

# The Food and Wine Academy

## **Eurocave: Wine by the Glass Technology**

Wine by the glass displays and wine systems for any size restaurant. Precision vacuum technology vacuum seals opened bottles ready to be dispensed fresh. The latest trend also shows that people are drinking less although they are drinking better quality wines.

EuroCave's 'Vin au Verre' (Wine by the glass) system is an innovative solution to serving good quality wine by the glass, at the right temperature, without wastage. This approach can offer customers good quality wines by the glass that you normally wouldn't open in fear of the wine deteriorating over the short term.

In addition, understanding the specific requirements of sommeliers and other wine industry professionals, EuroCave created a division of wine service and preservation equipment completely dedicated to restaurants and hotels; a division steeped in the culture of wine, from the vine to the glass, to offer the end client the best possible wine drinking experience.

We are pleased to invite Mr. Pascal Marchand – CEO of Eurocave to introduce this latest wine industry technology. Details as follows:

### **Eurocave: Wine by the Glass Technology Workshop**

Date: 21 Oct 2014 (Tue)

Time: 3pm – 4pm

Venue: Vinoteca Lab, THB218, Basement Level 2, School of Hotel & Tourism Management

