

(C&S)
Chef & Sommelier
- FRANCE -

By the glass

A GUIDE TO CHOOSING THE PERFECT WINE GLASS



arc
cardinal

creator of *experiences.*



(C&S)
Chef & Sommelier
- FRANCE -

200 years of
GLASSMAKING EXPERTISE.

Chef & Sommelier is a corporate brand of Arc Cardinal. Featuring a unique expertise in glassware, Chef & Sommelier is the only mechanical manufacturer of crystalline stemmed glasses in France. The brand produces durable, innovative, and expert products for professionals and wine lovers alike.

SCAN FOR A GLIMPSE
INTO PRODUCTION





Creators of Experience

CREATE. CURATE. CELEBRATE.

Elevating your guest's experience is your priority. Bringing your vision to life is ours. No matter the experience, we are here to help you create a remarkable one. Our expertly crafted collections of tableware, buffetware, and accessories supports the needs of today's chefs, mixologists and sommeliers.

This visionary approach to tableware is the founding principle of our culture and brands.





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CHOOSE A GLASS

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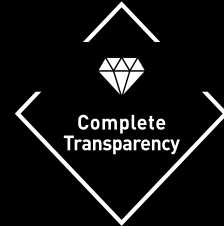
Superior
Strength

30%

more resistance
than standard
crystalline glasses



Krysta
EXTRA STRONG
CRYSTAL
GLASS



Complete
Transparency

98.8

Transparency
index = 98.8.
Greater purity and
transparency

KRYSTA - high performance
non-leaded crystal glass



Perfect
Acoustics

100%

clear and
pure sound



Longlasting
Brilliance

2,000

Retains its original
qualities even
after 2000 cycles
in a professional
dishwasher



RIM

Sheer rim provides a more delicate and refined tasting experience and a more focused and controlled flow of the wine.

Our Glasses

All Chef & Sommelier glasses contain these characteristics to deliver an ideal wine tasting experience.

STEM

Seamless stem for an elevated feel and look.

FOOT

Extra flat foot for stability and reduction of water retention.

Wine 101

TERMINOLOGY

There are a number of different terms and concepts that wine lovers use to describe the overall experience of drinking wine. These terms allow them to describe how the structure, flavor and texture of a wine work together.

STRUCTURE

Refers to the balance between the key components of wine, including acidity, tannins (for red wines), sweetness, and alcohol. A wine with good structure is well-balanced and harmonious.

FLAVOR PROFILE

Describes the range of flavors present in a wine, which can include fruit flavors (such as berries or citrus), floral notes, spice or herbal elements.

TEXTURE

Refers to the mouthfeel or physical sensation of the wine in the mouth. This can range from light and silky to full-bodied and rich, with descriptors like smooth, velvety, chewy, or grippy (for wines with pronounced tannins).

COMPLEXITY

Refers to the depth and layers of flavors and aromas present in a wine.

BODY

Refers to the weight and viscosity of the wine on the palate, which can range from light-bodied (like water) to medium-bodied (like skim milk) to full-bodied (like cream).

LEGS

Legs in wine are lines or droplets that appear and slide down the inside of a glass after you swirl it.

Here's what legs can tell you about the wine:

Legs in wine indicate viscosity, influenced by alcohol, sugar, and glycerol. Higher viscosity leads to thicker, slower-moving legs. Thicker legs may suggest higher sugar content, common in sweeter wines.



COMMON TYPES OF *Wine*



Light, medium, and full-bodied wines differ primarily in their weight, mouthfeel, and intensity of flavor.

HERE'S A BREAKDOWN OF THEIR MAIN DIFFERENCES:

LIGHT-BODIED WINES

These wines feel light and delicate in your mouth. They're often lower in alcohol and have subtle flavors. Think of wines like Pinot Grigio or Beaujolais Nouveau.

MEDIUM-BODIED WINES

These wines strike a balance between light and heavy, and have moderate flavors and textures. Examples include Sauvignon blanc and Merlot.

FULL-BODIED WINES

These wines feel rich and heavy in your mouth. They're often higher in alcohol and have intense flavors, with noticeable tannins. Think of wines like oaked Chardonnay or Cabernet Sauvignon.

