

The Experts by Chef&Sommelier™

(C&S)
Chef&Sommelier
- FRANCE -



Innovative glass
for a better world



AFNOR Cert. 85184





——— CRÉATEUR D'EXPÉRIENCES ———

In a world where restaurant professionals and fine wine connoisseurs are increasingly demanding about the quality of the products they serve, it is essential that their glassware reflects these high standards. Chef&Sommelier™ is committed to providing them with glassware that has been conceived, designed and manufactured to the highest quality standards to bring out the best in the food and drink pairings created by chefs or to enhance the cocktails created by mixologists.



200 years of Glassmaking Expertise

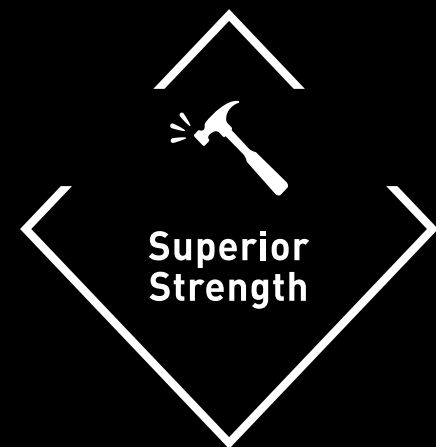
As a brand of the ARC Group, Chef&Sommelier™ has a unique expertise in glassware. The only mechanical manufacturer of crystalline stemmed glasses in France, the group and the brand produce innovative, durable and expert products for the professionals and for the wine lovers.



*Click or scan the QR code to see the video and follow the stages in the manufacture of our lenses.
Chef&Sommelier™ glasses at our factory in Arques, in the Hauts-de-France region of France.*

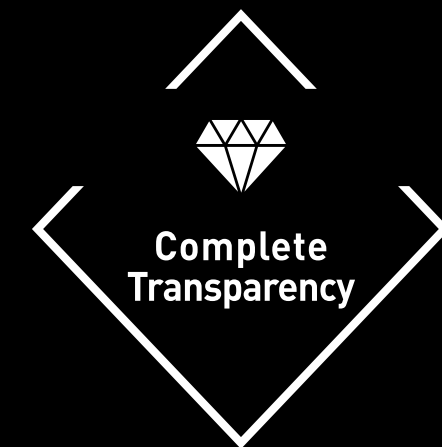


KRYSTA - the crystalline with exceptional performance



30%

30% more resistance than standard crystalline glasses



98.8

Transparency index= 98,8.
Greater purity and transparency



100%

100% Clear and pure



2000

Retains its original qualities even after
2000 cycles in a professional dishwasher

