



# Destination: Cocktails

Press Release 2019



ARCOROC



*A cocktail* is always a journey and tasting one will carry you away ...



Here we look at cocktail glasses that are inescapably associated with iconic recipes. These timeless essential items stand out for their elegance, lend themselves to any creation and offer endless uses.





# Hurricane

## A Sensory Touch

This holidaymaker-style stemmed glass features a short stem, emphasising the round tulip shape of the glass. Its high-level transparency sublimates tropical cocktails, like the iconic, creamy Pina Colada or the remarkably colourful Hurricane. With its large, 44 cl capacity, it can easily hold ice cubes, crushed ice or decorative ingredients.

**Bonus:** The versatile nature of this glass means it can also be used for smoothies or ice creams.

**Anecdote:** The Hurricane's inventor was a speakeasy owner called Pat O'Brien. Located in New Orleans, his bar was frequented by sailors in the second world war. With a rum surplus in his stock, he concocted this cocktail and served it in a glass he named the 'Hurricane glass'.

High Transparency **Hurricane** glass.

Capacity: 44 cl  
Height: 208 mm  
Ø 79 mm  
Weight: 305 g



Exotic 44 cl Hurricane



Scare yourself



Evening at the bar

Also available in Krysta glass  
in Chef&Sommelier's  
Champagne & Cocktail range  
Capacity: 44 cl  
Height: 208 mm  
Ø 79 mm  
Weight: 225 g



Summer 2019



# Margarita

An Iconic Glass  
with Mexican Flavour

Inseparable from serving the famous Margarita, this glass goes hand in hand with conventional bars, luxury hotels and casual dining. The dazzling shine and perfect transparency of Krysta glass emphasises its shape and fine design. Also known as an 'upturned Mexican hat' or 'coupette', this curvy glass offers a broad lip on which salty touches can be added or fruit pieces placed.

**Chef&Sommelier Bonus:** This essential cocktail item can also be transformed into an ice cream bowl for a cool experience.

**Anecdote:** In the 1950s, the Sames, an American couple living in Acapulco, would offer their guests - visiting from the four corners of the world - a mix of Tequila, lime juice and Cointreau. The delicious cocktail was dubbed Margarita after the venue's host.

**Cabernet Margarita** glass in Krysta glass.

Capacity: 44 cl  
Height: 192 mm  
Ø 121 mm  
Weight: 257 g



*In the sun*



*In the evening*

Also available under  
the Arcoroc brand  
Capacity: 27 cl  
Height: 160 mm  
Ø 109 mm  
Weight: 208 g



# Cocktail

## An Essential Item

The **cocktail glass** is an essential item on restaurant tables and bars. Ideal for sipping cocktails that are strong in alcohol but that leave out ice cubes, the cocktail glass has an extensive rim that releases flavours and a thin lip that enhances sensations when you're drinking. Now synonymous with sophistication and style, this glass serves great cocktails like the Cosmopolitan, the Manhattan, the Daiquiri, the White Lady and James Bond's favourite: the Vodka Martini, shaken not stirred!

**Bonus:** A long, thin stem to isolate the content, keeping the drink cool.

**Anecdote:** This glass with a tall, thin stem, designed in the nineteenth century, prevented content served without ice cubes from warming up by avoiding contact with hands. Its V-shape was highly appreciated among Martini-loving gentlemen, but also won the hearts of middle-aged ladies. The latter liked how the form of the glass meant they didn't have to tilt their heads back when drinking, so they could sip elegantly, without the wrinkles of their necks becoming noticeable.

**Champagne & Cocktail glass in Krysta glass.**

Capacity: 30 cl  
Height: 188 mm  
Ø 120 mm  
Weight: 220 g

Capacity: 21 cl  
Height: 172 mm  
Ø 116 mm  
Weight: 187 g



Tasting

Also available under the Arcoroc  
Cocktail brand Capacity 15 cl  
Height: 165 mm  
Ø 95 mm  
Weight: 139 g



A little coolness



Halloween

Prices upon request

Chef&Sommelier

ARCOROC

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