

WINE TASTING



EXPERT

- | | | | |
|---|---|--|---|
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UNIVERSAL



Distinction

EXPERT

Distinction

* EFFERVESCENCE PLUS

C&S KRYSTA
SHEER RIM

NEW



DISTINCTION
47 cl

Ø M = 96 mm
H = 233 mm
W = 182 g

Q9064
F6/B4=24 · P/P=288



DISTINCTION
38 cl

Ø M = 91 mm
H = 220 mm
W = 175 g

Q9062
F6/B4=24 · P/P=384



DISTINCTION
28 cl

Ø M = 83 mm
H = 207 mm
W = 148 g

Q8990
F6/B4=24 · P/P=576



DISTINCTION
23 cl *

Ø M = 70 mm
H = 233 mm
W = 130 g

Q9080
F6/B4=24 · P/P=480

Available from September 2022



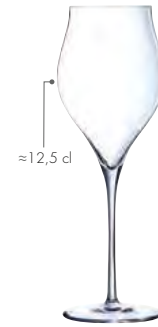
Exaltation

EXPERT

Exaltation

C&S KRISTA

EFFERVESCENCE PLUS / SHEER RIM



≈12,5 cl

EXALTATION
35 cl

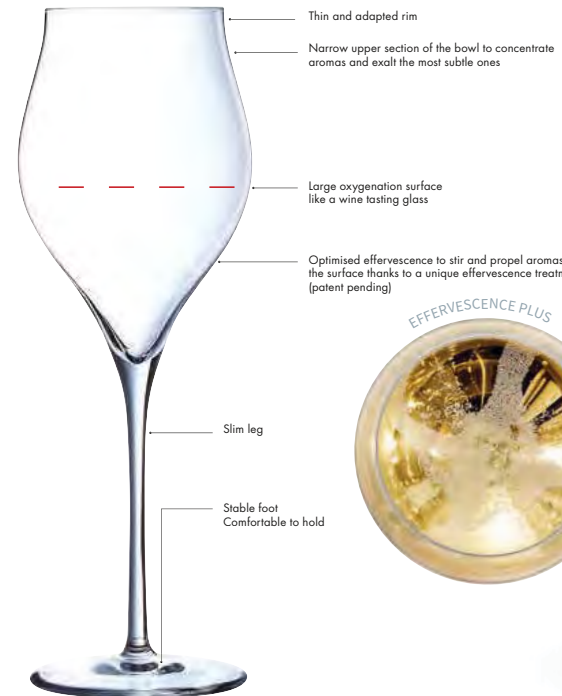
Ø M = 82 mm
H = 235 mm
W = 155 g
Q0818
F6/B4=24 - P/P=384



≈10 cl

EXALTATION
30 cl

Ø M = 78 mm
H = 211 mm
W = 160 g
Q1151
F6/B4=24 - P/P=432
Q9945
F2/B8=16 - P/P=448



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 (patent pending)

Slim leg
Stable foot
Comfortable to hold



EFFERVESCENCE PLUS



WINE
TASTING

Macaron

C&S KRYSTA

★ EFFERVESCENCE PLUS

SHEER RIM



MACARON
60 cl
Ø M = 105 mm
H = 235 mm
W = 195 g
L9414
F6/B2=12· P/P=240



MACARON
50 cl
Ø M = 100 mm
H = 215 mm
W = 167 g
L9412
F6/B4=24· P/P=288



≈ 12,5 cl

MACARON
40 cl
Ø M = 94 mm
H = 200 mm
W = 135 g
L9267
F6/B4=24· P/P=480



≈ 12,5 cl

MACARON
30 cl
Ø M = 83 mm
H = 197 mm
W = 130 g
L9348
F6/B4=24· P/P=480

Macaron

C&S KRYSTA

MOUTH BLOWN



≈ 0,75L

MACARON
2 L
Ø M = 163 mm
H = 310 mm
W = 900 g
N1010
F1/B2=2· P/P=72

Macaron

Macaron Fascination

C&S KRYSTA

★ EFFERVESCENCE PLUS

SHEER RIM



MACARON
FASCINATION
60 cl
Ø M = 108 mm
H = 228 mm
W = 168 g
N6385
F6/B4=24· P/P=240