The body of a wine influences its taste profile and pairing possibilities. Light-bodied wines suit lighter dishes such as salads or seafood, while full-bodied wines complement heartier fare like steak or roasted meats.

The Collections

MODERN



Open Up



Reveal Up



Distinction

TRANSITIONAL



Exaltation



Sequence



Sublym



Symétrie



Evidence

TRADITIONAL



Cabernet



Villeneuve



Exalt

Open Up

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.

! COLLECTION ALSO HAS A FLUTE & TUMBLERS!

SHAPES WITHIN OPEN UP:



UNIVERSAL



SOFT



TANNIC



ROUND

Open Up's dynamic shape

allows the wine to oxygenate perfectly and rapidly: the aromas develop in the angle and are then concentrated toward the top. An ideal choice for young wines.



The shape of the Open Up glass creates an actual “carafe effect” because the wine is oxygenated faster.

The convex part (1) builds the aromas, which are then concentrated in the concave portion of the glass (2).

After a few moments in the glass, the wine’s acid content is smoothed out and the tannins are softened, making it possible to fully enjoy even the youngest wines.

Open Up
UNIVERSAL

Great for:

- Pinot Noirs
- Delicate, lighter red wines



The diverse bowl shape complements a variety of wines both red and white. Its elongated bowl and slightly tapered rim ensures a perfect equilibrium as it concentrates aromas and brings the wine to the proper spot on the tongue.

U1011
Universal Tasting
(13 ½ Oz.)

Open Up
SOFT

Great for:

- Pinot Noirs
- Zinfandel



The distinctive shape of this glass particularly accentuates aromas and enhances the wines of delicate, refined, and fleshy grapes. This allows the subtlety of the silky tannins to emerge.

U1012
Soft (15 ¾ Oz.)

Open Up TANNIC

Great for:

- Cabernets
- Merlots
- Rich Young Wines



3 ½ Oz.

Due to the wide bowl and tapered top, this glass enhances the qualities of powerful tannic wines such as Cabernet or Merlot and preserves the aromatic richness of young wines.

U1013
Tannic (18 ½ Oz.)

Open Up ROUND

Great for:

- Smooth & Fresh Wines
- Chardonnay



3 ¼ Oz.

The open top and steeply-angled walls guide the wine to sides of the tongue promoting a fine balance between acidity and fruit.

U1010
Round (12 ½ Oz.)

Reveal Up

Choose your tasting experience with Reveal Up. The two shapes in the collection (Soft & Intense) magnify all wines (sparkling, young or mature).

! COLLECTION ALSO HAS A FLUTE!

SHAPES WITHIN REVEAL UP:



SOFT WINE



INTENSE WINE



RevealUp SOFT WINE

Great for:

- Young or mature, red and white soft wines

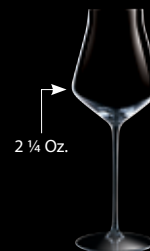


N1738
Soft Wine (17 ½ Oz.)

The tapered bowl concentrates the aromas to enhance the tasting experience.



J8743*
Soft Wine (13 ½ Oz.)



J8908*
Soft Wine (11 Oz.)

RevealUp INTENSE WINE

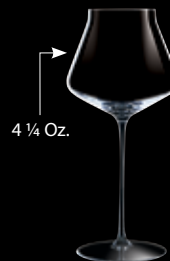
Great for:

- Red, young or mature strong and tannic wines.



J8742
Intense Wine (16 Oz.)

Wide oxygenation area to facilitate the concentration of aromas.



J9014
Intense Wine (19 ½ Oz.)



Distinction

NEW

The long, seamless stem gives way to a beautifully angled bowl. The natural curvature in the bowl provides proper pour control eliminating waste and increasing profits.

! COLLECTION ALSO HAS A FLUTE!

UNIVERSAL WINE



Angular design aids in enhancing aroma concentration, promoting controlled aeration, and adding to the visual appeal of the glass.



Natural curvature to indicate wine pour control and reduce waste.



3 1/4 Oz.

Q9064
Wine (16 Oz.)



3 1/4 Oz.

Q9062
Wine (13 Oz.)

Exaltation

NEW

Exaltation is a tasting essential that combines elegance and technical sophistication. Designed to bring out the intricacies in each glass, whether you're drinking sparkling wine, a mature Bordeaux or anything in between.



