



BERMAR | collection



“Necessity is the mother
of invention” *- Plato*

Wine consumption was booming but once you opened a bottle the clock started ticking, 24 hours and it was past its best. This made the sale of wine by the glass something of a conundrum for operators around the world... until we came along.

BERMAR | collection



Over 45,000
customers

In more than 80
countries

Boost sales, reduce wastage,
delight customers and serve
every glass with confidence

This year alone our systems
will underpin over £2 billion
of wine, sparkling wine and
Champagne by the glass sales

Le Verre de Vin, for your
perfect wine by the glass
service



About Us

In the early nineties wine by the glass was, for the most part, a neglected area of drinks service. At the time wine preservation was relatively unheard of and perhaps understandably operators had largely discarded any wine by the glass initiatives for fear of incurring expensive wastage. Our primary challenge therefore was to instil the concept of wine by the glass. Thankfully we succeeded and Le Verre de Vin technology rapidly became the equipment of choice for operators to overcome their wastage concerns and profit from wine by the glass service.

After fantastic and rapid success in the UK, we soon set about opening up the International markets and by 1995 we had successfully established European distribution and our US sister company Berman America. We now have an ever increasing International distribution network of 45+ companies covering over 80 countries.

Today, Le Verre de Vin technology remains the World's number one and is now available in a fantastic range of applications. Over the years we have listened to operators and produced products to satisfy their needs, whether that's cabinet solutions, modular units, stand alone products or discrete space saving solutions.

We believe the award-winning wine preservation solutions you will find on this website are the best available anywhere in the world. It is our hope that you will 'shop' to select the most suitable application of Le Verre de Vin technology for your business and develop your own extended, profitable and quality guaranteed wine by the glass program.

A photograph of a bar counter with various bottles of alcohol, a coffee grinder, and a wooden wall with a display case. The bar counter is made of dark wood and is lined with a variety of bottles, including Grand Marnier, Amaretto, and others. A coffee grinder is visible on the right side of the counter. The wooden wall behind the counter has a display case containing several bottles and a bottle of Hennessy. A white text box is overlaid on the image, containing the word "Classic".

Classic

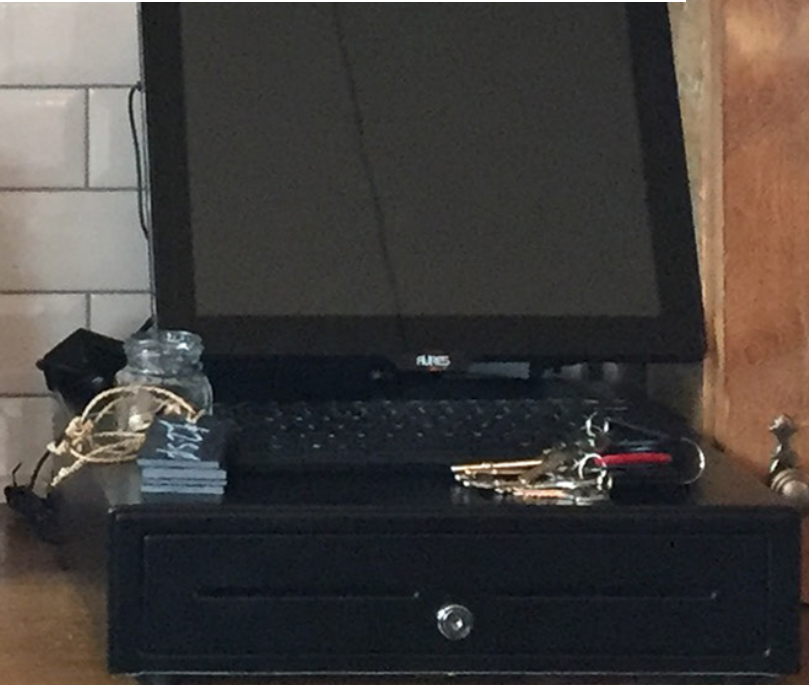
Thanks to its recent facelift the Classic is now available in two striking, contemporary finishes with embossed logos and illuminated nozzles which guide you through the preservation process.

