



Chef & Sommelier presents various collections of stemglasses, goblets and decanters for wine tasting, tableware and bars.

Taking its inspiration from the world's endless diversity, Chef & Sommelier enables you to discover - or rediscover - all the sensory delights of wine.

An invitation to a sensory feast and for culinary inspiration!

AROM'UP

Collection of five wine tasting glasses. Their shape has been specifically developed to draw out the character of any great wine according to your own taste.

≈15 cl 5 oz.	≈12.5 cl 4 oz.	≈15 cl 5 oz.	≈12.5 cl 4 oz.	≈10 cl 3 1/4 oz.
FRUITY RED	FRUITY WHITE	OAKLY RED	OAKLY WHITE	FLORAL
43 cl - 14 1/2 oz. E7879 F484 8 83314 10023 5 x 8 83314 12025 7 ✓ U1901 F684 8 83314 11951 0 ✓	35 cl - 11 3/4 oz. E9068 F484 8 83314 12213 8 x 8 83314 12214 5 ✓ U1902 F684 8 83314 10566 7 ✓	47 cl - 15 3/4 oz. E9081 F484 8 83314 12226 8 x 8 83314 12227 5 ✓ U1904 F684 8 83314 11953 4 ✓	41 cl - 13 3/4 oz. E7909 F484 8 83314 12057 8 x 8 83314 12058 5 ✓ U1903 F684 8 83314 10431 8 ✓	21 cl - 7 oz. G3566 F484 8 83314 12215 4 x 8 83314 11945 3 1 ✓ U1951 F684 8 83314 19443 2 ✓
M: 91 mm - 3 1/2" H: 215 mm - 8 3/8" P: 155 g	M: 83 mm - 3 1/4" H: 195 mm - 7 5/8" P: 149 g	M: 91 mm - 3 1/2" H: 215 mm - 8 3/8" P: 170 g	M: 83 mm - 3 1/4" H: 195 mm - 7 5/8" P: 120 g	M: 83 mm - 3 1/4" H: 211 mm - 8 1/4" P: 120 g

CABERNET

Each tasting experience will find its perfect glass in the Cabernet line. Cabernet is a very large collection of stemglasses designed for tasting top wines. The Cabernet model comes in various sizes and three different shapes: tulip, balloon and lyre. These shapes and the fine rim of the glasses enhance the subtlety of the wine's aromas and flavour. The 7cl Porto glass stands out by its capacity to set the aromas free while preserving the most delicate flavours.

CABERNET TULIP

75 cl - 25 1/4 oz. D0795 F682 0 26102 87918 4 ✓ M: 101 mm - 3 7/8" H: 225 mm - 10" P: 281 g	58 cl - 19 1/2 oz. A6988 F684 0 26102 46951 4 ✓ M: 95 mm - 3 3/4" H: 230 mm - 9" P: 220 g	47 cl - 15 3/4 oz. A6961 F684 0 26102 46966 8 ✓ M: 90 mm - 3 1/2" H: 220 mm - 8 5/8" P: 156 g	35 cl - 11 3/4 oz. A6973 F684 0 26102 46977 4 ✓ M: 81 mm - 3 1/8" H: 202 mm - 7 7/8" P: 183 g	25 cl - 8 1/4 oz. A6978 F684 0 26102 46979 8 ✓ M: 66 mm - 2 1/2" H: 185 mm - 6 1/2" P: 126 g	19 cl - 6 1/4 oz. S3468 F684 0 26102 53469 4 ✓ M: 66 mm - 2 1/2" H: 185 mm - 6 1/2" P: 126 g

CABERNET BALLOON - LYRE

70 cl - 24 oz. A6981 F684 0 26102 46994 1 ✓ M: 115 mm - 4 1/2" H: 221 mm - 8 5/8" P: 261 g	58 cl - 19 1/2 oz. A7026 F684 0 26102 47027 5 ✓ M: 106 mm - 4 1/8" H: 209 mm - 8 1/8" P: 229 g	47 cl - 16 oz. A7017 F684 0 26102 47018 3 ✓ M: 100 mm - 3 7/8" H: 196 mm - 7 5/8" P: 192 g	35 cl - 12 oz. A7019 F684 0 26102 47021 3 ✓ M: 91 mm - 3 1/2" H: 182 mm - 7 1/8" P: 166 g	38 cl - 12 3/4 oz. D1292 F684 0 26102 88857 4 ✓ M: 87 mm - 3 1/4" H: 185 mm - 7 1/4" P: 186 g

