

JAMESSE PRESTIGE

A COLLECTION AT THE SERVICE OF EFFERVESCENCE !

The search for excellence of the Lehmann Glass brand led Gérard Lehmann to work with Philippe JAMESSE. In 2016, we have evolved the collection towards more sensitivity. The curves of the Jamesse Prestige collection respect the development of carbonic gas and fluid's movements in order to respond to ever-changing trends in Champagne wines.

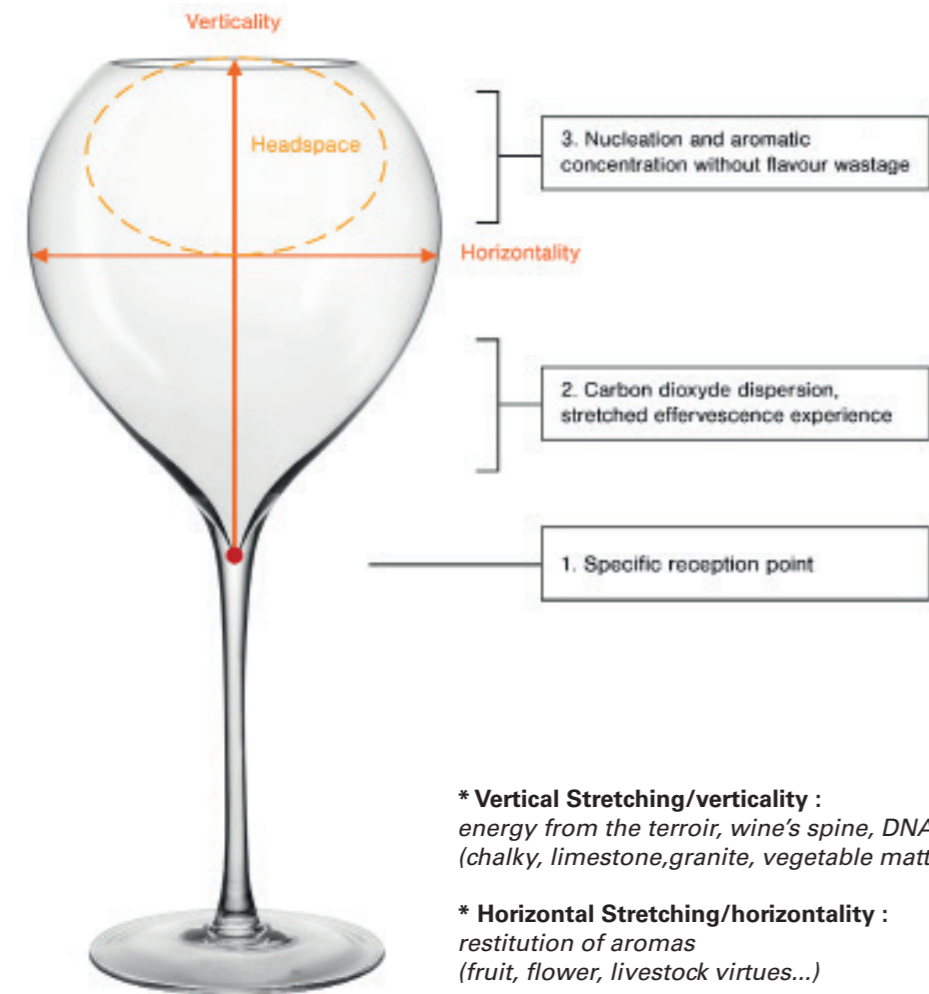
- The enhanced pointed base is a specific starting point for bubbles and creates an accurate swirl.
- The broad and generous roundness of each glass provides an optimal stretch for the wine.
- The glasses close slowly and give the aromatic fragrances time to break free.
- Their transparency makes it easier to appreciate the different shades of colours.

Philippe JAMESSE



«The Grand Champagne glass is a revolution ! It is very different from the classic champagne flute, this glass makes my job much easier! Its size and shape highlight the full potential of the wine.»

Essi Avellan, Master of Wine
- Champagne and sparkling wine specialist



* Vertical Stretching/verticality : energy from the terroir, wine's spine, DNA (chalky, limestone, granite, vegetable matter ...)

* Horizontal Stretching/horizontality : restitution of aromas (fruit, flower, livestock virtues...)

SYNERGIE 75

THEY ALREADY HAVE IT !



#LEHMANNGLASS



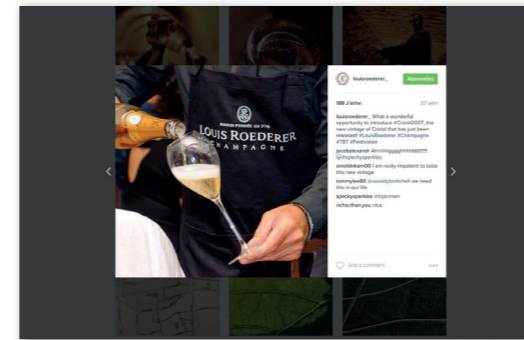
#JAMESSEPRESTIGE



#DOMAINELESCRAYERES



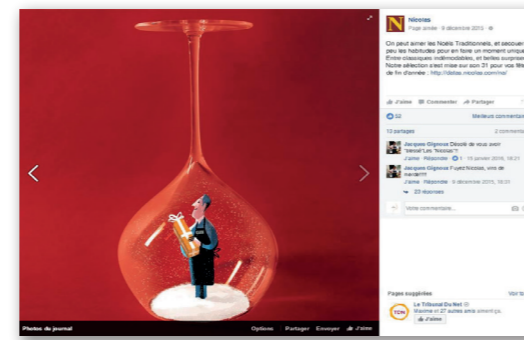
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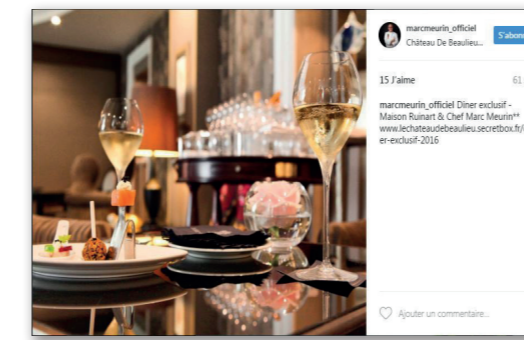
#DEGUSTEZAUTREMENT



