



YOUR WINES FEEL GOOD AT HOME



2019 - 2020 COLLECTION

la Sommelière

Thanks to experiences, high standard and knowledges acquired from its 5,000 distributors in France and abroad for more than 20 years, La Sommelière is one of the leading wine cellar manufacturers on the market.

DEVELOPMENT



With widely recognised know-how and expertise, La Sommelière offers exceptional quality and attention to detail to professionals and consumers alike. Our ranges are constantly improving: better energy performance, a wide choice of capacities and functionalities to meet any type of need, to store different formats of bottles and also to present the bottles in vertical position, a temperature regulation adapted to the ageing and to the service temperature wine ... Our products meet all needs.

INNOVATION



Technical innovations such as built-in air vacuum, cellars with up to six temperature zones, design features tailored to every style, excellent energy efficiency, and more. Our innovations are becoming industry standards!

SERVICE



Leading products with leading services! Our After Sales and Customer Service departments are based in France. Our website, en.lasommeliere.com, offers everyone the help and advice to live and share their passion.

La Sommelière...

is a French company that has continued to grow for over 20 years. A major name on the international market, La Sommelière is present in over 60 countries.

It offers industry professionals and consumers a range of wine cellars born from the company's technological innovation and expertise in the field of wine conservation.

... industry-level expertise...

La Sommelière has become one of the French leaders for professional users (wine merchants, restaurants, hotels, etc.) thanks to its product quality, capacity for improvement and the personal care and attention shown to its customers.

... at the service of customers who expect the best.

La Sommelière also supplies products to a growing number of consumers who want to take advantage of the same services offered to professionals. The quality of its after-sales service means that each and every customer can enjoy using their wine cellar with complete peace of mind.

La Sommelière offers essential services for its products offered via a network of specialist distributors in Europe: excellent availability of products and parts, storage, sales, logistics and administration teams.

**LA SOMMELIÈRE, A FRENCH COMPANY
IN CONSTANT GROWTH, IS PRESENT IN OVER
60 COUNTRIES IN EUROPE AND WORLDWIDE.**



A wine cellar offers the satisfaction of owning an object that is perfectly adapted to its function, but also the promise of precious moments brought to you by the fine bottles contained inside. To meet every type of space and every need, La Sommelière has several ranges of wine cellars and wine accessories, plus cellars designed to keep cheese, cigars and chocolate.

With La Sommelière, experience unforgettable moments of tasting pleasure!

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WINE CELLARS

Ageing cellars. To age your wines in optimum conditions, as you'd expect from a traditional cellar.

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WINE CELLARS

These cellars adjust the temperature

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A range of innovative products

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Make the very most of your cellar by adding various accessories developed by La Sommelière.

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YOUR WINES FEEL GOOD AT HOME

After being bottled, a wine will continue to evolve. How it changes will depend on a number of factors including the grape varieties used, the method of production and the vintage. It makes sense to protect it, just as natural cellars dug out beneath houses in wine-growing country, have done for centuries.

The product of cutting-edge technology, La Sommelière's wine cellars recreate the ideal storage conditions of a natural cellar to protect your wines but also bring them to the ideal service temperature.

1/ Precise temperatures

The most favourable temperature for ageing wine is between 10 and 16°C. Any temperature lower than 10°C will slow the maturing process and prevent wine from reaching its full potential. However, a temperature greater than 16°C will accelerate the process and can damage a wine. Furthermore, sudden fluctuations in temperature are a serious hazard and can destroy a wine beyond repair.

The wine cellars from La Sommelière offer optimum temperature control, to the nearest degree, to create an environment in which your fine wines can mature to their full potential.

2/ Controlled humidity

The ideal humidity level for a wine cellar is between 50 and 80%. If the atmosphere is too dry (i.e. humidity is below 50%) corks can dry out, letting in air and accelerating oxidation. Conversely, high humidity can cause harmful odours to develop and damage labels.

La Sommelière's wine cellars ensure the perfect level of humidity required. Once moistened, lava stones are used to regularly release just the right amount of humidity in your wine cellar. Also, built-in humidity sensors allow you to easily monitor and control humidity levels. Digital thermometers/hygrometers are also available as accessories

3/ No vibration

Repeated vibrations, even on a small scale, can disturb a wine as it matures, accelerating the ageing of young wines and loosening the sediment in old wines, causing irreversible damage.

It is important to take any potential sources of vibrations—household appliances, underground trains, etc.—into account in order to neutralise any effects as much as possible.

This is why the wine cellars from La Sommelière are fitted with shock absorbers to mitigate any external and internal vibrations while running silently.

4/ Sheltered from light

Over time, ultraviolet rays can produce an extremely unpleasant rancid taste in wines known as "light-strike".

La Sommelière wine cellars provide effective protection against UV light by way of solid double doors or anti-UV treated glazed doors. The interior light switches off automatically when the door is closed and low-energy LEDs shine a gentle and harmless light on your bottles.

5/ A filtration and aeration system to purify the air inside your wine cellar

When wine is stored in a confined space, it can develop unwanted flavours. Hence the importance of eliminating any harmful odours in its immediate atmosphere.

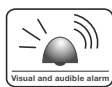
Using an efficient filtration and aeration system, La Sommelière ensures air inside the cellar is continually refreshed. All of our ageing cellars are fitted with air inlets containing active charcoal filters that neutralise bad odours and prevent mould by refreshing the supply of air via a breather effect.

HEIGHTENED SECURITY!

Because your wines are precious, in many of its models, La Sommelière has developed cutting-edge features to maximise the security of your bottles.



The **Winter Function** allows you to install your cellar in an unheated room—such as a garage or basement—and maintain it at a controlled temperature, provided the room is between 5 and 38°C.



The **Visual and/or Audible Alarm** is triggered if it detects an abnormal level of humidity or if the temperature of the cellar changes from the programmed temperature, which can happen if the door is not shut properly.



Safety compressor: in the event of malfunction, the thermostat automatically cuts off the compressor. The temperature cannot drop below room temperature, protecting your wine from extreme cold.



The **Child Lock** allows you to lock the control panel, so the settings cannot be accidentally altered, helpful if there are children around!



The **"Big Chill" security** option ensures normal operation of the cellar if the outside temperature falls between 5° and 0°C



Active Charcoal Filter Alarm: a counter indicates the number of days remaining before you need to change the filter.

CHOOSING YOUR WINE CELLAR

BLACK PEPPER
& BASIL

Each La Sommelière wine cellar has features and properties tailoring it to specific uses. To find the cellar best suited to your needs, answer three simple questions:

1 What do you want to use it for?

Do you want to age your wines, keep wines for serving or both? La Sommelière's ranges includes wine cellars for keeping longageing wines and wines for everyday consumption together (Prestige range) or separately (Tradition and Service range).

2 Where do you want to install it?

If you plan to install your wine cellar in a room in your home, you will have to factor in a number of criteria, especially in terms of design. Opt for a glass door and LED lighting to beautifully showcase your bottles, for example. In smaller spaces, like a studio, you will appreciate one of our more silent models. If you install the cellar in an unheated room, choose a model with the "Winter Function".

3 How many bottles are you going to store?

It is important to have as precise an estimation as possible when choosing your wine cellar.

If you wish to age your wines, we recommend opting for one of our larger models given that a portion of your bottles will take up space for several years.