CABERNET BAR

12 cl - 4 oz. L4798 F684 0 26102 98021 7 ✓ M: 54 mm - 2 1/8" H: 150 mm - 5 7/8" P: 97 g	7 cl - 2 1/4 oz. E5358 F684 0 26102 88447 4 ✓ M: 50 mm - 1 7/8" H: 135 mm - 5 1/4" P: 77 g	24 cl - 8 oz. D0796 F684 0 26102 87919 1 ✓ M: 62 mm - 2 1/4" H: 235 mm - 9 1/4" P: 130 g	16 cl - 5 1/4 oz. A8024 F684 0 26102 46807 0 ✓ M: 70 mm - 2 3/4" H: 125 mm - 8 3/4" P: 130 g	30 cl - 10 oz. G3323 F684 0 26102 93329 9 ✓ M: 120 mm - 4 5/8" H: 110 mm - 6 1/2" P: 215 g	44 cl - 14 3/4 oz. G3323 F684 0 26102 11614 2 ✓ M: 87 mm - 3 1/4" H: 110 mm - 4 1/4" P: 140 g	35 cl - 12 oz. G3322 F684 0 26102 11620 3 ✓ M: 81 mm - 3 1/4" H: 102 mm - 4" P: 140 g	27 cl - 9 oz. G0036 F684 0 26102 11652 4 ✓ M: 74 mm - 2 3/4" H: 126 mm - 4 3/4" P: 120 g

CABERNET VINS JEUNES

The shape of the Cabernet Vins Jeunes line fully reveals the aromas and favours a real exploration of the sensorial depth of red wines. Fill the glass up to the point where the angle of the bowl changes in order to obtain the perfect degree of oxygenation required by the wine. The Cabernet Vins Jeunes glasses come in three sizes and complete the Cabernet series.

58 cl - 19 1/4 oz. E2789 F684 8 83314 05026 4 ✓ M: 100 mm - 3 7/8" H: 220 mm - 8 5/8" P: 235 g	47 cl - 16 oz. E2790 F684 8 83314 05027 1 ✓ M: 97 mm - 3 3/4" H: 210 mm - 8 1/4" P: 215 g	35 cl - 12 oz. E2788 F684 8 83314 05025 7 ✓ M: 90 mm - 3 1/2" H: 200 mm - 7 7/8" P: 180 g	38 cl - 12 3/4 oz. G3368 F684 0 26102 85704 5 ✓ M: 88 mm - 3 3/8" H: 110 mm - 4 1/4" P: 230 g	35 cl - 11 3/4 oz. G3367 F684 0 26102 85706 9 ✓ M: 94 mm - 3 5/8" H: 80 mm - 3 1/8" P: 210 g	20 cl - 6 3/4 oz. G5133 F684 8 83314 20826 9 ✓ M: 79 mm - 3" H: 70 mm - 2 3/4" P: 135 g

GRANDS CEPAGES

The Grands Cépages line of glasses combines the pleasure of expert tasting with the sophistication of the tables that it graces. These stemglasses are specially designed to enhance wines created from the most exceptional red and white grape varieties. The special red wine glasses come in several sizes to ensure excellent appreciation of a wide variety of wines, from the most tannic and spicy to the most tender and fruity; while the special white wine glasses magnify the aromatic depth of superb whites.

