OFFERS APPLY TO DELIVERIES FROM SEPTEMBER 1ST - SEPTEMBER 29TH 2023, UNI ESS OTHERWISE STATED

ONTRADER SEPTEMBER 2023 SEPTEMBER 2023 AMAZING OFFERS, SUPPORT & INSPIRATION

ORDER.CARLSBERGMARSTONS.CO.UK TO ORDER ONLINE



MORE PINTS FOR YOU. MORE PINTS FOR WWF.

Drive sustainable sales with Carlsberg Danish Pilsner.

PROBABLY THE BEST 🚏 BEER IN THE WORLD

arlsberg PILSNER

#12



SEPTEMBER 2023

in this issue...

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CARL MIDDLETON,

WELCOME to our September edition

August was a busy month here at Carlsberg Marston's, and things show no signs of slowing down as we look ahead to September's calendar.

In this issue, for example, you can get ready for the Rugby World Cup, which kicks off on September 8th. Ahead of the 2023 event we're rallying behind the home nations with the return of our popular guest ale, Dirty Tackle. Read more about it on page 27 and make sure you've got it on the bar ready for that first try.

Fast-forward to September 21st and it's the return of Cask Ale Week, a dedicated annual tribute to Britain's cherished national drink. As the leading cask ale brewer in the UK we're here to make sure you have everything you need to get involved. Turn to our Tap Into Cask Ale feature on page 6 for our top tips on keeping cask ale, plus an exclusive deal on some of our national cask brands.

Over on page 20, meanwhile, we've lined up another unmissable – this time on a range of our popular packaged beers. Insights show younger consumers tend to buy more packaged items and spend more during their outlet visits, so this deal is designed to cater to them perfectly.

Last but not least, you can dive into the world of innovation with our industry-leading dispense systems – DraughtMaster and CQDS. Discover the huge range of benefits these systems can bring to your business on page 30, and head to page 24 to explore our user-friendly online ordering platform and Cock Pitt App, designed to help you manage your orders on your terms.

All that's left to say is enjoy the issue, and have a fantastic month filled with memorable moments and happy, thirsty customers. We'll raise a glass to that!

To speak to a telesales representative and place an order please call our dedicated sales and service support team on:

0800 587 0773

We'd love to hear from you.











Welcome to our unrivalled portfolio of lagers, ales & craft beer brands. Discover a captivating portfolio of brands including lagers such as Carlsberg Danish Pilsner, Brooklyn Pilsner, Birrificio Angelo Poretti & Kronenbourg 1664. A collection of premium cask & packaged ales, including Hobgoblin & Wainwright. Indulge in licensed brands from our esteemed partners including San Miguel, Shipyard, Estrella, Erdinger & Kirin; as well as an exceptional range of Alcohol-Free beers, crafted to retain the taste & experience without compromise.







LAGER

Our lager range spans categories for you and your customers. Ranging from Standard to Premium and even growing our World collection, you can be certain we can offer you an outstanding range of beers.



uses fresh pressed beer. See page 24 or visit www.draughtmaster.com/uk

CORE



CARLSBERG

PREMIUM



PREMIUM WORLD





PORETTI

IGELO PORETTI 4.8%

PREMIUM WORLD DISCOVERY WORLD

BIRRIFICIO

3 **BROOKLYN**

CORE

CORE PLUS

PREMIUM









Craft offers a world of possibilities to explore new styles and flavours and our range does not disappoint in providing a solution from entry level to speciality, catering for all drinkers looking to trade up and try something new.

ENTRY









PREMIUM

SPECIALITY



ALCOHOL FREE BEER

ERDINGER

As more consumers look to moderate their alcohol intake, CMBC's range of low and no alcohol beers is growing to suit all drinkers and occasions.

CORE



CARLSBERG 00 (0.0%)

Refreshing with a crisp hoppy bite and just 63 calories per bottle, Carlsberg 0.0 is everything you'd expect from a well-balanced Pilsner, Skål!