To help you make your choice:

<https://www.lasommeliere.com/gb/choosing-right-wine-cellar>

RANGE

PRESTIGE



AGEING AND MULTI-TEMPERATURE WINE CELLARS

Designed for the most demanding wine enthusiasts, the Prestige range offers high-tech features for ageing, "chambreing" (around 16°C) and chilling your wines, either separately or in the same cellar. Our high-capacity models can store up to 325 bottles! The wine cellars of the Prestige range are fully modular and ergonomically designed: the numerous accessories conceived especially for them—shelves, racks, drawers, etc.—will allow you to tailor your cellar to your precise needs.

FEATURES OF THE PRESTIGE RANGE

Contemporary and high-end design

With their clean lines and carefully designed features, wine cellars in the Prestige range have an eye for style! An immaculate finish and solid beech accessories will ensure your bottles are showcased beautifully.

More features

An extended range of accessories, a visual and audible alarm, active charcoal filters, a lock, etc., no end of features make our cellars some of the best on the market!

Precision

The electronic thermometers/hygrometers offer a digital display so you can control humidity and temperature levels to the nearest degree. Crucial precision so your wines age in optimum conditions!

Energy efficient

La Sommelière always endeavours to bring you efficient products, both in terms of performance and energy consumption. In energy classes A and A+, the wine cellars in the Prestige range meet all of the latest environmental standards. LED lighting also ensures low energy consumption.

Made in Europe

Most wine cellars in the Prestige range are made within the European Union and comply with the highest quality standards.



One of the biggest capacities on the market **with low energy consumption**





Contemporary style
The VIP 330V and 280V models feature fully-glazed doors and LED lighting to take care of your wines... as well as show them off!

VIP 330V

NEW

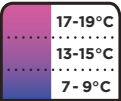
- Ageing and service**
- Max. capacity*: 329 bottles
 - Temperature range from 7° to 19° ** (3 zones)
 - 5 beech shelves
 - Colour: dark grey
 - H. 193 x W. 70 x D. 71cm.



VIP 280V

NEW

- Ageing and service**
- Max. capacity*: 273 bottles
 - Temperature range from 7° to 19° ** (3 zones)
 - 4 beech shelves
 - Colour: dark grey
 - H. 165 x W. 70 x D. 71 cm.



**** Three different temperature zones possible:**
The temperature can be set between 17 and 19°C in the top section of the wine cellar. The temperature then drops naturally further down inside the wine cellar, providing two additional temperature zones, ranging from 13 to 15°C in the middle section and 7 to 9°C in the bottom section.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

20 years of know-how bringing
the best technology on the market
and **optimal ergonomic design** for
the storage of your bottles.





Wine cellars supplied with shelves made from solid beech. Our shelving's ergonomics have been improved to optimise the way you arrange your wines, whatever type of bottle. Optional display shelves and sliding shelves may be added (see p. 16-17).

The key features of the VIP280 and VIP330 cellars:

- **Extremely large capacity**
(273 or 329 bottles)
- **Very low energy consumption**
(A+)
- **Electronic thermostat and digital temperature display** (LED screen)
- **Humidity** between 50 and 80%
- **Anti vibration system**
- **Active charcoal filters**
- **Solid door** or **glazed anti-UV door**
- **One or more temperature zones**
- **LED lighting**
- **Visual and audible alarm**
signalling a rise in temperature
- **Multi-format beech shelves**
- **Wide selection** of optionnal **accessories**
(see p. 16-17)

VIP 330P

NEW

Ageing

- Max. capacity*: 329 bottles
- Temperature range from 5 to 20°C
- 5 beech shelves
- Colour: burgundy door and black body
- H. 196 x W. 70 x D. 71 cm.



PRESTIGE Range

Accessories sold separately. Presentation may differ from actual product.



VIP WINE CELLARS: MODULAR AND HIGH CAPACITY

Custom layout for added comfort!

Arrange the content of your wine cellar exactly how you want! The solid beech accessories—drawers, display shelves, bottle racks, etc.—have been designed to make it easier to arrange and access your bottles. The wine cellar for the true aficionado!

DISPLAY SHELVES

Elegantly display your finest wines on this multi-format shelf and keep storage space at the back, above and below the shelf holding your bottles.

Dim: W. 590 x D. 400 x H. 180 mm. - Ref: CLAVIP08

SLIDING RAILS

Make your shelves slide in and out with these rails that make it easier to get to your bottles.

Ref: RAILV3

MAGNUM BOTTLE DRAWER

This attractive drawer with label holders has been specially designed to store your fine wines in magnum size bottles away from light.

Dim: W. 590 x D. 540 x H. 190 mm - Ref: MODUL20

LABELS

Keep note of important information about your wines on these labels designed to fit in the label holders attached to the drawers.

Ref: RET3

FINE WINE DRAWER

This drawer fitted with label holders protects your wines from light and brings a touch of luxury to your cellar.

Dim: W. 590 x D. 540 x H. 150 mm - Ref: MODUL16

SIX-BOTTLE RACK

This rack with individual compartments is the safest way to store open bottles. Preferably installed on a sliding shelf.

Dim: W. 375 x D. 255 x H. 177 mm - Ref: CASIER6

PERFORATED METAL TRAY

Ideal for multi-temperature cellars, this tray holds standing bottles and ensures air circulates properly. Place on a sliding tray for easier access.

Dim: W. 420 x D. 390 mm - Ref: SBV52

CHAMPAGNE AND FINE WINE BOX

This box is designed for the bottom of your cellar, in the coolest zone. It is the perfect accessory for storing bottles of champagne.

Dim: W. 590 x D. 282 x H. 250 mm - Ref: MODUL27



Find all our accessories for your wine cellar on pages 48 to 51 or visit en.lasommeliere.com

18°C

15°C

12°C

10°C

8°C

5°C

MULTI-TEMPERATURE wine cellars — In these mixed-use cellars, you can age and keep your wines at service temperature at the same time. Set the minimum temperature at the bottom of the cellar and the maximum temperature at the top. The gap between these two temperatures is automatically divided to create up to six different temperature zones. If you want to set your cellar to just one temperature, select the same minimum and maximum temperatures.



VIP 180

Ageing and service

- Max. capacity*: 195 bottles
- Up to six temperature zones
- Temperature range from 5 to 22°
- 6 oak shelves
- 1 active charcoal filter
- 4 digital thermometers
- Colour: grey
- H. 185 x W. 59,5 x D. 59,5 cm.



160 bottles model also available: ref VIP 150



VIP 195 G

Ageing and service

- Max. capacity*: 195 bottles
- Up to six temperature zones
- Temperature range from 5 to 22°
- 4 oak shelves +1 sliding shelf +1 display shelf
- 1 active charcoal filter
- 1 thermometer/hygrometer + 3 digital thermometers
- Colour: grey
- H. 185 x W. 59,5 x D. 59,5 cm.





VIP 195 N

Ageing and service

- Max. capacity*: 195 bottles
- Up to six temperature zones
- Temperature range from 5 to 22°
- 4 oak shelves + 1 sliding shelf + 1 display shelf
- 1 active charcoal filter
- 1 thermometer/hygrometer + 3 digital thermometers
- Colour: black
- H. 185 x W. 59,5 x D. 59,5 cm.



