

PRESS KIT





Chef&Sommelier **operates in 60 countries** worldwide.
More than 20 million stemmed glasses are sold every year.
80% of its revenues are generated through export sales.
The restaurant sector accounts for **90% of sales**.
An extensive range with **over 160 product references**.

Chef&Sommelier

– CREATOR OF EXPERIENCES –

An inspiring trendsetter

An Arc Group brand, Chef&Sommelier is a French leader in tableware dedicated to wine and fine dining professionals. It harnesses technical excellence for a sublime tasting experience through innovative glassware and cutlery collections. Firmly rooted in the French wine and fine dining scene, the brand contributes to the vitality and wider appreciation of this cultural tradition. Today, Chef&Sommelier fully embraces its role as a Creator of Experiences. Designed for those who love the finer things in life, the brand develops products with the primary objective of awakening the senses and heightening the joys of tasting. Through the collections, restaurant owners can express their creativity to the full and sommeliers can enhance their finest wine selections. Chef&Sommelier's passion for good food and wine drives it toward ever greater creativity. To design its collections, the brand is guided by new French cuisine and restaurant trends, which are constantly moving with the times.

The joys of tasting accessible to everyone

Chef&Sommelier is committed to bringing wine tasting within everyone's reach, echoing the efforts of the most innovative restaurants in France and abroad. The cutting-edge design of these products is available at affordable prices to be of benefit to all professionals who can, in turn, serve up the exquisite joys of refined drinking for all their customers. Designed with the hospitality and restaurant sector in mind, the Chef&Sommelier brand can also be enjoyed by non-professional connoisseurs, through wine merchants and winegrowers or directly thanks to guided selling.

A multi-sensory tasting experience

The Chef&Sommelier collections exemplify understated, yet highly technical designs, blending tradition and modern ideas that delight the senses. Each product is the perfect match for its intended use. Imagined, designed, finely honed and crafted for a sublime tasting of all types of alcoholic beverages (wines, beer and spirits), each product is developed to provide a unique and memorable multi-sensory experience. Starting with sight: the initial impression. The innovative, eye-catching lines stand out and add elegance to the table. To the touch, the materials are surprising, smooth, raised or hollowed out. The shapes, like the rounded part of the bowl, are created to intensify the aromas and flavors, and so arouse the senses of smell and taste. Hearing is also called upon. It rounds off the range of senses appealed to, not least thanks to the highly-resistant patented material Krysta™, which gives the glassware a clear, pure sound. Served in the glasses of Chef&Sommelier's new collection, wines, spirits and even cocktails are truly elevated.

Industrial

– EXPERTISE –

The Arc Group (processes, cold-cut, etc.)

Drawing on the Arc Group's nearly two centuries' worth of glass-making expertise, Chef&Sommelier is constantly breaking new technical and aesthetic ground. Thanks to this expertise unique to the Arc Group, Chef&Sommelier thus markets the only machine-made crystal stemmed glasses in France. The engineers and mechanics develop, install and maintain the machinery and molds needed to produce the stemware entirely in-house.



During production, stemmed glasses are fashioned from a drop of molten glass which falls into a mold before being blown and drawn to give it its elegant shape. The quality of the crystalline glass is essential to create a strong yet fine glass.

Origine France Garantie

Chef&Sommelier has been awarded the "ORIGINE FRANCE GARANTIE" label. This is the only independent label certifying a product's origin, irrespective of its category.



The label is awarded by AFNOR Bureau Veritas or SGS after a certification process. The label certifies and guarantees that the product acquires its essential characteristics in France (design, development and production) and that at least 50% of the product's unit cost price is French.

Entreprise du Patrimoine Vivant

At the end of 2023, Arc France was also awarded the "Entreprise du Patrimoine Vivant" (Living Heritage Company/EPV) label. This is a sign of recognition bestowed by the French State on French companies demonstrating outstanding industrial know-how and craftsmanship. This label is managed by the National Arts & Crafts Institute (Inma).



