

# **Le Verre de Vin**

**Wine Preservation Systems**

## **USER GUIDE**

Distributed by

**Bermar Australia**

*wine by the glass solutions...*

*for your business...*

*and your budget*

0418 887 540

[info@LVDV.com.au](mailto:info@LVDV.com.au)

[www.LVDV.com.au](http://www.LVDV.com.au)



# Le Verre de Vin

## Wine Preservation Systems

*Satisfy consumer demand for premium still & sparkling wines by the glass and never feel the pressure to serve tired still wines or flat fizz*

### Features

- Preserves open bottles of still & sparkling wines for up to 21 days
- Preserves unlimited open bottles from one system in 2 – 5 seconds
- Compact designs that fit existing bar layout
- No complicated cleaning

### Benefits

- Build sales with 'a larger range' of wines by the glass
- Increase profits by offering 'higher priced' wines by the glass
- Lower costs by 'reducing or eliminating wine wastage'
- Happy customers with guaranteed wine by glass quality

### Who uses Le Verre de Vin?

- Over 1,500 venues in Australia & 45,000 in 82 countries
- \$3 billion of wines by the glass is sold by these venues annually
- Tested by world's leading wine producers, 20 champagne houses and numerous masters of wine.

### How Le Verre de Vin works!

Preserves **Still Wine** for up to 21 days, by creating & retaining a precisely controlled partial vacuum in open bottles within 2 - 5 seconds ensuring oxidation is slowed dramatically.

#### **without proper preservation still wines are past their prime in 8 hours**

*Trying to create a vacuum in a part empty bottle manually is inadequate; remove insufficient air and the wine continues to rapidly oxidise; remove too much & the negative pressure draws delicate aromas from the wines destroying them quicker than if left unpreserved. Years of development guarantees Le Verre de Vin creates a precise partial vacuum every time.*

Preserving **Sparkling Wine & Champagne** for up to 21 days by delivering & retaining a calibrated infusion of carbon dioxide in open bottles within 2 – 4 seconds ensuring the natural fizz stays locked in

#### **without proper preservation sparkling wines are past their prime in 2 hours**

*Sparkling wines rarely suffer the effects of oxidation because the wine gives off a constant stream of carbon dioxide which lies between the liquid surface and the air. But as CO2 is lost the sparkling wine/ champagne goes flat and the flavor dulls. Our solution is to dramatically slow down the CO2 loss by introducing and precise head of CO2 pressure into the open bottle keeping the sparkle and flavour in the wine.*

### When should bottles be resealed?

Ideally bottles should be resealed after each glass has been served.  
*During busy times some venues find this impractical and only preserve sparkling & super premium wines, waiting till slower times or the end of service to reseat faster moving wines. If you take this route make one person responsible to check wines*

### How many bottles can one Le Verre de Vin system reseat?

Each Le Verre de Vin systems can preserve unlimited open still and sparkling wine bottles

*System are supplied with 20 still wine stoppers & 3 champagne stoppers. Stoppers are inexpensive – the more stoppers you have the more bottles can be preserved*

#### **WARNING marrying wines = damaging wines**

Faced with more than 1 open bottle of the same wine, common practise is to 'marry the wines' – tip them into one bottle. This is done with the best intentions -but it aerates the wine dramatically shortening the working life of the bottle.

**SOLUTION** Reseal both bottles



# Le Verre de Vin

## Wine Preservation Systems

### Do you use different stoppers for still & sparkling wines? - Yes

Still Wine Stopper (Vacuum)



Sparkling Wine Stopper (Pressure)



### Any other stoppers needed?

Many screw cap bottles have a wide bottle neck needing a wider stopper

Screw Cap stopper



Prestige Champagne Stopper



Some prestige Champagne bottles have a long narrow bottle neck and need a narrow pressure stopper to fit into the bottle neck

### Where do I get extra stoppers?

- Stoppers can be sourced from Bermar Australia, [info@lvdv.com.au](mailto:info@lvdv.com.au)
- Still Wine Stoppers (packs of 20) & Sparkling Wine Stoppers (packs of 3)
- Screw Cap Stoppers (packs of 10)
- Prestige Champagne Stoppers (packs of 3)