SAN MIGUEL 0,0%

ALKOHOLFREI 0.5% The non-alcoholic drink All of the aroma, from Erding is not only a flavour, freshness real energizer but also low and quality of a in calories, with just 125 beer without the calories per 500ml bottle. alcohol. and made exclusively from natural ingredients.

WORLD



WARSTEINER **FRESH 0.0%**

A pale golden non-alcoholic pilsner beer with a refreshing crisp, fullbodied Warsteiner taste - a perfect fit for any occasion!

CRAFT



BROOKLYN SPECIAL EFFECTS 0.4%

Special Effects is a hoppy 0.4% lager with an unexpected piney aroma and pleasantly bitter finish.

ALE



SHIPYARD LOW TIDE 0.5%

A juicy, tropical pale ale, with a fullness that belies its low alcohol.

KEG ALE

GOLD



GOLD 4.1%

Premium keg beer from Wainwright. A refreshing alternative to standard keg ale, with fruity sweet, citrus flavours.

IPA



HOBGOBLIN IPA 5.0%

Collision of Old and New World hops provide an explosion of tropical aroma and a juicy



HOBGOBLIN **SESSION IPA 3.4%**

Light, easy drinking and extremely refreshing been Pale yellow with a fresh and zesty aroma from the 5 New World hops.

AMBER



RUBY



HOBGOBLIN **RUBY 4.5%**

Full bodied, ruby beer that delivers a delicious chocolate malt flavour, balanced with a rounded bitterness & a fruity,

PLUS an extensive range of regional favourites

For the full list speak to your CDM or customer service representative.

3.7%

COURAGE

4.0%

BOMBÄRDIER BOMBÄRDIER

5.5%

GOLD

3.4%

SMOOTH

3.6%

AMBER

3.4%



















3.4%







3.9%



TANTAN

3.7%



3.2%



RUBY

3.5%

3.5%

STOUT



4.1%



4.3%

CIDER

CORE



SOMERSBY

FLAVOURED

Somersby Blackberry is a fruity flavoured cider with a breath of freshness and a natura mild taste of blackberry, spreading joy and sunny togetherness wherever it is served.

Speak to your CDM or customer service representative about the range currently available to you.





Hobgoblin Gold is a light and refreshing golden beer. A combination of four hop varieties infused with malted barley and a touch of wheat give this easy drinking golden beer tropical aromas of citrus and passion fruit. Winner of the UK's Best Golden Beer at the 2022 World Beer Awards.

4.2% ABV: Golden Beer Style

Fragrant, citrus & wild forest gooseberries Smell: Mouth-watering malt & refreshing citrus hop kick Taste:

Sweet: . Bitter:

Fish & chips or a simple scotch egg,

the perfect picnic pint

Hobgoblin IPA is a refreshingly hoppy beer. Pale golden with orange glints, prepare for an intense tropical explosion of zesty oranges, grapefruit, honey and juicy bitterness. Winner of the World's Best IPA in 2018 and the UK's Best IPA in 2020, 2021 and 2022 at the World Beer Awards.

ABV: 4.5% Style IPA

See: Pale golden with orange glints Smell: Tropical, citrus, fresh, orange

Juicy, zesty, complex fruit note, grapefruit Taste:

Sweet: 000 Bitter:

All the spices from round the world or simply enjoy on its own pairing:

At the heart of the Great British Pub experience lies our firm belief that cask ale is the ultimate USP and a vital component of the On Trade offer. Brewing cask ale is ingrained in our very essence, and our collection boasts an unparalleled mix of renowned National and Regional varieties, catering for all ages and palates. Through invaluable insight, we understand that a significant proportion of ale consumers seek nationally recognised ales, and we proudly answer that consumer demand by featuring some of the UK's most prominent brands.



Inspired by the famous Lakeland fell-walker Alfred Wainwright, our master brewers go the extra mile too. They search near and far for quality English malt and hops and tirelessly craft unique combinations worthy of the Wainwright name, like this delightfully refreshing Golden Beer. Lightly hopped with subtle sweetness, a delicate citrus aroma and a gloriously golden colour. Enjoy.

