



Professional
wine & Champagne
preservation systems

BERMAR™



"This is the best preservation solution I have encountered since my hospitality career began back in 1979. So simple, so obvious... I have installed it in most of our restaurants"

Gerard Margeon
Executive Head Sommelier
Alain Ducasse Group

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Our history

Founded in 1991, Bermar have been at the forefront of the wine preservation industry for almost 30 years. In the early '90s, the modern-day wine list, packed full of selections by the glass was a distant dream. In the UK, consumers faced a binary choice; a glass of red or a glass of white. Our founding team set out to change that... armed with input from restaurateurs and hoteliers they began developing a system that would allow a bottle to be 'resealed', extending the lifespan of a still or sparkling wine from hours to weeks.

Early tests with winemakers, sommeliers and critics confirmed what the team already knew. The patented Le Verre de Vin still wine and Champagne preservation system was set to change the way the hospitality sector could serve wine, and how consumers could now enjoy wine... for good.

Over the 30 years that have followed, Bermar's range of products has evolved to meet the changing demands of the modern operator. What has not changed, is our team's passion for getting great wines into the hands of consumers.



Built by us, made for you

Our global production, R&D, dispatch and logistics teams are all based at Bermar's Head Office in the UK. This means that each and every system is hand built for you, by us. We have complete control of the build process and this is the reason we are globally renowned for the reliability and precision-engineered finish of our products. If you'd like to visit us we'd be delighted to show you round... British engineering and quality at every turn.

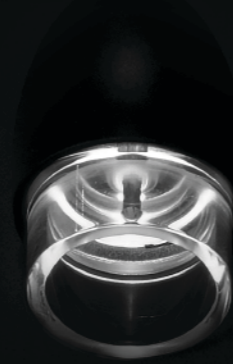
Two types of preservation. One system

The modern wine list is not just still wine only... sparkling wine sales are growing rapidly globally. Bermar's systems are the world's only 'dual' preservation device meaning you can reseal an unlimited selection of still and sparkling wines with one system.



CO2 nozzle

for Champagne and sparkling wine preservation



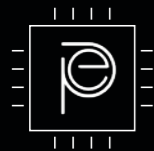
Vacuum seal nozzle

for still wine preservation



Sparkling wine / Champagne

ePreserve technology introduces a precisely calibrated infusion of CO2 into a sparkling wine bottle, thereby creating a pressure equilibrium and preventing any escape of CO2 from the wine itself. A valved stopper is placed in the bottle and clipped in place (replicating the wire around the original cork); the stopper retains the CO2 under pressure within the bottle and 'locks in' the natural fizz.



Powered by ePreserve technology

This year, Bermar's Engineers reached a new milestone in the business's history... for the first time distilling our secret-sauce into a chip; not a chip to dip but a custom ePreserve chip. The ePreserve chip has set a new benchmark for preservation performance. Greater accuracy, faster reseals and more efficient than ever before.



Still wine

By removing the oxygen to a precisely controlled level, ePreserve technology effectively preserves wine without any risk to its subtle structure. A precisely controlled vacuum is created within the bottle... precision being essential to ensure that the maximum period of preservation is achieved without any damage to the subtle structure of the wine. If insufficient air is removed from the bottle then the wine will continue to oxidise, by removing just too much air the negative pressure will draw the delicate esters and phenols from the wine, detrimentally affecting the bouquet and 'deadening' the taste.



A sliced apple is shown on the left side of the page. A black rectangular text box is overlaid across the middle of the apple, containing white text.

You would not leave food open, so why is it any different with wine & Champagne?



21 days preservation

You would not cut open an apple or pour a glass of milk, then leave it on the side to enjoy a few days later. So why would you do it with wine? With a Bermar preservation system you can pour a fresh glass of wine or Champagne for up to 21 days from first opening the bottle.



Any bottle, anywhere

Bermar's still wine and Champagne preservation systems unlock a world full of opportunities, whether it be a glass of Champagne served from a magnum, or a flight of wines... the choice is yours. Still, sparkling, vintage, screw cap, Bermar's preservation systems cover them all.



From '0 to sealed' in supercar speed

Don't let your team waste time with cumbersome or slow preservation devices. Save huge amounts of time and money with our supercar fast preservation system. ePreserve technology can preserve any bottle of wine or Champagne in 1-5 seconds.