Key features of the VIP 195:

- A clean and elegant fully glazed door lends an **eye-catching aspect** to your wine cellar.
- **Two rows of LEDs**, built in to the top of the door, shine a soft light to showcase your bottles.
- **Fully equipped** with one display and one sliding shelf included.
- **1 thermometer/hygrometer + 3 thermometers** for optimal precision.
- **Active charcoal filters** neutralise odours and purify the air**
- **Mixed cold** distributes the cold air evenly**
- **2 sensors connected** to the electronically regulated safety thermostat**
- **Visual and audible alarm** signalling a rise in temperature**
- **Glazed reversible door** with anti-UV treatment**
- **"Big Chill" security**: ensures normal operation of the cellar if the outside temperature falls between 5° and 0°C**

** Features shared with the VIP 180 model.

The 3 PF models give you an elegant presentation of your bottles thanks to their horizontal position with visibility on your labels.

They are available in mono or double temperature zone.



The key features of the PF cellars:

- **Careful presentation** of your bottles thanks to **LED lighting** on each side of the glass door.
- **A metal protection plate** at the bottom of your cellar.
- **Sliding shelves** to facilitate access to your bottles.



PF160DZ

NEW

Ageing and service

- Max. capacity*: 152 bottles
zone 1 : 63 bottles /
zone 2 : 75 bottles
- Two temperature zones
- Temperature ranges:
zone 1: 5 to 12° / zone 2: 12 to 20°
- 15 sliding metal shelves
- 1 active charcoal filter
- H. 183 x W. 59,5 x D. 67,5 cm.



PF160

NEW

Ageing

- Max. capacity*: 152 bottles
- Temperature range from 5° to 20°C
- 15 sliding metal shelves
- 1 active charcoal filter
- H. 183 x W. 59,5 x D. 67,5 cm.



PF110

NEW

Ageing

- Max. capacity*: 107 bottles
- Temperature range from 5° to 20°C
- 10 sliding metal shelves
- 1 active charcoal filter
- H. 136 x W. 59,5 x D. 67,5 cm.





MULTI-ZONE wine cellars — These wine cellars contain two or three independent compartments, each with its own temperature settings. Whatever wines you want to serve, your wine cellar is designed to bring any of your bottles to the ideal temperature. All come with sliding or semi-sliding shelves.



MZ3V180

NEW

Ageing (in the top compartment) and service - integrated

- Max. capacity*: 166 bottles
- Zone 1: 64 bottles / zone 2: 51 bottles / zone 3: 51 bottles
- Three temperature zones
- Temperature ranges:
zone 1: 5 to 20° / zone 2: 5 to 12° / zone 3: 12 to 20°
- 8 sliding beech shelves with stainless steel fronts
+ 1 half shelf
- 1 active charcoal filter
- H. 179,5 x W. 59,5 x D. 68 cm.



MZ2V165

NEW

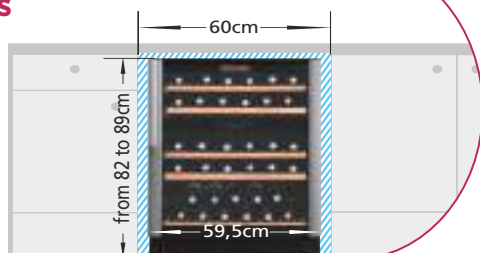
Ageing (in the top compartment) and service - integrated

- Max. capacity*: 165 bottles
- Zone 1 : 67 bottles / zone 2 : 98 bottles
- Two temperature zones
- Temperature range from 5 to 20°C in each zone
- 7 beech shelves with stainless steel fronts
+ 1 half beech shelf with stainless steel front
- 1 active charcoal filter
- H. 179,5 x W. 59,5 x D. 68 cm.



Built-in or built-under wine cellars

A fully-functional wine cellar that fits in perfectly, all possible with these high-end models. All multizone models fit exactly with the specific constraints of your kitchen thanks to their adjustable feet and front aeration system.



multi-zone	
1	5-12°C
2	12-20°C



multi-zone	
1	5-12°C
2	12-20°C



MZ2V135

NEW

Ageing (in the top compartment) and service - integrated

- Max. capacity*: 135 bottles
- Zone 1: 60 bottles / zone 2: 75 bottles
- Two temperature zones
- Temperature ranges:
 - zone 1: 5 to 12° / zone 2: 12 to 20°
- 9 sliding beech shelves with stainless steel fronts + 1 half shelf
- 1 active charcoal filter
- H. 161,5 x W. 59,5 x D. 68 cm.



CVDE 46-2

Service - Built under

- Max. capacity*: 46 bottles
- Zone 1: 16 bottles / zone 2: 30 bottles
- Two temperature zones
- Temperature ranges:
 - zone 1: 5 to 10° / zone 2: 12 to 20°
- 5 semi-sliding beech shelves + 1 half shelf
- H. from 82 to 89,1 x W. 59,5 x D. 57,2 cm.



CVDE 21

Service - Built under

- Max. capacity*: 21 bottles
- Temperature range: 5 to 20°C
- 4 wire shelves with wooden front (incl. 2 half shelves)
- H. 82 x W.29 x D.57 cm.





RANGE TRADITION

AGEING WINE CELLARS

Age your wines as effectively as in a traditional cellar. This range offers all the essential technological features: antivibration system, light protection, humidity display, electronic thermostat, uniform temperature with mixed cold air, aeration by active charcoal filter and more.

The wide choice of capacity available—from 77 to 248 bottles—means there is a model for you.

THE BENEFITS OF A GOOD AGEING CELLAR

Precise, uniform temperatures

1

The digital control panel means you can control temperature at the touch of a button. The electronic thermostat allows you to set the temperature to the nearest degree. An alarm is triggered if the temperature varies from the pre-programmed temperature for a sustained period of time (e.g. the door is not shut properly).

Controlled humidity

2

It is maintained between 50 and 80%.
The lava stone kit allows you to adjust the humidity to the best level.
Very precise hygrometric sensors indicate the humidity level.

Odour-eliminating aeration system

3

Air inlets fitted with active charcoal filters refresh the air and neutralise bad odours and prevent mould.
A display indicates the number of days remaining before the filter needs replacing.

Light protection

4

The glazed doors are anti-UV treated.
Rows of LED lamps provide low-energy and harmless light for your bottles.

No vibration

5

Shock absorbers remove the threat of vibrations.

TRADITION wine cellars — Presently, the Tradition range comprises a large choice of single-temperature wine cellars. Their functions have been improved so our ageing cellars are now some of the safest, most ergonomic and most energyefficient on the market. In classes A and A+, they combine efficiency and respect for the environment. Leave your wines to age in complete tranquillity!





Wine cellars supplied with multi-format shelves made from solid beech. Our shelving's ergonomics have been improved to optimise the way you arrange your wines, whatever type of bottle. Optional display shelves and sliding shelves may be added (see p. 48-51).



Key features:

- **Temperature** range from 5 to 20°C
- **Energy performance:**
class A+ for solid doors
class A for glazed doors
- **Electronic thermostat and digital** temperature and humidity **display** (LED screen)
- **Humidity**
between 50 and 80%
(lava stone kit supplied)
- **Anti-vibration system**
- **Active charcoal filters**
- **Solid door or anti-UV glazed door**
- **LED lighting** (with permanent light option for models with a glazed door)
- **Black color**
- Multi-format beech **shelves**

CTVNE 230 A

Ageing

- Max. capacity*: 236 bottles
- Temperature range from 5 to 20°
- 5 multi-format beech shelves
- 1 active charcoal filter
- H. 188 x W. 59,5 x D. 71 cm.



