

Le Verre de Vin™

Le Verre de Vin ('the glass of wine') was invented in the U.K. in 1992. Its launch was the culmination of two years of research and development by a team of engineers and wine professionals. The innovative processes and technology incorporated within each unit are so advanced that the system has won fully granted patent status in all the major wine markets around the world.

Le Verre de Vin is the only commercial-grade wine and Champagne preservation system ever developed, capable of effectively preserving an unlimited number of still, sparkling and fortified wines.

Since its launch, **Le Verre de Vin** has won widespread acclaim from the thousands of hoteliers, restaurateurs and operators for whom it plays a pivotal role in the service of wine by the glass.

put a sparkle
into your wine by the glass sales

"Le Verre de Vin should be compulsory in restaurants – it is of huge benefit."

John Hoskins MW, Huntsbridge Group, UK

Wine by the glass – the recipe for increased profit and enhanced service

- 1** Install commercial-grade wine preservation equipment
- 2** Select and price the optimum wine range for your business
- 3** Merchandise the wine range to maximum effect
- 4** Store and serve all wines correctly
- 5** Train front of house staff in all aspects of enhanced service
- 6** Develop a sales & marketing plan to help maintain dynamism

A proven profit generator...