THE EXPERTS

Classification of our Chef&Sommelier™ EXPERTS stemmed glasses by types of wine

EXALTATION
for sparkling wines



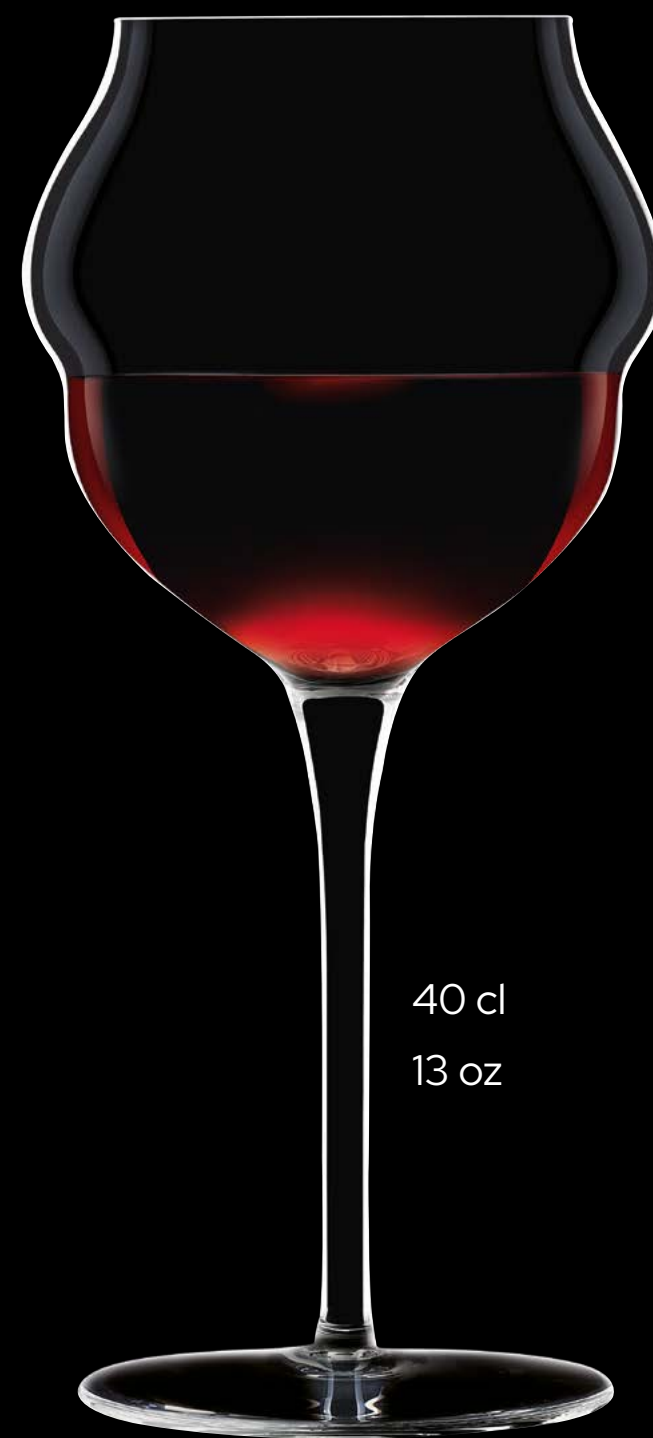
30 cl
10 oz

OPEN'UP
for young wines*



40 cl
13 oz

MACARON
for organic wines



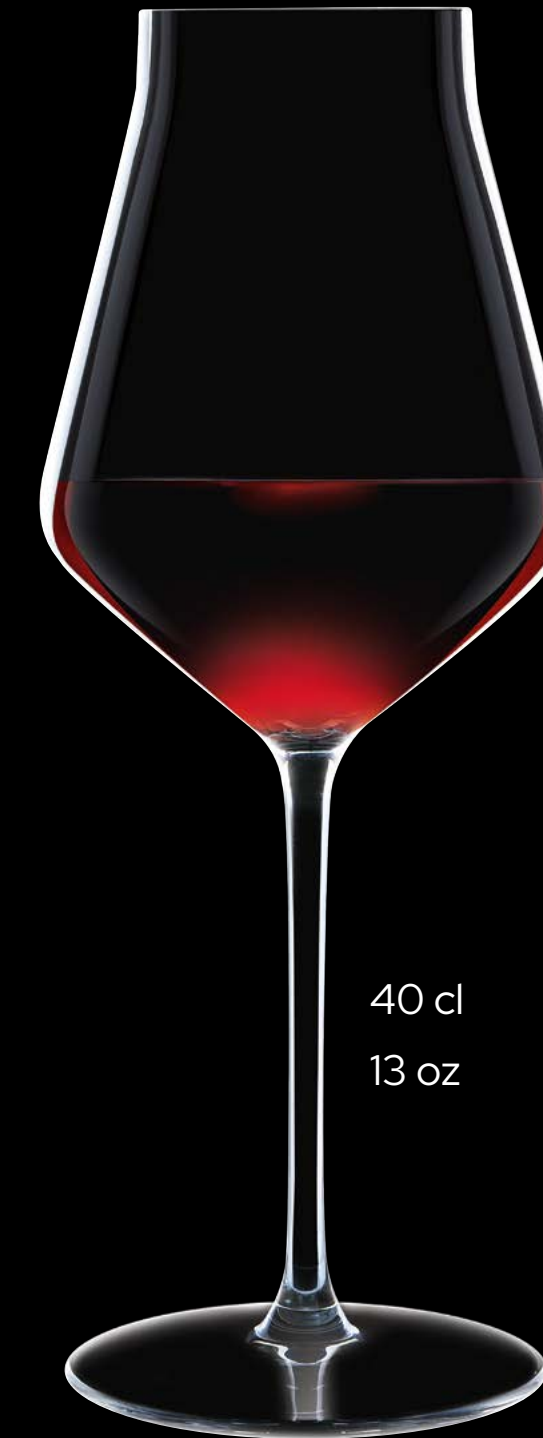
40 cl
13 oz

VILLENEUVE
for mature wines



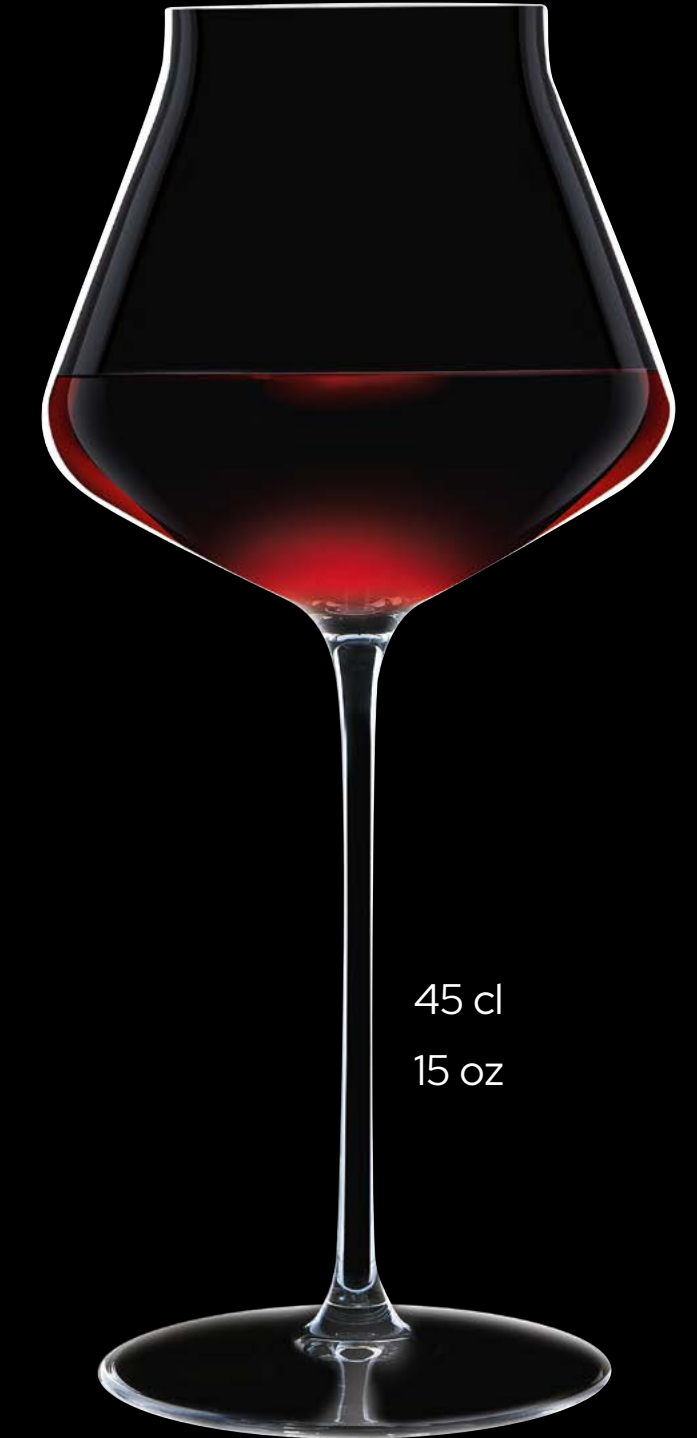
63,5 cl
21 oz

REVEAL'UP SOFT
for the versatile (still & sparkling,
young & mature wines)



40 cl
13 oz

REVEAL'UP INTENSE
for powerful
full-bodied wines



45 cl
15 oz

*Young wine: for reds = - 5 years / for whites = - 3 years - Mature wine: for reds = + 5 years / for whites = + 3 years

The SPARKLING WINES Expert

Exaltation is a tasting essential that combines elegance and technical sophistication.

With their unique effervescence treatment, the two 30 cl and 35 cl flutes magnify Champagne, Prosecco and other sparkling wines.

EXALTATION



75 cl - 25 oz
Ø M = 106 mm
H = 260 mm
W = 280g g
V6719
F6/B2 = 12



55 cl - 18 oz
Ø M = 96 mm
H = 239 mm
W = 240 g
QV6189
F6/B2 = 12



47 cl - 16 oz
Ø M = 91 mm
H = 227 mm
W = 210 g
V6190
F6/B2 = 12
V6831
F2/B8 = 16



38 cl - 13 oz
Ø M = 86 mm
H = 215 mm
W = 190 g
V6191
F6/B2 = 12



35 cl - 12 oz
Ø M = 82 mm
H = 235 mm
W = 155 g
Q0818
F6/B4 = 24



30 cl - 10 oz
Ø M = 78 mm
H = 211 mm
W ≈ 150 g
Q1151
F6/B4 = 24
Q9945
F2/B4 = 8

*Optimised effervescence



Thin and adapted rim.
Narrow upper section of the bowl
to concentrate aromas and exalt
the most subtle ones.