UNIVERSAL



SPECIALITY
FLUTE



Exaltation
**UNIVERSAL
WINE**

Great for:

- Young to mature wines of multiple varietals



V6190
Wine (16 Oz.)

Large oxygenation surface and aromatic chamber to allow the least volatile aromas to develop.

The wine molecules open up and envelope over themselves, resulting in the release of aromas.



V6191
Wine (13 Oz.)



V6189
Wine (19 Oz.)



V6719
Wine (25 ½ Oz.)

Exaltation
**SPECIALITY
FLUTE**

Great for:

- Champagne, sparkling wine or cava



Optimized effervescence to propel aromas to the surface thanks to a unique effervescence treatment.

Q1151*
Specialty Flute (10 ¼ Oz.)



Sequence

The Glassware Sequence Of The Future. The perfect design progression, bringing a modern update to a classical shape with the essence of crafted crystal.

! COLLECTION ALSO HAS A FLUTE, COUPES, ALL PURPOSE, & TUMBLERS!

SHAPES WITHIN SEQUENCE:



UNIVERSAL



BORDEAUX



BURGUNDY



PORT



Sequence

UNIVERSAL WINE

Great for:

- Young to Mature Wines of multiple varietals

— The versatile, tapered bowl helps concentrate and direct the wine's aromas towards the nose, enhancing the perception of flavor.

— Universal shape helps to provide a consistent tasting experience for wine by the glass service.



L5633
Universal (16 Oz.)



L5635
Universal (13 Oz.)



L5638
Universal (19 ½ Oz.)



Approximate
Pour Lines

Q1069
Corkscrew Universal (16 Oz.)

Sequence BURGUNDY

Great for:

- Pinot Noirs
- Delicate, lighter red wines

! DID YOU KNOW?

The large bowl size of Burgundy glasses allows the wine to come into maximum contact with the air, enhancing its aroma and flavor profile.



Soft, tapered rim helps to concentrate the delicate aromas of burgundy wines.

The wide bowl provides ample space for the wine to breathe and swirl. The rounded bowl shape encourages the wine to flow smoothly onto the palate, ensuring that you experience the full range of flavors and textures that Burgundy wines have to offer.

L5636

Burgundy (20 ½ Oz.)

Sequence BORDEAUX

Great for:

- Cabernets
- Drier, heavier red wines



N9710

Bordeaux (21 Oz.)

The Bordeaux glass is designed to guide the wine towards the back of the mouth, where tannins are typically detected, ensuring a well-balanced tasting journey.

The elongated, tapered bowl aids in the gentle softening and seamless integration of tannins, resulting in a more heightened and pleasurable tasting experience.



L5637

Bordeaux (26 Oz.)

Sequence PORT

Great for:

- Port Wine
- Dessert Wine or Fortified Wine

! ALSO KNOWN AS A PORTO GLASS!

— Designed with a smaller, more narrow profile compared to standard wine glasses, the port wine glasses feature a petite bowl that gently tapers towards the top.

— This unique shape ensures the rich aromas of the port are concentrated, allowing you to savor its complex flavors to the fullest.

PORT WINE

A fortified, typically richer, sweeter, and higher alcohol content wine. Port wine is often consumed as a dessert and a small portion due to its richer qualities.



N9696
Port (7 Oz.)

Sublym

Elegant & Timeless Design. The Sublym collection brings classic sophistication with a high and narrow bowl design.

! COLLECTION ALSO HAS A FLUTE, COUPE, & ALL PURPOSE!

SHAPES WITHIN SUBLYM:



UNIVERSAL



BALLON



Sublym UNIVERSAL WINE

Great for:

- Young to Mature Wines of multiple varieties



N1739
Wine (16 ½ Oz.)

The tall, slender, elongated bowl of the universal wine glass gracefully facilitates the gradual softening and seamless integration of tannins.



L2609
Wine (8 ¾ Oz.)



L2761
Wine (13 Oz.)



V3604
Wine (20 ¼ Oz.)

Sublym BALLON

Great for:

- Chardonnay, Riesling or a Young Pinot Noir.



N4742
Ballon (21 ¼ Oz.)

The large bowl provides more surface area, allowing the wine to oxidize or breathe, while the round bulbous shape traps aromas.



