



WINE { BAR 2.0

#taste and colour

A NEW MINI VERSION WITH
MAXIMUM PERFORMANCE!

WINE BY THE GLASS

MORE THAN A TREND, A CONCEPT.

An enjoyable experience allowing customers to discover new wines: offering wine by the glass has become essential for establishments selling wine.

Ordering wine by the bottle is increasingly rare, for several reasons: more sensible drinking habits, customers' desire to discover new wines to improve their knowledge of wine, development of new concepts around food and wine...

At the same time, the wine by the glass offering has been improving for some years and it is now possible to order very good quality wines by the glass in all types of establishments. The development of wine by the glass also allows customers to access high-end wines: some grand cru classé wines are inaccessible to most people but become more easily accessible when available by the glass.

Increased profit, possibility of upgrading the wine list, satisfied customers and improved rotation of wine stock...

Open up to new possibilities!
Develop your wine by the glass offering and quickly increase your wine turnover.

* Results of GRANDE ÉTUDE NATIONALE CAFÉS, HÔTELS, RESTAURANTS (MAJOR NATIONAL RESTAURANT, HOTEL AND CAFÉ STUDY): "Wine in the French catering industry and more specifically in restaurants with service at the table" carried out from August to November 2013 on 175,000 cafés, hotels and restaurants corresponding to the French catering industry global market. Grande Nationale CHR / RAT 2013. CHD Expert for FranceAgriMer

** Bettane+Dessève national survey via Monkey Survey "Wine and you at the restaurant" on a sample of 1,474 wine enthusiasts in April 2014.



- 97%** of restaurants with service at the table offer wine by the glass.*
- 39%** the increase in sales of wine by the glass in 2013 (whereas sales of bottles have gone down).*
- 21%** of the turnover of a restaurant is linked to sales of wine by the glass.*
- 42%** of wine enthusiasts make their selection in a restaurant according to the wine and food pairing suggested.**
- 62%** of wine enthusiasts state that they prefer to drink several different types of wine at the restaurant during the same meal.**

WINE BAR 2.0

A NEW SIZED PRODUCT DEDICATED TO SERVING WINE.

Your wines at an ideal serving temperature

2 compartments with independent temperatures (8 or 16°C)

Wine Bar 2.0 adapts easily to your wine by the glass offering.

Wine stored for up to 10 days

Thanks to an exclusive air vacuum system, patented by EuroCave, your open bottles are protected from oxidation.

Drinking your wine remains a pleasure from the first to the last glass. The efficiency of the air vacuum system is unique in the world and has been scientifically proven by the University Institute of Vine and Wine (Dijon, France).

The PROS Plug & Play: easy to use and to maintain, no consumable.

A modular product: 2/4/6/...

Wine Bar 2.0 can be added to according to the requirements of your business: by combining several modules, you can increase and display your wine by the glass offering.

The PROS: a well designed product, made from high quality materials, warm, modern mood lighting, a robust product for an intensive use.





TECHNICAL FEATURES

Dimensions HxWxD - 491 x 315 x 268 mm

Weight - 13,8 Kg

Operating ambient temperature - 18-30°C

2 separate temperature zones which can be set at 8°C (chilling) or 16°C (bringing wine to room temperature)

RGB LED multi-colour lighting (with remote control)

Full Glass door with lock

Can be flush-fitted (requirements to be met)

EUROCAVE

PROFESSIONAL

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“It is an excellent solution for our profession. We attach a lot of importance to service and the relationship with the customer. Wine Bar allows us to serve the wine from its bottle, which facilitates communication and allows discussion with the customer around the product, which is better promoted than when served just in the glass. It also results in high quality service with wines always at the right temperature and served in optimal conditions. The technological benefit of Wine Bar resides in its ability to detect any loss of air-tightness and naturally compensate for it, on a regular basis, allowing us to serve perfect wines.”

John Euvrard

MOF Sommelier (France's top wine steward) 2007

“With the installation of our new equipment, combined with the arrival of sommeliers, we noticed a 24% increase in our turnover from the first three months!”

Grégory Côme

Club Med Restaurant and Product Manager