62 cl - 20 3/4 oz. E8245 F482 8 83314 09688 9 ✓ M: 101 mm - 3 7/8" H: 238 mm - 9 3/8" P: 225 g	47 cl - 15 3/4 oz. G0035 F682 8 83314 09450 3 ✓ M: 95 mm - 3 3/4" H: 227 mm - 8 7/8" P: 215 g	35 cl - 11 3/4 oz. G0035 F684 8 83314 15578 5 ✓ M: 85 mm - 3 1/4" H: 210 mm - 8 1/4" P: 145 g	47 cl - 15 3/4 oz. F682 8 83314 09451 0 ✓ M: 97 mm - 3 3/4" H: 229 mm - 9" P: 215 g	35 cl - 11 3/4 oz. F684 8 83314 09449 7 ✓ M: 88 mm - 3 3/8" H: 211 mm - 8 1/4" P: 170 g	24 cl - 8 oz. E6250 F684 8 83314 09703 0 ✓ M: 70 mm - 2 3/4" H: 235 mm - 9 1/4" P: 130 g

Pack. F4 = Retail reference
Pack. F6 = Hotel/Restaurant reference

MILLESIME

Their angular lines give the Millésime series a contemporary design and make them the perfect glasses for tasting young wines. The large oxygenation surface and very fine rim allow both white and red wines to unveil all their complexity. The Millésime glasses are made of Kwarx which enables professionals to choose them with confidence for use for many years to come.

57 cl - 19 1/4 oz. E8516 E8518 F684 8 83314 12716 4 ✓ M: 100 mm - 3 7/8" H: 225 mm - 8 3/4" P: 245 g	47 cl - 15 3/4 oz. E8518 F684 8 83314 12718 8 ✓ M: 90 mm - 3 1/2" H: 215 mm - 8 3/8" P: 217 g	31 cl - 10 1/4 oz. E8519 F684 8 83314 12720 1 ✓ M: 80 mm - 3 1/8" H: 195 mm - 7 5/8" P: 155 g	19 cl - 6 1/4 oz. E8520 F684 8 83314 12722 5 ✓ M: 60 mm - 2 1/4" H: 215 mm - 8 3/8" P: 145 g	38 cl - 12 3/4 oz. G3368 F684 0 26102 85704 5 ✓ M: 88 mm - 3 3/8" H: 110 mm - 4 1/4" P: 230 g	35 cl - 11 3/4 oz. G3367 F684 8 83314 20826 9 ✓ M: 79 mm - 3" H: 70 mm - 2 3/4" P: 135 g	20 cl - 6 3/4 oz. G5133 F684 8 83314 20826 9 ✓ M: 79 mm - 3" H: 70 mm - 2 3/4" P: 135 g

OENOLOGUE EXPERT

Since it was created in 1991 by oenologist Dany Rolland, this glass has proven a tremendous success with professionals. The base is wide for a better aeration of wine. The rim is extremely fine for an agreeable on the lips.

73 cl - 24 1/2 oz. E8186 F482 8 83314 02326 8 x 8 83314 02327 5 ✓ U0913 F682 8 83314 02446 3 ✓ M: 100 mm - 3 7/8" H: 255 mm - 10" P: 255 g	55 cl - 18 1/2 oz. E8187 F484 8 83314 02322 0 x 8 83314 02323 7 ✓ U0912 F684 8 83314 02420 3 ✓ M: 93 mm - 3 5/8" H: 225 mm - 8 3/4" P: 215 g	45 cl - 15 oz. E8189 F482 8 83314 02329 9 x 8 83314 02330 5 ✓ U0911 F684 8 83314 02414 2 ✓ M: 87 mm - 3 3/8" H: 215 mm - 8 3/8" P: 200 g	35 cl - 11 3/4 oz. E8191 F484 8 83314 02333 6 x 8 83314 02334 3 ✓ U0910 F684 8 83314 02404 3 ✓ M: 80 mm - 3 1/8" H: 200 mm - 7 7/8" P: 180 g	28 cl - 9 1/4 oz. E8192 F484 8 83314 02337 4 x 8 83314 02338 1 ✓ U0909 F684 8 83314 02393 0 ✓ M: 75 mm - 2 7/8" H: 185 mm - 7 1/4" P: 165 g	26 cl - 8 3/4 oz. E8195 F484 8 83314 02335 0 x 8 83314 02336 7 ✓ U0908 F684 8 83314 02470 8 ✓ M: 71 mm - 2 3/4" H: 215 mm - 8 3/8" P: 160 g

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OPEN UP

A range of glasses with a revolutionary design created for tasting all types of young wine (1-3 years for white wine and 1-5 years for red). The angled bowl enables an exceptional development of a wine's flavors and the angle allows you to pour exactly the right amount of wine into your glass.

