6 fatty acids are found in wheat germ oil, soybean oil, sunflower oil, corn germ oil and nuts. According to Germany's Federal Ministry of Education and Research, an optimal diet should contain approximately one part saturated fatty acids to two parts unsaturated fatty acids. Among polyunsaturated fatty acids, the proportion of omega-3 fatty acids should be high. Furthermore, more than one third of the fat consumed should consist of omega-9 fatty acids, preferably oleic acid.

Omega-9 fatty acids are found in olive oil, rapeseed oil, hazelnut oil, avocados, hazelnuts and almonds. Although omega-9 fatty acids are not considered essential because the body can produce them itself from polyunsaturated fatty acids, it is nevertheless recommended to ensure an adequate supply of them.

(Source: Merum – Italian Magazine for Wine, Olive Oil, Travel and Food)

We, too, have our own experiences with Mediterranean eating and lifestyle habits which inspired our book “**Facts, Views and Tips on Olive Oil**”, in Chapter 9, “The Traditional Mediterranean Diet and Lifestyle.”

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HANDGEMACHTE WEINE VON BESTEN WINZERN IN EUROPA

You can find further useful information about olive oil in my book. You can preview the book and order it directly on our website. Please use this [Link](#). For orders of at least 10 copies, you will receive trade prices. In this case, please contact me at ergin@vinvinowein.de.



Contents

Introductory Thoughts by Holger Stromberg	06	56	Just like after pressing. 🌿
Foreword	08	58	Conclusion
🌳 Olea prima omnium arborum est. The Tree of Immortality	10	60	Certificate
🍷 Healthy. Yummy. Nutritious. High-quality.	16	61	Patent Specifications
What Is the Fair Price for 0.5 Litres of Olive Oil?	18	64	Cook. Taste. Eat. Repeat. 🍴
What Is the Difference between Black and Green Olives?	22	66	Okra
What Role Does the Colour of the Olive Oil Play?	23	68	Leek
Why Are Some Olive Oils Bitter?	24	70	Green Beans
Filtered or Unfiltered Olive Oil - Which Is Better?	26	72	Pinto Beans
Which Categories of Olive Oil Exist in the EU?	30	74	Peas
Which Role Does the Olive Variety Play in the Quality of the Oil?	32	76	Jerusalem Artichoke
Is Olive Oil Healthy?	34	78	Zucchini
Traditional Mediterranean Diet and Lifestyle	36	80	Bulgur with Black Cabbage (Lacinato Kale)
What Are the Criteria for Selecting Olive Oil?	40	84	Pesto from Green Olives
Which Bottle Size is Right for me?	42	86	Asparagus Salad
What Is the Shelf Life of Olive Oil?	44	88	Black Salsify
Where and How Should I Store Olive Oil?	46	90	Artichoke with Avocado
What Can I Use Olive Oil For?	48	92	Pasta with Barba di Frate
How Do I Prepare a Salad Dressing with Olive Oil?	52	94	Tamarillo Ketchup
Where To Buy Olive Oil and what Criteria Are to Consider when Buying?	54	96	Shallot Appetiser and Pomegranate-Balsamico
What Specifications on the Label Indicate a Good Olive Oil?		98	Celeriac
		100	Herbal Olive Oil
		102	Cheese, Olives, Bread and Tea. 🍷
		104	Where Does My Affinity for Olive Oil Come from?
		106	Afterword

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MY WINE ETIQUETTE MY INSIGHTS FOR WINE LOVERS

I have summarized my **personal thoughts and experiences** about wine for all wine lovers in “My Wine Etiquette.” On 24 pages, I share my experiences, my convictions, and my passion for wine – with the aim of making a small contribution to a more conscious and enjoyable approach to wine.

“My Wine Etiquette” is my gift to our loyal customers.

As the newsletter, including the "My Wine Etiquette", would have been too long, we have made a copy available for you to conveniently and freely download via this [link](#) on our website. We will send you the download password in a separate email.

We hope you enjoy reading our latest Newsletter – and perhaps discover something new and inspiring along the way.

As a little preview, you find the **table of contents** here.

1. Pouring Wine
2. Toasting with Wine – What Should You Keep in Mind?
3. How to Hold a Wine Glass?
4. How to Swirl Wine Correctly
5. Serving Temperature of Wine
6. Choosing the Right Wine Glass
7. Different Types of Wine Closures
8. When Should a Bottle of Wine Be Opened?
9. What Is the Charm of Mature Wines?
10. Which Water Pairs Best with Wine?
11. Can You Mix Wine with Ice or Sparkling Water?
12. Is It Appropriate to Spray Champagne?
13. Are Sparkling Wines Just an Aperitif?
14. Which Colour of Wine Goes Best with Fish?
15. Wine Pairing – the Harmony of Food and Wine
16. The Biggest Mistakes When Choosing a Wine
17. Wine and Headaches – Is the Wine Really to Blame?

And of course, I would be delighted if you would **recommend “My Wine Etiquette”** to your friends and fellow wine lovers. “My Wine Etiquette” can be ordered via this [link](#) for €7.

I hope you enjoy reading and discovering!

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GRAPE HARVEST 2026 CLIMATE CHANGE IS AFFECTING EUROPEAN WINE

A Wine Year Shaped by Heat, Drought and Early Ripening

2026 will be remembered as an **exceptional year in the world of wine**. In many European wine regions, the grape harvest began unusually early. Germany, Austria, France and Italy are reporting grapes that ripened exceptionally quickly. At the same time, numerous vineyards are suffering from heat and drought. The berries are smaller, yields are declining, and winegrowers are having to determine the optimum harvest date with ever greater precision.

