

Decanters by Chef&Sommelier™







——— CRÉATEUR D'EXPÉRIENCES ———

In a world where restaurant professionals and fine wine connoisseurs are increasingly demanding 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. The same goes for decanters. Chef&Sommelier™ is the perfect partner to offer you a complete range of decanters adapted to each type of wine.



KRYSTA – the crystalline with exceptional performance



The drop control ensures smooth, perfect pouring and prevents wine drips when serving.

Carafes tailored to every need

Chef&Sommelier™ carafes are designed to meet every need.

Their elegant and generous shapes enhance both the table and the wine, while also possessing essential properties for decanting and oxygenating the wine.



Decant



Oxygenate

DECANT

A tribute to mature wines and sommeliers!

The sediment in mature wines must be removed by the sommelier to fully enjoy the wine's treasures.

The ritual of decanting wine, whether performed by candlelight or more simply, offers the sommelier the perfect opportunity to share their expertise with clients.



NEW

ABONDANCE



1.6 L
Ø: 190 mm
H: 235 mm
V9689
2 x 1 pack



The carafe features a wide opening for easy pouring and a slender neck enabling a smooth service while preserving the wine's structure. Its ideally shaped bulb provides an optimal aeration surface to reveal the full complexity of the wine.

EXPLORE



1.3 L
Ø: 145 mm
H: 325 mm
V4667
2 x 1 pack



Its tall, slender neck allows the sommelier to ensure the sediment remains in the bottle and does not enter the carafe. Its round inner shape is ideal for gentle pouring, preventing over-oxygenation that could degrade the wine's quality. It is easy to hold and pour, thanks to the thumb rest, which allows for a secure grip.

OPENING



0.9 L
Ø: 210 mm H:
240 mm
R0020
2 x 1 pack



The rather wide neck facilitates the transfer from bottle to carafe, while ensuring the sediment remains in the bottle. Wine molecules collide in the diabolo-shaped neck to allow for proper oxygenation. The wine then glides along the inner and lower bowl to fill half the bulb, maximizing air-to-wine contact and enabling perfect development of the wine.

OXYGENATE

Enhancing young wines and fully enjoying their aromas...

Improving the quality of young wines
by accelerating their maturation
is a daily practice for the sommelier.

Aerating a wine in a carafe is an opportunity
for them to engage in conversation with guests
about the upcoming tasting experience.

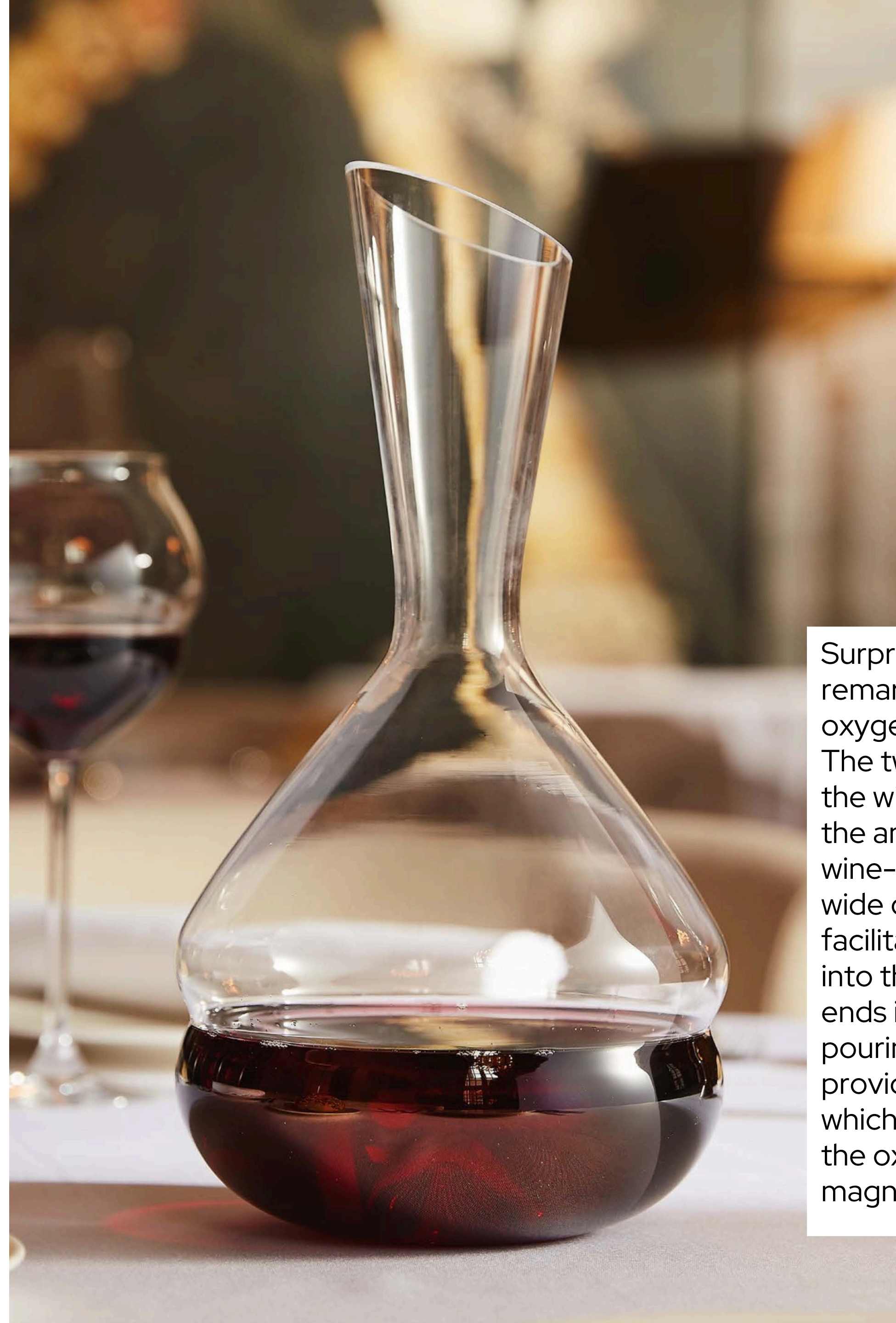


MACARON



2 L
Ø: 165 mm
H: 310 mm
V6503
2 x 1 pack

This carafe complements our MACARON stemmed glasses and tumblers.



Surprising in its shape but remarkably effective in oxygenating young wines. The two-part bulb allows the wine to rebound off the angle, maximizing wine-air contact. The wide opening of the spout facilitates pouring wine into the carafe. The spout ends in a bevel for precise pouring. The thumb rest provides a good grip, which is important for the oxygenation of the magnums.

OPEN'UP



1.4 L

Ø: 145 mm

H: 315 mm

D6653

2 x 1 pack

This carafe complements our OPEN'UP stemmed glasses and tumblers.



Carafe for oxygenating young wines. Superb carafe, light, innovative, and always fashionable. Easy to use and very effective for oxygenation thanks to its interior angle. Its main advantage is its ability to aerate without warming the wine. Its neck has an ideal height to aerate the wine as it passes through the spout. Its bevel-cut spout and "drop control" treatment ensure impeccable service.

Decanter Collections by Chef&Sommelier™



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