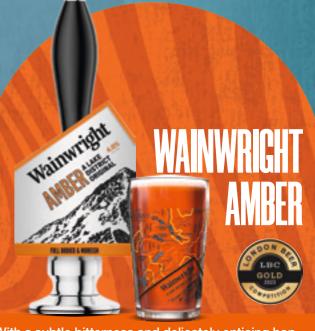
ABV: Golden Beer Style See: Golden

Fruit, citrus Smell:

Taste: Refreshing, fruity, sweet, citric

Sweet: ... Bitter:

Smoked salmon with lemon wedges, soft cheese, lightly spiced dishes pairing:



With a subtle bitterness and delicately enticing hop balance, Wainwright Amber is satisfyingly moreish. Clean, creamy and lightly fruity; a pint at the pinnacle of perfection. Brewed with 100% English malt.

ABV: Style Amber Ale

Lightly fruity, hints of spice Malty, gentle bitterness, moreish

Sweet: 000

Roast chicken or pork, battered pairing: fish & chips, pie with mash & gravy

pairing:

See:













4.0%

















































EAGLE IPA =

3.4%

TOP 10 TIPS FOR KEEPING CASK ALE KEEPING CASK ALE

#1. ORDERING

Order the correct quantity of cask to allow you to sell each one within 3 days

As the beer is sold, air is drawn into the cask and if the cask is on sale for more than 3 days this will cause the flavour of the beer to deteriorate.

#2. STORAGE

Cask conditioned beer must be stored at a temperature of 11°C–13°C

If the beer is too warm it will over condition. If too cold, it will lack condition and may develop a haze. Cold temperatures reduce consumers sensitivity to flavour. Cask beers are designed by the brewers to be well balanced and flavourful between 11°C–13°C. Outside this temperature the beer might be perceived as unbalanced or even too thin.

#3. STILLAGING Casks should be firmly stillaged on delivery. Standard cask beers should be left to condition & settle for 48–72 hours before serving

Standard cask beer contains yeast in suspension which takes 48–72 hours to settle to the bottom of the cask.

#4. VENTING

All casks should be vented with a soft porous peg for up to 72 hours after delivery to allow the beer to condition. Once this has finished, replace the soft peg with a hard, non-porous peg

Venting and pegging will ensure that the correct amount of carbon dioxide develops in the beer and will maintain this level while the beer is on sale.

#5. TAPPING

Tap the beer 12-24 hours before it is required to go on sale

There is less chance of disturbing the beer and allowing you to do a CATT test - Clarity, Aroma, Taste & Temperature.

#6. SAMPLING

Use the brewery tasting notes to help you identify key flavour characteristics

WHY?

If the beer isn't ready to sell, pulling through to the bar without checking will waste beer and could lead to a bad customer experience.

#7. SERVING

Always replace the hard peg with a soft porous peg when dispensing beer from the cask and swap back at the end of each session

WHY?

Removing the peg prevents a vacuum developing in the cask that could disturb the sediment. Pegging between sessions maintains the condition of the beer. If this is done the ale can be kept for longer. This is known as Secondary Fermentation.

#8. TILTING

If the cask is stillaged horizontally, gently tilt it forward when it is between ½ and 2/3 full by gently lowering the front or raising the back, whichever is easiest. This will be done automatically if you are using a self tilting stillage

WHY?

Tilting allows you to sell the maximum volume of beer from the cask. If using the vertical extraction method of dispense there will be no need to tilt the cask.

#9. ORDERING

Clean all beer lines and equipment every 7 days using the methods recommend by your cask supplier

WHY?

The cleanliness of the dispense equipment is one of the most important factors in keeping top quality cask beer. Dirty lines can cause cloudy beer, fobbing, equipment malfunction and ultimately a bad customer experience.

#10. START SELLING PERFECT CASK ALE NOW



Call the customer services team on 0800 587 0773 to hear about the great deals we have available on our cask ales.

CELEBRATE....



21 SEP - 1 OCT 2023

Cask Ale Week is an annual celebration of Britain's national drink – Cask Beer! Supported industry wide by major trade organisations, brewers and pub companies, its primary aim is to encourage consumers to discover (and fall in love) with cask ale.