What is remarkable, however, is this: **A small harvest does not automatically mean a poor vintage**. Quite the opposite. Where the vines have been able to withstand the extreme conditions, the grapes are in some cases exceptionally healthy, aromatic and concentrated. But 2026 is also showing us something else: European winegrowing is changing. What was once considered an exceptional vintage is increasingly becoming part of a new reality. Climate change is not only affecting the quantity of wine produced. It is also changing the timing of the harvest, the composition of the grapes and, in the long term, the character of our wines.

2026: The Harvest Begins Earlier Than Ever

In Germany, the 2026 grape harvest began exceptionally early. According to the German Wine Institute, harvesting started as early as the second week of August – around one week earlier than the average of the previous five years. By the end of August, grapes were already being harvested in practically all German wine-growing regions. The main reason is the weather. A very warm summer accelerated vine development considerably. The grapes quickly reached high sugar levels, while acidity simultaneously began to decline.

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And this is where one of the greatest challenges for the winegrower lies: When is a grape truly ripe? In the past, one could simplify the answer: once there was enough sugar, it was time to harvest. Today, that is no longer sufficient. A good wine requires a harmonious balance of:

- sugar
- acidity
- aromas
- phenolic maturity
- freshness
- and physiological maturity.

When grapes accumulate sugar very rapidly as a result of extreme heat, the window for the optimum harvest date can become considerably shorter. The winegrower then has to make a difficult decision: Wait – or harvest now? If the grower waits too long, acidity may decline too far and the resulting wine may become overly alcoholic and broad. If the grapes are harvested too early, aromatic and phenolic maturity may not yet be fully developed.

Germany: Healthy Grapes, Small Berries and a Very Early Harvest

Germany is one of the countries where climate change initially brought some positive effects to viticulture. German wine regions were once frequently faced with the problem that grapes could not fully ripen in cooler years. That has changed. Today, Riesling, Pinot Noir and other grape varieties reach high levels of maturity much more reliably. But 2026 is showing the other side of this development.

The German Wine Institute reports very healthy grapes, but also smaller berries as a result of drought. Winegrowers therefore expect below-average yields. Young vineyards in particular are suffering from water shortages because their root systems do not yet reach deep enough into the soil. Small berries can, however, also have advantages. They contain less juice but often a higher concentration of certain compounds. This can lead to more aromatic and concentrated musts. But here too, one thing remains true: **Concentration alone does not make a great wine.** A great wine needs balance. For white wines in particular, acidity is crucial. It provides freshness, tension and drinkability. That is why it will be particularly interesting to see how the 2026 Rieslings develop. The crucial question is not: How much sugar did the grapes contain? But rather: **How much freshness were the winegrowers able to preserve in the wine?**

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Austria: Less Wine, but Potentially Highly Expressive Wines

Austria is also experiencing an exceptionally early harvest in 2026. According to the Austrian Chamber of Agriculture, the main harvest in Lower Austria, Styria and Vienna had already begun at the beginning of September. In the Seewinkel area of Burgenland, harvesting was already well advanced at that time.

The Austrian wine industry expects a harvest of only around 1.7 million hectolitres in 2026 – more than 30 percent less than the previous year. The main reasons are drought, smaller berries and lower must yields. The quality picture, however, is considerably more positive. According to the Austrian Chamber of Agriculture, the grapes are healthy and ripe. The small berries promise high concentration and intense aromas. Particularly among the red grape varieties, dense and fully ripe wines are expected. This is an excellent example of why a vintage should never be judged solely by the size of the harvest.

Less wine can still mean very good wine. At the same time, however, a small harvest creates economic pressure for the winegrower. Fewer bottles have to cover a substantial proportion of a winery's fixed costs.

Italy: Up to 20 Days Earlier Than Usual

Italy is also experiencing an exceptionally early vintage in 2026. According to current reports, harvesting began one to two weeks earlier than usual in many regions; in some vineyards, the start of the harvest was even up to 20 days earlier than normal. The reason is the same here: an exceptionally hot and dry summer. Winegrowers are frequently reporting healthy grapes and good concentration. At the same time, sugar levels are rising while total acidity is sometimes lower. This makes the decision about the optimum harvest date increasingly difficult.

The situation in Piedmont is particularly interesting. The first grapes were already harvested there at the end of July. In some areas, the Moscato harvest was already finished while the harvesting of red grape varieties was beginning. Because of the heat, some wineries even had to harvest particularly early in the morning and subsequently cool the grapes.

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This illustrates how strongly climate change is already affecting practical work both in the vineyard and in the winery. Only a few decades ago, harvesting grapes in July would have been almost unimaginable in many European wine regions.

France: A Particularly Difficult Year

France is one of the countries where the effects of the 2026 growing season are particularly apparent. The French Ministry of Agriculture estimates wine production in 2026 at around **34 million hectolitres**. This would be approximately six percent less than in 2025 and 17 percent below the average of 2021–2025. These figures are still provisional, as harvesting is still underway or has not yet been completed in some regions. Behind this figure, however, lie enormous regional differences. Particularly affected are **Champagne and Burgundy/Beaujolais**.