Large oxygenation surface
like a wine tasting glass.

Optimised effervescence to stir and propel
aromas to the surface thanks to a unique
effervescence treatment.
(Patented in France under number FR20014773).

The 35 cl has a long, slender stem
for an elegant glass.
The 30 cl version is shorter for greater
stability and practicality.

Flat base, means no water left
on the base after washing process.



Lily shape for easy service
thanks to a singlepouring

Flash the QR-code
to see the video,
or click directly on
it to launch it!



The Expert on YOUNG WINES

With its iconic shape, Open'up can be found on the most contemporary of tables.

Yet its design reveals a highly technical approach to enhancing young wines*.

OPEN' UP

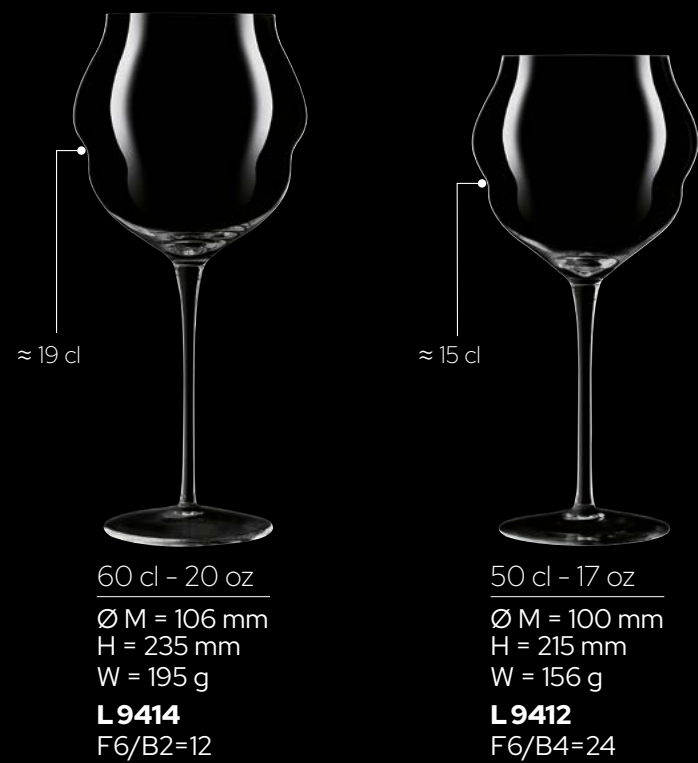


* Young wine: for reds = less than 5 years old / for whites = less than 3 years old

The Expert on ORGANIC WINES

The Macaron glass is making a name for itself on the table. Firstly, it's because of its unique silhouette, but quickly, it's because of its effectiveness.
A real time accelerator, its shape brings out the most subtle aromas in young and organic wines.

MACARON



Rounded shape that hugs the lower lip perfectly for optimal comfort.

Narrowed top concentrates the aromas.

Usable capacity readily visible.

2 differently-sized bodies that swirl the wine, allowing the less volatile aromas to surface.



Flash the QR-code to see the video, or click directly on it to launch it!



The MATURE WINES Expert

The Villeneuve collection is the result of a collaboration with chef Daniel Boulud.

The 63.5cl is recognisable by its round shape, perfect for letting ageing wines express all their aromatic complexity.

VILLENEUVE



73 cl - 24 oz
 Ø M = 101 mm
 H = 258 mm
 W = 229 g
Q5375
 A12=12



63,5 cl - 21 oz
 Ø M = 105 mm
 H = 227 mm
 W = 212 g
Q5373
 A12=12



53,5 cl - 18 oz
 Ø M = 90 mm
 H = 248 mm
 W = 213 g
Q5374
 A12=12



47,5 cl - 16 oz
 Ø M = 87 mm
 H = 228 mm
 W = 177 g
Q5376
 A12=12



26,5 cl - 9 oz
 Ø M = 86 mm
 H = 201 mm
 W = 162 g
Q5372
 A12=12



Thin rim designed for the tasting comfort.

The top is narrow to concentrate the aromas.

Wide oxygenation surface ensuring the evaporation of a maximum of aromas.

Slim and elegant leg. Very light, and great balance.

Larger foot for more stability.