CTVNE 186 A

Ageing

- Max. capacity*: 194 bottles
- Temperature range from 5 to 20°
- 4 multi-format beech shelves
- 1 active charcoal filter
- H. 158 x W. 59,5 x D. 71 cm.



CTVNE 142 A

Ageing

- Max. capacity*: 149 bottles
- Temperature range from 5 to 20°
- 3 multi-format beech shelves
- 1 active charcoal filter
- H. 128 x W. 59,5 x D. 71 cm



* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

A precise and uniform temperature
thanks to the mixed cold system.





Built-in control panel with new functions to provide increased security, comfortable reading and easy usability.



Extra-secure wine cellars:

- **Winter function**
- **Visual and audible alarm**
for temperature and humidity
- **Active charcoal filter alarm:**
a digital display indicates the number of days remaining before the filter needs replacing.
- **Child lock** (locks the control panel)
- **Lock**
- In the event of a power out, the appliance stores **the temperature settings in its memory**

CTPNE 230 A+

Ageing

- Max. capacity*: 236 bottles
- Temperature range from 5 to 20°
- 5 multi-format beech shelves
- 1 active charcoal filter
- H. 188 x W. 59,5 x D. 71 cm.



CTPNE 186 A+

Ageing

- Max. capacity*: 194 bottles
- Temperature range from 5 to 20°
- 4 multi-format beech shelves
- 1 active charcoal filter
- H. 158 x W. 59,5 x D. 71 cm.



CTPNE 142 A+

Ageing

- Max. capacity*: 149 bottles
- Temperature range from 5 to 20°
- 3 metal shelves with wooden front, multi-format
- 1 active charcoal filter
- H. 128 x W. 59,5 x D. 71 cm.



Ageing your finest bottles
in **elegant cellars.**



CTV 248

Ageing

- Max. capacity*: 248 bottles
- Temperature range from 5 to 20°C
- 6 wire shelves with wooden front
- 1 active charcoal filter
- H.183 x W.59,5 x P.67,5 cm



A

CTP 252 A

Ageing

- Max. capacity*: 248 bottles
- Temperature range from 5 to 20°C
- 6 wire shelves with wooden front
- 1 active charcoal filter
- H.183 x W.59,5 x P.67,5 cm



Full door or glass door, you can choose!



CTP 177 A

Ageing

- Max. capacity* : 165 bottles
- Temperature range from 5 to 20°C
- 5 wire shelves with wooden front
- 1 active charcoal filter
- H.135,5 x W.59,5 x P.67,5 cm



CTV 177 B

Ageing

- Max. capacity* : 165 bottles
- Temperature range from 5 to 20°C
- 5 wire shelves with wooden front
- 1 active charcoal filter
- H.135,5 x W.59,5 x P.67,5 cm



CTV82B

Ageing

- Max. capacity*: 77 bottles
- Temperature range from 5 to 20°C
- 2 beech shelves
- 1 active charcoal filter
- H. 85,5 x W. 59,5 x D. 67,5 cm



RANGE

SERVICE

009 -

SERVICE AT TEMPERATURE WINE CELLARS

Wines should not all be served at the same temperature! Between a white wine served nicely chilled and a red wine drunk at room temperature, there is a gap that can easily exceed 10°C.

Our wine cellars are designed to bring your bottles to the ideal tasting temperature. The different models offer a wide selection of sizes and capacities to be integrated into any space.

FEATURES OF THE SERVICE RANGE

A diverse selection

The models in this range are produced in different sizes and capacities to fit into any space. Available in nine sizes and a storage capacity ranging from 16 to 126 bottles, the wine cellars in the Service range can be installed in any room and in any type of property, even the smallest.

1

Most silent wine cellars

The mechanics of our cellars have been designed to make as little noise as possible. Particularly silent, the LS28 and LS16 models, for example, will be appreciated by anyone wanting to install their wine cellar in a reception room or in a studio.

2

Carefully styled

Often installed in a living space, your wine cellar needs to meet certain aesthetic criteria. Glazed doors, aluminium or stainless steel handles, touch commands and LED lighting to showcase your bottles: each model is designed as an object of style so it seamlessly fits into your home interior.

3

A wide temperature range

The Service models cover a wide range of temperatures so you can enjoy all types of wine. Certain models even contain two independent compartments ranging from 4 to 20°C so you can chill or bring to room temperature white wines and red wines respectively at the same time.

4

High quality shelving

Made of metal wire or beech, the shelves from La Sommelière are robust, odourless and allow the air to circulate correctly to ensure uniform temperatures inside your cellar.

5

LARGE CAPACITY service wine cellars

To put at ideal tasting temperature up to 121 bottles.

Mono or double temperature zone, black or silver design, wood shelf or metallic, these models adapt to your needs and your home!

**CVD131V****Service**

- Max. capacity*: 120 bottles
- Temperature range from 5 to 20°C
- 5 beech shelves + 1 half shelf at the bottom of the cellar
- H.148,2 x W.58 x P.65,7 cm.

CVD121V**Service**

- Max. capacity*: 120 bottles
- Temperature range from 5 to 20°C
- 5 beech shelves + 1 half shelf at the bottom of the cellar
- H.148 x W.58 x P.59 cm.

Double zone with independent temperature management!



CVD117

Service

- Max. capacity*: 121 bottles
- Temperature range from 5 to 20°C
- 5 wire shelves with wooden front
- H. 127,7 x W. 55 x D. 56,5 cm.

CVD102DZ

Service

- Max. capacity*: 102 bottles
 - Top compartment: 56 bottles
 - Bottom compartment: 46 bottles
- Double temperature zone
- Temperature ranges
 - Top compartment from 5 to 12°C
 - Bottom compartment from 12 to 18°C
- 5 wire shelves with wooden front
- H. 127,7 x W. 55 x D. 56,5 cm.

DOUBLE TEMPERATURE ZONE wine cellars

La Sommelière has designed service cellars that allow the user to create two independent temperature zones. With the large selection of capacities on offer, you will find the cellar that perfectly meets your requirements.





Each compartment can be set independently and are equipped with sliding shelves.



multi-zone	
1	5°-20°C
2	5°-20°C

Key features of double temperature zone wine cellars:

- Mixed cold
- Electronic thermostat and digital display of the temperature in each zone
- Humidity regulated between 50 and 80%
- Anti-vibration system
- Glazed door with anti-UV treatment
- White LED lighting in each zone
- Colour: black and stainless steel
- Lock
- Semi-sliding adjustables shelves

EST. 2009 —

ECS 80.2Z

NEW

Service

- Max. capacity*: 75 bottles
Top compartment: 33 bottles
Bottom compartment: 42 bottles
- Double temperature zone
- Temperature range from 5 to 20°C in each zone
- 7 semi-sliding beech shelves
- H. 127 x W. 48 x D. 57,5 cm.

ECS 50.2Z

NEW

Service

- Max. capacity*: 49 bottles
Top compartment: 28 bottles
Bottom compartment: 21 bottles
- Double temperature zone
- Temperature range from 5 to 20°C in each zone
- 4 semi-sliding beech shelves
- H. 84,5 x W. 48 x D. 57,5 cm.