Light up your bar with colour

Choose from 7 illuminated nozzle colours - whether you're a blue bar or a purple pop-up we've got you covered and your new Bermar preservation system is guaranteed to look incredible behind your bar!

Boost by the glass sales

All Bermar systems unlock unlimited potential in any wine list. The system allows you to offer a greater range of premium wine & Champagnes by the glass, enticing customers to trade up, therefore generating more profit. Each glass of wine or Champagne will be perfectly preserved, meaning customers will be satisfied with their choice and come back again and again. Our global customer base repeatedly tell us how their revenue has increased 10, 20, and in some cases over 30%!

“Since the club began using the Bermar preservation system, wine by the glass revenues are up by 32%. A much wider and higher end selection is available to a much appreciative clientèle.”

Service Director
University Club Atop Symphony Towers, USA

Eliminate waste

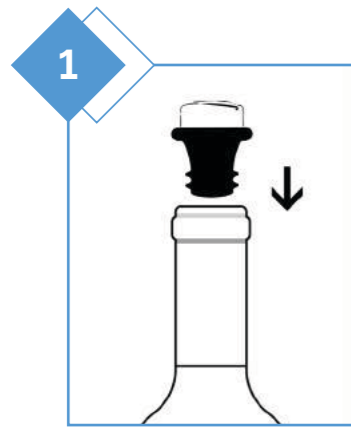
Wastage will be a thing of the past with the 21 days of preservation you can achieve with a Bermar system. This allows operators to be more environmentally sustainable, whilst saving money. The result is a greater range of wine & Champagnes by the glass without the worry of having to pour anything down the drain due to it being spoiled.

“Le Gavroche have been able to guarantee over the last 20 years that every glass of wine served has been in the condition the winemaker intended, as well as completely removing the risk of wastage.”

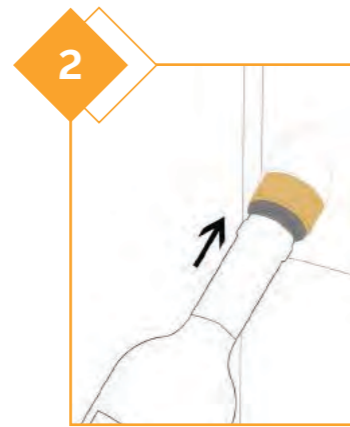
Silvano Giralдин
Restaurant Director
Le Gavroche, UK



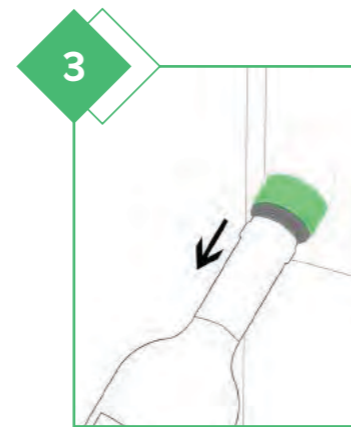
Easy to use as 1, 2, 3



Insert a Bermar wine or Champagne stopper into the bottle.



Push the bottle up to the required nozzle for the nozzle to show orange.



Remove after the nozzle has turned green. The wine is now sealed.

“We now offer 12 Champagnes by the glass including both vintage and prestige cuvées and the Bermar system has proven truly indispensable.”

Head Sommelier
Sketch, UK



Loved by customers across the globe

Over 50,000 customers in 90+ countries around the world have a Bermar system operating at the heart of their wine by the glass offer. From idyllic island retreats in the Maldives to busy, bustlin' backstreet bars in New York city you never know where you'll see your next Bermar preservation system.

90+
countries

50,000+
customers

Still wine process shown for illustrative purposes only. For sparkling wine and Champagne please use correct stoppers and nozzles.

LE VERRE DE VIN+ series

Featuring a compact design and a minimal space requirement, Le Verre de Vin+ preservation systems can be installed as high-impact focal points or a discrete quality guarantee for your still and sparkling wine by the glass service. Thanks to their flexible siting options, Le Verre de Vin+ systems are the perfect solution for new or existing bar designs and can easily be fitted retrospectively. They are the ideal partner for operators, producers and merchants looking to maximise still wine and Champagne by the glass sales and for retail stores offering a 'try before you buy' service.



classic: **on the wall**



tower: **on the bar**



compact: **under bar**

LE VERRE DE VIN+ tower



Towering over the competition

The Le Verre de Vin+ tower is our most contemporary commercial-grade still and sparkling wine preservation system and it has been designed with input from globally renowned winemakers and Champagne Maisons.

