

EUROCAVE



Tête à Tête

The very best option for both serving your fine wines and storing open bottles.

To fully appreciate and get the very best from your wine its essential that when serving it's been properly cared for and is always at the correct temperature.

Perfect your wine service and take full advantage of all the qualities of your wine by having a wine by the glass serving solution for everyday living.



Manufactured in France

Tête à Tête

Share intimate moments with your favourite wines.



French manufacturing.

All EuroCave wine cabinets and *Tête à Tête* wine by the glass solution are hand manufactured in France and come with the highest Origine France Garantie label.



Advanced technology for optimal serving

Be the perfect host by having wine ready to serve whatever the circumstances! Allowing 12 bottles including champagne to be stored at perfect serving temperature, *Tête à Tête* combines the very best in design & performance. The easy to use touch screen control allows you to accurately set your fines wines to the optimum conditions.

On the nose, wine which is too cold does not reveal its aromas whilst in wine which is too warm, the alcohol is too pronounced.

In the mouth, wine served at an incorrect temperature will not reveal all of its flavours.

Tête à Tête offers a graduated temperature setting from 6°C at the bottom that is perfect for your White's, Rose & Champagnes to a maximum of 22°C degrees for your Reds.

A differential of 10°C is automatically set between the bottom and top temperature.

Technology which respects your wine, for an optimal serving experience.

Main du Sommelier



The '*Sommelier's hand*' has been developed to provide a unique and flexible bottle support for all bottle shapes and sizes. It provides a secure rest for your bottles while also ensuring that any vibrations do not effect your cherished wines.



Air vacuum head and bottle support, adjustable in height

Preservation of open bottles

Once opened wines biggest enemy is oxygen. This can cause your wine to oxidize which can spoil its unique qualities.

Tête à Tête has been developed to ensure that open bottles can be preserved for optimum wine service.

This wine by the glass serving solution uses a vacuum seal exclusive to EuroCave which prevents oxidization and will allow you to store two open bottles perfectly for up to 10 days*.



For lovers of fine wine & design

- A full glass door to maximize transparency and a glass top cover for an elegant finish.
- Warm amber lighting.
- Functional storage: 10 bottles horizontally with 2 bottles vertically. All bottle holders can be adjusted in height to accommodate any bottle shape.
- Detachable black handle.

Flush fitting and free standing

Tête à Tête is at home in the most elegant of interiors thanks to its compact size and clean lines. Installed into a custom unit in the living room, placed at the end of a sofa, against a wall or next to a bookcase, it combines advanced technology and an attractive design.

*Depending on the type of wine and its vintage. Except for champagne.





 12 maximum

Features

Use

Flush fitting
Free standing

Electronic control of the
bottom (6/12°C)
top (16/22°C)

Recommended external
temperature range: 18-30°C

Acoustic emission (dB(A)): 36

Weight: 25kg

Design

Glass top cover

Full glass door

Mood lighting

Equipment

2 flexible, independent
vacuum seal devices

Tactile control panel – Backlit
keys

Actual temperature
electronically displayed

10 «*Main du Sommelier*»
bottle supports

U.V. proofed door

Detachable door handle

Condensation drip pan

Adjustable front feet