MACARON
FASCINATION
50 cl
Ø M = 103 mm
H = 215 mm
W = 154 g
N6383
F6/B4=24· P/P=240



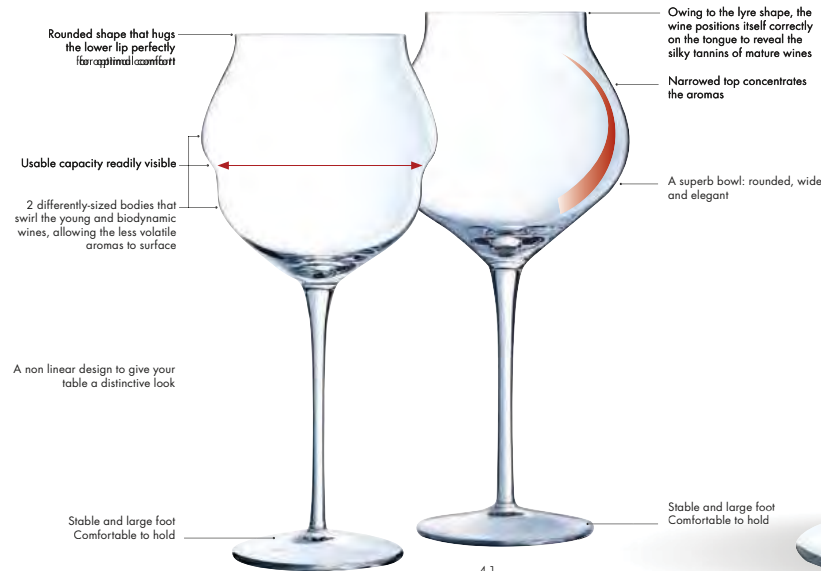
MACARON
FASCINATION
40 cl
Ø M = 95 mm
H = 200 mm
W = 133 g
N6380
F6/B4=24· P/P=288



MACARON
FASCINATION
30 cl
Ø M = 95 mm
H = 191 mm
W = 131 g
N6386
F6/B4=24· P/P=288



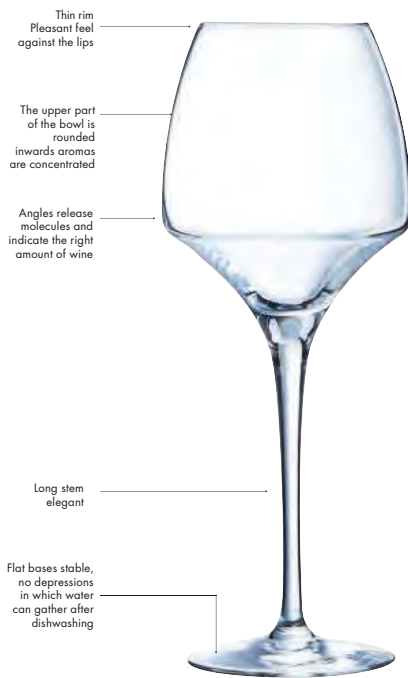
MACARON
40 cl HB
Ø M = 87 mm
H = 103 mm
W = 138 g
N0834
F6/B4=24· P/P=768



Open'Up C&S KRISTA
DROP CONTROL / MOUTH BLOWN

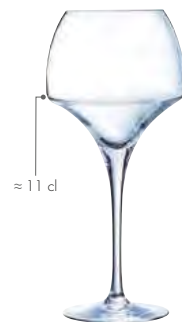


OPEN'UP
1,4 L
Ø M = 145 mm
H = 314 mm
W = 550 g
D6653
F1/B2=2·P/P=84



Open'Up

Open'Up C&S KRISTA
★ EFFERVESCENCE PLUS SHEER RIM



OPEN'UP
55 cl TANNIC
Ø M = 107 mm
H = 233 mm
W = 207 g
U1013
F6/B4=24·P/P=240



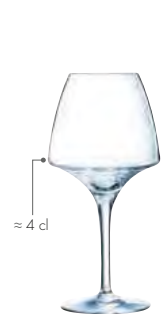
OPEN'UP
47 cl SOFT
Ø M = 103 mm
H = 226 mm
W = 207 g
U1012
F6/B4=24·P/P=240



