



NECTAR

The combination of **elegance** and **technicality** at the service of **creativity**.



Nectar, since its creation, is the core for collaborations between Chef&Sommelier™, experts, designers, baristas, barmen, creators, hotel professionals and restaurant specialists....

Today, the consumption of hot drinks is evolving. It's use is being extended from morning until night, **expressing itself in all different fields: from the world of baristas and gastronomy to the universe of mixology.**

That is why every single piece designed for the Nectar Collection has been carefully studied in order to develop one of the most expert lines on today's market, perfectly in tune with the current trends.



In the world of baristas:
an expert cup
acts as a true flavour
developer...

Gone are the days of tea and coffee with an artificial taste! Today, hot drinks are on a mission to maximise naturalness, making recipes to blow away the senses. New generation coffee shops and tea rooms have begun to appropriate wine codes allowing baristas, inspired by oenology, to develop a real culture around hot drinks. Nectar offers the perfect balance between elegant design and shape expertise for aroma development. A capacity dedicated to each type of drink, a deep arched base for mousse creation, thick walls for heat retention, thin and tightened rim to maintain the aromas and ergonomic handles.... The Nectar cup, offering both technical and ideal design, allows one to appreciate the subtleties of a range of extraction and preparation methods - decoction, filtration and infusion for both coffee and tea.





Within the realm of gastronomy:
a porcelian jewel, dedicated
to creating experiences and
exceptional memories...

The new way of life with hot drinks falls in line with fine dining, tea rituals and spirits. It opens up a new world through a range of aromas and flavours: the art of latte, tea art and flavoured hot chocolates of this generation are to be savored, while taking the time, in a place with an enjoyable atmosphere.

With its curves, design and finesse, the Nectar collection meets both the gastronomy codes and a baristas expertise to create ever surprising new rituals with amazing original service.





West Loop 32 cl - Arcoroc

Around a bar with mixology: A collection which boosts creativity!

Functional and robust, the Nectar Collection allows one to imagine new creations with both alcoholic and non alcoholic cocktails. For professionals who like breaking the mould, the 3 cup capacities and the service items allow for surprising creations. As done by **Victor Delpierre, Butler, Barista, Barman, World Champion for Barista Cocktail in 2013** - why not discreetly twist a gin and tonic into a teapot or create a spectacle with a floral cocktail vaporising at full steam..



Sylvie Amar:
the skill of an expert
at Chef&Sommelier™
service.

For Chef&Sommelier™, Sylvie Amar, specialist designer in the world of «Gastronomie à la française», has scrutinised worldwide consumer habits. Together, they have created the NECTAR collection which is tailored to respond to the ever demanding requirements set by consumers.

"NECTAR is not limited to just style, even though its shape is designed to combine elegance and gourmandise. NECTAR's main advantage is that the shape reveals and enhances the specific aromas associated with hot drinks, making the tasting experience more intense".



Nectar Collection: a multi purpose range, made from quality materials

Extra resistant porcelain, reinforced with a high percentage of alumina.

- High chip and breakage resistance.
- Durable scratch resistance.
- Excellent resistance (to more than 2000 professional dishwasher cycles).
- High heat retention, required for serving hot drinks.

Accessories in 18/10 stainless steel - ASI 304

- The Nectar spoon design has been created to combine elegance, ergonomics and balance with a spoon that perfectly matches the shape of the cup.
- Each piece is carefully polished to prevent scratches on both the cups and saucers.
- Flexion and torsional resistance meet the strict requirements set by professionals.
- 18/10 stainless steel has a strong and durable resistance to professional dishwashers (over 2000 cycles).

NECTAR Collection:

Tea and infusion lid: helps to both preserve heat and rest the tea bags.

Cups: 3 capacities for all hot drinks, expresso, latte, hot chocolate, tea and infusions:
8 cl/104 g - 22 cl/240 g - 35 cl/350 g

Saucer: 120 mm/105 g - 160 mm/165 g

Sugar pot: For sugar in all different formes, powder, cristal, cubes... 20 cl/150 g

Tea pot: 40 cl/400 g - Creamer: 12 cl/130 g

Coffee Spoon: length 135mm/25 g - Moka Spoon: length 108 mm/18 g

Expresson cup, saucer and spoon = €8 professional price