Champagne: The Earliest Vintage in History

Champagne is perhaps the most striking example of how winegrowing is changing. In 2026, harvesting began earlier than ever before. The first vineyards were harvested as early as **6 August**. From 17 August onwards, harvesting was underway throughout the region. According to the Comité Champagne, this was the earliest grape harvest since records began. This was preceded by unusually early budbreak and flowering, several heatwaves and pronounced drought.

Yet once again, an interesting contrast emerges between quantity and quality. The grapes were small and yields moderate. At the same time, according to the Comité Champagne, the grapes were exceptionally healthy and ripe. Despite the high level of maturity, the musts showed remarkable freshness, concentration and fruit intensity. This is particularly important for Champagne. Champagne is not only about fruit and ripeness. It needs **acidity and tension**.

Maintaining this balance is becoming an increasing challenge in a warming Champagne region. In the long term, climate change could therefore even influence the style of the region. Champagne produced in a warmer climate may be riper, fruitier and potentially higher in alcohol than the Champagne we knew during much of the 20th century.

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Climate Change Is Affecting Not Only Quantity – but Taste

This may be the most important insight. When we talk about climate change and wine, we often think first about lower yields. But the change goes much deeper. It affects the taste of wine. Higher temperatures accelerate grape ripening. Scientific studies have shown that higher temperatures are associated with earlier harvest dates. At the same time, sugar levels and acidity profiles can change. This can have several consequences:

- **More sugar:** Generally means a higher potential alcohol level.
- **Less acidity:** Can make a wine feel broader and less fresh.
- **Earlier harvesting:** Means winegrowers have to identify the optimum moment with increasing precision.
- **Higher concentration:** Small berries can produce aromatically and phenolically concentrated musts.
- **Changing aromas:** When ripening takes place at higher temperatures, the development of aromatic compounds also changes. The result may be a wine that is riper, higher in alcohol and more fruit-driven than the traditional style of a region.

Is Climate Change Only Negative for Winegrowing?

No. That would also be an oversimplification. For many northern or historically cooler wine regions, warming has initially brought advantages. Germany is a good example. Only a few decades ago, high levels of ripeness were not guaranteed. Today, many German wine regions can regularly produce grapes with very high levels of maturity. New wine-growing areas are also emerging further north.

Scientific research suggests that the geographical conditions for European viticulture are changing. Warmer regions are increasingly exposed to heat and water stress, while northern and higher-altitude areas may in some cases offer more favourable conditions. At the same time, winegrowing cannot simply be moved northwards. Water availability, diseases, soils and many other factors also play a role. The European wine map could therefore change significantly over the long term.

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The Winegrower's New Task: Not Creating Ripeness, but Controlling It

Perhaps this is the greatest change. In the past, one of the winegrower's most important tasks was to achieve sufficient ripeness. Today, the challenge is increasingly to **prevent ripening from occurring too quickly – or at least to manage it correctly**. Winegrowers have various options:

- selecting suitable grape varieties and clones,
- choosing appropriate rootstocks,
- cover crops and soil management,
- increasing the soil's water-holding capacity,
- adapting canopy management,
- protecting grapes from excessive sunlight,
- working during the early morning hours,
- irrigation where it is permitted and sustainably possible,
- adapting the harvest date,
- and selective harvesting in the vineyard.

The importance of the soil is becoming increasingly clear. A healthy, humus-rich soil can store water more effectively. Deep-rooted old vines can sometimes access water reserves during periods of drought that are still beyond the reach of young vines.

Austria's 2026 experience also shows that the impact of drought depends heavily on soil structure, water-holding capacity and vineyard management. Young vineyards were particularly vulnerable.

The Winegrower of the Future Must Learn to Read Climate Change

Viticulture has always been an art of observation. The winegrower observes the soil, the vine, flowering, the berries, the weather, the level of maturity and finally the taste of the grapes. This ability will become even more important in the future. Weather models and long-term averages alone are not enough.

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A vineyard can react very differently from another vineyard only a few kilometres away. A deep soil can withstand drought better than a shallow one. An old vineyard can react differently from a young one. A north-facing parcel may have advantages during extreme heat compared with a south-facing site. And this is precisely why **terroir** may become even more important.

What Does This Mean for Wine Lovers?

We will have to get used to the fact that a vintage may no longer taste exactly as we remember it from the past. A Bordeaux may become riper. A Burgundy may be harvested earlier. A Riesling may reach higher alcohol levels. An Austrian Grüner Veltliner may be more strongly influenced by drought stress. A Champagne may show more fruit and ripeness while facing the challenge of preserving its classic acidity. But this does not mean that the wines will necessarily become worse.

It means that the winegrower is more challenged than ever. A good winegrower can produce outstanding wines under difficult conditions. A difficult vintage is therefore not automatically a poor vintage. And a warm vintage is not automatically a great vintage. **What matters is how the winegrower responds to the vintage.**

2026 Shows Us the Future of European Winegrowing

When we compare Germany, Austria, Italy and France, a common pattern emerges:

- Vegetation begins earlier.
- Grapes ripen faster.
- Harvest begins earlier.
- Berries become smaller under drought stress.
- Yields can decline.
- At the same time, concentration and aromatic intensity can increase.

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2026 is therefore more than just another vintage. It is a year in which many developments can be observed simultaneously. The European Environment Agency points out that Europe is warming faster than the global average and that heat, drought and other extreme events are increasingly challenging the adaptive capacity of different economic sectors.

