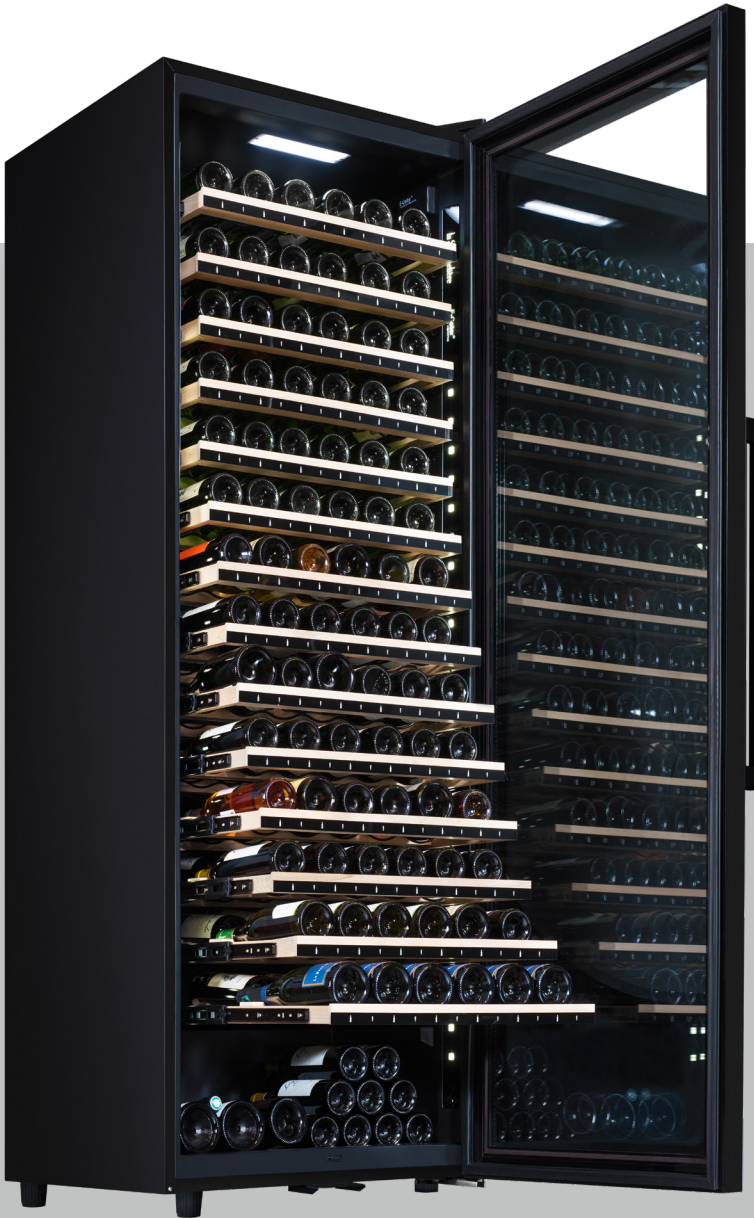


la Sommelière

YOUR WINES FEEL GOOD AT HOME

ECELLAR 185



LA SOMMELIÈRE - FRENCH WINE CELLARS SINCE 1993

You've been trusting us with your wines for almost 30 years and we've been storing and ageing your wine for you!

When you choose a La Sommière ageing cellar, you're guaranteed the best possible storage conditions for ageing and protecting your wine, because a good wine cellar has to guarantee the same ideal conditions provided by the best traditional underground cellars. Based on cutting-edge technology, La Sommière wine cellars offer five vital requirements for properly ageing wine.



An accurate and constant temperature

Ageing wine properly depends on the temperature at which it is stored; the ideal ageing temperature is 12°C. If the temperature is too high, this will speed up the ageing process. If it is too low, it will slow it down. A constant, stable temperature is also essential because wide and repeated fluctuations can adversely affect the quality of the wine.

The **ECELLAR185** offers you optimal temperature control, to the nearest degree, so your best vintages can mature to their full potential. With its visual and audible temperature alert and winter function, it offers a stress-free way to store your most valuable wines.



Controlled humidity

The humidity level of a wine cellar should be between 50% and 80%. If the humidity level is too low, the cork may dry out and allow oxygen to come into contact with the wine. If it is too high, it will spoil the look of your bottles by causing labels to peel off, and may encourage the growth of mould.

The **ECELLAR185** generates regular cold cycles to ensure a precise temperature in your cellar. Along with the thermodynamically operated evaporator, these cold cycles maintain a perfect humidity level in the wine cellar.



