



**Bermar America L.P.**

**Le Verre de Vin**

# Le Verre de Vin

## What is Le Verre de Vin ?

**Le Verre de Vin** is the only commercially available wine preservation system which effectively reseals an unlimited number of opened bottles of still wine, sparkling wine, champagne and fortified wine.

## How long does the wine remain fresh ?

Once re-sealed, all wines remain in prime drinking condition for at least 21 days. And that includes sparkling wine and champagne. An opened bottle which has not been resealed should be consumed in 12-24 hours!



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**The still wine and champagne (or dual) system preserves an unlimited number of opened bottles of still wines, sparkling wines and champagnes.**

**When *Le Verre de Vin* is applied to Still Wine, a precisely controlled vacuum is created within the bottle.**

**For Champagne or Sparkling Wine, the system introduces a calibrated infusion of carbon dioxide.**

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How Does It Work ?



1. Still Wine

# STILL WINE

- Use a separate stopper for each bottle in service.
- A rubber stopper incorporating a non return valve is inserted into the bottle in place of the original cork.
- To re-seal the bottle, the server merely applies gentle upward pressure having positioned the stopper at the system's vacuum head (the left of the two).
- **Le Verre de Vin** is activated. Amber light = in operation.
- Within 2 to 5 seconds, a green light is illuminated indicating the process is complete.

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## 1. Sparkling Wines

# SPARKLING WINE

- **The procedure for re-sealing sparkling wines is very similar.**
- **A valved champagne stopper, equipped with a safety clip to hold it in place, acts as a substitute for the original cork.**
- **Site the stopper onto the pressure nozzle (the right of the two).**
- **Le Verre de Vin injects a metered head pressure of carbon dioxide into the bottle.**
- **A green light will appear at the end of the operation.**



**MAXIMIZE**

**your wine By-The-Glass occasions**

**and**

**REAP THE REWARDS!**



With **Le Verre de Vin** you can offer :

**1. Variety.....Flights of 3 x Tasting Glasses**

Offer your guests tasting flights of 3 different wines (maybe 3 different grape varieties? Or 3 of the same variety from different countries of origin?). There's a thirst for knowledge which you can share.



With **Le Verre de Vin** you can offer :

## **2. Food and Wine Matching**

How about applying your knowledge and expertise to recommend appropriate wines to partner different dishes when entertaining? When dining people often like to have a different wine with each course. **Le Verre de Vin** enables you to offer this By-The-Glass throughout the meal without having to use an entire bottle



With **Le Verre de Vin** you can:

3. Save Money \$\$\$\$\$\$\$

How often have you had to pour opened bottles of wine down the drain after a dinner function? With **Le Verre de Vin**, this wastage can be turned into drinkable wines.



With **Le Verre de Vin** you can offer  
guests :

**4. Dessert Wines and Ports**

Premium ‘Noble Rot’ wines (or what the Australians refer to as ‘stickies’!) are excellent as an accompaniment to the dessert - or as a night cap at the end of the evening. A full bottle of these wines (even if it’s 37.5cl) is often too much. You’ll be surprised how much your guests appreciate the opportunity to enjoy these wines by the glass.



With **Le Verre de Vin** you can offer :

**5. Premier Grand Cru and ‘Cult’ Wines/  
Prestige Cuvee Champagnes**

Chateau Petrus By-The-Glass? Screaming Eagle By-The-Glass? Dom Perignon Vintage 1993 By-The-Glass? Guests welcome the opportunity to savour the Premier Grand Cru, ‘Cult’ wine, or Dom Perignon experience without having to consume a bottle.. And your By-The-Glass wine experiences become the talk of the town!