#CLARANCE HOTEL LILLE



#NICOLAS



#MARC MEURIN

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JAMESSE PRESTIGE COLLECTION

PRESS RELEASE - 2019 EDITION



PHILIPPE JAMESSE

Eighteen years at Domaine Les Crayères in Reims, France
"Champagne Specialist", Sommelier and wine consultant



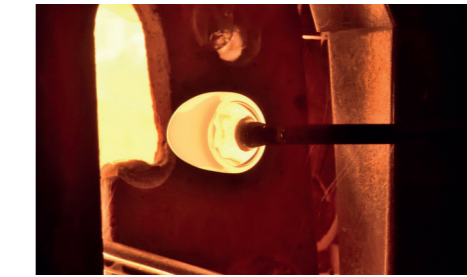
OUR HISTORY

Wine, Champagne & Spirit houses need time for the elaboration of their cuvées, this is why it is essential to offer them proper tasting tools. Their work must be respected !
Over the years, Lehmann SA has applied its knowledge and its expertise to the service of the French Wine estates.

THE RISE OF A BRAND

With the Lehmann Glass brand, we decided to go one step further in the enhancement of the wine tasting experience by combining our skills with that of Gerard Basset.
Today, we develop tasting tools for wine-lovers... and highlight the vision of great Sommeliers, Cellar-Masters & Chefs by collaborating with them to create exclusive Signature Collections.

OUR COLLECTION



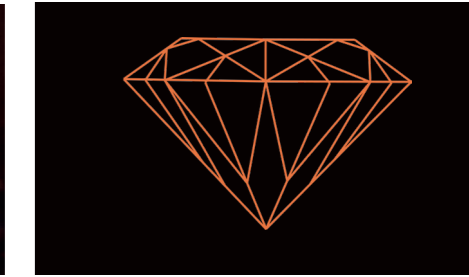
MOUTH-BLOWN

Mouth-blown manufacturing glasses are of the highest quality and allow the freedom to create new forms. The finesse, lightness and quality of mouth-blown glass makes every moment of wine tasting both unique and special!



MACHINE-BLOWN

The technique of manufacturing machine made combined with cold-cut expertise ensures higher product durability and shock resistance, which guarantees both finess and a better transparency thanks to our Master Glassmakers' know-how.



HIGH PERFORMANCE LEAD-FREE CRYSTAL GLASS

Unique & unbeatable performance capable of producing quality machine-blown collections!

- High level of brilliance and clarity
- High resistance to impacts
- High quality resonance
- Hard wearing

“ CURRENT VITICULTURE METHODS OFFER CHAMPAGNE A WIDE VARIETY OF PROFILES AND AN INFINITE PALETTE OF TASTES, COLORS AND AGING. THE SPHERICAL SHAPE OF JAMESSE PRESTIGE GLASSES PRESERVES AND REVEALS THE COLOR SHADES AND ENERGY CONTAINED IN CHAMPAGNE WINES. ”

Philippe JAMESSE

JAMESSE PRESTIGE COLLECTION

Mouth-Blown - Lead Free Crystal



SYNERGIE 75
75 CL - 25 OZ
H : 250 MM
Ø : 115 MM

Vintage sparkling wines



SYNERGIE 50
50 CL - 16 2/3 OZ
H : 224 MM
Ø : 103 MM

Vintage sparkling wines



GRAND BLANC 76
76 CL - 25 1/3 OZ
H : 229 MM
Ø : 119 MM

Complex & well-structured wines



GRAND BLANC 50
50 CL - 16 2/3 OZ
H : 205 MM
Ø : 108 MM

Light-bodied & mineral wines



GRAND ROUGE 77
77 CL - 25 2/3 OZ
H : 250 MM
Ø : 112 MM

Complex & well-structured wines



GRAND BLANC 75
75 CL - 25 OZ
H : 229 MM
Ø : 119 MM

Complex & well-structured wines



GRAND CHAMPAGNE 41
41 CL - 15 OZ
H : 234 MM
Ø : 89 MM

Vintage sparkling wines



PREMIUM 28.5
28.5 CL - 9 2/3 OZ
H : 215 MM
Ø : 79 MM

Sparkling wines



GRAND ROUGE 77
77 CL - 25 2/3 OZ
H : 250 MM
Ø : 112 MM

Complex & well-structured wines



GRAND CHAMPAGNE 45
45 CL - 15 OZ
H : 234 MM
Ø : 87 MM

Sparkling wines



PREMIUM 30
30 CL - 10 OZ
H : 215 MM
Ø : 77 MM

Sparkling wines



CLASSIQUE 30
30 CL - 10 OZ
H : 233 MM
Ø : 72 MM

Sparkling wines



PREMIUM 23
23 CL - 7 2/3 OZ
H : 205 MM
Ø : 73 MM

Sparkling wines



PREMIUM 18
18 CL - 5 2/3 OZ
H : 193 MM
Ø : 67 MM

Sparkling wines



INITIAL 30
30 CL - 10 OZ
H : 233 MM
Ø : 72 MM

Sparkling wines