OPEN'UP
40 cl UNIVERSAL TASTING
Ø M = 91 mm
H = 231 mm
W = 198 g
U1011
F6/B4=24·P/P=384
Q8625
F2/B8=16·P/P=384



OPEN'UP
37 cl ROUND
Ø M = 96 mm
H = 211 mm
W = 166 g
U1010
F6/B4=24·P/P=288



OPEN'UP
32 cl PRO TASTING
Ø M = 87 mm
H = 180 mm
W = 134 g
U1008
F6/B4=24·P/P=480



OPEN'UP
20 cl
Ø M = 74 mm
H = 234 mm
W = 161 g
U1051
F6/B4=24·P/P=480



OPEN'UP
35 cl HB
Ø M = 78 mm
H = 118 mm
W = 150 g
U1041
F6/B4=24·P/P=648



OPEN'UP
38 cl OF
Ø M = 93 mm
H = 94 mm
W = 155 g
U1033
F6/B4=24·P/P=576

Reveal'Up

★ EFFERVESCENCE PLUS

C&S KRYSTA

SHEER RIM



REVEAL'UP
21 cl
Ø M = 70 mm
H = 233 mm
W = 153 g
J8907
F6/B4=24 · P/P=480



MACARON
40 cl HB
Ø M = 87 mm
H = 103 mm
W = 138 g
N0834
F6/B4=24 · P/P=768

Chimney to reduce the smell and tart taste of alcohol

Very large fragrance chamber allows scents to develop

Gentle angle allowing the oxygenation of young wines and revealing the aromas of mature wines

Elegant thin stem
Very light, excellent balance in the hand



Extra wide oxygenation surface birth of aromas. Ideal for all types of wine

Usable capacity readily visible

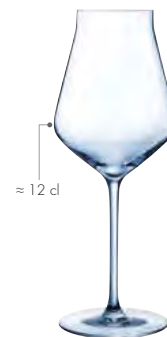
Perfectly flat base: stable and no water retention after dishwashing

Reveal'Up

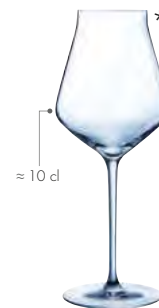
★ EFFERVESCENCE PLUS

C&S KRYSTA

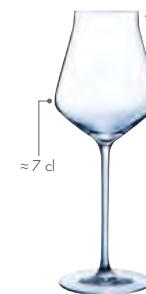
SHEER RIM



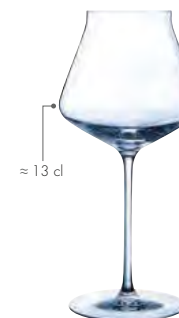
REVEAL'UP
50 cl SOFT
Ø M = 96 mm
H = 246 mm
W = 199 g
N1738
F6/B2=12 · P/P=180



REVEAL'UP
40 cl SOFT
Ø M = 91 mm
H = 231 mm
W = 191 g
J8743
F6/B4=24 · P/P=384
Q8623
F2/B8=16 · P/P=384



REVEAL'UP
30 cl SOFT
Ø M = 83 mm
H = 217 mm
W = 140 g
J8908
F6/B4=24 · P/P=384



REVEAL'UP
55 cl INTENSE
Ø M = 111 mm
H = 234 mm
W = 200 g
J9014
F6/B4=24 · P/P=192



REVEAL'UP
45 cl INTENSE
Ø M = 104 mm
H = 221 mm
W = 189 g
J8742
F6/B4=24 · P/P=192