≈11 cl 3 1/2 oz.	≈9.5 cl 3 oz.	≈6 cl 2 oz.	≈10 cl 3 1/4 oz.	≈6 cl 2 oz.	≈4 cl 1 1/4 oz.	≈4 cl 1 1/4 oz.	≈12.5 cl 4 oz.
TANNIC	SOFT	UNIVERSAL TASTING	ROUND	SWEET	PRO TASTING	BLIND TEST	EFFERVESCENT
55 cl - 18 1/2 oz. E9041 F482 0 26102 90045 1 x 0 26102 90046 8 ✓ U1013 F684 0 26102 87854 5 ✓ M: 105 mm - 4 1/8" H: 232 mm - 9 1/8" P: 237 g	47 cl - 15 3/4 oz. E9040 F482 0 26102 90084 0 x 0 26102 90085 7 ✓ U1012 F684 0 26102 87855 2 ✓ M: 103 mm - 4" H: 228 mm - 8 7/8" P: 210 g	40 cl - 13 1/2 oz. D1458 F484 0 26102 90063 5 x 0 26102 90065 9 ✓ U1011 F684 0 26102 87923 8 ✓ M: 89 mm - 3 1/2" H: 231 mm - 9" P: 190 g	37 cl - 12 1/2 oz. E9039 F482 0 26102 90024 6 x 0 26102 90025 3 ✓ U1010 F684 0 26102 87852 1 ✓ M: 95 mm - 3 3/4" H: 210 mm - 8 1/4" P: 190 g	27 cl - 9 oz. D1481 F484 0 26102 90088 8 x 0 26102 27458 3 ✓ U1009 F684 0 26102 87856 9 ✓ M: 77 mm - 3" H: 190 mm - 7 3/8" P: 160 g	32 cl - 10 3/4 oz. E2377 F684 8 83314 04660 1 x M: 87 mm - 3 3/8" H: 180 mm - 7" P: 115 g	20 cl - 6 3/4 oz. D0907 F482 0 26102 88062 3 x 0 26102 88063 0 ✓ U1051 F684 0 26102 87851 4 ✓ M: 72 mm - 2 3/4" H: 233 mm - 9" P: 130 g	

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SENSATION

The alliance between perfect curves and incredible resistance... The harmony of the continuous and elegant lines of Sensation and Sensation Exalt offer wine-lovers a privileged tasting experience. As well as sight, scent and taste, the feel of the glass joins the party for optimal appreciation of each wine.

SENSATION EXALT

41 cl - 13 3/4 oz. E7695 F684 8 83314 11852 0 ✓ M: 86 mm - 3 3/8" H: 205 mm - 8" P: 260 g	31 cl - 10 1/4 oz. E7696 F684 8 83314 11853 7 ✓ M: 80 mm - 3 1/8" H: 195 mm - 7 5/8" P: 175 g	25 cl - 8 1/4 oz. E7697 F684 8 83314 11854 4 ✓ M: 74 mm - 2 7/8" H: 185 mm - 7 1/4" P: 175 g	20 cl - 6 3/4 oz. E7698 F684 8 83314 11855 1 ✓ M: 70 mm - 2 3/4" H: 180 mm - 7" P: 167 g	19 cl - 6 1/4 oz. E7700 F684 8 83314 11856 6 ✓ M: 70 mm - 2 3/4" H: 210 mm - 7" P: 182 g

SENSATION

45 cl - 16 oz. 11077 F684 0 26102 94959 7 ✓ M: 95 mm - 3 3/4" H: 215 mm - 8 3/8" P: 305 g	38 cl - 12 3/4 oz. 28504 F12 0 26102 28507 7 ✓ 30793 F12/B4 0 26102 28507 7 ✓ M: 88 mm - 3 3/8" H: 200 mm - 7 7/8" P: 254 g	31 cl - 10 1/4 oz. 53482 F12 0 26102 53481 6 ✓ 32744 F12/B4 0 26102 53481 6 ✓ M: 83 mm - 3 1/4" H: 189 mm - 7 3/8" P: 221 g	27 cl - 9 oz. 39715 F12 0 26102 79646 7 ✓ 32744 F12/B4 0 26102 79646 7 ✓ M: 79 mm - 3" H: 178 mm - 7" P: 174 g	21 cl - 7 oz. 79147 F12 0 26102 79255 1 ✓ 34901 F12/B4 0 26102 79255 1 ✓ M: 72 mm - 2 3/4" H: 159 mm - 6 1/4" P: 126 g	16 cl - 5 1/4 oz. 53484 F12 0 26102 53479 3 ✓ 53478 F12/B4 0 26102 53479 3 ✓ M: 66 mm - 2 1/2" H: 198 mm - 7 3/4" P: 128 g