No vibrations

Repeated vibrations, even mild ones, can affect a wine as it matures, accelerating the ageing process of the youngest wines and disturbing the sediment in old wines and, in turn, causing irreversible damage. **Thanks to its Silent Block technology, the ECELLAR185 does not vibrate and makes no noise.**



Protection from light

Only darkness prevents tannins from being damaged by oxidation and wine from ageing prematurely. Over time, ultraviolet rays can give the wine a very unpleasant stale taste known as "lightstrike" and permanently impair the quality of your bottles. **The ECELLAR185 has been created with a triple-glazed anti-UV door, so you can both display your bottles and protect them properly.**



A filtration and ventilation system

When wine is stored in a confined space, it can develop unwanted flavours. Without ventilation, mould and bacteria can build up, making corks less airtight and impairing the flavour of your wine. It is vital that your fine wines are kept in a healthy environment.

Fitted with an air intake with a carbon filter, the ECELLAR185 provides continuous ventilation to neutralise bad smells and prevent the proliferation of bacteria and mould.

" ONCE IT HAS BEEN BOTTLED,
a wine will continue to develop. "

Ageing wine is a delicate art which we have devoted ourselves to for almost 30 years. **La Sommelière** wine cellars are designed and developed by our teams to replicate the storage conditions in a natural wine cellar and ensure that your bottles are properly aged.

Your wines are precious, so La Sommelière is constantly working to improve its cellars.

You're passionate about wine, so La Sommelière is breaking new ground with the world's first connected wine cellar.

Designed for the most demanding wine enthusiast, the **ECELLAR185** offers cutting-edge technology for ageing your wines - and it is all developed and manufactured in France.



INNOVATION

La Sommelière has set itself a challenge - **creating the very first smart wine cellar**. Our enthusiastic teams have been working on this unique innovation for more than 3 years. Created to provide everyday assistance in managing your bottles, the **ECELLAR185** offers a comprehensive solution for all aspects of wine ageing.

As all wine connoisseurs know, when you like something, you don't count!



Managing a wine cellar can often be a laborious task when it can store more than a hundred bottles.

To keep on top of everything, people tend to use a **paper or digital record** to keep a detailed inventory of their wines and locate them in their collection. It may be a tedious task, but it's vital for keeping an accurate and up-to-date record.

We've created a solution to spare you this laborious task of tracking bottles added to or removed from your cellar.

Drinking a glass of wine is a pleasure, so storing it should be too!



THE CONCEPT

Smart wine cellar with automatic bottle detection

What makes the **ECELLAR185** so innovative is its connected shelves which ensure a permanent link between the cellar and its dedicated application

 VINOTAG

So managing your wine cellar becomes child's play.



Designed, developed and manufactured in France, the ECELLAR185's shelves are a real technological marvel, the result of several years' development. Both aesthetic and smart, they were designed to hold all types of bottles, including Champagne bottles.

The shelves are connected, so they automatically detect the addition or removal of your bottles and provide you with a real-time record.

The permanent link between the ECELLAR185 and its dedicated VINOTAG® application means that you can identify your bottles with just a photo, and view a detailed data sheet for any bottle.

Identify, store and locate your bottles with ease with the ECELLAR185 and view a snapshot of your cellar and its contents on your smartphone.

