

*Experience the passion of Champagne, every day.*

# PERLAGE

## What is Perlage™ ?

The Perlage System is a sparkling wine preservation system that enables restaurants to **serve sparkling wine by the glass**, with **zero waste**. Perlage is:

- **Easy to use** in a restaurant environment; it
- **Expands the sparkling wine menu** without limits;
- **Build sales** for the entire industry;
- **Adds New tools** for restaurant waitstaff; and
- Creates an **enhanced guest experience**.

*When Perlage is used to reseal a bottle of sparkling wine, the wine doesn't "know" it was ever opened.*

EVAN WALLACE  
Founder of Perlage Systems

## How Perlage Works

The Perlage System works by returning the headspace of the opened bottle to exactly the same composition and pressure of gases that existed before the bottle was opened. Properly used, sparkling wines preserved with the Perlage System will retain their original flavor and carbonation for weeks or months.

Perlage has been field tested in Seattle for years, ensuring that the design can be used effectively with any sparkling wine and lives up to the quality expectations of our clients. In fact, the Perlage System was extensively tested by Dom Perignon and, as a result, Dom Perignon commissioned a custom version of Perlage and sent it to over 2,000 of their best on-premise accounts worldwide.



## How to purchase?

**enostore.ca**  
Fine wines & technology

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