

Jancis Robinson



RICHARD BRENDON

ONE GLASS FOR EVERY WINE

Pairing wine expertise and refined design, the Jancis Robinson collection is the result of a truly collaborative cross-disciplinary partnership between the celebrated product designer Richard Brendon and world-renowned wine expert Jancis Robinson. The Wine Glass is at the heart of the collection and has been specifically designed to offer the best tasting experience for every wine, whatever its style or strength, including Champagne, port, sherry and beyond. The stemmed glass is joined by a stemless Water Glass and two decanters, all of them mouth-blown by master craftspeople in Europe using beautifully bright lead-free glass.

As well as being functionally perfect, the Jancis Robinson collection has been meticulously designed to look and feel refined, elegant and timeless. The curves from the wine glass run throughout the collection to ensure all of the pieces fit perfectly together, while the ultra-fine, but remarkably strong, mouth blown crystal puts the wine lover in intimate contact with the wine, enhancing the tasting experience every time.

Perfect for everyday use, the carefully designed shape of the ultra-fine tulip-shaped bowl of the stemmed Wine Glass allows the wine to breathe and captures its array of aromas, enhancing the experience of every sip. The bottle-shaped Old Wine Decanter allows for decanting off the sediment while limiting the wine's surface area, minimising potential oxidation of the wine. It is also sold without the stopper to make an attractive water carafe. The generous Young Wine Decanter has plenty of space for a young wine to be swirled and aerated, accelerating the maturing process and allowing the flavours of a younger vintage to develop and mellow in the decanter. The bowl is also large enough to accommodate a magnum. To complete the collection, the accompanying Water Glass reflects the weight, balance and curves that run throughout the collection.

For further information and hi res imagery of the collection please contact us at press@richardbrendon.com



KEY FEATURES

- ♦ **Finest Crystal** – The glasses are very light, perfectly balanced and of a quality that can only be achieved by mouth blowing. The rim of the wine glass is particularly fine to minimise the amount of glass that comes between the wine and the palate, significantly enhancing the drinking experience.
- ♦ **Mouth-blown** – The master craftspeople who meticulously hand-make each piece in the collection are some of the most skilled glass blowers in the world and their expertise is demonstrated in the refinement and technical perfection of each piece.
- ♦ **Lead-free** – The lead-free glass used to create the collection ensures that each piece is light, ultra-fine and durable against clouding.
- ♦ **Perfect Pour** – a 125ml pour comes to the widest point of the bowl, maximising the release of the all-important aromas.
- ♦ **Simplicity** – Un-clutter cupboards, cabinets and shelves as every wine drinker can enjoy wine at its absolute best from one perfectly designed glass.
- ♦ **Dishwasher Safe** – Everyday glasses require simple cleaning solutions, so the Wine Glass has been designed to fit any standard dishwasher and its sturdy stem minimises the likelihood of breakages. Not only is the Jancis Robinson collection dishwasher safe, we actually recommend that you wash the wine and water glass in this way. They have both been designed to fit easily into domestic and commercial machines.



THE DILEMMA

The Jancis Robinson collection has come about as all great design innovations do: in response to an everyday frustration.

“I was looking for the perfect wine glass,” says Jancis. “I love white wine as much as red and have never understood why white wine glasses are routinely smaller than those designed for red wine. White wines can be just as complex, and just as deserving of what you might call aroma enhancement as reds. It just seems so obvious and sensible to have one single wine glass for all three colours of wine – especially when so many of us are short of storage space.

“On my travels around the world of wine, it has become really noticeable in the last few years that producers of champagne and other sparkling wines, as well as those making sherry, port and other fortified wines, want their precious liquids to be appreciated in just the same way as table wines.”

THE REQUIREMENTS

“It had to be made of almost gossamer-thin glass, so as to put me in as direct contact as possible with the wine itself. The stem had to be tall enough to allow me, and men with rather bigger hands, to swirl the wine comfortably, without affecting the wine’s temperature. I wanted a harmonious curvature that would maximise the wine’s surface area when the glass was filled with a typical 125ml pour, yet leave room above in which the all-important aroma would collect. The opening had to be big enough for the biggest of noses, yet considerably smaller than the maximum circumference of the bowl - again to encourage the aroma to linger.

“And for pragmatic me, it had to be dishwasher-friendly, yet had to have a stem sturdy enough to withstand robust handling and constant use.”

THE COLLABORATION

“I was intrigued when Walpole alumnus Richard Brendon (chosen as a Brand of Tomorrow in 2015) approached me with a proposal to design a range of wine glasses together. He was probably rather shocked when I said firmly that I wanted to design just one perfect wine glass, but he took it on the chin, I’m delighted to say, and we have enjoyed a wonderfully fruitful collaboration that has resulted in one wine glass, one water glass, and a pair of decanters designed respectively for wines at very different stages in their evolution.

“As someone who wants to make enjoying wine as straightforward and pleasurable as possible, I was insistent on a single glass shape and size. So, in detailed consultation with me, and involving many a prototype, we have come up with the Wine Glass, a working complement to wine thanks to my practical input and a work of art thanks to Richard’s perfectionism.

“I want as many wine enthusiasts as possible to benefit from these lovely glasses so we have done our level best to keep prices as low as practicable for top quality, mouth-blown, truly gorgeous pieces that will enhance any table setting – not least if provided alongside the Water Glasses that precisely mirror the shape of the Wine Glass.”