ECS 30.2Z

NEW

Service

- Max. capacity*: 29 bottles
Top compartment: 15 bottles
Bottom compartment: 14 bottles
- Double temperature zone
- Temperature range from 5 to 20°C in each zone
- 5 semi-sliding beech shelves
- H. 86 x L. 48 x D. 43 cm.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

Key features of new service wine range:

- **Eco-friendly products** : class A for all one zone models
- **Mixed cold**
- **Electronic thermostat and digital temperature display** integrated into the door
- **Modern design:** black and stainless steel
- **One or double temperature zone**
- **Humidity regulated** between 50 and 80%
- **Anti-vibration system**
- **Internal LED lighting**
- Beech or metal **shelves**

**LS52A****Service**

- Max. capacity*: 52 bottles
- Temperature range from 5 to 20°C
- 3 beech shelves + 1 half shelf at the bottom of cellar
- H.83,8 x W.48 x D.56,5 cm.

**LS50.2Z****Service**

- Max. capacity*: 50 bottles
- Top compartment: 26 bottles
- Low compartment: 24 bottles
- Double temperature zone
- Upper compartment from 5 to 12°C
- Lower compartment from 12 to 18°C
- 3 beech shelves + 1 half shelf at the bottom of cellar
- H.83,8 x W.48 x D.56,5 cm.





With the control panel integrated into the door, the management of the temperature is reached without opening the door. No loss of cold, the temperature remains stable!

BLACK PEPPER



LS36A

Service

- Max. capacity*: 36 bottles
- Temperature range from 5 to 20°C
- 3 beech shelves + 1 half shelf at the bottom of cellar
- H.83,8 x W.48 x D.43 cm.



LS34A

Service

- Max. capacity*: 34 bottles
- Temperature range from 5 to 20°C
- 6 beech shelves + 1 half shelf at the bottom of cellar
- H.83,8 x W.48 x D.43 cm.



LS24A

Service

- Max. capacity*: 23 bottles
- Temperature range from 5 to 20°C
- 3 beech shelves + 1 half shelf at the bottom of cellar
- H.63 x W.48 x D.43 cm.



The LS38A cellar and vacuum pump integrated

The vacuum pump integrated in the tank of your cellar, allows you to keep your wine bottles opened for several days. You can store 3 bottles open in a vertical position.

The integrated air vacuum allows to:

- ❶ Reduce the volume of air (thus oxygen O₂) present in the bottle after opening
- ❷ Delaying the oxidation of wine
- ❸ Preserve the freshness, the organoleptic and olfactory qualities of the wine



A



LS38A



Service

- Max. capacity*: 38 bottles
- Temperature range from 5 to 20°C
- 4 wire shelves with wooden front
- 3 corks for integrated air vacuum
- H. 85,5 x W. 40 x D. 56,5 cm.


PRESERVIN SYSTEM



INNOVATION

Integrated air pump to reduce oxygen volum in your open bottles

EASY TO USE

Insert the stopper in the bottle and press 

+ PRODUCT

VERTICAL STORAGE FOR 3 BOTTLES
IDEAL SOLUTION FOR YOUR OPEN WINE





COMBINATION wine cellars

Convenient if space is limited and visually appealing, our service wine cellars are perfect for bringing all your drinks to the right temperature.



HYBRID TECHNOLOGY GIVING MAXIMUM PERFORMANCE

This innovative system combines the reliability of thermoelectricity and the efficiency of a compressor. Already used in cutting-edge technological sectors, such as cooling systems for satellites and microprocessors, this innovation allows the absolute temperature control and **has the advantage of running much more silently.**



TOUCH-SENSITIVE COMMANDS (WITH CHILD LOCK)

Fitted onto the glazed door, the sensitive commands are both practical—attractive, backlit, touch control—and safe: changing the settings requires a special manipulation that makes any accidental changes, by a child for example, impossible.

**ULTRA-SILENT
CELLARS**

30
decibels

- Soft touch commands

- Glazed anti-UV door

- Electronic thermostat and digital temperature display

- Interior LED lighting

- Visual alarm signalling a rise in temperature

- Noise reduced: 30dB



LS 28



Service

Net volume: 70 L.

- Temperature range from 8 to 18°
- 6 metal shelves
- H.74 x W.43 x D.52 cm.



LS 16



Service

Net volume: 48 L.

- Temperature range from 8 to 18°
- 4 metal shelves
- H.51,5 x W.43 x D.48,5 cm.

THERMOELECTRIC cellars

The service cellars allows you to bring yours bottles to an ideal serving temperature. They have a thermoelectric cooling system which offers you many advantages such as the **absence of vibration** or the **low noise level**. The touch control panel integrated in the door prevents a loss of cold. These small cellar models are installed **in free standing**, they easily find their place in your home.

**LSC28****Service**

- Max. capacity:
28 bottles* or 125 cans**
- Temperature range from 11 to 18°C
- 6 metal shelves
- H. 73,5 x W. 45 x D. 52,8 cm.

**LSC18****Service**

- Max. capacity:
18 bottles* or 64 cans**
- Temperature range from 11 to 18°C
- 5 metal shelves
- H. 66 x W. 34,5 x D. 49 cm.



Key features of the thermoelectric cellars:

- **Touch control panel** integrated to the door
- **Small volume**
- **Ventilated cold**
- **LED interior lighting**



LS28KB

Service

- Max. capacity: 28 bottles* ou 125 cans**
- Temperature range from 11 to 18°C
- 6 wooden shelves
- H. 78,6 x W. 42 x D. 49,5 cm.



LS18KB

Service

- Max. capacity: 18 bottles* ou 64 cans**
- Temperature range from 11 to 18°C
- 5 wooden shelves
- H. 63,6 x W. 34,5 x D. 51,4 cm.

* Maximum capacity for lightweight Bordeaux bottles stored head to tail with one shelf minimum. - Item may differ from those pictured.

** Maximum capacity with 33 cl cans without shelves.



RANGE

OTHER CELLARS

Chocolate cellar (CAC01)

Put your chocolates under maximum protection!

Chocolate, just like wine, need to be stored at a temperature of around 17°C and humidity below 70% in order to retain all its flavours. La Sommelière chocolate cellars provide ideal conditions: a stable temperature set to the nearest degree, humidity below 70%, an anti-UV treated window, and perfect air circulation, all in an attractive and space-saving cabinet.



- Temperature range from 8 to 18°C (recommended temp. of 17°C)
- 2 wooden drawers
- Interior LED lighting
- Digital temperature display
- Touch controls
- Capacity: 25L
- H.28.5 x W.42 x D.48 cm.

Cheese cellar (CAF51N)

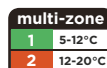
A cellar fit for a fine cheese maker!

La Sommelière has conceived a machine fit for professionals to age, preserve and serve your favourite cheeses.

As well as maintaining humidity at constant levels between 50 and 80%, this cellar has all the features needed to transform you into a proficient cheese maker.

And thanks to the three removable cheese boards, your cheese can go from cellar to table in seconds!

- Net volume: 168L
- Temperature ranges:
Upper compartment: 5-12°C
Lower compartment: 12-20°C
- Interior LED lighting
- Digital temperature display
- Visual and audible temperature alarm
- Winter Function
- Glazed anti-UV door
- H. 84.8 x W. 59.5 x D. 67.5 cm.



Cigar cellar (CIG 251)

Store up to 200 cigars!

