

CHAMPAGNE GLASSES



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Crystalex Amoroso Kristalin
200 ml



Crystalex Angela Lamour 190
ml Şampanya Bardağı ve
Şamdan Seti



Crystalex Claudia Kristalin
180 ml



Crystalex Sandra Kristalin
200 ml



Crystalex Tulipa Kristalin
170 ml



Crystalex Tulipa Kristalin
350 ml



Crystalex Uma Kristalin
200 ml



Crystalex Xtra Kristalin
210 ml



Crystalite Bohemia Calibri
220 ml Açık Mavi



Crystalite Bohemia Calibri
220 ml Mavi



Crystalite Bohemia Calibri
220 ml Pembe



Crystalite Bohemia Sylvia
220 ml



Crystalite Bohemia Sterna
Kristalin 200 ml



Crystalite Bohemia Parus
Kristalin 190 ml



Champagne 29512 - 1091478

H: 125 mm 5"

T:48 mm 2"

230 cc 4 oz.



Champagne 31902 - 1055547

H: 265 mm 10 1/2"

T:64 mm 2 1/2"

250 cc 8.33 oz.



Champagne 32018 - 1086910

H:: 257 mm 10"

T:62 mm 2 2/4"

300 cc 10 2/4 oz.



Champagne 32021 - 1086913

H:: 260 mm 10 1/4"

T:69 mm 2 3/4"

300cc 10 2/4 oz.



Champagne 32030 - 1091510

H: 242 mm 9 1/2"

T: 82 mm 3 1/4"

450 cc 15 3/4 oz.



Champagne 66079 - 1070728

H: 250 mm 9 3/4"

T:49 mm 2"

255 cc 8.50 oz.



Champagne 66091 - 1068946

H:: 235 m1 9 1/4"

T: 46 mm 1 3/4"

245 cc 8.25 oz.



Champagne 66098 - 1070731

H: 255 mm 10 "

T: 54 mm 2 1/4"

310cc 10.33 oz.



Champagne 66112 - 1054699

H: 242 mm 9 1/2"

T: 50 mm 2"

220 cc 7.5 oz.



Champagne 66118- 1054698

H: 244 mm 9 1/2"

T: 60 mm 2 1/4"

355 cc 12 oz.



Champagne 67026 - 1077187

H: 222 mm 8 3/4"

T: 47 mm 1 3/4"

210 cc 7 oz.



Champagne 67094 - 1080831

H: 225 mm 8 3/4 "

T: 48 mm 2"

200cc 6 3/4 oz.



Champagne Glasses 66160- 1081360

H: 270 mm 10 1/2"

T: 50 mm 2"

290 cc 9 3/4 oz.



Flute Champagne 67009 - 1058696

H: 210 mm 8 1/4"

T: 49 mm 2"

200 cc 6.66 oz.



Flute Champagne 67039 - 1072818

H:: 362 mm 14 1/4"

T: 45 mm 1 3/4"

200 cc 6.66 oz.



Flute Champagne 67076 - 1058688

H:: 225 mm 8 3/4 "

T: 50.5 mm 2"

170 cc 5.66 oz.



Flute Champagne 67081 - 1058687

H: 235 mm 9 1/4"

T: 53 mm 2"

240 cc 8 oz.



Sauvignon Blanc 66057 - 1073463

H: 220 mm 8 3/4"

T: 48.5mm 2"

200 cc 6 3/4 oz.



Allegra 440079

Volume : 195 cc

Volume UK : 6 3/4 oz.

Volume US : 6 1/2 oz.

Height : 226 mm. 9"



Banquet 44455

Volume : 152 cc

Volume UK : 5 1/4 oz.

Volume US : 5 oz.

Height : 158 mm. 6 1/4"



Bistro 44136

Volume: 270 cc,

Height: 132 mm,

Mouth Diameter: 95 mm,

Base Diameter: 66 mm.



Bistro 44419

Volume : 190 cc

Volume UK : 6 3/4 oz.

Volume US : 6 1/4 oz.

Height : 188 mm. 7 1/2"



Diamond 440069

Volume: ~170 cc.

(5 3/4 US oz. - 6 UK oz.)

Height: 206 mm. (8")



Diony 440210

Volume: ~125 cc.

(4 1/4 US oz. - 4 1/2 UK oz.)

Height: 207 mm. (8 1/4")



Elysia 440436 - ŞAMPANYA CUP

Volume: 260 cc.

Height: 164 mm,

Mouth Diameter: 101 mm,

Base Diameter: 82 mm.



Enoteca 44688

Volume : 175 cc

Volume UK : 6 1/4 oz.

Volume US : 5 3/4 oz.

Height : 226 mm. 9"



Imperial 44704

Volume : 210 cc

Volume UK : 7 1/2 oz.

Volume US : 7 oz.

Height : 210 mm. 8 1/4"



Imperial Plus 44819

Volume : 150 cc

Volume UK : 5 1/4 oz.

Volume US : 5 oz.

Height : 195 mm. 7 3/4"



Lyric 44896

Volume: 210 cc

Volume UK: 7 1/2 oz.

Volume US: 7 oz.

Height: 210 mm. 8 1/4"



Maldiva 440041

Volume : 180 cc

Volume UK : 6 1/4 oz.

Volume US : 6 oz.