### Does Le Verre de Vin use any gas?

- During sparkling wine resealing the system uses a tiny amount of CO2
- It's cheap and available from BOC, Air Liquide or local supplier

### Will I know I have run out of gas? - Yes

- The system stops resealing sparkling wines
- The regulator on the CO2 bottle is reading less than 25psi

### Routine Procedures

- Check system is turned on at the start of service (switch will illuminate)
- Check gas hose is not kinked & cylinder valve handle is turned on
- Check regulator shut off valve is turned on (in line with 2mm CO2 hose)
- Date bottles to ensure contents of open bottles are sold within 21 days

### Maintenance Guide

- Tops of bottles must be kept clean and free of wine residue
- Clean stoppers on a regular basis with mild detergent in warm water
- Discard non genuine stoppers, to safeguard your Le Verre de Vin
- Monitor performance of stoppers, if they fail to retain vacuum or pressure discard and replace with a new one

### Warnings

- Never use Le Verre de Vin systems on full bottles
- Never use sparkling wine process on still wines
- Never use still wine process on sparkling wines
- Never remove the cover from your Le Verre de Vin system
- Don't change the temperature of a bottle after resealing
- Don't store resealed bottles on their side
- Don't shaking sparkling wine bottles
- Don't point sparkling wine bottles at anyone when removing a stopper
- Don't attempt to reseat damaged bottles



# Le Verre de Vin

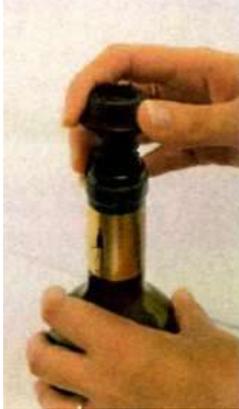
## Wine Preservation Systems

### How do I preserve still wines?

Le Verre de Vin creates a precisely controlled partial vacuum within open bottles of still wine. This technique slows the process of oxidisation, guaranteeing perfect wine every time!

#### Step 1 - Preparing the bottle to be re-sealed

- Having poured a glass of wine, firmly twist a purple screw cap or black standard stopper into the top of the bottle (diagram A)



(A)

- You are now ready to reseal the bottle

#### Step 2 – Resealing still wine bottle

- Check the Le Verre de Vin system is switched 'ON' (the red light will illuminate)
- With the bottle held upright, locate the top of the stopper into the round still wine cup on the Le Verre de Vin system.
- Ensure the stopper is seating properly against the cup to create the partial vacuum
- Push the bottle gently upward (diagram C)



(C)



(C)



(C)

- The AMBER light will illuminate indicating the re-sealing process is operating correctly
- Hold the bottle in position until the GREEN light illuminates, this will take 3 to 5 seconds
- The re-sealing process is now complete and the Le Verre de Vin will turn off automatically
- Remove the bottle and return it to its storage location

#### Step 3 Serving from a sealed bottle

- When serving a glass of wine from a sealed bottle release the vacuum
- The stopper can now be easily removed
- Having served a glass of wine, re-seal the bottle by following step 2
- We recommend you reseal open bottles of still wine every time a glass is served. The longer a bottle is left unsealed or unpreserved the quicker the remaining wine will oxidize and deteriorate.



# Le Verre de Vin

## Wine Preservation Systems

### How do I preserve sparkling wines & Champagne?

Champagne and sparkling wines are preserved by introducing a carefully controlled head pressure of carbon dioxide into the bottle. This process 'locks' in the natural sparkle, ensuring you serve a perfect glass of sparkling every time

#### Step 1 - Preparing the bottle to be re-sealed

- Having poured a glass of sparkling wine, firmly push a black Champagne stopper into the top of the bottle (diagram D)
- Roll the integrated metal retaining clip over the top of the stopper, securing it firmly in place under the lip on the neck of the bottle. It is essential that the retaining clip is correctly located and securely fitted. You are now ready to reseal the bottle.