Just as specific conditions can enhance a wine, cigars need to be stored at a temperature of between 16 and 20°C and a humidity level of between 50 and 75% to ensure their qualities and flavours remain intact. The cigar cellar from La Sommelière offers the optimum conditions for promising an unforgettable tasting experience.



- Max. capacity: 200 cigars
- Temperature range from 10 to 22°C
- Humidity regulated between 50 and 75%
- Digital temperature and hygrometry display
- 3 wooden shelves (including 2 display shelves)
- Interior LED lighting
- Lock
- H.50,5 x W.39,5 x D.50 cm.



A photograph of a dining table set for a meal. In the foreground, there are several plates of food, including a salad with tomatoes and cucumbers, and a plate with flatbread and small appetizers. A white mug holds a bouquet of pink flowers and green leaves. Two glasses of red wine are on the table. In the background, a wooden door with a glass panel is visible, showing a glimpse of the outdoors. The text "WINE SERVICE PRODUCTS" is overlaid in green, bold, sans-serif font. Above it, the text "BLACK & WHITE" is partially visible in a lighter green font, and below it, "EST. 2009" is also partially visible.

WINE SERVICE PRODUCTS

Fine wine by the glass (DVV2)

This wine by the glass service allows you to simultaneously put at ideal temperature, preserve from air oxidation and serve by the glass your most precious bottles. Your wines can be served up to 3 weeks after opening.

- Can store two bottles at your chosen temperature, adjustable between 4 and 18°C (digital display thermometer).
- No need to remove the bottles: wine can be poured from the two taps provided.
- The interior LED lighting does not emit any heat that might harm the wine.

Storage under nitrogen protects your bottles of wine already open by avoiding air contact (oxygen).

This odorless gas keeps all the aromas of your bottles of wine for several days.



The nitrogen cartridge is very easy to replace.
More information in the Accessories section (p. 51)
or in the online store at:
<https://www.lasommeliere.com/gb/>



Dim : H.52,5 x W.23,5 x D.35 cm
Gencod : 3 541 361 712 074



Bottles cooler (CV7T)

This bottles cooler is the ideal solution to serve at temperature your bottles (wines or Champagne). With its front window, interior lighting and its black design, your bottles will be highlighted. Use it for fast service, ideal on a bar or at events for self service. For even faster service and nitrogen preservation of your fine wines, use it with one or more CVIT.

CV7T :

Max. capacity : 6 bottles
Temperature range : from 5°C to 18°C
Internal LED lighting
Dim. (mm) : H.33 x W.81 x D.19 cm
Gencod : 3 541 361 805 301



Wine by the glass (CVIT)

This new process makes it possible to store an open bottle even longer (up to three weeks). Replacing the cork, the system is very easy to fit. The CVIT comes with six nitrogen cartridges so you can keep up to 12 bottles.

Gencod : 3 541 361 103 186



CV6T stand sold separately

Our accessories are a collection of additional items designed to create your ideal wine cellar. Replace your active charcoal filters, add a thermometer, find a shelf to hold a specific wine, everything is possible with the accessories from La Sommelière.

They are designed and manufactured to adapt seamlessly to your wine cellar and bring you more from it.

SHELVES FOR PRESTIGE RANGE



CLAVIP 01

Fixed shelf in solid oak for wine cellar models VIP 195N, VIP 195G, VIP 180 and VIP 150.
W. 525 x D. 440 mm



CLAVIP 02

Display shelf in solid oak for wine cellar models VIP 195N, VIP 195G, VIP 180 and VIP 150.
W. 520 x D. 240 mm

BLACK PEPPER & BASIL

Buy your
accessories at
en.lasommeliere.com



ACCESSORIES FOR VIP 330 AND VIP 280



SBV52

Metal perforated tray used to store your bottles standing without preventing the circulation of air. Place on a sliding shelf for easier access.
Dim: W. 430 x D. 460 mm



CASIER6

This rack is the safest way to store open bottles.
Preferably installed on a sliding shelf with a metal tray.
Dim: W. 375 x D. 255 x H. 177 mm



CLAVIP 03

Sliding shelf in solid oak for wine cellar models VIP 195N, VIP 195G, VIP 180 and VIP 150.
W. 525 x D. 440 mm



CLAVIP 04

Fixed shelf in beech for wine cellar models VIP 315V, VIP 315P, VIP 265V and VIP 265P.
W. 590 x D. 560 mm



RAILV3

Set of two rails that transform a Clavip07 fixed shelf into a sliding shelf.



CLAVIP 07

Fixed shelf in oak, for wine cellar model VIP 280V, VIP 330P and VIP 330V.
W. 591 x D. 547 mm



CLAVIP 08

Display shelf in beech, for wine cellar models VIP 280V, VIP 330P and VIP 330V.
W. 591 x D. 403 x H. 178 mm



CLAPRE 05

Display shelf in beech, with stainless steel front for wine cellar model MZ2V135, MZ2V165 and MZ3V180.
W. 495 x D. 535 x H. 110 mm



MODUL16

Drawer for fine wines.
Dim: W. 590 x D. 540 x H. 150 mm
Compatible label : RET3



MODUL20

Drawer for fine wines in magnum bottles.
Dim: W. 590 x D. 540 x H. 190 mm
Compatible label : RET3



MODUL27

Drawer for champagne and fine wines to be used in the bottom of your wine cellar.
Dim: W. 590 x D. 385 x H. 260 mm
Compatible label : RET3

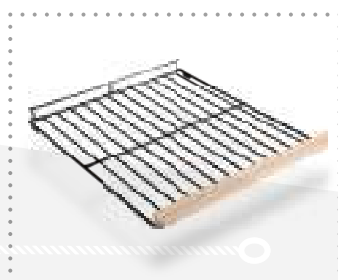
SHELVES FOR TRADITION RANGE

**CLAPRE 04**

Display shelf in beech compatible with all CTVNE and CTPNE wine cellars.
W. 495 x D. 330 mm

**CLATRAD 08**

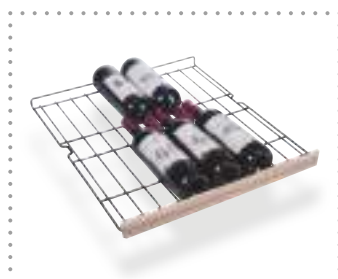
Fixed shelf in beech compatible with all CTVNE and CTPNE wine cellars.
W. 500 x D. 550 mm

**CLATRAD 09**

Fixed metal shelf with wooden front compatible with all CTVNE and CTPNE wine cellar models.
W. 500 x D. 550 mm

**CLATRAD 10**

Sliding shelf in beech compatible with all CTVNE and CTPNE wine cellar models.
W. 500 x D. 550 mm

**CLATRAD 13**

Fixed metal shelf with wooden front compatible with CTV252, CTP252A, CTV177B and CTP177A cellars.
W. 490 x D. 540 mm

Buy your
accessories at
en.lasommeliere.com



— EST. 2009 —

OTHER ACCESSORIES



FCA 01

Active charcoal filter* compatible with wine cellar models in the Prestige range: VIP 315V, VIP 315P, VIP 265 V, VIP 265P, VIP 195N, VIP 195G, VIP 180 and VIP 150.

** Replace filters once a year to ensure effective filtration.*



FCA 04

Active charcoal filter* compatible with wine cellar models in the Tradition range: CTVNE et CTPNE.