The International Organisation of Vine and Wine (OIV) also identifies climate change and extreme weather events as major challenges for the wine sector and emphasises the need for adaptation.

And What Remains in the Glass?

For us as wine lovers, this is the most fascinating question. We can read statistics about hectolitres. We can compare harvest volumes. We can look at temperature records. But ultimately, wine is not a statistical product. **Wine is a product of nature.** And that is why every vintage will tell its own story. Perhaps the 2026 Rieslings will be particularly aromatic and concentrated. Perhaps some Austrian red wines will be unusually dense and powerful.

Perhaps Champagne will produce wines with great ripeness and, at the same time, astonishing freshness. Perhaps a Burgundy from a particularly well-situated parcel will show exceptional elegance despite all the difficulties. And perhaps, with some wines, we will recognise that the winegrower acted at exactly the right moment. That is what makes wine so fascinating. We cannot control the weather.

We cannot simply make climate change disappear in the cellar. But a good winegrower can observe, respond and make decisions.

Our Conclusion

The 2026 vintage shows us that European winegrowing is changing. The greatest challenge is no longer simply whether grapes will ripen sufficiently. Increasingly, the challenge is: **How do we preserve freshness, elegance and balance in an increasingly warmer world?**

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Germany, Austria, Italy and France are finding different answers. Some are working with grape varieties and rootstocks that cope better with heat. Others are changing soil management, canopy management or harvest timing. Still others are exploring higher-altitude or cooler sites. One insight is becoming increasingly important: **Great wine is not created by good weather alone.** Great wine is created through the combination of soil, vine, climate, experience and the right decision at the right moment.

Perhaps that will be the most important skill of the winegrower in the 21st century. Not working against the climate. But **understanding the climate and working with it.** And when we open a bottle from the 2026 vintage in a few years' time, we may discover that this vintage tells us more than a story about heat and drought. It also tells us a story about the ability of people to adapt – without losing the soul of wine.

Because **wine remains wine. But the conditions under which it is created are changing.** For a wine merchant such as vinvinowein, this raises a fascinating question: **Which regions and winegrowers will prove particularly successful in adapting to these changes?** A hot, dry vintage can produce truly great wines in the hands of a careful and experienced winegrower, while the same climatic conditions can create serious problems in another region.

2026 is therefore less a “bad vintage” than a vivid illustration of just how profoundly the conditions of European winegrowing are changing.

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SPECIAL SERVICES AND OFFERS FROM vinvinowein

We personally organize and take care of everything needed to make your event a success: from the selection of wines and the arrangement of a flying buffet with our chef, Gert Pischel, to service staff, glasses, refrigerators, high tables, and much more.



CELEBRATIONS, EVENTS, WEDDINGS & WINE TASTINGS

Whether it is a summer party, Christmas celebration, birthday party, wedding or any other special occasion – we would be delighted to help you plan and organize your event.

We can select the wines and other beverages together with you and deliver them directly to your venue. Any unopened bottles left over after the event can be returned to us.

We also organize, with great passion and together with our chef, delicious flying buffets, and we can provide professional service staff upon request.

We would be happy to advise you personally and discuss all the details with you.

We also create individual gifts for your customers and business partners, tailored to your wishes.

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FURTHER SERVICES FROM vinvinowein

We also organize individual wine tastings. In particular, we can arrange wine tastings for small groups of up to 12 people. Would you like to host a wine tasting in your kitchen, garden or at your company and invite your friends, family, neighbours or customers? We would be delighted to organize it for you.

Alternatively, you can provide the venue and food, and I will bring the appropriate wines and introduce you and your guests to the wines. We can plan the format and atmosphere of the tasting together. Perhaps you already have a particular theme in mind? For example, a specific grape variety, a particular winemaker, a wine region, or the perfect wine pairing for a menu?

Wonderful! To enquire about a date, please use our contact form: vinvinowein.de/kontakt. Or simply give us a call: +49 89 5488 6666 or +49 176 4550 7206 .



Picture: Rosewood München

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NEWS FROM OUR WINEMAKERS



EXHIBITION OF WORKS BY THE TURIN ARTIST SALVO (SALVATORE MANGIONE) IN JUNE 2026

There are places you feel inside, even if perhaps you have never lived there. I say perhaps because I am speaking of this life - who knows before, who knows after. Often they are sensations: a scent, the humidity in the air, the colors, the silence. Sometimes I wonder if the house where my father lived in Trinoro for thirty years was inspired by Salvo, who painted it both at dawn and at sunset, under the stars that look over the valley, unchanged over time except for the seasons.

Under the pink dome, in front of the palms, you have the sensation of a non-place, you think perhaps of Sicily. My father never truly lived in Sicily, but he was captured by it. He married a Palermitan (my mother) and with Passopisciaro he revolutionized wine on Etna. With my mother he bought houses in Ortigia, Stromboli, and finally in Scicli he built what I called his Mausoleum - perhaps where he thought he would die, to give his memory to that island.

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Salvo, on the other hand, was born in Sicily, but he too never truly lived there; at nine years old he moved to Turin, where he spent his whole life. And yet Sicily is omnipresent in his paintings - the church of San Giovanni degli Eremiti, Etna erupting... but also when in other places he adds a bit of Sicily in the details: a dome, a palm, colors too bright for landscapes that would otherwise be more arid, a cheerfulness that covers the nostalgia for places you feel inside but in which you have never lived.