Séquence

★ EFFERVESCENCE PLUS

C&S KRISTA

SHEER RIM



SÉQUENCE
17 cl
Ø M = 70 mm
H = 208 mm
W = 135 g
L9947
F6/B4=24·P/P=480



SÉQUENCE
24 cl
Ø M = 69 mm
H = 235 mm
W = 155 g
P3787
F6/B4=24·P/P=480

Séquence

C&S KRISTA

SHEER RIM



SÉQUENCE
74 cl
Ø M = 100 mm
H = 235 mm
W = 200 g
L9951
F6/B4=12·P/P=288



SÉQUENCE
62 cl
Ø M = 95 mm
H = 235 mm
W = 205 g
N9710
F6/B4=24·P/P=288



SÉQUENCE
55 cl
Ø M = 90 mm
H = 235 mm
W = 190 g
L9950
F6/B4=24·P/P=288



SÉQUENCE
44 cl
Ø M = 87 mm
H = 227 mm
W = 177 g
L9949
F6/B2=12·P/P=288



SÉQUENCE
35 cl
Ø M = 79 mm
H = 210 mm
W = 155 g
L9948
F6/B4=24·P/P=432



SÉQUENCE
21 cl PORTO
Ø M = 66 mm
H = 190 mm
W = 115 g
N9696
F6/B4=24·P/P=576



SÉQUENCE
47 cl MULTIPURPOSE
Ø M = 86 mm
H = 180 mm
W = 163 g
N9711
F6/B4=24·P/P=480



SÉQUENCE
37 cl BEER
Ø M = 80 mm
H = 150 mm
W = 130 g
P0089
F6/B4=24·P/P=576

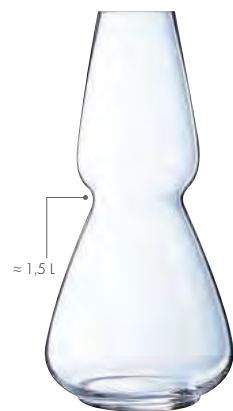


EXPERT

Sublym

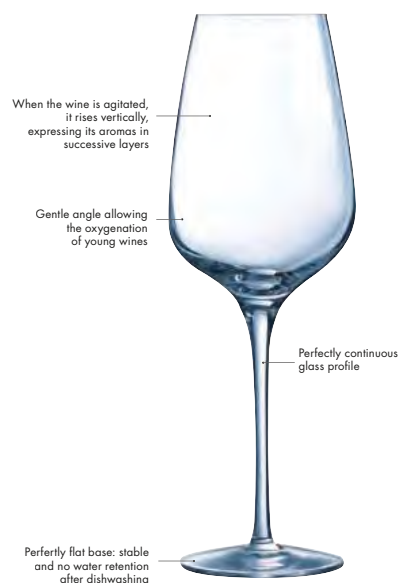
C&S

DROP CONTROL / MOUTH BLOWN



≈ 1,5 L

SUBLYM
2 L
Ø M = 150 mm
H = 300 mm
W = 900 g
P0264
F1/B2=2·P/P=84



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

Gentle angle allowing the oxygenation of young wines

Perfectly continuous glass profile

Perfectly flat base: stable and no water retention after dishwashing

Sublym

Sublym

C&S KRISTA

★ EFFERVESCENCE PLUS

SHEER RIM



SUBLYM
55 cl
Ø M = 92 mm
H = 260 mm
W = 215 g
N1744
F6/B2=12·P/P=180



SUBLYM
45 cl
Ø M = 87 mm
H = 250 mm
W = 201 g
N1739
F6/B2=12·P/P=288



SUBLYM
35 cl
Ø M = 81 mm
H = 230 mm
W = 175 g
L2761
F6/B4=24·P/P=384



SUBLYM
25 cl
Ø M = 72 mm
H = 207 mm
W = 150 g
L2609
F6/B4=24·P/P=480



SUBLYM
21 cl
Ø M = 70 mm
H = 240 mm
W = 140 g
L2762
F6/B4=24·P/P=480



SUBLYM
60 cl BALLON
Ø M = 111 mm
H = 229 mm
W = 210 g
N4742
F6/B2=12·P/P=192



SUBLYM
35 cl MULTIPURPOSE
Ø M = 81 mm
H = 177 mm
W = 175 g
N5368
F6/B4=24·P/P=432

