



POD BAR

FAQs

Q: How many opened bottles can I preserve using the Pod Bar?

A: The integral Le Verre de Vin Wine Pod is capable of preserving an unlimited number of opened bottles of wine thereby keeping the contents fresh and in prime drinking condition for up to 21 days. Please note: preservation is not limited to the capacity of the refrigerated chambers - other bottles stored elsewhere may also be resealed as required, subject to availability of the appropriate reusable stoppers.

Q: Can I preserve still wine and sparkling wine/Champagne?

A: Yes, the Pod Bar is available with either wine preservation only, or both wine and champagne preservation systems. Still wines are preserved by creating a precisely controlled vacuum within the bottle, a process which is critical to ensure the wines remain in prime drinking condition. Sparkling wines/Champagnes are preserved by the introduction of a calibrated infusion of carbon dioxide. The process creates a precise pressure equilibrium within the bottle thereby ensuring the natural fizz and flavours remain 'locked' into the wine.

Q: What type of refrigeration technology is used and will it reach low enough temperatures for white wines?

A: As the Pod Bar uses compressor and not thermoelectric technology you will be able to select the appropriate serving temperature from a range of 4 - 18°C via the digital temperature control. With the addition of further Pods (please contact us for more information), each chamber can be set to accommodate either white or red wines ensuring that every wine will be served at optimum temperature.

Q: How easy will it be to extend my service if I decide to further increase the range offered at some point in the future?

A: The Pod Bar is completely modular and facilitates the widest application in the On-Trade and makes retro-fitting easily achievable. The capacity of each Pod Bar can be increased without any corresponding additional investment in wine preservation.

Q: Will I be able to offer the optimum level of wine service by pouring wines directly in front of my customers whether it's at the bar or at their table?

A: Yes, the Pod Bar is completely flexible, enabling the selected bottle to be removed and the glass poured directly in front of your customer. The Pod Bar is not a dispensing cabinet and therefore bottles are in-hand and not retained in a fixed location. This means that operators can offer a truly 21st century wine by the glass service.

Q: I've heard about legal issues regarding wine dispense cabinets - do these affect the Pod Bar?

A: No. The Pod Bar is completely legal and does not require a 'type approval' certificate.