My father brought his world to Sicily. Salvo brought Sicily into his world. With this exhibition, we try to tell a bit of this.

Benjamin Franchetti



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ALWAYS UP TO DATE

WINE, OLIVE OIL AND PUMPKIN SEED OIL, BALSAMIC VINEGARS, FINE FOODS, A PLEASURABLE LIFESTYLE, AND RECOMMENDATIONS

We provide information about fine wines, passionate winemakers and their wineries. Once a month, we highlight publications, videos and blogs on social media platforms such as YouTube, Instagram, Facebook, LinkedIn, XING and nebenan.de.

Our blog series “**17 Facts, Views and Tips on Olive Oil**” has received great praise. Based on the series, we have created a book featuring recipes using olive oil, available in both German and English. You can order the book from us as a printed edition for €26 or as an e-book for €18, and we are also happy to provide a signed copy.

Under the “**Wine & Location**” section of our website, we introduce restaurants and other venues where you can not only enjoy excellent food but also wonderful surroundings, and whose wine lists feature winemakers represented in our range. We would like to share with you the places and experiences that inspire us.

To keep you informed about news and developments at **vinvinowein**, we sent out our first exclusive customer update in October 2021. It is expected to be published twice a year, around the beginning of winter and summer. In addition, customers and interested readers continue to receive our detailed and informative newsletter up to four times a year..

In addition to wine, we also offer olive oil, Styrian pumpkin seed oil and, more recently, balsamic vinegars – naturally sourced directly from the winemakers. We have also created a selection of speciality jams that are still little known in Central Europe under the moniker *Mama's Art*. Produced in small quantities, these culinary treasures are reserved for our best customers and good friends.

For Your Orders: **ONLINE SHOP – LOVE WINE? COME IN!**

We wish you many delightful evenings filled with enjoyment and look forward to you recommending us to your friends and acquaintances.

Stay healthy and happy.

Your **vinvinowein** team from Lehel, Munich

Nebha & Ahmet Sabri Ergin

A. Sabri & A. Nebha Ergin GbR

BRIEF UPDATES FROM THE TRADE - SELECTED FOR YOU

- **Falstaff** in its July 2026 issue presents a duel between France and Italy: Savoir-vivre versus Dolce Vita, France's elegance and precision versus Italy's zest for life and closeness to the products. In such a "duel", the two nations usually compete against each other in various key disciplines:

Discipline	France (savoir-vivre)	Italy (dolce vita)
Cuisine	Technique & Haute Cuisine: complex sauces, hours of reduction, butter, and perfection down to the finest detail.	Product & Simplicity: few, but impeccable ingredients. Olive oil, ripe tomatoes, fresh herbs, and the magic of simplicity.
Wine	Châteaux & terroir: Bordeaux, Burgundy, and Champagne set global standards for aging potential and prestige.	Diversity & indigenous grapes: from Barolo and Chianti to Brunello – an endless variety of local grape varieties, each full of character.
Coffee & Bar	Café au lait & bistrot: sitting comfortably at a street-side café, watching and being watched over a leisurely coffee.	Espresso & aperitivo: A quick <i>caffè</i> enjoyed standing at the bar, followed by the ritual glass of Spritz or Negroni before dinner.

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BRIEF UPDATES FROM THE TRADE - SELECTED FOR YOU

Cheese

The cheese cart tradition: Roquefort, Camembert, Comté – intense, often aged, and celebrated as a separate course before dessert.

Everyday Classics & freshness: Parmigiano Reggiano, Mozzarella di Bufala, Gorgonzola – perfect for cooking or simply enjoyed on their own.



Illustration: Fallstaff, Issue 7/2026

Which Type of Connoisseur Are You?

- France often comes out on top when it comes to formal perfection, intellectual appreciation of wine, and the absolute mastery of craftsmanship.
- Italy tends to win when it comes to the feel-good factor, spontaneity, and the ability to create a world-class dish from just three ingredients.

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A VISIT TO THE KÖSTEM OLIVE OIL MUSEUM IN URLA - A MUST FOR OLIVE OIL LOVERS



On July 4, we were in Urla to celebrate the birthday of a friend. During the day, we visited the [Köstem Zeytinyağı Müzesi](#), one of the largest olive oil museums in the world.

To our great pleasure, the museum's founder and owner, Doç. Dr. Levent Köstem, was also there that day. I introduced myself to him, and we quickly struck up a conversation. Dr. Köstem personally guided us through the museum. Afterwards, we had a detailed and fascinating conversation about olives, olive oil, my German patent for the production of olive oil, and my book, "Wahrheiten, Ansichten und Tipps zum Olivenöl" / "Facts, Views and Tips on Olive Oil".



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To my great delight, Mr. Köstem spontaneously ordered ten copies of my book. They are now available at the museum shop. I am even more delighted that Mr. Köstem will be coming to Munich this year together with his son. We look forward to deepening our collaboration and continuing our professional exchange.

The museum is located in the heart of the renowned Urla wine region. If you are spending your holiday in this area, I can highly recommend a visit to the museum. Take your time to explore the museum, browse through the museum shop, and afterwards enjoy the excellent cuisine at the museum's restaurant.

What impressed me most was the philosophy of Doç. Dr. Levent Köstem. For him, the olive is far more than an agricultural product – it is an important part of cultural heritage and a way of life. Over many years, he has collected historic olive oil presses from all over Anatolia and had them restored to their original scale. In this way, he created a museum that brings the history of olive oil production vividly to life.