Innovation

– KRYSTA™ –

Fine dining professionals are looking for glassware that meets their high standards in terms of sophistication: elegant table settings thanks to fine, lightweight and crystal-clear products. But intensive daily use also calls for products that are highly resistant to knocks and detergents. To cater to these twin requirements of aesthetic excellence and strength, the Arc research center has designed a new generation of lead-free crystal: Krysta™. This material first and foremost combines superior strength with exceptional finesse: its lip is only one millimeter thick, and yet Krysta is 30% stronger than other crystal glassware available on the market.* It is completely transparent, with an index of 98.8. Its dazzling brilliance is also long-lasting: after 2,000 professional dishwasher cycles, Krysta™ is as brilliant and transparent as ever. Last but not least, it produces a clear, pure sound in keeping with the tone of the best crystals.

* compared to other standard crystal glasses available on the market.



Innovation

– EXALTATION, PATENTED TREATMENT –

Launched in 2020, the Exaltation collection, made from extra-strong Krysta™ crystalline glass, pushes the technical boundaries to enhance the tasting experience. This collection was selected for use at the 2023 Grande Exposition du Fabriqué en France, an annual exhibition which gives pride of place to companies, artisans, producers and manufacturers that champion French-made products.

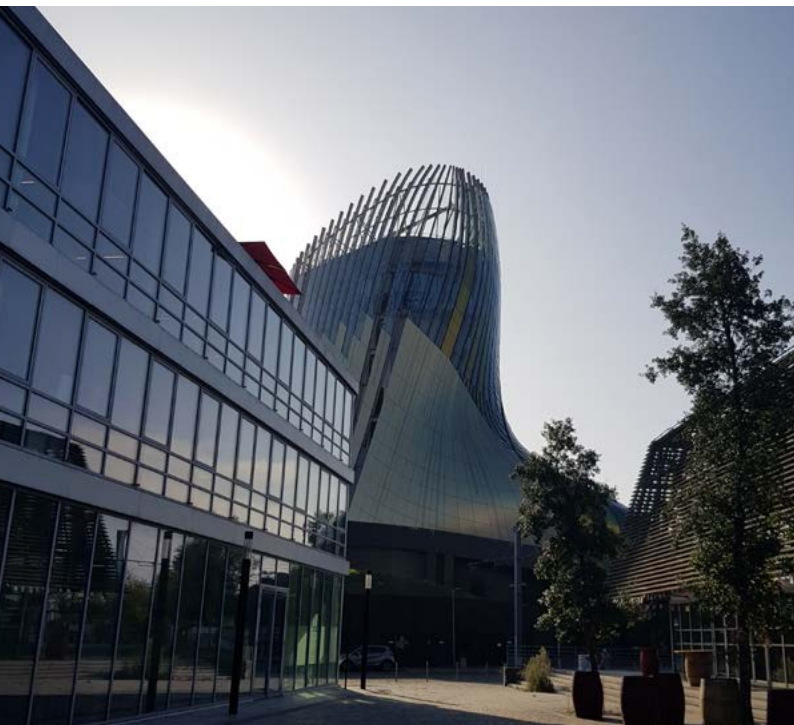
The collection was specially designed for serving champagnes and sparkling wines. The bowl shape is optimized to stir and propel the aromas to the surface, thanks to a brand-new effervescent treatment, protected by a patent (no. 2001477). Its flower bud-shaped aromatic chamber and the way it delicately deposits the liquid in the mouth exalt the sensations. Particularly appreciated for its rounded bowl, the Exaltation collection is available in two sizes, 30 cl and 35 cl. Neither a coupe, flute nor a tulip glass, the unique form of the Exaltation collection incorporates all the attributes needed to appreciate a wine at its true value. In 2023, this collection will also include a dedicated range for non-sparkling wines and alcohols.



– PARTNER OF THE CITÉ DU VIN –



Since 2016, the year of its inauguration, Arc has also been a partner of the Cité du Vin – a one-of-a-kind cultural venue located in Bordeaux for learning about the culture and civilizations of wine. Chef&Sommelier experts go there at regular intervals to train sommeliers in the importance of the glass during tasting.



– THE ICONIC COLLECTIONS FOR PROFESSIONALS –

Expert collections
for tasting



Open'up - The expert collection for young wines

Open'Up is a line of glassware with a groundbreaking, contemporary design that provides unparalleled pleasure during tasting. The shape of Open'Up glasses produces a genuine “decanting effect” thanks to the accelerated aeration of the wine. The lower convex part is ideal for developing aromas, which are then concentrated in the upper concave part. After a few minutes in the glass, the acidic notes of the wine are attenuated and the tannins softened, making for a much more enjoyable tasting experience of younger wines (1 to 3 years for whites and 1 to 5 years for reds).