FCA 05

Active charcoal filter* compatible with wine cellar models in the Prestige range: MZ2V135, MZ2V165, MZ3V180.



FCA 07

Active charcoal filter* compatible with wine cellars CAF51N, PF110, PF160 and PF160DZ.



CA 02

Nitrogen cartridges, refills compatible with CVIT, wine-by-theglass distributor. Pack of 10.



CA 06

Nitrogen cartridge, refill compatible with DVV22 dispenser.



FILTRE1

Active charcoal filter* compatible with wine cellars VIP 330P, VIP 330V and 280V



RET 3 (PACK OF 10)

Labels to use in the label holders attached to your wine cellar drawers. Use the labels to record important information about your wines. Compatible with MODUL16, MODUL20 and MODUL27 drawers.



PDL

Lava stones. Moisten then place these stones in the bottom of your wine cellar to regulate humidity. Supplied in a 190g bag.



BPD1

Box for lava stones. The perforated lid is designed to provide an efficient system for releasing humidity in your wine cellar. Dim: W. 190 x P. 140 x H.60 mm

Do you own
an earlier
wine cellar model ?

Visit en.lasommeliere.com
to find the accessory
compatible with
your wine cellar.

AGEING AND SERVING WINE:

During the ageing phase, an overly chilled wine cellar will prevent wines from developing while an overly warm environment will speed up the process. When serving, an overly chilled wine will not be able to express its flavours fully. Served too warm, it will taste heavy and the vinosity will affect the character.

To understand the requirements of different vineyards, here are a few indications about the ideal temperatures for ageing and serving wines from various regions.

Generally, a wine producer's cellar is maintained at a temperature of between 10 and 12°C.

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Red and white Burgundy wines

They age wonderfully between 10 and 12°C. To serve, a red wine will reveal all its flavours at around 16°C.

A white wine from Burgundy is best enjoyed at around 12°C. Served too chilled, its complex character will not be able to express itself.

White Alsace wines

They age around 11 to 12°C.

Generally served chilled, at around 10°C, they can also be enjoyed at closer to room temperature (around 15°C).

Red Alsace wines (Pinot Noir)

Stored at the same temperature as the whites and served at around 15°C.

Red and white Bordeaux wines

The perfect temperature for ageing these wines is 14°C. While red wines are served at room temperature, between 16 and 18°C, whites can be served more chilled, at around 8°C.

Wines from the Languedoc-Roussillon region

Whites age at between 12 and 13°C, reds at up to 15°C. When serving, reds express their character at between 17 and 18°C. Dry whites and rosés can be served chilled, at between 8 and 10°C. Dry whites can also be served at closer to room temperature, at around 15°C.

Red and white wines from Côtes-de-Provence and Corsica

They age harmoniously at between 12 and 14°C. Depending on the level of complexity, white wines from the region can be served at between 9 and 14°C.

A rosé is best enjoyed at between 8 and 11°C. Reds are served at closer to room temperature, at between 15 and 18°C.

Loire wines

They are stored at between 10 and 12°C. Red wines are enjoyed at around 12°C while dry whites and rosés are served chilled, at between 8 and 10°C.

Champagne

Served at between 8 and 10°C. Like with white wines, the more complex a champagne's bouquet, the higher the serving temperature (around 12°C).

Champagne is generally sold "ready to drink". Only a few fine vintages are suitable for ageing over several years.

Sweet wines

Served very chilled at around 5°C.

Wines from Italy, Spain and Portugal

Wines often rich in flavours and character and whose ageing and serving temperatures vary from one vineyard to another. Generally, they age harmoniously at between 10 and 12°C. Red wines are best served at between 13 and 17°C, whites at between 11 and 13°C.

Wines from around the world

Ageing and serving conditions of wines from around the world differ between countries and even between vineyards. To offer the best conditions for ageing and enjoying the flavours at their best, we recommend asking your wine merchant for advice.

The temperatures given are suggestions only: the ideal serving temperature is your preferred one!

The most important information to remember is never to subject your wine to sudden fluctuations in temperature that will alter the flavours irrevocably. Never place a bottle in the freezer to chill it!

However, a rise in temperature over several days or seasons will not damage a wine:

a wine cellar that goes from 8°C in winter to 15°C in summer is perfectly acceptable.

	Technical specifications	PRESTIGE RANGE											
		VIP330V	VIP 330P	VIP280V	VIP195	VIP180	VIP150	PF160.2Z	PF160	PF110	MZ3V180	MZ2V165	MZ2V135
Capacity	Maximum capacity*	329	329	273	195	195	160	152	152	107	166	165	135
Design	Colour(s)	Grey	Grey and burgundy	Grey	Black or grey	Grey	Grey	Black	Black	Black	Black	Black	Black
	Door(s)	Anti-UV glass	Solid	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass
	Door frame	—	—	—	—	Alu	Alu	Lacquered black	Lacquered black	Lacquered black	Stainless steel	Stainless steel	Stainless steel
Temperature and humidity	Type of cold	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed
	Multi-zone	—	—	—	—	—	—	●	—	—	●	●	●
	Multi-temperatures	●	—	●	●	●	●	—	—	—	—	—	—
	Thermostat	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic
	temperature display	●	●	●	●	●	●	●	●	●	●	●	●
	Temperature range (°C)	7 - 19	5 - 20	7 - 19	5 - 22	5 - 22	5 - 22	5 - 20	5 - 20	5 - 20	5 - 20	5 - 20	5 - 20
	Humidity display	—	—	—	●	—	—	—	—	—	—	—	—
	Humidity regulated between 50 and 80%	●	●	●	●	●	●	●	●	●	●	●	●
Shelves	Fixed shelves	5	5	4	5	6	4	—	—	—	1/2	1/2	1/2
	Semi-sliding shelves	—	—	—	—	—	—	—	—	—	—	—	—
	Sliding shelves	—	—	—	1	—	—	15	15	10	8	7	9
	Display shelves	—	—	—	—	—	—	—	—	—	—	—	—
	Shelf material	Beech	Beech	Beech	Oak	Oak	Oak	Metal	Metal	Metal	Beech wooden front	Beech wooden front	Beech
Cellar features	Interior lighting	●	●	●	●	●	●	●	●	●	●	●	●
	Digital thermometers	—	—	—	4	4	3	—	—	—	—	—	—
	Active charcoal filters	1	1	1	1	1	1	1	1	1	1	1	1
	Anti-vibration system	●	●	●	●	●	●	●	●	●	●	●	●
	Under-counter / built-in	—	—	—	—	—	—	—	—	—	●	●	●
	Reversible door	—	—	—	●	●	●	—	—	—	●	—	●
	Rear castors	—	●	●	●	●	●	—	—	—	—	—	—
	Adjustable feet	●	●	●	●	●	●	●	●	●	●	●	●
	Skirting board recess	—	—	—	—	—	—	—	—	—	●	●	●
	Power light indicator	—	—	—	●	●	●	●	●	●	●	●	●
Security	Alarm	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual	Visual	—
	Compressor security	●	●	●	●	●	●	—	—	—	—	—	●
	Child lock	—	—	—	—	—	—	—	—	—	—	—	—
	Winter system	—	—	—	—	—	—	●	●	●	●	●	●
	Lock	●	●	●	●	●	●	●	●	●	●	●	●
	“Big chill” security	●	●	●	●	●	●	—	—	—	—	—	—
Dimensions and weight	Height (mm)	1960	1960	1650	1850	1850	1550	1830	1830	1360	1795	1795	1615
	Width (mm)	710	710	710	595	595	595	595	595	595	595	595	595
	Depth (mm)	700	700	700	595	595	595	675	675	675	680	680	680
	Net/gross weight (kg)	116/120	106/110	95/102	87/88	87/88	75/76	76/82	76/82	65/70	96/102	98/108	86/95
Technical informations	Energy consumption (kwh/year)	203	137	189	218	218	209	338	291	216	251	213	208
	Energy class	A	A+	A	B	B	B	D	C	B	B	B	B
	Type of gas	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a
	Climate class	SN-N	SN-N	SN-N	SN-T	SN-T	SN-T	N	N	N	ST - T	ST - T	ST - T
	Sound level (dba)	42	42	42	42	42	40	45	42	41	45	45	45
References	Gencod	354136181203	354136181210	354136181227	Black 5703540145112 Grey 5703540146027	5703540142135	5703189263956	3541361802232	3541361802225	3541361802249	3541361809125	3541361809149	3541361809132