A very interesting article about the Köstem Olive Oil Museum recently appeared in the local magazine "[Dergi Urla](#)", and I would like to share it with you:

In Urla, there is a place where you don't just stroll around—you truly immerse yourself in a culture.

🌿 Behind the Köstem Olive Oil Museum, one of the largest olive oil museums in the world, is a man with a clear passion: Doç. Dr. Levent Köstem.

For Levent Köstem, the olive is not merely a product—it is a way of life. He has spent years collecting, in their original full scale, all the olive oil pressing systems that have been used in Anatolia throughout history, with the goal of preserving this rich cultural heritage. The result is a truly remarkable museum.

But this is not a traditional museum... It is a place of production, of craftsmanship, and of stories. Every part of the olive tree is put to use, following a zero-waste philosophy. The museum also aims to introduce children to the world of olives and nature through hands-on workshops, because Levent Köstem believes that children are the key to ensuring this cultural heritage lives on for future generations.



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THE HISTORIC SETTING OF THE KÖSTEM OLIVE OIL MUSEUM

Doç. Dr. Levent Köstem also informed me about the special historical significance of the area surrounding the museum. The museum is located in a region bordering the ancient city-states of **Klazomenai** and **Erythrai**. This area is regarded as one of the historical cradle regions of the olive tree.

What is particularly impressive is that the region is still home to numerous ancient olive trees, some of which, according to Dr. Köstem, are 3,000 to 3,500 years old. This clearly illustrates the extraordinarily long history of the olive tree and olive cultivation in this part of the world.

Klazomenai and Erythrai, together with present-day Urla and its surroundings, are among the most important ancient settlements on the western coast of Anatolia.

Klazomenai

Archaeological excavations, particularly at the site of **Limantepe near İskele**, have revealed evidence of continuous human settlement dating back to the **Early Bronze Age**. The earliest traces of habitation have been dated to the **3rd millennium BCE**.

As an **Ionian** city, Klazomenai was founded during the Ionian migration in the **11th–10th centuries BCE**. It later became one of the **Twelve Cities of the Ionian League**.

Thus, the history of human settlement in the area extends back approximately 5,000 years, while the history of Klazomenai as an Ionian city spans about **3,000 years**.

Erythrai – ancient Urla

Erythrai was also one of the Twelve Cities of the Ionian League. Like Klazomenai, it was founded as an Ionian city during the Ionian migration, around **1000 BCE**.

However, evidence of human settlement in the area extends much further back. The region was already inhabited during the Bronze Age, while its importance as an Ionian city began to develop from around the **10th century BCE**.



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A REGION OF EXTRAORDINARY HISTORY

In summary, the Urla–Klazomenai–Erythrai region has a history of human settlement spanning approximately 5,000 years. As major Ionian cities, Klazomenai and Erythrai have existed for about 3,000 years.

Standing today among the ancient olive trees of this remarkable landscape, one can clearly appreciate the deep connection between **history, olive cultivation, agriculture, and viticulture**. It is precisely this unique interplay that makes the Urla region so extraordinary to me.



My Conclusion: The Köstem Olive Oil Museum is undoubtedly one of the **cultural highlights of the Aegean region**. Anyone interested in olive oil, history, sustainability, and gastronomy should not miss the opportunity to visit this remarkable museum.

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CHÂTEAU THIEULEY - MARIE & SYLVIE COURSELLE

INNOVATION IN HARMONY WITH TRADITION AND THE ENVIRONMENT

Say "Bordeaux" and most people picture a robust red in the glass. Château Thieuley, near La Sauve Majeure, takes a path of its own: red and white grapes grow here in equal measure, and the estate is now run by two sisters.

A Family Story Since 1950

The story begins in 1950, when André Courselle bought Château Thieuley. In 1972, his son Francis, then a young engineer and professor of oenology, took over the vineyards. Under his leadership, the estate grew from four to 80 hectares in thirty years. It is spread across three properties: Château Thieuley, Clos Sainte Anne and Château Saint Génès. It remains 100 per cent family-owned.



Francis Courselle showed his independent streak early on. When most Bordeaux growers pulled up their white vines in the early 1980s and replanted with red, he put his faith in Sauvignon Blanc and Sémillon. That decision still shapes the estate today: **Thieuley is best known for its white wines**, which is something of a paradox for Bordeaux.

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Two Women at the Helm

Today, Marie and Sylvie Courselle, Francis's daughters, run the estate. Both are agricultural engineers and oenologists. They gained experience at wineries in Australia, California, Italy and Spain, as well as in the Languedoc, Burgundy and Châteauneuf-du-Pape. At Thieuley, they have divided the responsibilities clearly: Marie oversees the technical side of winemaking, Sylvie the commercial side. Together they carry on the house's tradition of quality, supported by a team that values care and respect.



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Three Sites, Three Characters

The soils at Thieuley are a mix of clay and gravel. The name derives from the Old French "tioule", a tile works that used the local clay. Clos Sainte Anne lies in Capian in the Côtes de Bordeaux. Here, deep gravel soils over clay and limestone sit on terraces and south-facing slopes, ideal for ripening Merlot. At Château Saint Génès, too, gravel lies at the surface, with clay and limestone beneath. Francis Courselle also planted truffle oaks here, though it takes a great deal of patience before they yield a harvest.