Symétrie NEW

The soft, vertical lines of Symétrie create a stunning backdrop for the beverage being served. An extensive collection offering options in wine, cocktail and sparkling wine/Champagne.

! COLLECTION ALSO HAS A FLUTE & A COUPE!

UNIVERSAL WINE



V0391
Wine (16 ½ Oz.)

Angular design aids in enhancing aroma concentration, promoting controlled aeration, and adding to the visual appeal of the glass.

Texture within the bowl helps to break up the wine and release aromas.



V1483
Wine (13 Oz.)



V2696
Wine (20 ¼ Oz.)



Evidence NEW

The versatile design of Evidence can effortlessly interchange between wine, cocktail or even specialty brews! The low profile design makes it a great choice for banquets.

 COLLECTION ALSO HAS A FLUTE!

UNIVERSAL WINE




V2620
Wine (12 Oz.)



V2822
Wine (9 Oz.)



V2821
Wine (15 ½ Oz.)

 Cross functional design, optimal for banqueting. Each piece adapts seamlessly to the dynamic nature of banquet events due to its short profile, angular bowl and extra flat foot.



Cabernet

A wide range of sizes with superior strength; it's a perfect blend of elegance and endurance. A great collection for banqueting.

! COLLECTION ALSO HAS FLUTES, COUPES, ALL PURPOSE, & TUMBLERS!

SHAPES WITHIN CABERNET:



TALL WINE



BURGUNDY



BORDEAUX



YOUNG WINE



BALLON WINE

Cabernet TALL WINE

Great for:

- Young to Mature Wines of multiple varieties

○ The shape allows for plenty of air to reach the wine, and its slightly tapered top concentrates the aromas on the nose.

○ The classical, well balanced tulip shape is suited for both red and white wines.



46961
Tall Wine (16 Oz.)



46978
Tall Wine (8 ½ Oz.)



50816
Tall Wine (10 ½ Oz.)



46973
Tall Wine (12 Oz.)



46888
Tall Wine (19 ¾ Oz.)



D0795
Tall Wine (25 ¼ Oz.)



L0571
Tall Wine with
pour line (16 Oz.)

Cabernet BURGUNDY

Great for:

- Pinot Noirs
- Delicate, lighter red wines

! DID YOU KNOW?

The large bowl size of Burgundy glasses allows the wine to come into maximum contact with the air, enhancing its aroma and flavor profile.



Tapered rim helps to concentrate the delicate aromas of burgundy wines.

The wide bowl provides ample space for the wine to breathe and swirl. The rounded bowl shape encourages the wine to flow smoothly onto the palate, ensuring that you experience the full range of flavors and textures that Burgundy wines have to offer.

FJ037
Burgundy (24 Oz.)

Cabernet BORDEAUX

Great for:

- Cabernets
- Drier, heavier red wines

! DID YOU KNOW?

The short pulled stem adds a durability factor making it an ideal option for banqueting.



The Bordeaux glass is designed to guide the wine towards the back of the mouth, where tannins are typically detected, ensuring a well-balanced tasting journey.

The elongated, tapered bowl aids in the gentle softening and seamless integration of tannins, resulting in a more heightened and pleasurable tasting experience.

FJ036
Bordeaux (16 Oz.)



FJ035
Bordeaux (21 ¼ Oz.)





Cabernet YOUNG WINE

Great for:

- Chardonnay, Riesling
or a Young Pinot Noir.



○ The surface of oxygenation in the middle of the bowl creates an optimal aromatic chamber which draws out even the most subtle aromas.

○ Natural gauge reduces pour and eliminates waste.

4 Oz.

E2790
Young Wine (16 Oz.)



3 ½ Oz.

E2788
Young Wine (12 Oz.)



5 ½ Oz.

E2789
Young Wine (19 ½ Oz.)



Cabernet BALLON WINE

Great for:

- Chardonnay, Riesling
or a Young Pinot Noir.

! ALSO GREAT FOR COCKTAILS

The deep round bowl allows for optimal swirling and air circulation with the wine. This allows the wine to open up and offers exceptional tasting.