CRAFTSMANSHIP

Each piece in the Jancis Robinson collection is expertly mouth-blown in an area of Europe where the craft has been perfected over hundreds of years. The glassblowers are masters in their field and it was imperative they had the skill to make glass as fine and light as Richard and Jancis required for the collection.

“The trickiest bit was getting the quality and weight of the products just right,” says Richard. “Our glass producer initially struggled to get the weight of the glass as light as we required because they had never produced a collection this fine before. We went through many rounds of prototypes, which Jancis and I reviewed together, to ensure we delivered a final product that met every single one of our requirements perfectly.

“That our glassblowers persevered, and very quickly learned how to make the pieces perfectly, is a real testament to their phenomenal skill and dedication to the final vision we all shared.”



RICHARD BRENDON

Richard is a London based product designer who is known internationally for creating refined and dynamic tableware for some of the most iconic retailers and hotels in the world.

Richard founded his brand in 2013 after becoming fascinated with the history of design in British bone china and the heritage craft industry in Stoke-on-Trent, England. Since then he has designed collections for the Four Seasons, Gleneagles, The Corinthia London, Fortnum & Mason, Lane Crawford and Harrods among others. Richard started working with glass blowers in Bohemia in 2015 and, inspired by the skill and precision of the craft, now designs collections of glassware that challenge the traditional aesthetic. Richard pairs his passion for heritage crafts with an eye for modern design to create collections that elevate the experience of dining and entertaining.

JANCIS ROBINSON

“The most respected wine critic and journalist in the world” – *Decanter magazine*

Jancis Robinson has been writing about wine since 1975. She now writes weekly for the Financial Times and daily for JancisRobinson.com and is responsible for many of the standard reference books on wine, including *The Oxford Companion to Wine* and, with Hugh Johnson, *The World Atlas of Wine*. In 1984 she was the first person outside the wine trade to pass the rigorous Master of Wine exams and in 2003 was awarded an OBE by Her Majesty the Queen, on whose cellar she now advises.

Jancis loves and lives for wine in all its glorious diversity, generally favouring balance and subtlety over sheer mass. Her desire to demystify the world of wine is the driving force behind the award-winning website, and a catalyst for the Jancis Robinson collection in collaboration with Richard Brendon.



“One Glass To Rule Them All!”

THE NEW YORK TIMES

“The perfect wine glass,
designed by an FT legend”

FINANCIAL TIMES
HOW TO SPEND IT

“Introducing the only wine glass
you’ll ever need, designed by the
world’s best critic”

WALLPAPER.COM

“These are my favourite glasses.
I love the idea that I will only
need one glass for all wines!”

RAJAT PARR
SOMMELIER, USA

“In essence, the glass digitally
remasters any wine you pour into
it. Every single type of wine I
drank from it was rendered
clearer, more brilliant,
pixelated and vibrant”

TERRY THEISE
WINE IMPORTER & WRITER,
USA

“I’m enjoying sampling wine
from this new all-purpose glass,
lovely delicacy and so many types
of wine show well in it”

ELIN MCCOY
BLOOMBERG NEWS



“This glass shatters the biggest
myth about wine”

FAST COMPANY

“For my reviews and tastings
this is my new go-to.
It’s actually fantastic.”

CAMERON DOUGLAS
MASTER SOMMELIER,
NEW ZEALAND

“This is my favourite wine glass for
showing so many types of wine at
their best!”

ARMIN DIEL
VINTNER & WINE WRITER,
GERMANY

“After extensive testing I can’t
recommend this glass heartily
enough”

JOE FATTORINI
PRESENTER
THE WINE SHOW, UK

“I’m utterly astonished! This glass
brings out the best qualities in any
wine I’ve poured, providing a
wonderful clarity of flavor”

JON BONNE
WINE WRITER, USA

THE WINE GLASS

The only stemmed glass you will need to enjoy every wine at its best. Use this glass for every wine, whatever its colour, including sparkling wine, port, sherry, sweet wines and anything else you want to savour and enjoy to the fullest. This shape has been specially designed to maximise your enjoyment of all wines' aromas, flavours and textures in the most practical way possible.

DIMENSIONS

ø9cm, H22.4cm



THE WATER GLASS

Wine should always be accompanied by water and this stemless glass fits perfectly with the Wine Glass to create a beautiful table setting. The shape of the bowl mimics the exact curvature of the Wine Glass, meaning this stemless version may be used as a wine glass if desired, retaining all the tasting benefits of the generous tulip shape.

DIMENSIONS

ø9cm, H11.5cm



THE YOUNG WINE DECANTER

This is a generous and bold decanter for young wines needing aeration and maximum surface area for the wine. The long neck allows for a strong grip that will allow you to swirl the wine energetically, allowing oxygen to encourage and hasten a young wine's evolution and mellow the flavours. The bowl is also large enough to accommodate a magnum.

DIMENSIONS

ø17cm, H23cm



THE OLD WINE DECANTER

This bottle-shaped decanter allows you to decant a mature wine off its sediment whilst ensuring that it is not exposed to too much harmful oxygen. The refined shape follows the form of the Wine Glass and the beautiful mouth blown stopper adds an element of contemporary design to your table.

DIMENSIONS

ø9cm, H27.2cm



THE WATER CARAFE

This is the bottle-shaped old wine decanter without the stopper, an understated and versatile water carafe that follows the form of the Wine Glass and the Water Glass to create a beautiful and refined suite. It also fits in the fridge door, keeping your water - or white wine - perfectly chilled.

DIMENSIONS

ø9cm, H24.7cm