The different forms of the Open'Up collection are suitable for most of the world's varietals. When the glass is filled up to the break (i.e. where it changes shape), and the wine is swirled in the glass, a liquid wave is created in the inner angle, capturing the oxygen in the air deep

in the wine. This enables the aromas of young wine to develop effectively. The angle provides an easy, natural indicator for serving just the right amount of wine. Its narrow rim beautifully concentrates the released aromas. Right from its launch, this innovative glass scooped the French Design Institute's Janus award for industry.

Macaron - The expert collection for organic wine

Developed in partnership with the design agency “Les Sismo” and a team of sommeliers, the Macaron collection conjures up pleasure in its indulgent-sounding name and surprising shape. The Macaron's curvaceous, contoured design is ideal for stirring the aromas of young or organic wines. The Macaron line is a harmonious choice for contemporary table settings. Its original shape is a remarkable technical feat. The surface area of the Macaron glass enables wine to mature and develop faster. This means it resonates perfectly with consumers' growing enthusiasm for organic wines.



**Versatile collections designed
for all catering professionals**

Séquence

The Séquence collection is remarkable for its balance. There is a distinctly modern air about its classic tulip-shaped bowl thanks to its generous, fine and slender design. Its well-proportioned, seamless stem is just the right height for convenient use in restaurants, wine bars and banquets. This complete range features 10 stemmed glasses and a beer glass, making it the perfect choice for savoring all types of wine, beer and liqueur. It is made from Krysta™, a crystalline glass known for its long-lasting transparency and brilliance.



Sublym

The Sublym collection is graced with a perfectly balanced modern yet timeless design. Its tall, slender shape and long, slim stem will look exquisitely elegant on the table. The curved bowl cuts a dashing modern figure which contrasts pleasingly with more traditional tulip-shaped glasses.

In this statuesque glass combining finesse, transparency and brilliance, wines are truly elevated. For lovers of full-bodied red wine, a balloon-shape version is also available for better aeration.

Cabernet

The tulip, balloon, Abondant, Suprême and young wine glasses in the Cabernet collection are must-haves for tasting wines and cocktails. Cabernet is Chef&Sommelier's broadest range with a wide choice of forms: stemmed glasses, wine glasses, liqueur glasses, cocktail glasses and versatile stemmed glasses,

in sizes from 7 cl to 75 cl. The sheer breadth of the Cabernet collection range can cater to all uses in restaurants, hotels and bars. Cabernet is the essential partner for all drinks menus and for savoring the very finest vintages.





