



C&S
Chef & Sommelier
- FRANCE -

PERFORMANCE
GLASSWARE FOR THE
WINE PROFESSIONAL



—— CRÉATEUR D'EXPÉRIENCES ——

In a world where restaurant professionals and fine wine connoisseurs are increasingly selective 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.



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





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 enthusiasts.



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

Special selection wineries

Discover this selection of collection coming from the Expert and Universal categories of Chef&Sommelier™.

EXPERT

UNIVERSAL

EXALTATION



30 cl
10 oz

EXALTATION



47 cl
16 oz

OPEN'UP



40 cl
14 oz

REVEAL'UP



40 cl
14 oz

SÉQUENCE



44 cl
15 oz

SUBLYM



45 cl
15 oz

SYMÉTRIE



45 cl
15 oz

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
V6719 2 x 6 pack



55 cl - 19 oz
V6189 2 x 6 pack



47 cl - 16 oz
V6190 2 x 6 pack
V6831 8 x 2 pack



38 cl - 13 oz
V6191 2 x 6 pack



35 cl - 12 oz
Q0818 4 x 6 pack
Optimised effervescence



30 cl - 10 oz
Q1151 4 x 6 pack
Q9945 4 x 2 pack
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.

Flash the QR-code to see the video.



Lily shape for easy service thanks to a single pouring



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



55 cl - 19 oz
TANNIC
U1013 4 x 6 pack



47 cl - 16 oz
SOFT
U1012 4 x 6 pack



40 cl - 14 oz
UNIVERSAL TASTING
U1011 4 x 6 pack
Q8625 8 x 2 pack



37 cl - 13 oz
ROUND
U1010 4 x 6 pack



32 cl - 11 oz
PRO TASTING
U1008 4 x 6 pack



20 cl - 7 oz
U1051 4 x 6 pack



35 cl - 12 oz HB
U1041 4 x 6 pack



38 cl - 13 oz OF
U1033 4 x 6 pack



The narrow upper part of the glass concentrates the aromas to allow instant enjoyment.

Pronounced angle

The wine molecules shatter and are oxygenated at the break point, thus releasing the aromas.

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

Flash the QR-code to see the video.



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

The Expert on PERFECT SERVICE

The balance between the elegant and light design, stability when held, and the technical features makes this collection perfect for tasting any wine. The sensory journey begins with a discovery of the distinct colour of the wines, through the perfect transparency of the glass. It continues with the revelation of the fruity aromas, clarified by the extra-large surface for oxygenation.



REVEAL' UP



50 cl - 17½ oz
Soft
N1738 2 x 6 pack



40 cl - 14 oz
Soft&Sparkling
J8743 4 x 6 pack



30 cl - 10½ oz
Soft&Sparkling
J8908 4 x 6 pack



55 cl - 19¼ oz
INTENSE
J9014 4 x 6 pack



45 cl - 15¾ oz
INTENSE
J8742 4 x 6 pack



21 cl - 7½ oz
FLUTE
J8907 4 x 6 pack

The classic UNIVERSAL TULIP

A collection that revisits the tulip shape with finesse and modernity.
With its large capacities and a variety of specific shapes, Sequence is a complete range that can be adapted to suit every need.

SEQUENCE



74 cl - 25 oz
L9951 2 x 6 pack



62 cl - 21 oz
N9710 4 x 6 pack



55 cl - 19 oz
L9950 2 x 6 pack



44 cl - 15 oz
L9949 2 x 6 pack



35 cl - 12 oz
L9948 4 x 6 pack

A generous bowl that concentrates aromas and allows a very precise relationship between mouth, glass and wine



Short, practical stem

Flat, stable base does not trap water in the dishwasher



24 cl - 8 oz
P3787 4 x 6 pack



17 cl - 6 oz
N9947 4 x 6 pack



47 cl - 16 oz
N9711 4 x 6 pack



37 cl - 13 oz
P0089 4 x 6 pack



21 cl - 7 oz
N9696 4 x 6 pack

The UNIVERSAL tulip trend

A collection characterised by a slender, stretched leg that gives it height and presence on the table.

Sublym's curvaceous, lanky silhouette provides a much-loved contemporary style to your table.

SUBLYM



55 cl - 19 oz
V3604 2 x 6 pack



45 cl - 15 oz
N1739 2 x 6 pack



35 cl - 12 oz
L2761 4 x 6 pack



25 cl - 8 oz
L2609 4 x 6 pack

When the wine is agitated, it rises vertically, expressing its aromas in successive layers



21 cl - 7 oz
L2762 4 x 6 pack



60 cl - 20 oz
N4742 2 x 6 pack



35 cl - 12 oz
N5368 4 x 6 pack

Perfectly continuous glass profile

Flat, stable base does not trap water in the dishwasher

Flash the QR-code to see the video.



The UNIVERSAL trend in lines

A new style collection from Chef&Sommelier that is equally suited to serving cocktails and wines. Its lines give it a vintage look that is both trendy and subtle thanks to the elegant shape of the glasses.

SYMETRIE



The vertical lines in the bowl contrast with the tabletop and disappear when the glass is filled

Extra flat base does not retain water after dishwashing



58 cl - 20 oz
Q8707 4 x 6 pack



55 cl - 19 oz
V2696 2 x 6 pack



45 cl - 15 oz
V0391 4 x 6 pack



35 cl - 12 oz
V1483 4 x 6 pack



21 cl - 7 oz
V1171 4 x 6 pack



21 cl - 7 oz
V2697 4 x 6 pack



16 cl - 5 oz
V1375 4 x 6 pack



The UNIVERSAL Taster glass

Viticole, the essential stemware collection for wine tasting, available in 3 capacities: 31 cl, 21.5 cl and 12 cl. Its elegant goblet on a short leg makes it very functional for all restaurant owners, wine bars and other breweries. Red or white wine can be served, as well as sweet wines. Its tulip shape and tight rim will capture the aromas for a pleasant tasting experience.

This glass has excellent professional dishwasher performance and its short leg makes it easy to insert into washers.

VITICOLE



31 cl - 11 oz
42250
4 x 6 pack



21.5 cl - 7½ oz
37260
4 x 6 pack



12 cl - 4¼ oz
42258
4 x 6 pack

37266
186 x 6 pack



Glassware decor solutions

At Arc UK we specialise in providing high quality glassware solutions to enhance your brand presence in the foodservice and retail sectors throughout the UK.

What sets us apart is our **innovative Bespoke glassware printing service**; transforming our glassware into a dynamic marketing tool. With a remarkably low **minimum order quantity of just 250 pieces**, we enable **businesses of all sizes to make their mark without breaking the bank**.

From initial product development to seamless delivery, **Arc UK provides a service backed by extensive industry experience**. Not sure where to start? Lean on our expertise to guide you every step of the way.

Experience the difference with Arc UK. **Reach out today to discover how we can tailor our services to meet your unique needs and propel your brand forward.**



Want to know more, please contact us @
www.arctableware.com
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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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Innovative glass
for a better world