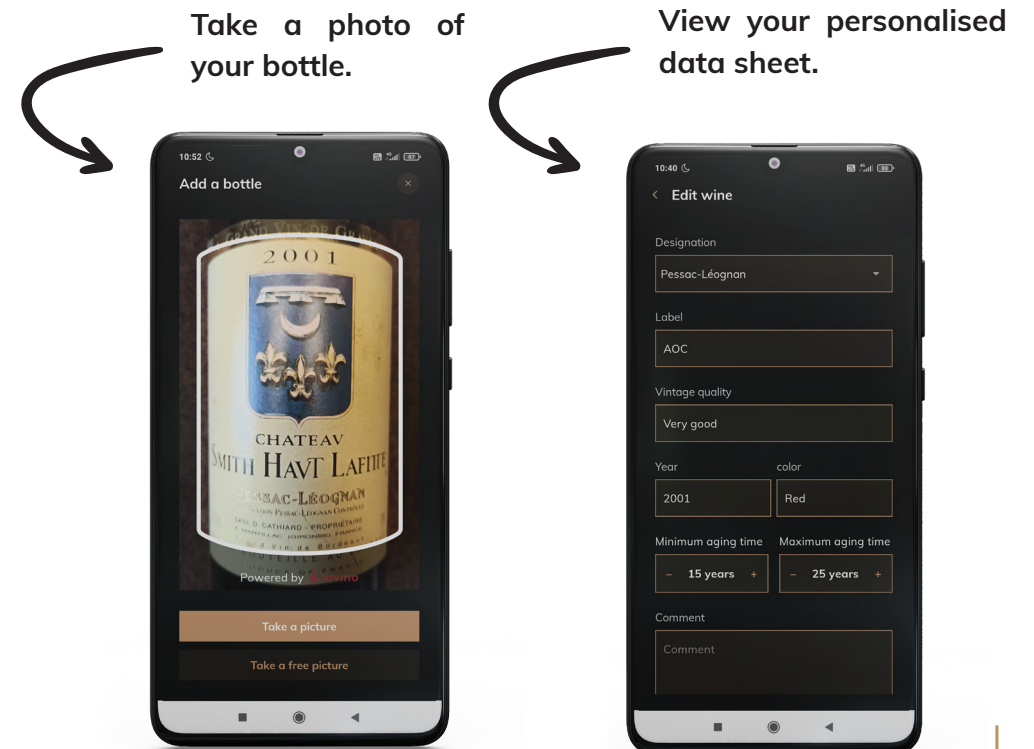


FUNCTIONS

Recognition of your bottles

VINOTAG has joined forces with the world's biggest wine database: **VIVINO**

You've just bought a bottle or received one as a lovely gift - now you need to age it in your wine cellar! Open your VINOTAG® application, take a photo of the bottle's label and, in just a few seconds, the VINOTAG® - VIVINO® link-up shows you a detailed data sheet about the wine, so you no longer need to create them yourself. It includes a space for adding comments, awarding a rating, and "favouriting"/bookmarking particular wines, so you can personalise it as you wish.



Smart shelves, made in France



What makes the ECELLAR 185 so innovative is its smart shelves.

With their 12 sensors, they **automatically detect the addition or removal of bottles** and record all movements in your application.

Take a photo of the label on your bottle to identify it, and then? **Store it wherever you like**, the ECELLAR185 wine cellar detects it automatically; it now knows which bottle is where.

The connected shelves have been designed to hold all types of bottles, including **Champagne bottles**. The Bordeaux bottle is no longer the norm, so the cellar allows you **to store absolutely all your favourite wines**.



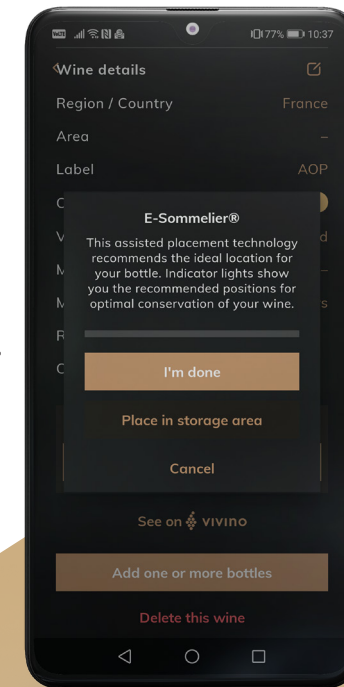
ESommelier® assisted placement

And to make everything even easier, ECELLAR185 offers an **ESommelier® function** - your wine cellar **advises you on where to place your bottles**.

This assisted placement system determines **the perfect location** to guarantee that your wine is aged properly. This location is determined by the type of wine and its associated storage time. The ECELLAR185 uses this information and the natural temperature distribution in your cellar to determine the perfect location for ageing your bottle.

With the ESommelier® function, you can also **see available spaces** in your wine cellar - which is tremendously useful when your cellar is almost full.

Place your bottles
with ease!



Locate your bottles

If you want to **locate a bottle**, enter some information about it in your application's search bar.

To **find the bottle**, click on "show in my wine cellar", and an indicator light will come on in your physical wine cellar, showing you exactly where it is.



Vinothèque & Share your cellar

And as we are as passionate about wine as you are, we have developed the "vinothèque" and "share your cellar" functions so you can **save your favourite wines** or **create a wish list** to share with your family and friends.

Stock and peak date alert

Set up stock alerts for your favourite wines to ensure that you never run out. **Vinotag®** will alert you when your stock reaches the minimum level set.

Set a minimum and maximum storage time and then **Vinotag®** will alert you when your wines reach their peak.



SPECIFICATIONS

Product and technologies



VINOTAG®
dedicated application

Available for
download!

DIGITAL

Control panel

OPERATIONAL RANGE

5°C to 20°C

OPERATES IN

Mono- or multi-
temperature mode

CAPACITY: 185 CHAMPAGNE BOTTLES

168 connected storage spaces

LIGHTING

Along sides and upper
section



14 CONNECTED SHELVES

Smart indicator lights

"French" innovation and
manufacture

SPECIFICATIONS

Product and technologies

WINTER

Function

ENERGY CLASS



ESOMMELIER®

Assisted placement

2 ADJUSTABLE FEET

+ 2 castors

TRIPLED-GLAZED

Anti-UV door

ACTIVE CHARCOAL

Filter

STORAGE AREA

17 bottles

LOCK



GROSS DIMENSIONS

76.5 x 78 x 219.3 cm (LxDxH)

NET DIMENSIONS

72 x 68,5 x 204.5 cm (LxDxH)

GROSS WEIGHT

168 kg

NET WEIGHT

151 kg



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For further information, visit
www.lasommeliere.com