**NEW FOR
2023**

Evidence

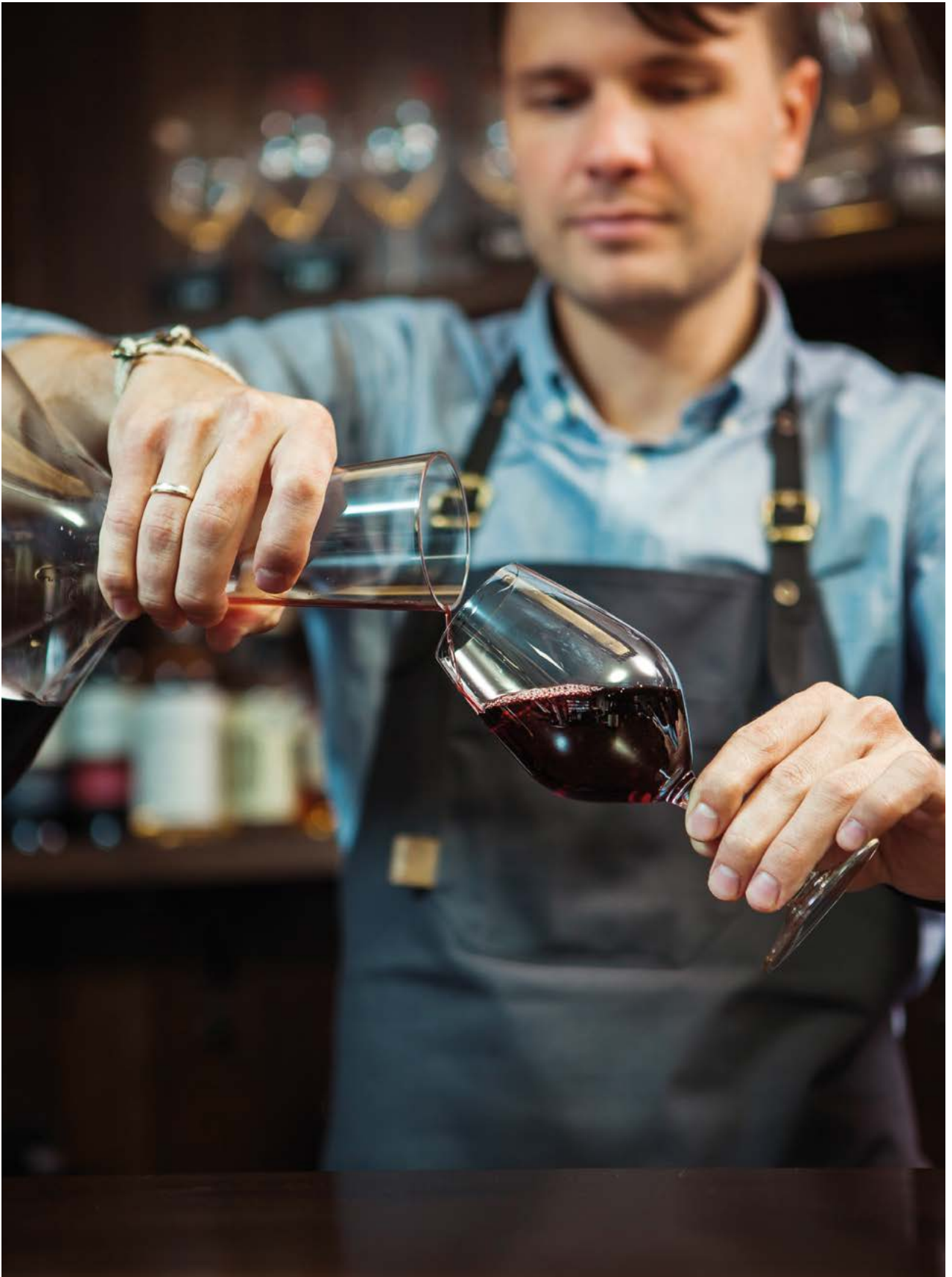
Sporting a perfectly balanced design, Évidence is Chef&Sommelier's new collection of table glassware for bistros, brasseries, bars and even caterers. With its short stem and tall, angular bowl, enhanced by the brilliance and finesse of Krysta™, the Évidence collection offers the ideal combination of convenience and quality. Thanks to the four glass sizes in this collection, catering professionals can effectively and elegantly serve wines, champagnes, Prosecco and even beers (in particular with the 45 cl format). This new range will be a winning new addition for bars and restaurants with casual, laid-back atmospheres.



NEW FOR
2023

Symétrie

Symétrie is a new kind of collection at Chef&Sommelier. This line comes in a wide range of shapes and sizes and, as such, meets the needs of restaurant owners, mixologists and caterers looking for something chic and different. The hallmark of this glass collection is the vertical ribbed design around the bowls, creating a striking visual effect. It chimes delightfully with the trend for subtle optical dimensions that truly put wines and cocktails in the spotlight, without distracting attention during tasting for all that. While the 21 cl coupe and 58 cl balloon glasses are bound to spark creativity in mixologists, the 16 cl flute will prove popular with bars and caterers thanks to its small capacity and size, particularly ideal for consumers who are standing. As for the 55 cl, 45 cl and 35 cl wine glasses, not to mention the 21 cl flute, they will look right at home on the trendiest restaurant tables.



Supporting

– NON-PROFESSIONAL ENTHUSIASTS –

Oenology can sometimes seem cryptic to the uninitiated. Chef&Sommelier has thus committed to supporting non-professional connoisseurs keen to find out more, and to sharing its expertise with everyone. Starting with the role of the vessel used for tasting.

The best way to drink a particular wine depends very much on its characteristics. A young wine needs aeration, for example, and therefore a spacious bowl, while a mature wine is best enjoyed in a slimmer glass to avoid too much movement and thus excessive oxygenation... That's why Chef&Sommelier has an extensive range of wine glass collections for drinking all types of grape variety and wine appellation.



chefsommelier.fr

Chef&Sommelier is a brand of the Arc Group

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