



D-Vine PRO

A new Version of the D-Vine
Redesigned with and for the **hotel** and **restaurant** industry.



With the D-Vine Pro, you can ensure optimum service conditions for every 100 ml glass of wine, with proper aeration and temperature control to the exact degree.

EXPERTLY SERVED WINE, NOW AT AN EVEN FASTER SPEED!

Launched in 2016 after four years of R&D, the D-Vine is a **100% French-made hi-tech device**. It has received nearly **20 awards**, including two at the CES in Las Vegas.

Over 800 venues are now using it, in France, Belgium, Switzerland, the UK and Singapore. Based on extensive experience and feedback, the company now brings you a new version of the D-Vine, built with and for the hotel and restaurant industry.

Whether you employ serving staff, a sommelier or a maître d', the D-Vine is still a brilliant way to **boost average spend and net profit per glass – with no risk of wastage.**



Three reasons

TO OPT FOR THE D-VINE PACKAGE

1 GROW YOUR SALES

Increase average spend with an additional offering of premium by-the-glass wines and trigger extra sales thanks to impulse buys.

2 STAND OUT

Offer your clients a choice of some of the finest wines by the glass, from among 80 listings selected by a French Master Sommelier.

3 INCREASE CUSTOMER SATISFACTION

Serve every glass of wine with the perfect conditions, for constantly happy customers who give great reviews.



**THE D-VINE IS IDEAL
IN ALL KINDS OF VENUE**

D-Vine Pro

FUNCTIONALITIES



INSTANT START-UP

A power outlet is all you need to start using the D-Vine. The integrated rinse tank avoids downtime for system cleaning.

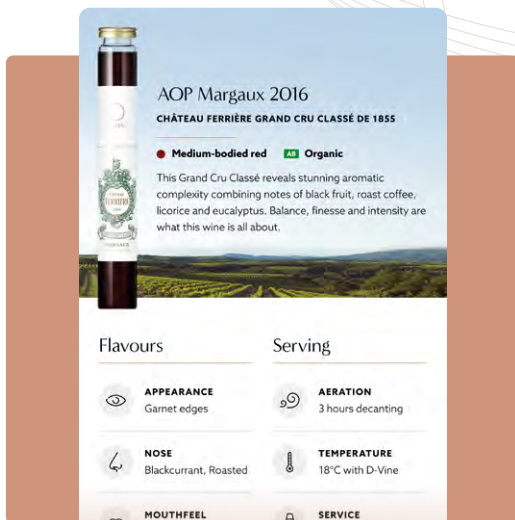
INSTANTLY USABLE BY YOUR TEAMS AND/OR IN SELF-SERVICE MODE

Each step is explained on the screen so that no user assistance is required.



DIGITAL CONTENT FOR EACH WINE

Enjoy access to information on the wine's producer and expand the wine knowledge of your staff and/or customers.



PERFORMANCE MODE

Cooling system stays active for five minutes to save you time between serving two glasses of wine.



SOMMELIER MODE

Temperature selection function that your Sommelier can use.



Committed winegrowers

THAT BELIEVE IN THE D-VINE EXPERIENCE

Because it takes at least two years to make premium wines and only 30 seconds for a customer to get a wrong impression of them, Béatrice Dominé has travelled all over France's best wine regions to show producers how great their wines taste when served with the D-Vine.

"The result is amazing, the technology is in the background to ensure that every glass of wine is stunning."

- Alain Brumont, winemaker

Premium wine estates now entrust us with their wines, which is tremendous recognition for the work of the D-Vine team. Château Pape Clément, La Coulée de Serrant and Yves Cuilleron all recently placed their trust in us.

B R U M O N T



CHÂTEAU
PAPE CLÉMENT



Coulée de Serrant

MINUTY



SCAN THIS QR CODE
TO READ OUR CUSTOMER FEEDBACK

"The D-Vine is a groundbreaking device offering the promise of a perfect tasting experience. It highlights the skills of winemakers and accentuates the aromatic potential of wines by providing the optimum conditions of service. For me, every wine served with the D-Vine tastes better, with absolutely no fuss involved."



Laurent Derhé

Meilleur Ouvrier de France Sommelier

"I select the wines from each appellation with great attention to quality and sense of place. The D-Vine wine list is approved by master sommelier Laurent Derhé and reflects the extremely diverse nature of winegrowing regions in France and around the world."



Béatrice Dominé

Chief Wine Adviser D-Vine



+33 (0)2 51 86 10 58

WWW.D-VINE.PRO