The tower incorporates our proven, award-winning ePreserve still and sparkling wine preservation technology. It is available in three preservation technology options: still wine only, sparkling wine only and dual – offering both still and sparkling wine preservation.

The Le Verre de Vin+ tower offers the widest possible siting versatility and can be configured to fit virtually any bar operation; mounted on a bar or wall.

“We love that it gives us the ability to offer a wider range of wines. The Le Verre de Vin tower comes highly recommended and we happily endorse the product.”

Club Secretary
The Garrick Club, UK





Width: 120mm | 4.72"
 Height: 510mm | 1' 8"
 Depth: 135mm | 5.31"

Technical specifications

- Power supply: 24V DC
- Power consumption: 30W (max)
- CE approved
- Net weight: 6 Kgs | 13.23 lb
- Gross (packaged) weight: 10.75 Kgs | 23.7 lb

Performance

- 21 days preservation
- Resealing time: 1 – 5 seconds
- Each system is pre-set to operate at altitudes between 0 – 500m; for locations above this level please refer to the manufacturer or your local dealer



powered by
ePreserve technology

What's included with each system

- 20x still wine eStoppers (excluding BC05C)
- 6x Champagne stoppers (excluding BC05S)
- A pre-set CO2 regulator (excluding BC05S)
- Power supply configured to your region
- Mounting kit
- 12 month warranty

Model configurations



BC06



BC05C



BC05S

for orders and enquiries



(800) 705-6940
sales@neodistributing.com

tower | editions

We have an incredible range of new tower editions to meet the needs of today's forward-thinking customers.



tower | portable edition

The portable edition Le Verre de Vin+ tower is without doubt the world's most flexible commercial-grade still and sparkling wine preservation system. The portable edition is compact, easy to transport and does not require any permanent installation. **Please note:** technical specifications for the portable edition tower are available by request

Still & sparkling model number: BC06P

Still only model number: BC05PS

Sparkling only model number: BC05PC



tower | bespoke edition

With a custom 360° wrap, the Bespoke Edition Le Verre de Vin+ tower allows your customers to have their brand front and centre behind the bar. Global wine brands, iconic Champagne Houses and many more household names have already purchased Bespoke Edition systems. **Minimum order quantities apply.**

Enquire for further information on ordering process.

