



PURE QUALITY,
DUTCH DESIGN

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With traditional Dutch glassmaking craftsmanship, a team of top designers, Royal status and vast experience, Royal Leerdam is truly a brand to be proud of. Now Royal Leerdam provides a new glassware solution for fine dining: Royal Leerdam Finesse.

All glasses belonging to Royal Leerdam Finesse are beautiful. Each of them have a look that radiates good taste. Their design demonstrates the fact that functionality, application and the ideal taste experience are what our designers and engineers have focused on. When you drink from Royal Leerdam Finesse glassware, you will experience the pure flavour of your drink. Nothing more and nothing less.

The logo for Royal Leerdam Finesse is displayed within a light gray square. It consists of the words "royal", "leerdam", and "finesse" stacked vertically in a lowercase, sans-serif font. The word "royal" is in black, "leerdam" is in black, and "finesse" is in red. To the right of the word "royal" is a red graphic element consisting of three vertical, slightly curved lines of varying heights, resembling a stylized flame or a crown.



Dutch Design is renowned for its power and simplicity. The design aesthetics from this 'Dutch design school' also apply to Royal Leerdam Finesse. Each glass is unique in its own way. The refined workmanship of the rim, achieved through innovative laser technology, enhances the drinking experience even more.

Royal Leerdam Finesse glass is safe and natural. It is manufactured from sand, lime and soda, three safe raw materials. As opposed to crystal and crystalline glassware, it contains no lead or other pollutants identified as substances of very high concern by the European Chemicals Agency.





wine

55cl · 18.5oz ≈
h 230 mm
Ø 93 mm
No. 32228
SKU 483246



wine

42.5cl · 14.25oz ≈
h 220 mm
Ø 86 mm
No. 33028
SKU 483307



wine

34cl · 11.5oz ≈
h 212 mm
Ø 80 mm
No. 33128
SKU 483314



champagne

22cl · 7.25oz ≈
h 229 mm
Ø 58 mm
No. 47028
SKU 484700

Gracili



Gracili

This elegant design radiates finesse and style due to the tulip-shaped bowl on a gracefully slender stem.

The Gracili collection is an excellent choice for wine service by the bottle or by the glass. The stemware will be a beautiful asset to your restaurant or bar.

Viitta



wine

45cl · 15oz ≈
h 224 mm
Ø 88 mm
No. 32018
SKU 383201



wine

35cl · 11.75oz ≈
h 208 mm
Ø 84.5 mm
No. 33018
SKU 383300



wine

29cl · 9.75oz ≈
h 194 mm
Ø 82 mm
No. 35018
SKU 383508



champagne

19cl · 6.5oz ≈
h 220 mm
Ø 72mm
No. 47018
SKU 384703



coupe

18cl · 6oz ≈
h 155 mm
Ø 89mm
No. 46018
SKU 384765



Viitta

A modern-shaped bowl combined with a unique stem.
Viitta creates eye-catching table settings in various ambiances.
A great choice if you like distinct presentation.



wine

53cl · 17.75oz ≈
h 205 mm
Ø 86.5 mm
No. 32117
SKU 373219



wine

41cl · 14oz ≈
h 197 mm
Ø 81 mm
No. 32017
SKU 373202



wine

35cl · 11.75oz ≈
h 190 mm
Ø 77 mm
No. 33017
SKU 373011



wine

25cl · 8.5oz ≈
h 178 mm
Ø 72.6 mm
No. 35017
SKU 373509



champagne

18cl · 6oz ≈
h 188 mm
Ø 63 mm
No. 47017
SKU 374704

Magister



Magister

A classic yet contemporary design due to the limited height of the stem. The tapered shape of the bowl allows the wine to breathe and concentrates the nose for an optimum flavour experience. The shorter stem gives stability to the glass and the light weight makes it easy to serve from trays. This makes the Magister glass ideal for hotel and restaurant use.



Refine

whisky

30cl · 10oz ≈
h 80 mm
Ø 84.4 mm
No. 55005
SKU 255058

beverage

29cl · 9.75oz ≈
h 115 mm
Ø 67.7 mm
No. 53105
SKU 255331

beverage

35cl · 11.75oz ≈
h 122 mm
Ø 72 mm
No. 53005
SKU 255355



Refine

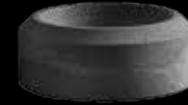
Our Refine glasses are characterized by its modern design, light weight and fine rime finish, which allows for an excellent drinking experience. Great to complement any of the other Royal Leerdam Finesse ranges.



Carafe Homme
1.5l · 50.70oz ≈
h 289 mm
Ø 148 mm
No. 995046
SKU 995022



Carafe Femme
1.5l · 50.70oz ≈
h 284 mm
Ø 140 mm
No. 995053
SKU 995039



Roc Stone Base
h 56 mm
Ø 146 mm
No. 80100
SKU 997002

The Experts' Collection



Light & Fresh

29cl · 9.75oz ≈
h 203 mm
Ø 76.7 mm
No. 35007
SKU 273519



Fruity & Smooth

33cl · 11oz ≈
h 218 mm
Ø 76mm
No. 33007
SKU 273311



Round & Mature

42cl · 14.25oz ≈
h 213 mm
Ø 91 mm
No. 32007
SKU 273205



Powerful & Spicy

53cl · 17.75oz ≈
h 212 mm
Ø 101.5 mm
No. 32107
SKU 273212



Sparkling

29cl · 9.75oz ≈
h 181 mm
Ø 91.5 mm
No. 46007
SKU 274615



"People often ask me how best to enjoy their wine. I always point out the importance of the design of the wineglass. Every wine is unique, and the right wineglass helps bring out the wine's notes and flavors. When developing The Experts' Collection we envisioned five pieces of stemware that would not only look amazing but also enhance the taste sensation.