The vineyards were laid out on the model of the Grands Crus. With an average of **5,500 vines per hectare**, the vines stand almost twice as densely as the appellation average. Added to this are grass between the rows, careful canopy management and green harvesting. Since the 2017 vintage, the estate has been Terra Vitis certified.

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HANDGEMACHTE WEINE VON BESTEN WINZERN IN EUROPA

In the wine cellar, the Courselles family combines traditional expertise with state-of-the-art technology. This includes automated temperature control of the tanks, skin contact and pneumatic pressing under nitrogen for the white wines. These important processes and techniques have long been used at the château. The aim is to **combine new technologies with a deep respect for traditions and the terroir**.



Blends by Conviction

The estate's wines are blends. For the whites, the winemakers combine Sauvignon Blanc, Sauvignon Gris and Sémillon; for the reds, Merlot, Cabernet Franc and Cabernet Sauvignon. Their conviction is that each variety brings its own aromas, and that carefully composed blends are more complex than single-variety wines.

The single-origin "Les Truffières" are the exception: Chardonnay and Syrah were planted in 2007 and cannot be bottled as Bordeaux AOC. They are therefore labelled Vin de France.

Château Thieuley's range extends from Crémant de Bordeaux, a delightful aperitif, to classic red wines and full-bodied dessert wines. Whether a novice or a connoisseur, every wine lover in the world will find a wine for every occasion in the Courselles range.

You can purchase [Château Thieuley](#) wines from us.

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TWO WINEMAKERS AND 16 QUESTIONS

We deliberately operate outside the mainstream because we only work with winemakers whom we know personally. Our relationship with our customers is not anonymous either – **we know our customers as well.**

The connection between winemaker, wine advisor, and wine enthusiast must remain seamless for us: the better we know the winemakers, the better we understand their wines. And the more precisely we know our customers' preferences, the better we can respond to their individual wishes and make tailored recommendations.

That is why we have developed the questionnaire "Wine Selection for the Connoisseur", which is available in our Newsletters and on our website. This gives you the chance to get to know the winemakers behind the wines you enjoy better.

Questions for **Marie & Sylvie Courselle** of **Château Thieuley**



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- 1 vinvinowein:
Marie & Sylvie Courselle:

Imagine you were a grape: which grape variety would you be?
If I were a white grape variety, I would be probably like Semillon, a grape which is not as famous as others but brings complexity, and ages very well. If I were a red grape variety, I would be Merlot because I simply love Merlot.
- 2 vinvinowein:
Marie & Sylvie Courselle:

What is your favourite dish and what wine do you drink with it?
We eat oysters at least one a week. So good with a Bordeaux white blend!
- 3 vinvinowein:
Marie & Sylvie Courselle:

What does a happy day look like for you?
It depends if it is a working day or an holidays!! What we like very much is receiving people at Thieuley. A happy day is when we can share our passion during a visit or a with a bottle. A happy day often ends with a little practice of sport and a glass of wine in good place after that!
- 4 vinvinowein:
Marie & Sylvie Courselle:

Which restaurant is your favourite? (You can name more than one.)
We love the atmosphere of a brasserie or bistrot. It is both lively and typical of French gastronomy. Next to our places, there are many like [Bistrot Louis](#) in Latresne or the [L'Entre Deux Verres](#) in Quinsac. In Bordeaux, we like for example the [Puy Paulin](#) or [Le Scopitone](#).
- 5 vinvinowein:
Marie & Sylvie Courselle:

What do you usually order at your favourite restaurant?
I often order fish at restaurant: sea bass and hake (with tomato and olives oil sauce) belong to my favourite dishes!
- 6 vinvinowein:
Marie & Sylvie Courselle:

Which personality would you like to spend five hours with?
I'd like to spend five hours with Thomas Pesquet, the famous French astronaut, because his job is truly extraordinary.

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- 7 vinvinowein: How would you like to spend these five hours with this personality?
Marie & Sylvie Courselle: I'd ask him if he drinks or likes wine, and we'd probably talk about climate change and sustainability, as he's very committed to these issues.
- 8 vinvinowein: Do you have a personal to-do list with specific items you would like to get done?
Marie & Sylvie Courselle: I make to-do lists all the time because our job is so versatile and demanding. With Marie, we are sometimes everywhere. We're always chasing time.



- 9 vinvinowein: How do you relax after work?
Marie & Sylvie Courselle: Marie and I relax by practising sports such as running and swimming, as well as breathing and stretching exercises. We also take cold baths (Wim Hof method).

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HANDGEMACHTE WEINE VON BESTEN WINZERN IN EUROPA

- 10 vinvinowein: What is your dream?
 Marie & Sylvie Courselle: I think peace and happiness is a dream for anyone.
- 11 vinvinowein: What does climate change mean for your winery?
 Marie & Sylvie Courselle: It would take too long to explain in detail, but suffice it to say that we have to adapt more than before. This applies to varieties, dates of harvest, and vinification. I think "adaptation" is the best word to sum it up.



- 12 vinvinowein: If you could start your life all over again and decide the circumstances for yourself: where would you like to be born, what sort of family would you like to be born into, and what job would you like to do?
- Marie & Sylvie Courselle: Impossible to say. I don't dream that much. We are very down-to-earth girls. What is true is that we are really connected to our land and Thieuley as we grew up here and saw the evolution since we are kids and we love living here.