Exaltation

C&S KRISTA

EFFERVESCENCE PLUS / SHEER RIM



≈12,5 cl

EXALTATION
35 cl

Ø M = 82 mm
H = 235 mm
W = 155 g

Q0818
F6/B4=24-P/P=384

Villeneuve

C&S KRISTA

SHEER RIM

NEW



VILLENEUVE
73 cl

Ø M = 101 mm
H = 258 mm
W = 229 g

Q5375
A12=12-P/P=216



VILLENEUVE
63,5 cl

Ø M = 105 mm
H = 227 mm
W = 212 g

Q5373
A12=12-P/P=240



VILLENEUVE
53,5 cl

Ø M = 90 mm
H = 248 mm
W = 213 g

Q5374
A12=12-P/P=384



VILLENEUVE
47,5 cl

Ø M = 87 mm
H = 228 mm
W = 177 g

Q5376
A12=12-P/P=384



VILLENEUVE
26,5 cl

Ø M = 86 mm
H = 201 mm
W = 162 g

Q5372
A12=12-P/P=432

Macaron

C&S KRISTA

SHEER RIM



MACARON
40 cl HB

Ø M = 87 mm
H = 103 mm
W = 138 g

N0834
F6/B4=24-P/P=768



Villeneuve, developed with Chef Daniel Boulud and referenced in his New York restaurant Le Pavillon

"Chef&Sommelier reflects the love for the French gastronomic heritage that I cherish very much,"

said Chef Daniel Boulud, named "best restaurateur" in the world by Les Grandes Tables du Monde.



Cabernet Abondant - Suprême

C&S KRYSTA
SHEER RIM



CABERNET ABONDANT
70 cl
Ø M = 110 mm
H = 220 mm
W = 256 g
FJ037
F6/B2=12 · P/P=216



CABERNET ABONDANT
50 cl
Ø M = 100 mm
H = 201 mm
W = 217 g
FJ038
F6/B2=12 · P/P=360



CABERNET SUPRÊME
62 cl
Ø M = 95 mm
H = 240 mm
W = 253 g
FJ035
F6/B2=24 · P/P=288



CABERNET SUPRÊME
47 cl
Ø M = 87 mm
H = 216 mm
W = 216 g
FJ036
F6/B2=12 · P/P=384

Cabernet Ballon

C&S KRYSTA
SHEER RIM



CABERNET BALLON
70 cl
Ø M = 113 mm
H = 221 mm
W = 270 g
46981
F6/B4=24 · P/P=192



CABERNET BALLON
58 cl
Ø M = 106 mm
H = 209 mm
W = 235 g
47026
F6/B4=24 · P/P=240
N4592
TA12=12 · P/P=240



CABERNET BALLON
47 cl
Ø M = 99 mm
H = 196 mm
W = 190 g
47017
F6/B4=24 · P/P=288
N4584
TA12=12 · P/P=288



CABERNET BALLON
35 cl
Ø M = 91 mm
H = 182 mm
W = 190 g
47019
F6/B4=24 · P/P=480
N4585
TA12=12 · P/P=480





Cabernet Tulipe

Cabernet Tulipe

C&S KRYSTA
SHEER RIM



CABERNET TULIPE
75 cl
Ø M = 101 mm
H = 255 mm
W = 222 g
D0795
F6/B4=12-P/P=180



CABERNET TULIPE
58 cl
Ø M = 94 mm
H = 230 mm
W = 225 g
46888
F6/B4=24-P/P=288
N4580
TA12=12-P/P=384



