

The **power** of testimonials

“The Bermar preservation system has been imperative in enabling us to run a successful wine by the glass programme. We now offer 12 Champagnes by the glass including both Krug and Dom Pérignon Rosé and our Le Verre de Vin has proven truly indispensable.”

Head Sommelier

Sketch



“At Odette, we believe very much in creating experiences and opening up possibilities, and Bermar’s Le Verre de Vin system which has been with us since day one has allowed us to do just that; with 5 Champagnes, and up to 20 wines available by the glass at any point of time. Having an effective and reliable preservation system is key to keeping our program sustainable financially and qualitatively, as nothing can be worse than convincing someone to try a brand new wine only to find it past its best.”

Vincent Tan

Odette | Head Sommelier



“This is the best wine and Champagne 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.”

Gérard Margeon

Alain Ducasse Group | Executive Wine Director

“The Bermar preservation system has enabled us to offer far more of our renowned wine selection ‘by the glass’, meeting growing customer demand for better quality wines without having to buy the bottle. We also have the possibility of matching these wonderful wines with our award-winning food.”

Restaurant Director

Le Manoir Aux Quat'Saisons



"We have trusted the technology to look after the open bottles in our tasting room, safe in the knowledge that each and every pour is going to be as fresh as the first."

Gaia Gaja
Gaja | Owner

"The PODBAR has been tested by Taittinger's Oenologist's and quality control team...and I can confirm that it is the best Champagne preservation system we have ever experienced."

Marketing and Communication Director
Taittinger Champagne