

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.



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 % microfibre.



New !
Glass cloth 100% microfibre
L : 65 cm
I : 49 cm
E6951



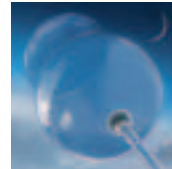
Kwarx®
by Arc International
Research Center **Advanced material**

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



Chef & Sommelier is a brand from the Arc International Group.
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www.chefsommelier.com



Chef & Sommelier

Serving your talent



DRINKWARE
COLLECTION 2010

Arc International has created
Chef & Sommelier brand



Chef & Sommelier presents various collections of stem glasses, 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!

WINE TASTING



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.

≈3 1/2 oz.	≈3 oz.	≈2 oz.	≈3 1/4 oz.	≈2 oz.	≈1 1/4 oz.	≈1 1/4 oz.	≈4 oz. one bottle = six flute glasses!
TANNIC	SOFT	UNIVERSAL TASTING	ROUND	SWEET	PRO TASTING	BLIND TEST	EFFERVESCENT
18 1/2 oz. ML: 4 1/8" H : 9 1/8" W : 237 g E9041 U1013	15 3/4 oz. ML: 4" H : 8 7/8" W : 210 g E9040 U1012	13 1/2 oz. ML: 3 1/2" H : 9" W : 190 g D1458 U1011	12 1/2 oz. ML: 3 3/4" H : 8 1/4" W : 190 g E9039 U1010	9 oz. ML: 3" H : 7 3/8" W : 160 g D1481 U1009	10 3/4 oz. ML: 3 3/8" H : 7" W : 115 g D6773 U1008	10 3/4 oz. ML: 3 3/8" H : 7" W : 115 g E2377 U1008	6 3/4 oz. ML: 2 3/4" H : 9" W : 130 g D0907 U1051

OENOLOGUE EXPERT



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

24 1/2 oz. ML: 3 7/8" H : 10" W : 255 g E0186 U0913	18 1/2 oz. ML: 3 5/8" H : 8 3/4" W : 215 g E0187 U0912	15 oz. ML: 3 3/8" H : 8 3/8" W : 200 g E0189 U0911	11 3/4 oz. ML: 3 1/8" H : 7 7/8" W : 180 g E0191 U0910	9 1/4 oz. ML: 2 7/8" H : 7 1/4" W : 165 g E0192 U0909	8 3/4 oz. ML: 2 3/4" H : 8 3/8" W : 160 g E0195 U0952



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.

≈5 oz.	≈4 oz.	≈5 oz.	≈4 oz.	≈3 1/4 oz. New!
FRUITY RED	FRUITY WHITE	OAKY RED	OAKY WHITE	FLORAL
14 1/2 oz. ML: 3 1/2" H : 8 3/8" W : 155 g E7879 U1901	13 3/4 oz. ML: 3 1/4" H : 7 5/8" W : 149 g E8068 U1902	15 3/4 oz. ML: 3 1/4" H : 8 3/8" W : 170 g E8081 U1904	13 3/4 oz. ML: 3 1/4" H : 7 5/8" W : 160 g E7909 U1903	7 oz. ML: 2 7/8" H : 8 1/4" W : 120 g G3566 U1951

SELECT



Collection was designed in conjunction with the U.D.S.F. (Union de la Sommellerie Française, the French Wine-Waiters' Union). There are five glasses in the range, and this enables the considerable diversity of wines from around the world to be appreciated. Two timeless and complementary shapes: tulip and flute.

25 oz. ML: 3 3/4" H : 10" W : 240 g D0032 U0813	15 3/4 oz. ML: 3 1/8" H : 8 3/4" W : 185 g C9715 U0811	11 3/4 oz. ML: 3" H : 8" W : 160 g C9714 U0810	8 oz. ML: 2 3/4" H : 7 1/4" W : 130 g C9624 U0808	6 oz. ML: 2 1/2" H : 9 3/8" W : 115 g C9723 U0851
TULIPE				FLUTE

BARWARE



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.

≈1 1/4 oz.	≈2 oz.	≈2 1/4 oz.	
ICY	COOL	AMBIENT	WARM
3 oz. ML: 2" H : 3 1/2" W : 85 g E5211 U1057	3 1/4 oz. ML: 2 1/4" H : 6 1/2" W : 90 g E5210 U1056	5 1/2 oz. ML: 2 3/4" H : 6 5/8" W : 105 g E5205 U1062	10 oz. ML: 3 7/8" H : 3 3/8" W : 230 g E5204 U1032
≈2 oz.	≈3 1/4 oz.	≈25 1/2 oz.	
ARDENT	ARDENT	OPEN UP 1L	
7 oz. ML: 3 1/4" H : 4 1/8" W : 110 g E5237 U1058	13 oz. ML: 4" H : 4 7/8" W : 160 g E6686 U1059	33 3/4 oz. ML: 4 1/4" H : 7 3/4" W : 700 g G3096	

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.

12 1/2 oz. ML: 3 5/8" H : 3 5/8" W : 145 g E0169 U1033	19 1/2 oz. ML: 3 1/2" H : 5 1/4" W : 230 g E0198 U1042	6 3/4 oz. ML: 2 3/4" H : 3 1/4" W : 240 g U1532
OPEN UP	LINELY	GRANDIOSA
10 oz. ML: 3" H : 3 1/4" W : 305 g U1533	11 oz. ML: 2 3/8" H : 6" W : 260 g U1540	10 3/4 oz. ML: 3 1/2" H : 3 1/4" W : 230 g U1633
10 3/4 oz. ML: 3 3/4" H : 3 3/4" W : 265 g U1733	11 3/4 oz. ML: 3 1/4" H : 5 1/4" W : 230 g U1740	10 oz. ML: 4 5/8" H : 7 1/4" W : 219 g U1856
DISTINGUO	COCKTAIL	ALL-PURPOSE STEMGLASS
13 1/2 oz. ML: 3 1/8" H : 6 1/2" W : 215 g U1861		

SERVICE OF THE WINE



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.

≈50 1/2 oz.	≈25 1/4 oz.	≈16 3/4 oz.	
OPEN UP	Magnum	Bottle	Half-liter
74 1/4 oz. ML: 6 5/8" H : 14 3/8" D9302	47 1/4 oz. ML: 5 5/8" H : 12 1/4" D6653	25 1/2 oz. ML: 4 1/4" H : 9" D9303	
43 3/4 oz. ML: 5 5/8" H : 12 5/8" D2138	60 oz. ML: 4 1/2" H : 8 3/4" D6652	33 3/4 oz. ML: 4 1/2" H : 13 1/4" D2197	
EXPLORE	AMPHORIA	SPECIFIC	
47 1/4 oz. ML: 7 5/8" H : 8 3/4" D2139	37 oz. ML: 5 3/4" H : 13 1/2" D2141	33 3/4 oz. ML: 3 5/8" H : 13 3/8" D2137	30 1/4 oz. ML: 3 5/8" H : 9 3/8" D2142
TECHNICA	VINARMONY	FRESHNESS	OPENING

① ② ③ Retail reference
④ ⑤ Hotel / Restaurant reference