VIGNE goblets

31 cl - 10 1/4 oz. G3666 F684 0 26102 47214 9 ✓ M: 84 mm - 3 1/4" H: 83 mm - 3 1/4" P: 270 g	20 cl - 6 3/4 oz. G3659 F684 0 26102 46753 4 ✓ M: 70 mm - 2 3/4" H: 74 mm - 2 3/4" P: 205 g	33 cl - 11 oz. G3674 F684 0 26102 46805 0 ✓ M: 69 mm - 2 1/2" H: 111 mm - 4 1/4" P: 230 g	22 cl - 7 1/4 oz. G3658 F684 0 26102 46806 8 ✓ M: 61 mm - 2 1/4" H: 111 mm - 4 1/4" P: 180 g

Complete transparency



Kwarx® seems to vanish, to enable the range of colours in each wine to be appreciated. Completely transparent glasses, due to the fact that they are completely colourless.

Never-ending sparkle



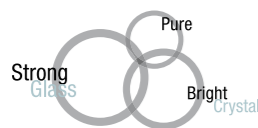
Kwarx® keeps its shiny sparkle wash after wash. Extraordinary brilliance that has been tested in laboratory conditions over more than two thousand industrial washes.

Highly resistant



Kwarx® is incredibly resistant under everyday conditions. Solidity is obtained by an invisible but very strong bond between the bases, the stems and the bowls of glasses, which results in a perfectly smooth surface which does not have weak points.

Kwarx® combines the best qualities of all glass products and adds in purity.



www.kwarx-advanced-material.com

ARC Chef & Sommelier is a brand from the Arc International Group. 62510 ARQUES FRANCE

www.chefsommelier.com

WINE TASTING



CEREMONY

Create instants of exception thanks to the Ceremony collection. Buffets stretch as far as the eye can see and tables are elegant and festive around the line's 4 different stem glasses. The Ceremony glass is made of Kwarx and has a short stem making it extremely resistant and confirming its star status for special occasions.

VIGNE goblets			
45 cl - 15 3/4 oz. G3840 F6/B4 8 83314 19254 4 ✓ M: 88 mm - 3 1/4" H: 182 mm - 7" P: 170 g	32 cl - 10 3/4 oz. G4658 F6/B4 8 83314 20229 8 ✓ M: 80 mm - 3" H: 167 mm - 6 1/2" P: 177 g	23 cl - 7 3/4 oz. G4961 F6/B4 8 83314 20619 7 ✓ M: 72 mm - 2 3/4" H: 156 mm - 6" P: 135 g	19 cl - 5 1/4 oz. G4963 F6/B4 8 83314 20623 3 ✓ M: 56 mm - 2" H: 175 mm - 6 3/4" P: 125 g
31 cl - 10 1/4 oz. G3666 F6/B4 0 26102 47214 9 ✓ M: 84 mm - 3 1/4" H: 83 mm - 3 1/4" P: 270 g	20 cl - 6 3/4 oz. G3666 F6/B4 0 26102 46753 4 ✓ M: 70 mm - 2 3/4" H: 74 mm - 2 3/4" P: 205 g	33 cl - 11 oz. G3674 F6/B4 0 26102 46805 0 ✓ M: 84 mm - 3 1/4" H: 126 mm - 4 3/4" P: 230 g	22 cl - 7 1/4 oz. G3658 F6/B4 0 26102 46698 8 ✓ M: 61 mm - 2 1/4" H: 111 mm - 4 1/4" P: 180 g

OMEGA

Grandiose dimensions at the service of creative events! The Omega stem glasses are characterized by generous volumes associated with exquisitely fine rims. Their capacities between 70 and 76cl make them ideal glasses for tasting powerful wines, which can express their full aromatic palette, but also for serving cocktails or dressing stunning tables...

