



“ THE SHAPES ARE CLEAR-CUT,  
 STRAIGHT, HONEST. THIS IS  
 A PRAGMATIC COLLECTION,  
 AND GLASSES ARE PERFECTLY  
 BALANCED. ”

Fabrice SOMMIER

## F. SOMMIER COLLECTION

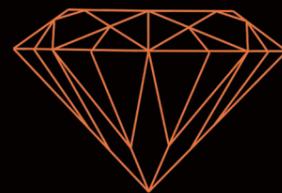
PRESS RELEASE - 2019 EDITION



**MOUTH-BLOWN**



**MACHINE-BLOWN**



**HIGH PERFORMANCE  
 LEAD-FREE  
 CRYSTAL GLASS**

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

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

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



### FABRICE SOMMIER

Head Sommelier & managing director at Georges Blanc group  
 3 Michelin stars and 4 Gault & Millau toques  
 Meilleur ouvrier de France Sommelierie 2007  
 Master of Port 2010



**OUR HISTORY**

Wine, Champagne & Spirit houses need time to elaborate 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 sharpened its knowledge and its expertise to serve 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 Gerard Basset's ones.  
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.

[www.lehmann-sa.fr](http://www.lehmann-sa.fr)

**OUR NEW COLLECTION F.SOMMIER**



[www.georgesblanc.com](http://www.georgesblanc.com)



[www.fabricsommier.com](http://www.fabricsommier.com)

“ WINE IS A COMBINATION OF CULTURE AND ENCOUNTERS WITH PEOPLE. I PARTICULARLY CARE FOR FOOD & WINE PAIRING AND FOR THE BONDING MOMENTS WHICH COME WITH THESE TIMES OF SHARING. ”

Fabrice SOMMIER

Chef sommelier at the restaurant Georges Blanc, 3 Michelin stars restaurant in Vonnas, where excellence is a requirement, Fabrice Sommier has been crowned Meilleur Ouvrier de France 2007 & Master of Port 2010.

The glass, the only tableware which remains on the table throughout the meal, is the setting that magnifies this long process which aims for perfection: wine making. Lehmann Glass has collaborated with Fabrice Sommier to design a Collection respecting the purest traditions. The curves, the finesse and the lightness of this Collection make every step of the tasting simply unique!



**F. SOMMIER COLLECTION**

*Mouth-Blown - Lead Free Crystal*

*Machine-Made - Lead Free Crystal*



**ARIANE 85**  
85 CL - 28 1/3 OZ  
H : 248 MM  
Ø : 121 MM

Dionysos' wife  
All kind of red wines



**DIONYSOS 80**  
80 CL - 26 2/3 OZ  
H : 256 MM  
Ø : 114 MM

Greek god of Wine  
All kind of red wines



**PSYCHÉ 55**  
55 CL - 18 1/3 OZ  
H : 245 MM  
Ø : 97 MM

Means wine soul  
Fresh red wines, white and rosé wines



**HADRIEN 45**  
45 CL - 15 OZ  
H : 215 MM  
Ø : 95 MM

Named after Sommier's son  
All kind of wines



**CLÉMENT 36**  
36 CL - 12 OZ  
H : 205 MM  
Ø : 86 MM

Named after Sommier's son  
All kind of wines