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- 13 vinvinowein: What would you change in the world?
Marie & Sylvie Courselle: Wir sind keine Träumerinnen.
- 14 vinvinowein: What or who has influenced you the most?
Marie & Sylvie Courselle: We think our family has influenced us very much as we run a family company. We have so much respect for all the work achieved by the last generations.
- 15 vinvinowein: What work do you take home with you?
Marie & Sylvie Courselle: I live at work, directly on the estate. Which is really convenient but it is sometimes difficult to disconnect from work.
- 16 vinvinowein: What would you still like to achieve as a human being?
Marie & Sylvie Courselle: I think we all want to be happy. Becoming more sociable can help us to achieve this.



MERCI BEAUCOUP, MESDAMES MARIE & SYLVIE COURSELLE!

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OUR WINE SELECTION

4 Countries - 22 Wine Regions - 31 Winemakers

18 Vintages - 79 Grape Varieties - 260 Labels

Wine preferences are diverse, and there is always something new to discover. To help wine lovers find their individual wine selection, we have developed an effective [wine consultation tool](#).

In our [Online-Shop](#), you will find several selection criteria as well as detailed wine profiles to help you choose the right wines.

OUR VIDEOS: ENJOYMENT TO WATCH AND LISTEN

Wine is our passion. In our videos, we explain the special characteristics of individual grape varieties and wines. We also provide tips on which dishes pair particularly well with a particular wine, how olive oil can be used in a variety of ways, and how wine can be used to enhance the flavour of homemade jam.

OUR VERY SPECIAL SERVICE:

Would you like a food recommendation for one of our wines?

Simply contact us via vinvinowein.de/kontakt or ergin@vinvinowein.de. We will then publish a video recommendation as soon as possible. You can watch our videos on our website at vinvinowein.de/video. Or follow vinvinowein on social media:



A REAL TREAT!

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GILTHEAD SEA BREAM FROM THE BAY OF BISCAY PAIRED WITH CHÂTEAU THIEULEY AOC BORDEAUX BLANC “CUVÉE FRANCIS COURSELLE”

The sea bream was caught with a gill net and was a real specimen – 2.77 kg. It was served with a colourful mixed salad.

On our website, you will find our feature: ["Food Is the Accompaniment to Wine"](#).

Our new recipe suggestion:
Gilthead sea bream and mixed salad
paired with a [Château Thieuley AOC Bordeaux Blanc “Cuvée Francis Courselle”](#)



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HANDGEMACHTE WEINE VON BESTEN WINZERN IN EUROPA

Shopping list for two people

- 👉 Gilthead sea bream, preferably line-caught
- 👉 Lemon, bay leaf and rosemary
- 👉 Mixed salad, according to taste

Preparation

- 👉 Season the gilthead sea bream with lemon, bay leaf, and rosemary and cook in the oven at 180°C for 40 minutes.
- 👉 Serve the mixed salad with lemon and olive oil.



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OUR BLOG ON WINE, OLIVE OIL AND MORE



In our blog, we provide information about wine, olive oil, fine food and much more. Follow us on social media or subscribe to our newsletter via this [Link](#). Our series "Facts, Views and Tips on Olive Oil" has now been completed. You can find all the olive oil articles published so far on our website. You can order the book via this [Link](#)!

Mama's Art

LITTLE DELICACIES FOR FRIENDS

The culinary traditions of our ancestors are a treasure that we want to preserve. That is why we created the product line *Mama's Art*. We refine traditional family recipes and transform them into exquisite delicacies that you won't find anywhere else. Our delicacies are produced in small quantities, "just for family and friends".

CONVENIENCE AT ITS BEST: OUR FREE HOME DELIVERY SERVICE

Do you live in Munich? We will deliver your order free of charge to your doorstep for orders of €120 or more. You can pay the invoice after receiving your delivery. You can find our selection of fine wines, premium olive oil and delicacies on our [Website](#). You can also place your order by phone at +49 (0)89 5488 6666 or +49 (0)176 4550 7206, by email at ergin@vinvinowein.de or via our [Online-Shop](#).

Our company will be closed for the **holidays from 24 December 2026 to 10 January 2027**. All orders placed before **22 December** will be delivered before we close for the holidays. You are, of course, very welcome to contact us and place orders during this period. All orders received during this period will be delivered or shipped from **11 January 2027** onwards.

Thank you for your understanding.

A. Sabri & A. Nebha Ergin GbR

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ABOUT US - CULINARY DELIGHTS WITH PASSION

vinvinowein, that's us: Nebha and Ahmet Ergin, a perfect team, united by our passion for wine and fine food. Our love of wine and good food was instilled in us from an early age. We have established our business in one of the most beautiful neighborhoods of Munich: Lehel, right next to the English Garden.

Personal advice and service are very important to us, which is why we are always happy to assist you with our knowledge and expertise. We help you build and develop your private wine collection with carefully selected wines. We are also pleased to advise you on choosing the right wines for your celebrations or for a special dinner with guests.

Thanks to our many years of experience, we can recommend the perfect wines to accompany every course of your meal.

You can contact us

By phone at +49 (0)89 5488 6666 & +49 (0)176 4550 7206

or by e-mail at ergin@vinvinowein.de.

We look forward to hearing from you.

We wish you and your family a wonderful and pleasant time.

Take good care of one another,
and stay healthy and happy!

Your vinvinowein team from Lehel, Munich

Nebha & Ahmet Sabri Ergin



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