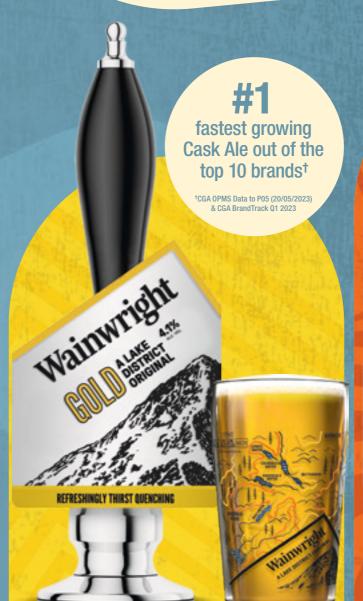


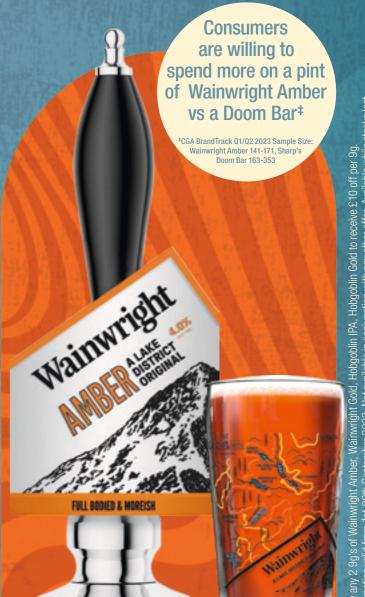






BUY 2 9G'S & GET PER 9G ET PER 9G





MORE PINTS FOR YOU. MORE PINTS FOR WWF.

Drive sustainable sales with Carlsberg Danish Pilsner.

Together with WWF, we aim to help selected farmers replenish up to 175 million pints of fresh water to help UK nature thrive.





PROBABLY THE BEST 👺 BEER IN THE WORLD

STOCK CARLSBERG DANISH PILSNER TODAY

- Growing value & volume market share ahead of all standard lager brands.*
- # #1 brand awareness, consideration & preference of any standard lager brand.**
- Commands the highest price per pint in the category in free trade.*
- * Attracts more affluent drinkers who spend more when they visit.***
- Multi-million £ advertising campaign including limited edition Carlsberg x WWF POS kits.[†]



SHARE GOOD TIMES WITH GREAT PILSNER



CRISP, BRIGHT AND REFRESHING

Enjoy responsibly. be drinkaware.co.uk

ADDING BROOKLYN PILSNER TO THE BAR DELIVERS A 12% CATEGORY ROS INCREASE*



Install Brooklyn Pilsner and receive a complimentary POS install kit that includes our brand new glassware!**

> receive a free case of AFB rom the range See page 21 for

*CGA Managed EPOS Data Latest 12 weeks to (24/12/22) vs YA - Sample: 59

Speak to your CMBC representative to agree install and build your perfect POS package. New brand stockists only. One deal per install per outlet. POS items subject to availability at point of order.
Free case of AFB includes: San Miguel 0.0 24x330ml, Carlsberg 00 24x330ml, Shipyard Low Tide 8x500ml



THE FASTEST CROWING — ITALIAN LAGER*—

Install Birrificio
Angelo Poretti and receive a

COMPLIMENTARY POS PACKAGE

Speak to your CMBC representative to agree install and build your perfect package. New brand stockists only. One deal per install per outlet. POS items subject to availability at point of order.

PLUS
receive a free
case of AFB
from the range[†]
See page 21 for

more details

be drinkaware.co.uk

Born in Italy, brewed in UK

*Source: Total Trade On & Off, Volume & Value MAT vs Peroni, Birra Moretti & Menabrea. CGA OPMS to 10/09/22 & Nielsen Data to 08/10/22.

†Free case of AFB includes: San Miguel 0.0 24x330ml, Carlsberg 00 24x330ml, Shipyard Low Tide 8x500ml, Brooklyn Special Effects 24x330ml your BDM will recommend the best matched brand for your outlet.





