



Chef & Sommelier

Glassware expertise...
... to match your passion for wine.



Over the years, Arc International, recognised leader in the field of tableware, has developed a great depth of know-how in the field of wine. Armed with its glassware experience and its desire to promote a certain French art de vivre, since its creation in 1825, Arc International has endeavoured to anticipate the requirements of both professionals and the general public.

A demijohn – a glass amphora that was originally used to transport wine – was the company's first success. A series of emblematic glasses has followed since then, each one adding a little bit extra to the pleasure of wine tasting, and therefore promoting a more refined style of wine consumption.

The Durand family has owned the company for four generations and oenology has always been their primary focus. In 2004, Philippe Durand created and implemented a project using a new high technology material, dedicated to wine tasting : le Kwarx®.

The Open Up range - the collection with the revolutionary shape - was the first to benefit from this new technology. The glass received the Janus de l'Industrie - a mark of recognition from the French Institute of Design - and has enjoyed tremendous commercial success.



Chef & Sommelier : serving your talent !



True to its mission, Arc International has created the Chef & Sommelier brand. A brand for connoisseurs, it now includes all the wine and fine food

product lines. Featuring an array of innovative technologies and support from the group's research centre, these collections first have to be approved by a panel of industry experts. They all reflect Chef & Sommelier's identifying characteristics : innovation, expertise and sensory pleasure.

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!





Chef & Sommelier

Kwarx[®]



Kwarx[®]
by **Arc International**
Research Center Advanced material

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.

Never-ending sparkle



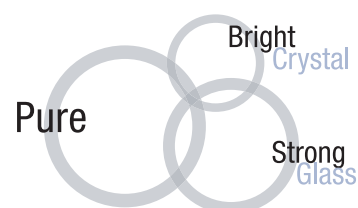
Kwarx[®] keeps its shiny sparkle wash after wash. Extraordinary brilliance that has been tested in laboratory conditions over more than two thousand industrial washes.

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.

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





Chef & Sommelier

OPEN'UP
Stemglass Pro Tasting





Chef & Sommelier

OPEN'UP Stemglass Pro Tasting



Total capacity : 10 3/4 oz
Useful capacity : 1 1/4 oz
Fine rim : 0.9 mm
Height : 7"
Diameter : 3 3/8"
Weight : 115 gr
Material : Kwarx
Made in France
Pack : FA6/B4

PPI : 4,38 €
Ref. : U1008

Appearance: Contemporary/convex-concav (bulb) design. This glass stands out because of its short stem.

Olfactory: An excellent oxygenation area designed to develop aromas, followed by a narrowed shaft to regulate the alcohol given off by wine to prevent excessive perception of alcohol in the nose, without altering any olfactory properties.

Gustative: This revolutionary shape allows you young, powerful wines to open up quickly and express themselves harmoniously. The wine is guides straight to the taste buds in the middle of the tongue. Unlike the majority of glasses, tasting is not hindered by an excessive perception of acid or bitter notes in the mouth.

OPEN UP Collection

≈3 1/2 oz	≈3 oz	≈2 oz	≈1 1/4 oz	≈2 oz	≈1 1/4 oz
TANNIC 18 1/2 oz 7,11 €	SOFT 15 3/4 oz 5,88 €	UNIVERSAL TASTING 13 1/2 oz 5,88 €	ROUND 12 1/2 oz 5,88 €	SWEET 9 oz 5,88 €	BLIND TEST 10 3/4 oz 7,99 €

OPEN UP Decanters Collection

≈50 1/2 oz	≈25 1/4 oz	≈16 3/4 oz
MAGNUM 74 1/4 oz	BOTTLE 47 1/4 oz	HALF-LITER 25 1/2 oz

PPI : indicative public price

Ophélie Level
Chargée de produit Communication, standing in for Caroline Bianco
ophelie.LEVEL@arc-intl.com, 03 21 12 75 87

www.chefsommelier.com



Chef & Sommelier

sponsors



CONCOURS DU MEILLEUR SOMMELIER DU MONDE

ASI Avec Möet & Chandon

Chile 2010

with the stemglass Pro-Tasting