76 cl - 25 1/2 oz. E5558 F6/B4 8 83314 10830 4 ✓ M: 108 mm - 4 1/4" H: 225 mm - 8 3/4" P: 300 g	70 cl - 23 1/2 oz. E5560 F6/B4 8 83314 08832 6 ✓ M: 103 mm - 4" H: 225 mm - 8 3/4" P: 290 g	71 cl - 24 oz. E1070 F6/B4 8 83314 02652 8 ✓ M: 116 mm - 4 1/2" H: 188 mm - 7 3/8" P: 265 g	72 cl - 24 1/4 oz. E7086 F6/B4 8 83314 10993 1 ✓ M: 114 mm - 4 3/8" H: 150 mm - 5 7/8" P: 248 g
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M = Maximum diameter
H = Height
P = Weight

✓ = Packaging UPC code

Pack. F4 = Retail reference
Pack. F6 = Hotel/Restaurant reference

BARWARE



OPEN UP SPIRITS

The shape of the glass makes it possible to regulate the amount of alcohol released from the spirit, thereby preventing any burning sensation in the nose, yet without impacting the olfactory properties. Then power and aromatic complexity dominate the tasting experience.

ICY	COOL	AMBIENT	WARM	ARDENT
9 cl - 3 oz. U5211 F4/B4 8 83314 08853 3 ✓ U1057 F6/B4 8 83314 08421 4 ✓	11 cl - 3 1/2 oz. E5210 F4/B4 8 83314 08322 7 ✓ U1056 F6/B4 8 83314 08420 7 ✓	16,5 cl - 5 1/2 oz. E5205 F4/B4 8 83314 08325 5 ✓ U1062 F6/B4 8 83314 08423 8 ✓	30 cl - 10 oz. U5204 F4/B4 8 83314 08336 1 ✓ U1052 F6/B4 8 83314 08424 5 ✓	21 cl - 7 oz. E5207 F4/B4 8 83314 08330 9 ✓ U1059 F6/B4 8 83314 08422 1 ✓
M: 51 mm - 2" H: 91 mm - 3 1/2" P: 85 g	M: 60 mm - 2 1/4" H: 168 mm - 6 1/2" P: 90 g	M: 70 mm - 2 3/4" H: 168 mm - 6 5/8" P: 105 g	M: 99 mm - 3 7/8" H: 170 mm - 3 3/8" P: 230 g	M: 84 mm - 3 1/4" H: 106 mm - 4 1/8" P: 110 g

GLASSES AND TUMBLERS FOR THE BAR

Taking its inspiration from the friendliness, elegance and warmth unique to bars, Chef & Sommelier has designed timeless collections of goblets and glasses.

DISTINGUO	GRANDIOSA	LINELY
32 cl - 10 3/4 oz. U1733 F6/B4 0 26102 28395 0 ✓	32 cl - 11 3/4 oz. U1640 F6/B4 0 26102 28398 1 ✓	35 cl - 11 3/4 oz. U1640 F6/B4 0 26102 28397 4 ✓
M: 57 mm - 3 3/4" H: 96 mm - 3 3/4" P: 265 g	M: 83 mm - 3 1/4" H: 135 mm - 5 1/4" P: 230 g	M: 76 mm - 3" H: 120 mm - 4 5/8" P: 200 g

OPEN UP

38 cl - 12 1/2 oz. E0169 F4/B4 8 83314 02846 1 ✓ U1033 F6/B4 8 83314 02829 4 ✓	58 cl - 19 1/2 oz. E0198 F4/B4 8 83314 02833 1 ✓ U1042 F6/B4 8 83314 02825 6 ✓	35 cl - 11 3/4 oz. G9100 F4/B4 8 83314 25689 9 ✓ U1041 F6/B4 8 83314 25601 7 ✓
M: 92 mm - 3 5/8" H: 95 mm - 3 5/8" P: 145 g	M: 90 mm - 3 1/2" H: 135 mm - 5 1/4" P: 230 g	M: 90 mm - 3" H: 120 mm - 4 1/2" P: 150 g

