



DEGRENNÉ
PARIS

Origine
Collection





ORIGINE COLLECTION

A glass for each and every wine




MADE IN FRANCE

N°1

the effervescence



THE WINES THAT IT REVEALS

All wines in the sparkling family : champagnes, crémants, spumante, cava, ciders, perries, etc.

DESIGN

A glass combining the elegance of a champagne glass with its long thin stem, and the practicality of a wine glass.

THE DRINKING EXPERIENCE

The narrow rim preserves delicateness and bubbiness. A bulb diameter that promotes oxygenation. Ideal serving temperature (7-8°C).

N°2

the freshness



THE WINES THAT IT REVEALS

Riesling, Sauvignon, Chenin, Gamay, Cabernet Franc.

DESIGN

A high bulb to concentrate the aromas.

THE DRINKING EXPERIENCE

A rim designed to master the sensation of acidity and target the back of the tongue. A bulb diameter that optimises the oxygenation. Ideal serving temperature (9-10°C for whites and 14-15°C for reds).

N°3

the strength



THE WINES THAT IT REVEALS

Grenache, Merlot, Malbec, Syrah, Cabernet Sauvignon.

DESIGN

A low bulb to master the aromatic structure.

THE DRINKING EXPERIENCE

A rim designed to refine the wine's texture.

A wide bulb diameter to promote oxygenation.

N°4

the subtlety



THE WINES THAT IT REVEALS

Pinot noir, Chardonnay.

DESIGN

A handsome bulb diameter to refine the texture of those ever-so-subtle wines.

THE DRINKING EXPERIENCE

The maximum aeration surface augments the bouquets and dispenses with the carafe stage, which is often too brutal for those wines.

N°5
the sweetness



THE WINES THAT IT REVEALS

Sweet & syrupy wines, eau de vie, liqueurs, etc.

DESIGN

A narrower chimney-shaped bulb to concentrate aromas.

THE DRINKING EXPERIENCE

A narrow rim to send the liquid to the back of the tongue for a better sugar-acidity balance when drinking sweet/liqueur-type wines. The low capacity also preserves temperature, essential for these beverages.

N°6
the minerality



Our 35 cl water tumbler rounds off the collection and mimics the shape of the glass n°3.

The tumbler's balanced design fits perfectly with the other glasses in the collection and makes it easy to handle.

A REMARKABLY BALANCED DESIGN FOR ELEGANT TABLES

A delicate rim
for an optimal quality
of tasting.

A professional quality
combining sparkle,
transparency
and solidity.

..... A natural gauge of 12cl
for the glasses n°2, n°3 and n°4.

A stem height
that allows it
to be washed
in a dishwasher
for the whole range.

..... An excellent handling ability
thanks to the perfect balance
between the height of the bulb
and that of the stem.



HEIGHT
OF THE BULB



OPENING
OF THE RIM



DIAMETER
OF THE BULB

The shape, volume and size of the glass can significantly alter the tactile and aromatic result of wine.

DEGRENNE & MANUEL PEYRONDET ARE SIMPLIFYING THE WHOLE CONCEPT OF WINE



©Julie Anagau

Creator of inspired tableware, Degrenne has joined forces with Manuel Peyrondet, the 2013 winner of the prestigious Meilleur Ouvrier de France Sommelier award, to create Origine, the first range of five stemmed glasses plus a tumbler, making it easy to choose the right glass for your wine.

Glass n°1 for sparkling wines

Glass n°2 for fresh wines

Glass n°3 for powerful wines

Glass n°4 for Burgundies

Glass n°5 for sweet & syrupy wines

Glass n°6 for water and juices

Degrenne promote responsible drinking and discourage alcohol misuse