LE VERRE DE VIN+ compact

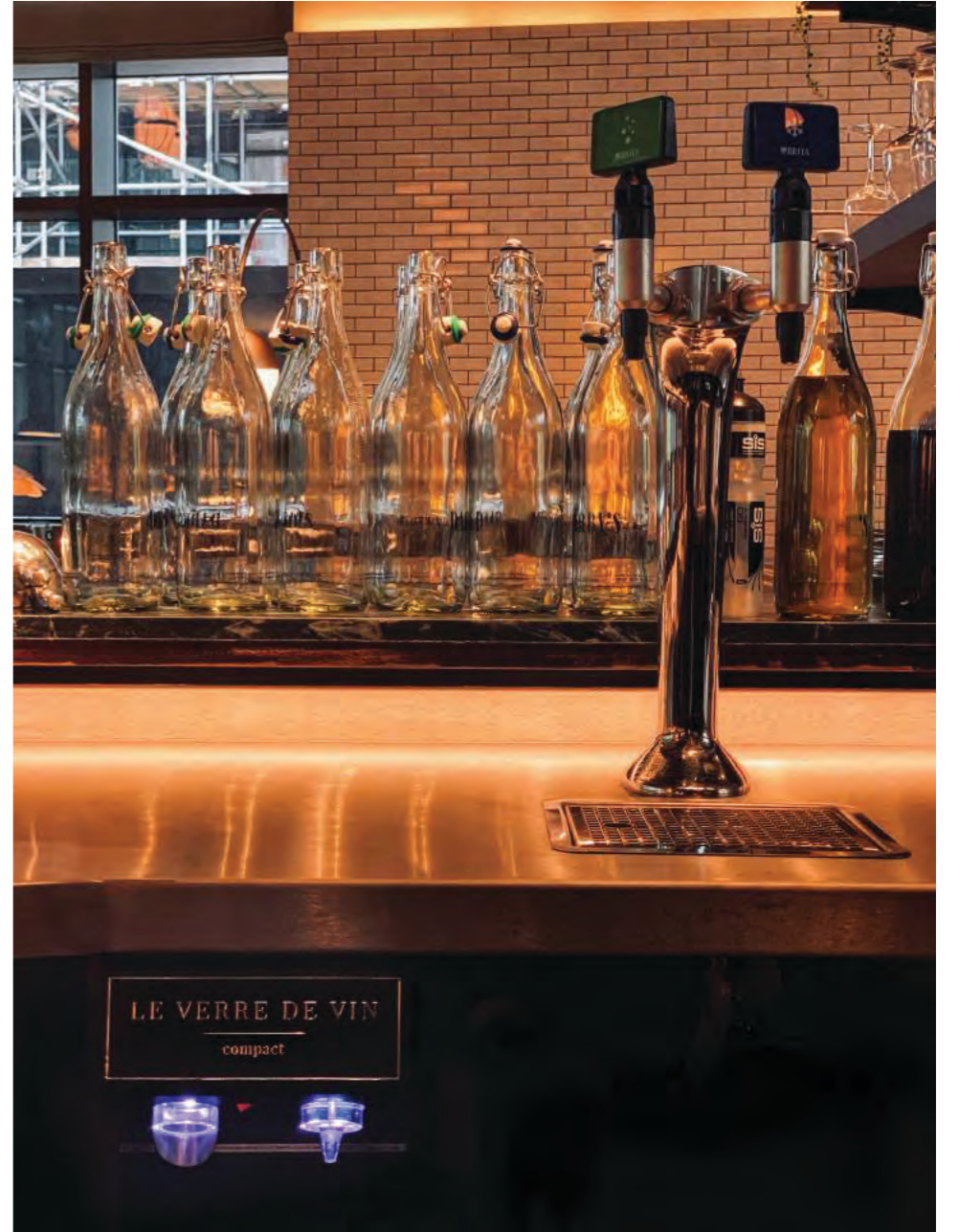


Compact, with a big impact

For those with limited space available in their new or existing bar or restaurant, the Le Verre de Vin+ compact is a perfect solution. Discreet and easy to fit retrospectively, it is little wonder that the compact model has become so popular around the globe.

"Bermar's preservation system is compact, easy to use and most importantly it works flawlessly. I would have no hesitation in recommending the system to anybody."

F&B Director
Mandarin Oriental, Hong Kong





Width: 177mm | 6.97"
Height: 135mm | 5.31"
Depth: 330mm | 1'1"

Technical specifications

- Power supply: 24V DC
- Power consumption: 30W (max)
- CE approved
- Net weight: 7.5 Kgs | 16.53 lb
- Gross (packaged) weight: 13 Kgs | 28.66 lb

Performance

- 21 days preservation
- Resealing time: 1 – 5 seconds
- Each system is pre-set to operate at altitudes between 0 – 500m; for locations above this level please refer to the manufacturer or your local dealer



powered by
ePreserve technology

What's included with each system

- 20x still wine eStoppers
- 6x Champagne stoppers
- A pre-set CO2 regulator
- Power supply configured to your region
- Under bar mounting kit
- 12 month warranty

Model number: BC04
for orders and enquiries



(800) 705-6940
sales@neodistributing.com



LE VERRE DE VIN+ classic



Classic design, advanced engineering

The wall mounted Le Verre de Vin+ classic has become an iconic addition to restaurants, bars and hotels around the globe. This is the model with which Bermar has become synonymous with over the past 30 years. The classic's stylish yet functional design allows you to have professional preservation without compromising bar space.

The classic is available in two striking, contemporary finishes: satin black and our new steel edition. These complement almost all bar and restaurant designs.

"A Bermar preservation system is one of the best investments that I have ever made... We now offer 20 wines by the glass, our sales have gone up and it's made it easy to increase the average spend per head."

Owner
The Chequers, UK

BERMAR

distributed by