Additionally we created two carafes because the wines we are drinking today are getting younger as wine consumption increases worldwide. For the more complex wines, this means they are consumed before the wine has fully developed. The Homme and Femme carafes are designed to improve both the notes and taste of wines resulting in an altogether richer experience.

The two wine carafes have a different design and each is intended for a specific wine type. The reversible Roc base element fits both the Homme and Femme carafe, and can be used for cooling as well as warming purposes."

Barbara Verbeek

Barbara Verbeek,
Sommelier Royal Leerdam

For the Ultimate Wine Experience

The Experts' Collection consists of five unique glass designs, two decanting carafes and one reversible base element for the carafes. Each glass in the collection is specially designed to enhance the taste experience of a specific wine type. The sleek, tapered design shared by all five glasses is pleasing to the eye, augments the wine's taste, and ensures supreme drinking comfort.



1 The tapered **Light & Fresh** wineglass resembles the shape of a flower bud to encapsulate the liveliness and aromas of the wine. The fine rim finish has a nice feel to the mouth and it makes one appreciate the subtlety of the wine even more. We designed this glass to help fully enjoy the following grape variants: Pinot Grigio, Sauvignon Blanc, Riesling, Grüner Veltliner, Verdejo, Trebbiano and Gamay.



2 The **Fruity & Smooth** wineglass has a sleek design; the body is slightly wider at the bottom to allow oxygen to release the fruity flavours of the wine like a blossoming flower. The tapered shape and fine rim finish ensure a pleasant taste sensation. We recommend you to appreciate following white and blue grape wines from this glass: Unoaked Chardonnay, Chenin Blanc, Viognier, Pinot Blanc, Pinot Gris and Merlot.



3 The large **Round & Mature** wineglass with its round elegant shape and wide opening helps the wine to breathe more easily. This ensures the wine to release its intense scent and robust taste. The fine rim adds ease and comfort to your tasting sensation. The following white and blue grape wines are well suited to the Round & Mature wineglass: Oaked Chardonnay, Oaked Viognier, Shiraz, Tempranillo and Malbec.



4 The **Powerful & Spicy** wineglass is just as the name suggests the largest glass in The Experts' Collection. Thanks to its wide round shape the wine opens up like a flower. It helps oxygen to soften bitter notes and unearth the wine's fruity and herbal flavours. Enjoy one of the following wines in our Powerful & Spicy glass: Cabernet Sauvignon, Syrah, Pinot Noir, Sangiovese, Garnache / Grenache and Carmenere.



5 The smaller a glass, the more of the wine's scent and taste gets lost. That's why we decided to 'open up' our **Sparkling** wineglass. The open, round shape allows for a deeper appreciation of the sparkling wine's nuances than the traditional flute. Serve one of the following wines in this unique flavour enhancing design: Champagne, Cava, Cremant, Prosecco, Sekt and Vonkelwijn.

5
DESIGNS EACH
DEDICATED
TO SUPPORT
THE TASTE
EXPERIENCE OF
A SPECIFIC TYPE
OF WINE.

**THE EXPERTS'
COLLECTION
WINE**



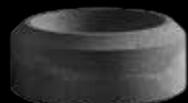
1 Carafe Femme has an elegant shape reminiscent of the graceful lines of a stylish ball gown. The carafes particular shape means the wine will interact with oxygen in a controlled manner. The tapered design keeps the wine's aromas compact, and the acidity fresh and non-alcoholic. We recommend using the Femme carafe for complex, young, fruity, and full-bodied wines.

Examples of varieties include:
Oaked Chardonnay, Oaked Chenin Blanc, Oaked Viognier, Marsanne, Roussanne, Malbec, Carmenere, Merlot, Tempranillo Crianza, Shiraz, Zweigelt, Primitivo, and Nebbiolo.



2 Carafe Homme with its bold shapes and strong high shoulders, is specially designed to allow powerful, spicy and complex wines to interact with oxygen. The shape allows a great deal of room for the oxygen, and is suitable for both red and white grape varieties.

Examples of varieties include:
Heavy-oaked Chardonnay, Tempranillo (Gran) Reserva, Sangiovese, Grenache, Syrah, Mourvedre, Pinotage, Cabernet Sauvignon, and Touriga Nacional.



1 Use the **Roc** element to keep wine in the caraffes at the right temperature. Roc is reversible to fit both the Homme and Femme carafes, and can be used as a cooling as well as a warming element. The element is crafted from a unique type of Finnish soapstone and over two billion years old. By cooling the stone in the freezer, wines can be kept cool once caraffed. The element can also be heated in the oven to gently raise the temperature of the carafed wine.

2

HAND CRAFTED
CARAFES
DESIGNED TO
OPTIMALLY DEVELOP
THE NOTES AND
TASTES OF DIFFERENT
TYPES OF WINES

**THE EXPERTS'
COLLECTION
CARAFES**

1

REVERSIBLE
BASE ELEMENT
FOR COOLING AND
WARMING WINES
IN THE CARAFES

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