CABERNET TULIPE
47 cl
Ø M = 88 mm
H = 220 mm
W = 200 g
46961
F6/B4=24-P/P=384
N4581
TA12=12-P/P=384



CABERNET TULIPE
25 cl
Ø M = 72 mm
H = 180 mm
W = 146 g
46978
F6/B4=24-P/P=480
N4582
TA12=12-P/P=600



CABERNET TULIPE
19 cl
Ø M = 66 mm
H = 165 mm
W = 142 g
53468
F6/B4=24-P/P=720



CABERNET TULIPE
35 cl
Ø M = 81 mm
H = 203 mm
W = 181 g
46973
F6/B4=24-P/P=432
N4574
TA12=12-P/P=432

Shape existing under
VIN AU VERRE collection p 63



CABERNET TULIPE
12 cl
Ø M = 54 mm
H = 150 mm
W = 102 g
14798
F6/B4=24-P/P=1296



CABERNET TULIPE
7 cl
Ø M = 52 mm
H = 135 mm
W = 80 g
E5358
F6/B4=24-P/P=1440

Narrowed upper
section of the bowl
to concentrate the
aromas

Generously-rounded
bowl

Perfectly flat base: stable and
no water retention
after dishwashing

Cabernet

* EFFERVESCENCE PLUS

C&S KRYSTA

SHEER RIM



CABERNET
47 cl
Ø M = 81 mm
H = 188 mm
W = 235 g
G3570
F6/B4=24 · P/P=432



CABERNET
40 cl
Ø M = 81 mm
H = 167 mm
W = 192 g
G3573
F6/B4=24 · P/P=432



CABERNET
24 cl
Ø M = 70 mm
H = 235 mm
W = 141 g
D0796
F6/B4=24 · P/P=480



CABERNET
16 cl
Ø M = 70 mm
H = 225 mm
W = 145 g
48024
F6/B4=24 · P/P=480
N4583
TA12=12 · P/P=624

Cabernet Vins jeunes

C&S KRYSTA

SHEER RIM



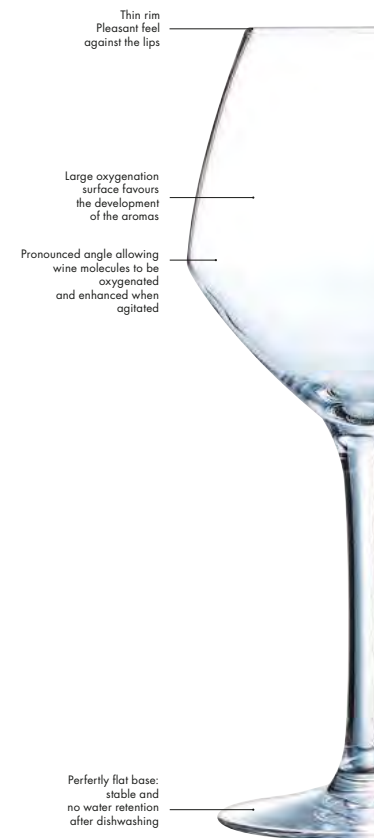
CABERNET VINS JEUNES
58 cl
Ø M = 104 mm
H = 223 mm
W = 201 g
E2789
F6/B4=24 · P/P=240



CABERNET VINS JEUNES
47 cl
Ø M = 97 mm
H = 214 mm
W = 190 g
E2790
F6/B4=24 · P/P=288



CABERNET VINS JEUNES
35 cl
Ø M = 90 mm
H = 200 mm
W = 163 g
E2788
F6/B4=24 · P/P=384
Shape existing under
VIN AU VERRÉ collection p 63



