



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



Superior  
Strength

**30%**

30% more resistance than standard crystalline glasses



Complete  
Transparency

**98.8**

Transparency index = 98,8.  
Greater purity and transparency



Perfect  
Acoustics

**100%**

100% Clear and pure



Longlasting  
Brilliance

**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

EXALTATION

OPEN'UP

REVEAL'UP

SÉQUENCE

SUBLYM

SYMÉTRIE



30 cl  
10 oz



47 cl  
16 oz



40 cl  
14 oz



40 cl  
14 oz



44 cl  
15 oz



45 cl  
15 oz



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.



Lily shape for easy service thanks to a single pouring

Flash the QR-code to see the video.



## 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



≈11cl

55 cl - 19 oz  
TANNIC  
**U1013** 4 x 6 pack



≈9,5cl

47 cl - 16 oz  
SOFT  
**U1012** 4 x 6 pack



≈6cl

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



≈10cl

37 cl - 13 oz  
ROUND  
**U1010** 4 x 6 pack



≈4cl

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



≈12,5cl

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.



Laser cut and polished rim, for superior enjoyment of the wine

An industry leading transparency ensuring the bowl offers the perfect window for the wine.

Every detail is taken care of. A seamless join where the bowl meets the leg and the leg meets the foot.

Perfectly smooth leg ensuring no interference between glass and your experience. Also reduces chemical staining.

Flat and stable foot, for balance and reduced water residue.

## 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



24 cl - 8 oz  
**P3787** 4 x 6 pack



17 cl - 6 oz  
**L9947** 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

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

## 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

Perfectly continuous glass profile



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

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](http://www.arctableware.com)  
or call us on 01386 552 551



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.





Arc Distribution UK Ltd  
Terrace Road, Pinvin WR10 2DJ  
Tel: 0044 (0) 1386 552 551  
[www.arctableware.com](http://www.arctableware.com)

**London Showroom**  
**(By appointment)**  
Business Design Centre  
52 Upper Street  
Islington, London N1 0QH



Innovative glass  
for a better world