Height : 215 mm. 8 1/2"



Moda 440166

Volume: 165 cc

Volume UK: 5 3/4 oz.

Volume US: 5 1/2 oz.

Height: 196.5 mm. 7 3/4"



Moda 440199

Volume: 205 cc

Volume UK: 7 1/4 oz.

Volume US: 6 3/4 oz.

Height: 138 mm. 5 1/2"



Monte Carlo 440157

Volume : 225 cc

Volume UK : 8 oz.

Volume US : 7 1/2 oz.

Height : 252 mm. 10"



Paris 44719

Volume : 185 cc

Volume UK : 6 1/2 oz.

Volume US : 6 1/4 oz.

Height : 188 mm. 7 1/2"



Primetime 44753

Volume : 175 cc

Volume UK : 6 1/4 oz.

Volume US : 5 3/4 oz.

Height : 202 mm. 8"



Royal 44575

Volume: ~155 cc.

5 1/4 US oz. - 5 1/2 UK oz.

Height: 218 mm. 8 1/2"

Mouth Diameter: 72 mm. 2 3/4"



Saxon 44675

Volume : 152 cc

Volume UK : 5 1/4 oz.

Volume US : 5 oz.

Height : 174 mm. 6 3/4"



Sidera 440138

Volume: 220 cc.

Volume UK: 7 3/4 oz.

Volume US: 7 1/4 oz.

Height: 236 mm. 9 1/4"



emp541

V: 220 cc, 7 1/2" oz

H: 210 mm

Ø: 49 mm



fam539

V: 215 cc, 7 1/4 oz

H: 230 mm, 9"

Ø: 49 mm



lal545

V: 230 cc. 7 3/4" oz

H: 225 mm

Ø: 50 mm



mis353 sultan yaldızlı

V: 190 cc. 6 1/2" oz

H: 193 mm

Ø: 50 mm



mis535 baskı yaldız

V: 190 cc. 6 1/2" oz

H: 193 mm

Ø: 50 mm



mis535 dip boya

V: 190 cc. 6 1/2" oz

H: 193 mm

Ø: 50 mm



mis535 komple altın ağız
siyah boyalı

V: 190 cc. 6 1/2" oz

H: 193 mm

Ø: 50 mm



mis535 komple bakır ağız
yaldız boyalı

V: 190 cc. 6 1/2" oz

H: 193 mm

Ø: 50 mm



mis535

V: 190 cc. 6 1/2" oz

H: 193 mm

Ø: 50 mm



mis535 transparan boyalı

V: 190 cc. 6 1/2" oz

H: 193 mm

Ø: 50 mm



tok537

V: 210 cc, 7 1/4" oz

H: 218 mm, 8 4/7"

Ø: 54 mm



ven541

V: 220 cc, 7 1/2" oz

H: 230 mm 9"

Ø: 49 mm



Şampanya Bardağı 132



Şampanya Bardağı 162



Şampanya Bardağı 439



Şampanya Bardağı 462

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When it comes to celebrations, one of the first things that comes to mind is popping champagne. Bottles are shaken, corks are popped with applause, and sparkling champagne is poured into glasses. The champagne popping activity, which is especially indispensable for weddings, is now a tradition known by everyone. Glasses used for water, wine, champagne and similar beverages generally consist of a wide or narrow bowl and a long or short stem attached to this bowl. Glasses are designed in different models according to the type, color, flavor and smell of the beverage poured in. Choosing the right glass increases the pleasure of the beverage by focusing the flavor, smell and aroma of the beverage in the mouth.

First produced by Dom Pierre Perignon in 1683, champagne is the sought-after drink of romantic meetings, fun celebrations, and wedding events. Like every drink, champagne should be drunk in specially designed glasses. Although people tend to overlook the choice of glass, it does not only affect the drink visually, as is thought. It also affects the flavor of the champagne, and therefore the pleasure derived from it. Champagne glasses are specially produced by taking into account the taste, aroma, sparkling structure, and coldness of the champagne. Therefore, like every drink, champagne should be drunk in special glasses.

How Should a Champagne Glass Be?

Champagne glasses are specially produced for champagne or cocktails prepared with champagne. It is not suitable for use with other drinks. Champagne; Unlike other glasses, it is served in U-shaped glasses called flutes. The body of flute glasses is long and thin. The reason for the thin body is to protect the bubbly structure called carbonation. Thanks to this long and thin body, the champagne bubbles filter and rise upwards. In addition, the body slightly narrows upwards and extends. This allows the flavor and smell of the champagne to be directed to the mouth and nose, allowing maximum benefit from its aroma. In addition, champagne glasses have a longer stem than other glasses. The reason for this is that champagne or cocktails prepared with champagne are drinks that are drunk cold. In this way, the hand will not touch the body of the glass, and body heat will not pass into the drink. Therefore, the coldness of the champagne will be preserved for a long time. The capacity of flute glasses is around 18 - 25 cl.

How to Hold a Champagne Glass?

Since champagne is drunk very cold, it is necessary to hold the glass in a way that will maintain this coldness. This is the reason why it has a longer stem than other glasses. A champagne glass should never be held by the stem. It should be held by grasping the top of the stem with the fingers, just below the stem.

The glass is held with the thumb, index and middle finger. The other two fingers do not touch the glass. They remain outside but do not hover. The fingers are held freely by slightly bending. This grip prevents body heat from passing into the drink inside.

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