Cabernet Vins Jeunes

Grands Cépages C&S KRYSTA

* EFFERVESCENCE PLUS SHEER RIM



GRANDS CÉPAGES
62 cl
Ø M = 101 mm
H = 238 mm
W = 203 g
E6245
F6/B2=12- P/P=288



GRANDS CÉPAGES
47 cl
Ø M = 95 mm
H = 227 mm
W = 199 g
E6101
F6/B2=12- P/P=288



GRANDS CÉPAGES
35 cl
Ø M = 85 mm
H = 210 mm
W = 154 g
G0935
F6/B4=24- P/P=384



GRANDS CÉPAGES
24 cl
Ø M = 69 mm
H = 235 mm
W = 155 g
E6250
F6/B4=24- P/P=480

Cœnologue Expert

* EFFERVESCENCE PLUS

C&S KRYSTA

SHEER RIM



CŒNOLOGUE EXPERT
45 cl
Ø M = 87 mm
H = 216 mm
W = 166 g
U0911
F6/B4=24- P/P=384



CŒNOLOGUE EXPERT
35 cl
Ø M = 80 mm
H = 202 mm
W = 135 g
U0910
F6/B4=24- P/P=432



CŒNOLOGUE EXPERT
26 cl
Ø M = 71 mm
H = 215 mm
W = 133 g
U0952
F6/B4=24- P/P=480



Grands Cépages

Sensation Exalt C&S KRISTA

* EFFERVESCENCE PLUS SHEER RIM



SENSATION EXALT
19 cl
Ø M = 70 mm
H = 210 mm
W = 169 g
E7700
F6/B4=24 - P/P=480

Sensation Exalt

C&S KRISTA

SHEER RIM



SENSATION EXALT
41 cl
Ø M = 87 mm
H = 206 mm
W = 266 g
E7695
F6/B4=24 - P/P=384



SENSATION EXALT
31 cl
Ø M = 80 mm
H = 197 mm
W = 218 g
E7696
F6/B4=24 - P/P=432



SENSATION EXALT
25 cl
Ø M = 74 mm
H = 187 mm
W = 164 g
E7697
F6/B4=24 - P/P=600



SENSATION EXALT
20 cl
Ø M = 70 mm
H = 180 mm
W = 159 g
E7698
F6/B4=24 - P/P=600



A thin, tall rim with an enclosed opening

A gentle angle, capable of oxygenating young wines and preserving mature wines

A highly resistant stem, perfectly suited to intensive use

Perfectly flat base: stable and no water retention after dishwashing

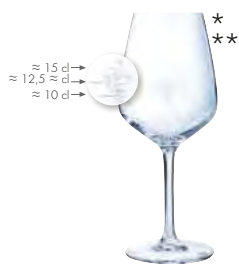


Sensation Exalt

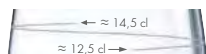
Vin au verre **ARCOROC HIGH TRANSPARENCY**

SHEER RIM **

- Designed for wine by the glass service.
- Easy service, right quantity served.
- Food & wine pairing.



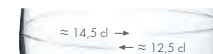
VIN AU VERRE
30 cl V. JULIETTE GRAPPE
Ø M = 79 mm
H = 188 mm
W = 150 g
P8575
F6/B4=24 - P/P=432



VIN AU VERRE
21,5 cl VITICOLE ELLIPSE
Ø M = 65 mm
H = 155 mm
W = 125 g
C6308
F12/B4=48 - P/P=864

Vin au verre

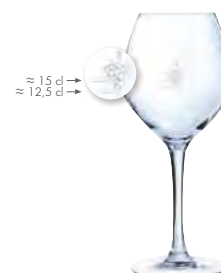
C&S KRISTA
SHEER RIM



VIN AU VERRE
35 cl CABERNET TULIPE GRAPPE
Ø M = 81 mm
H = 203 mm
W = 181 g
P9026
F6/B4=24 - P/P=432



VIN AU VERRE
35 cl CABERNET TULIPE ELLIPSE
Ø M = 81 mm
H = 203 mm
W = 181 g
J4587
F6/B4=24 - P/P=432



VIN AU VERRE
35 cl CABERNET VINS JEUNES GRAPPE
Ø M = 90 mm
H = 200 mm
W = 163 g
P8619
F6/B4=24 - P/P=384



Vin au verre - Cabernet Tulipe



Vin au verre - V. Juliette GRAPPE