CABERNET	CABERNET	CABERNET	CABERNET ALL-PURPOSE STEMGLASS	CABERNET	SENSATION
30 cl - 10 oz. G2449 F6/B4 0 26102 62450 0 ✓	21 cl - 7 1/4 oz. E8001 F6/B4 0 26102 62448 7 ✓	44 cl - 14 3/4 oz. E2447 F6/B4 8 83314 18935 3 ✓	40 cl - 13 1/2 oz. G3573 F6/B4 8 83314 18932 2 ✓	47 cl - 16 oz. G3570 F6/B4 8 83314 18932 2 ✓	32 cl - 10 3/4 oz. G37154 F6/B4 0 26102 28732 3 ✓
M: 120 mm - 4 5/8" H: 188 mm - 7 3/8" P: 219 g	M: 95 mm - 4 1/2" H: 172 mm - 6 3/4" P: 187 g	M: 121 mm - 4 3/4" H: 192 mm - 7 1/2" P: 256 g	M: 81 mm - 3 1/8" H: 167 mm - 6 1/2" P: 215 g	M: 98 mm - 2 1/4" H: 188 mm - 7 3/8" P: 230 g	M: 115 mm - 4 3/8" H: 175 mm - 6 7/8" P: 184 g

SERVICE OF THE WINE

DECANTERS



Chef & Sommelier is a complete range of entirely new decanters which are both functional and aesthetically pleasing. Very special attention was paid to the design of each one.

OPEN UP Magnum	OPEN UP Bottle	OPEN UP Half-liter
2L - 74 1/4 oz. D6602 C1/B2 8 83314 00298 0 ✓ M: 170 mm - 6 5/8" H: 365 mm - 14 3/8"	1L4 - 47 1/4 oz. D6653 C1/B2 0 26102 25613 8 ✓ M: 145 mm - 5 5/8" H: 314 mm - 12 1/4"	0L76 - 25 1/2 oz. D9303 C1/B2 8 83314 00299 7 ✓ M: 108 mm - 4 1/4" H: 231 mm - 9"

TECHNICA	VINARMONY	FRESHNESS	FRESHNESS
1L4 - 47 1/4 oz. D2139 C1/B2 0 26102 89205 3 ✓ M: 196 mm - 7 5/8" H: 323 mm - 12 3/8"	1L1 - 37 oz. D2141 C1/B2 0 26102 89207 7 ✓ M: 148 mm - 5 3/4" H: 343 mm - 13 1/2"	1L - 33 3/4 oz. D2137 C1/B2 0 26102 89203 9 ✓ M: 93 mm - 3 5/8" H: 340 mm - 13 3/8"	1L - 33 3/4 oz. D2197 C1/B2 0 26102 89209 9 ✓ M: 117 mm - 4 1/2" H: 337 mm - 13 1/4"

OPENING	EXPLORE	GRAND FINALE	AMPHORIA
0L9 - 30 1/4 oz. D2142 C1/B2 0 26102 89208 4 ✓ M: 214 mm - 9 3/8" H: 241 mm - 9 3/8"	1L3 - 43 3/4 oz. D2138 C1/B2 0 26102 89204 6 ✓ M: 145 mm - 5 5/8" H: 323 mm - 12 5/8"	1L4 - 47 1/4 oz. G8566 C1/B1 8 83314 25759 5 ✓ M: 214 mm - 13 1/4" H: 265 mm - 10 1/4"	1L5 - 60 oz. D6652 C1/B2 0 26102 25593 3 ✓ M: 390 mm - 7 5/8" H: 140 mm - 8 3/4"



Kwarx®, is a new cutting-edge material.



Drop Control is used on the neck of carafes to prevent drips.



"effervescence plus" is a technology that develops an even delicate effervescence, delighting the eyes and the taste buds alike...



To take care of your glassware, Chef & Sommelier recommend the use of this glass cloth 100% microfiber.



Glass cloth 100% microfiber
L: 65 cm
I: 49 cm
E6951

C&S
Chef & Sommelier

Chef & Sommelier has reinvented wine tasting, by re-thinking designs, glass sizes and materials.

All the Chef & Sommelier collections abound with innovative technology supported by the Arc International research centre, and have also been tested and approved by an expert professional committee.



Serving your talent

DRINKWARE COLLECTION