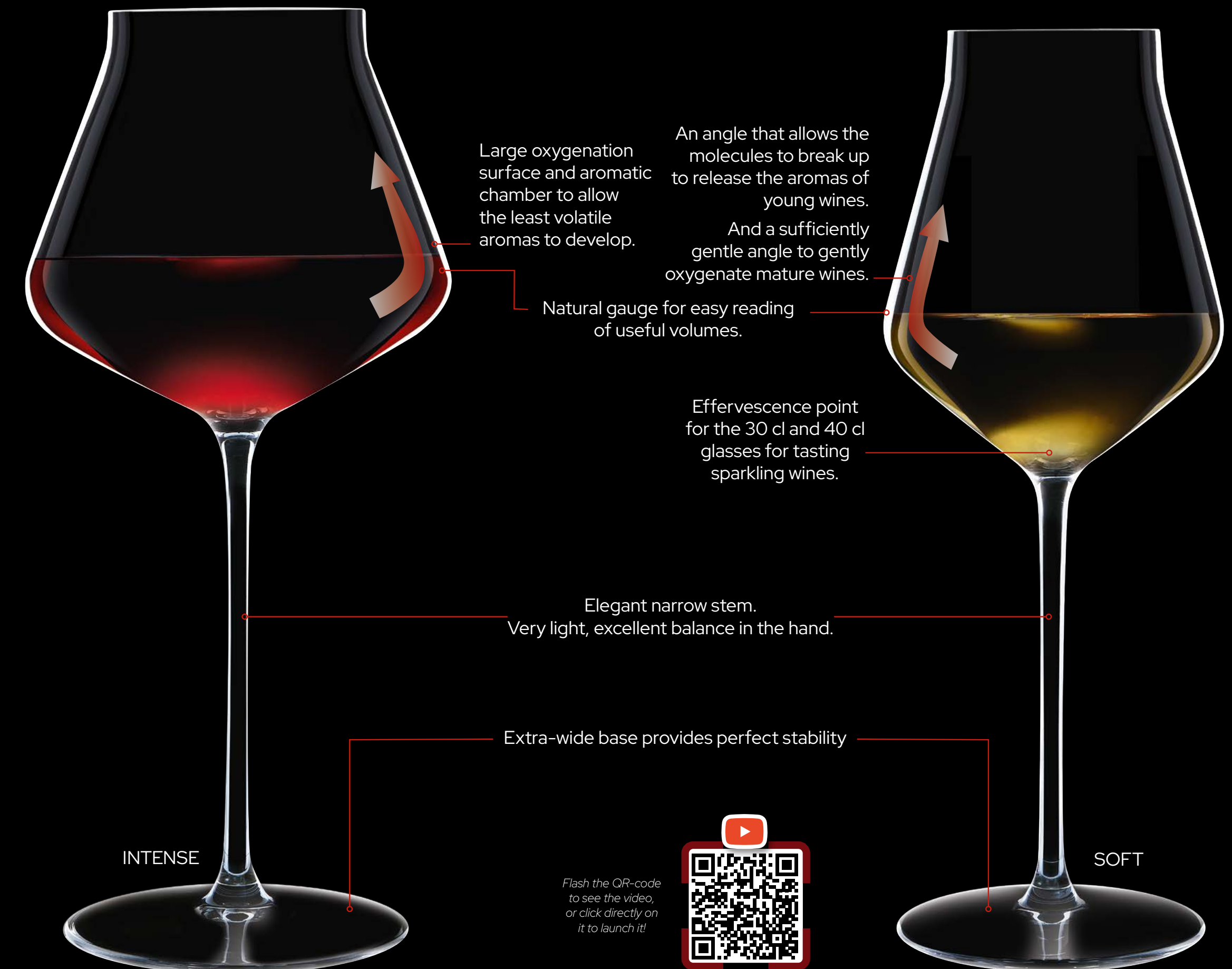
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The VERSATILE Expert

When you choose the Reveal'up collection, you can be sure of getting a complete tasting experience.
The two shapes in the collection (Soft & Intense) magnify all wines (still or sparkling, young or mature).

REVEAL' UP





Chef&Sommelier™
is a key partner of
the Cité du Vin,
a unique cultural venue
dedicated to wine as
a universal and living
cultural heritage.



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The Experts by Chef&Sommelier™



Ø M: Maximum diameter
H: Height
W: Weight
Emballage:
F - Closed box. Self-closing or semi-self-closing base
B - Master carton

Exemple :
F6/B4 = 24 - Primary packaging: F
Master carton: B
Number of pieces inside the primary packaging: 6
Number of primary packs in Master carton: 4.

chefsommelier.com