- Proven Le Verre de Vin still wine & Champagne preservation technology
- Fully enclosed precision engineered unit delivering proven reliability
- Preserves an unlimited number of opened bottles for up to 21 days
- Ideal 21st century service – poured in front of the customer, direct from bottle to glass
- Automatic cut off to ensure optimum preservation each & every time
- Fitted with contemporary multi light resealing nozzles, featuring 7 different colours to choose from (the nozzles turn amber, before changing to green when the bottle is resealed)
- Low running costs
- Simple and quick for staff to use
- Easy to fit retrospectively

For full technical specs please visit the Classic product page on our website at www.bermarcollection.com



Tower



Le Verre de Vin Tower offers the widest possible application and can be configured to fit virtually any bar operation. Whether it's a stand alone, or fixed to existing or new refrigeration to create a bespoke wine by the glass cabinet.

- Proven Le Verre de Vin preservation technology.
- Simple and quick for staff to use.
- Up to 21 days preservation.
- Ideal 21st century service – direct from bottle to glass, poured in front of the customer.
- Unlimited fixing options.
- Stylish and compact counter top unit.
- Automatic cut off to ensure optimum preservation each and every time.
- Interactive reseal process with illuminated nozzles.
- Low maintenance & running costs.
- Easy to fit retrospectively

For full technical specs please visit the Tower product page on our website at www.bermarcollection.com





Portable Tower

LE VERRE
DE VIN

BELL

JIM BEAM

HAYMAID'S
LONDON DRY GIN

VINA
MARRO

VIESO

The Le Verre de Vin Portable Tower is without doubt the world's most flexible, commercial-grade still wine and Champagne preservation system – and has been designed with input from globally renowned wine makers.

As part of our Le Verre de Vin product family, the Portable Tower incorporates our proven, award-winning Le Verre de Vin still wine and Champagne preservation technology. It comes in Le Verre de Vin's three preservation options: still wine only, Champagne only, or 'dual' – still wine and Champagne preservation technology.

The Portable Tower's flexible nature makes it the Le Verre de Vin system of choice in an unlimited range of temporary and permanent applications – the perfect partner for any wine distributor or merchant.

For full technical specs please visit the Portable Tower product page on our website at www.bermarcollection.com



A photograph of a bar area. In the foreground, a dark wooden wine warmer is illuminated with purple light. It has a sign that reads "LE VERRE DE VIN compact" and contains two wine glasses. Above the warmer, a white text box with the word "Compact" is centered. The background shows a bar counter with various glassware, including beer glasses and wine glasses, and a menu board on the wall.

Compact

LE VERRE DE VIN
compact

The Compact systems offer a discrete under-bar solution whilst incorporating the proven still wine and Champagne preservation technology. Available in a contemporary finish with embossed logo and illuminated nozzles which guide you through the preservation process.

- Proven Le Verre de Vin still wine & Champagne preservation technology
- Fully enclosed precision engineered unit delivering proven reliability
- Preserves an unlimited number of opened bottles for up to 21 days
- Ideal 21st century service – poured in front of the customer, direct from bottle to glass
- Automatic cut off to ensure optimum preservation each & every time
- Fitted with contemporary multi light resealing nozzles, featuring 7 different colours to choose from (the nozzles turn amber, before changing to green when the bottle is resealed)
- Low running costs
- Simple and quick for staff to use
- Easy to fit retrospectively

For full technical specs please visit the Compact product page on our website at www.bermarcollection.com



Pod Bar



The Pod Bar range consists of stunning, beautifully lit counter top refrigeration along with an integral Le Verre de Vin Tower.

With their innovative, modular design, the perfect Pod Bar can be created to fit easily into any bar, and they are flexible enough to allow extra Pods to be added later, without the need for further investment in wine-preservation technology.

The Pod Bar is ideal for on-trade operators looking to maximise their wine & Champagne 'by the glass' sales, for wine merchants and retailers to offer a 'try before you buy' service, or for discerning wine lovers looking for the perfect solution for their wine collection at home.

For full technical specs please visit the Pod Bar product page on our website at www.bermarcollection.com



Verti

The ideal solution for showcasing and serving your reds and whites – twin temperature control means you can be assured of serving each glass in the exact condition the winemaker intended. Available in a horizontal and vertical configuration.

Twin





Quad

The ultimate wine by the glass solution – showcase your entire range of wines by the glass, perhaps configured with each cabinet dedicated to a style; reds, whites, rose and sparkling.

BERMAR | collection



+44 (0) 1473 612062



bermarcollection.com



info@bermar.co.uk



[LeVerredeVin](#)



[BermarCollection](#)