47017
Ballon Wine (16 Oz.)



47019
Ballon Wine (12 Oz.)



47026
Ballon Wine (20 Oz.)



46981
Ballon Wine (24 Oz.)

TRADITIONAL



Villeneuve

The Villeneuve collection, expertly designed by renowned chef, Daniel Boulud, offers a seamless transition from upscale dining to casual bistro.

SHAPES WITHIN VILLENEUVE:



UNIVERSAL



BURGUNDY



BORDEAUX



SWEET WINE



Villeneuve UNIVERSAL WINE

Great for:

- Young to Mature Wines
of multiple varietals

○ The gracefully tapered walls skillfully capture and release the wine's enticing aromas, inviting the drinker into a sensory journey.

○ Wide base promotes optimal aeration, unlocking the full spectrum of flavors and aromas within the wine.

FN166
Universal Wine (16 Oz.)



FN161
Universal Wine (18 Oz.)

TRADITIONAL

Villeneuve **BURGUNDY**

Great for:

- Pinot Noirs
- Delicate, lighter red wines



Soft, tapered rim helps to concentrate aromas.

The wide bowl provides ample space for the wine to breathe and swirl.

The rounded bowl shape encourages the wine to flow smoothly onto the palate, ensuring that you experience the full range of flavors and textures that Burgundy wines have to offer.

FN160

Burgundy (21 ½ Oz.)

Villeneuve **BORDEAUX**

Great for:

- Cabernets
- Drier, heavier red wines



The gracefully tapered walls skillfully capture and release the wine's enticing aromas, inviting the drinker into a sensory journey.

Large bowl provides ample space for the wine to aerate releasing the wines aromas more effectively.

Wide base promotes optimal aeration, unlocking the full spectrum of flavors and aromas within the wine.

FN162

Bordeaux (24 ½ Oz.)



Slightly rounded bowl helps to concentrate the aromas of the sweet wine, enhancing its aromatic profile and allowing the drinker to fully appreciate its bouquet.

FN159
Sweet Wine (9 Oz.)

Villeneuve **SWEET WINE**

Great for:

- Sweet Wines
- Cocktails

! DID YOU KNOW?

Sweet wines are often enjoyed in smaller quantities due to its richness and intensity of flavor. Therefore, a smaller glass size is preferable.



Exalt

The alliance between perfect curves and incredible resistance coupled with the harmony of continuous and elegant lines.

! COLLECTION ALSO HAS A FLUTE!

UNIVERSAL WINE



E7695
Wine (13 $\frac{3}{4}$ Oz.)

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



E7698
Wine (6 $\frac{3}{4}$ Oz.)



E7697
Wine (8 $\frac{1}{4}$ Oz.)



E7696
Wine (10 $\frac{1}{2}$ Oz.)

Flutes

Bring a touch of sophistication and refinement to any gathering. Tall and slender, flutes are designed to showcase the effervescence and preserve the carbonation of sparkling wines and champagne.

ALL GLASSES FEATURE:

- Effervescence Plus technology that develops even, delicate bubblyness, delighting the eyes and the tastebuds alike.



The narrow shape helps concentrate the aromas of the beverage, enriching the overall tasting experience.

The elongated shape allows bubbles to gracefully rise to the surface, enhancing the visual allure and effervescent charm of the drink.

L5640
Sequence Flute (6 Oz.)

EVERYDAY CLASSICS



V2823
Evidence Flute (5 ½ Oz.)



48024
Cabernet Flute (6 Oz.)
Also Available in:
8 Oz. **D0796**



E7700
Exalt Flute (6 ¼ Oz.)



Q9080
Distinction Flute (7 ¾ Oz.)



L2762
Sublym Flute (7 ½ Oz.)

SPECIALTY FLUTES



Q1151
Exaltation
Specialty Flute (10 ¼ Oz.)



U1051
Open Up Flute (6 ¾ Oz.)



V2697
Symétrie Flute (7 ½ Oz.)



J8907
Reveal Up Soft Flute (8 Oz.)



ASSOCIATION
DE LA SOMMELLERIE
INTERNATIONALE

ELECTION OF THE WORLD'S BEST SOMMELIER - PARIS 2023

For over 10 years, Chef&Sommelier™ has accompanied the ASI at the World's and Europe's Best Sommelier Competitions.





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creator of experiences.

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OF PRODUCTS:



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