* Light Bordeaux bottles laid head to tail.

		TRADITION RANGE										SERVICE											
CTVDE4-6-2	CTVDE21	CTVNE230A	CTPNE230A+	CTVNE186A	CTPNE186A+	CTVNE142A	CTPNE142A+	CTV252	CTP252A	CTV177B	CTP177A	CTV82B	CVD131V	CVD121V	CVD117	CVD102DZ	ECS80.2Z	ECS50.2Z	ECS30.2Z	LS52A	LS50.2Z	LS36A	
46	21	236	236	194	194	149	149	248	248	165	165	77	120	120	121	102	75	49	29	52	50	36	
Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	
Anti-UV glass	Anti-UV glass	Anti-UV glass	Solid	Anti-UV glass	Solid	Anti-UV glass	Solid	Anti-UV glass	Solid	Anti-UV glass	Solid	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	
Stainless Steel	Stainless Steel	Black	Black	Black	Black	Black	Black	—	—	—	—	Black	Alu	Alu	Black	Black	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	
Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	
●	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	●	●	●	●	—	●	—	
—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	
Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	
●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	
5-20	5-20	5-20	5-20	5-20	5-20	5-20	5-20	5-20	5-20	5-20	5-20	5-20	5-20	5-20	5-20	5-18	5-20	5-20	5-20	5-20	5-18	5-20	
—	—	●	●	●	●	●	●	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	
●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	
½	4	5	5	4	4	3	3	6	6	5	5	2	5+½	5+½	5	5	—	—	—	3+½	3+½	3+½	
5	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	7	4	5	—	—	—	
—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	
—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	
Beech	Metal	Beech	Beech	Beech	Beech	Beech	Metal	Metal	Metal	Metal	Metal	Beech	Beech	Metal	Metal wooden front	Metal	Beech	Beech	Beech	Beech	Beech	Beech	
●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	
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●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	
E	E	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	
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—	—	●	●	●	●	●	●	—	—	—	—	●	●	●	●	●	●	●	●	●	●	●	
—	—	—	—	—	—	—	—	—	—	—	—	●	—	●	—	—	●	●	—	—	—	—	
—	—	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	Visual and audible	—	—	—	—	Visual and audible	Visual and audible	Visual and audible	—	—	—	
●	●	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—		
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—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—	—		
828	820	1880	1880	1580	1580	1280	1280	1830	1830	1355	1355	855	1482	1480	1277	1277	1270	845	860	838	838	838	
595	290	595	595	595	595	595	595	595	595	595	595	595	580	580	550	550	480	480	480	480	480	480	
572	570	710	710	710	710	710	710	675	675	675	675	675	657	590	565	565	575	575	430	565	565	430	
49.5/51	28/31	80/90	65/75	71/80	59/68	62/70	53/61	76/82	76/82	65/70	65/70	47/50	55/62	55/62	49/52	53/57	47/51	34/37	29/32	29/31	30/32	26/27	
198	140	175	137	168	130	160	125	291	166	216	158	200	271	271	210	253	204	144	140	145	181	141	
B	A	A	A+	A	A+	A	A+	C	A	B	A	B	C	C	B	C	B	A	A	A	B	A	
R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a	
N	N	SN-ST	SN-T	SN-ST	SN-T	SN-ST	SN-T	N	N	N	N	N	N-ST	N-ST	SN - T	N	SN - T	SN - ST	SN - ST	T	ST	ST	
45	43	40	40	40	40	40	40	42	42	41	41	42	40	40	40	40	42	41	41	42	42	38	
3541361003240	3541361511264	3541361710209	3541361710193	3541361710186	3541361710179	3541361710162	3541361710155	3541361601262	3541361710056	3541361710063	3541361710070	3541361809163	3541361201141	3541361201134	3541361805073	3541361601057	3541361812040	3541361812033	3541361812026	3541361607066	3541361607127	3541361607073	

RANGE									OTHER CELLARS		
LS34A	LS24A	LS38A	LS28	LS16	LS28KB	LS18KB	LSC28	LSC18	CASF1N	CAC01	CIG251
34	23	38	70L	45L	28	18	28	18	168L	25L	42L
Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black
Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass	Anti-UV glass
Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Alu	Alu	Alu	Alu	Black	Black	Stainless Steel
Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed	Mixed
—	—	—	—	—	—	—	—	—	•	—	—
—	—	—	—	—	—	—	—	—	—	—	—
Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic
•	•	•	•	•	•	•	•	•	•	•	•
5 - 20	5 - 20	5 - 20	8 - 18	8 - 18	11 - 18	11 - 18	11 - 18	11 - 18	5 - 20	8 - 18	10 - 22
—	—	—	—	—	—	—	—	—	•	—	•
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½	6 + ½	3 + ½	4	6	4	6	5	6	5	—	1
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—	—	—	—	—	—	—	—	—	2	—	—
—	—	—	—	—	—	—	—	—	—	—	2
Metal	Metal	Metal	Metal	Metal	Beech	Beech	Metal	Metal	Removable oak trays	Wooden drawers	Wooden drawers
•	•	•	•	•	•	•	•	•	•	•	•
—	—	—	—	—	—	—	—	—	—	—	—
—	—	—	—	—	—	—	—	—	2	—	—
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—	—	—	•	•	—	—	—	—	—	—	•
—	—	Visual and audible	Visual	Visual	—	—	—	—	Visual and audible	—	—
—	—	—	—	—	—	—	—	—	—	—	—
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838	630	855	740	515	786	636	735	660	848	285	505
480	480	400	430	430	420	345	450	345	595	420	395
430	430	565	520	485	495	514	528	490	675	480	500
27/29	22/24	30/32	25/28	14/16	18/20	14/16	20/23	16/18	44/46	8/10	23/25
141	135	140	203	161	175	187	164	176	196	160	102
A	A	A	C	B	B	B	B	B	B	B	A
R600a	R600a	R600a	R600a	R600a	None	None	None	None	R600a	None	R600a
ST	ST	N	N	N	N	N	N	SN - N	N	N	ST
38	44	41	30	30	39	42	35	38	44	41	39
35.41361607080	35.41361607097	35.41361605208	35.41361006234	35.41361102141	35.41361805066	35.41361404108	35.41361811265	35.4136181272	35.41361509025	35.41361302220	35.41361709067

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