(D)

#### Step 2 - Resealing the sparkling wine bottle

- Check the Le Verre de Vin system is switched 'ON' (the red light will illuminate)
- With the bottle held upright, locate the top of the stopper into the cone shaped nozzle on the Le Verre de Vin
- Push the bottle gently upward (diagram E)



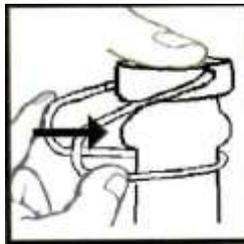
(E)



(E)



(F)



- The AMBER light will illuminate indicating the re-sealing process is operating correctly
- Hold the bottle in position until the GREEN light illuminates, this will take 2 to 4 seconds.
- The re-sealing process is now complete and the Le Verre de Vin will turn off automatically
- Remove the bottle and return it to its storage location

#### Step 3 Dispensing from a sealed bottle

**IMPORTANT:** When serving a glass of wine from a sealed bottle the stopper must be loosened as carefully as you would a new bottle of sparkling

- Hold the bottle neck firmly with one hand
- Place thumb of the same hand firmly on top of the stopper
- Keep thumb firmly on the stopper while sliding the metal retaining clip away from the bottle neck (diagram F)
- Gently ease out the stopper with only a faint noise being made anything louder is forcing more CO<sub>2</sub> to come out of the wine making it go flat quicker.
- For safety, hold on to the stopper until fully removed from the bottle
- Having served a glass of sparkling, re-seal the bottle as in step 2
- We recommend you preserve sparkling wines and Champagne every time a glass is served. Sparkling wines go flat very quickly when not preserved.

# Le Verre de Vin

## Wine Preservation Systems

### “Freshness Guarantee Statement”

You have invested in the world’s leading wine & champagne preservation technology; why not promote it to your customers on your wine list, website and social media pages

#### What is a Freshness Guarantee Statement?

A short statement explaining to you customers that you have invested in technology to guarantee they will only ever be served freshest wines and champagne by the glass

#### What are the Benefits?

- Gives customers the confidence to order more expensive wines by the glass, not just stick to the cheaper lower \$ profit wines
- It shows delivering a quality product and service is important to you which reflects positively on your whole business
- Under 25% of Australian On Premise venues use professional wine preservation systems, so it’s a point of difference for your venue

#### Examples

##### The Dockyard Hotel – Newcastle

Wine by the Glass - Freshness Guaranteed! To ensure your enjoyment we have invested in the world’s leading wine preservation system - Le Verre de Vin. It guarantees that every glass of still and sparkling wine we serve is perfectly fresh, as the winemaker intended

##### The Artisan Restaurant - Canberra

In staying true to our philosophy, The Artisan have invested in a Le Verre de Vin which allows us to re-seal a wine after being opened, ensuring every glass of wine we serve is of the highest quality.

##### Bistro Felix Wine Bar – Subiaco

Our wines by the glass are kept using the Le Verre de Vin system. Red and white wines are kept in premium condition by removing air from the open bottle by creating a vacuum. Sparkling wines and champagnes are uniquely preserved by the introduction of a calibrated infusion of carbon dioxide.

##### Smolt – Hobart

‘all wines by the glass are kept fresh through the ‘le verre de vin’ system’

##### Vinnies Ristorante – Sydney

All our wines by the glass are guaranteed fresh, due to a revolutionary new wine preservation system - Le Verre de Vin

##### Mojo’s – Bunbury

Mojo’s uses a professionally installed Le Verre De Vin wine preservation system to enhance your “Wine by the Glass” experience

##### Starwood Hotels– Wines of the World

To ensure quality and freshness of every glass of wine, all opened bottles are resealed using the World’s most ingenious wine preservation system, Le Verre de Vin.

##### Hilton Hotels – A Taste of Australia

Our unique ‘Le Verre de Vin’ system enables you to enjoy a superb choice of wines by the glass. This system draws out the air from any opened bottle before resealing, ensuring that the wine’s flavour and freshness are retained