THE MOST POPULAR PREMIUM FRENCH LAGER



Premium price point with the potential to ADD AN INCREMENTAL £300 PER WEEK to your sales***

CONTACT YOUR CMBC REPRESENTATIVE

TO ADD 1664

TO YOUR BAR TODAY AND RECEIVE A POS SUPPORT PACKAGE

AVAILABLE ON CODS

PLUS receive a free case of AFB from the range[†]

See page 21 for more details

*CGA OPMS QTR data to P04 2023 On Trade Value and Volume **CGA OPM data QTR to P13 2022 (31/12/2022)

****Potential to increase your sales by 71 pints of total lager per week – CGA Volume Pool Data to February 2023

\$ Speak to your CMBC representative to agree install and build your perfect POS package. New brand stockists only. One deal per install per outlet. POS items subject to availability at point of order.



ERDINGER ALKOHOLFREI RATED #1!*

ERDINGER Alkoholfrei is the AFB Speciality Market leader, offering full bodied refreshment from 100% natural ingredients with Isotonic properties.

Out of 60 No & Low Beers

The Telegraph, voted

ERDINGER Alkoholfrei as #1 Best Buy for the second year running*





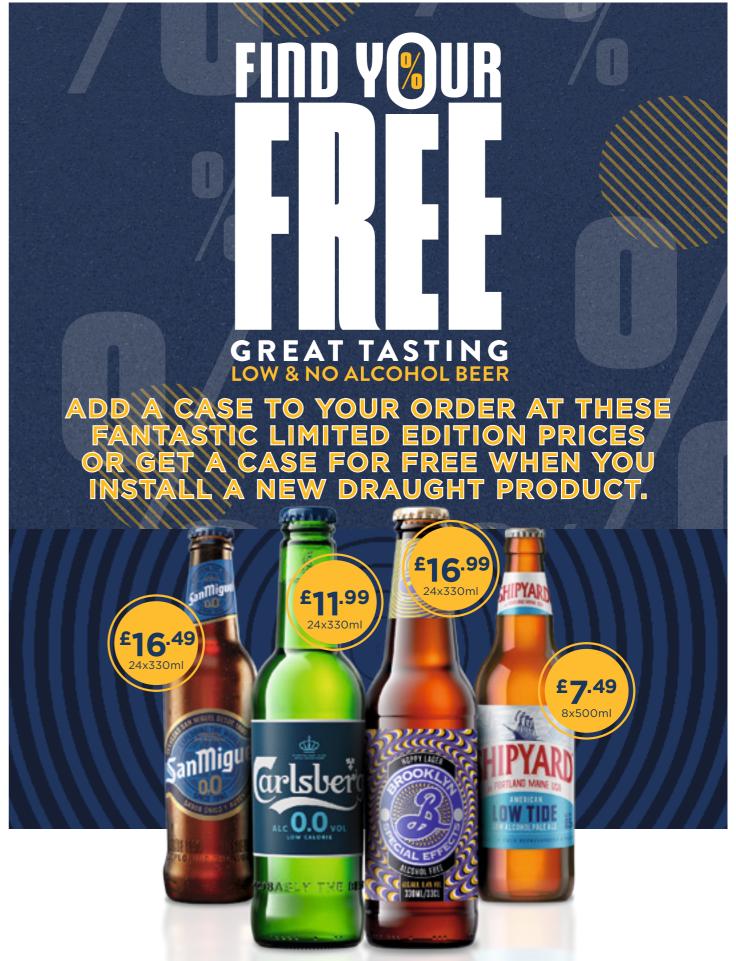
POS Kit includes ERDINGER Alkoholfrei branded pint glasses x 6, bar runners x 2, drip mats x 100 and table talkers x 4

*The best low-alcohol and non-alcoholic beers for Dry January 2023, tried and tested (telegraph.co.uk).

@erdinger.alkoholfrei.uk

Speak to your CMBC representative to agree listing and build your perfect package. New brand stockists o One deal per install per outlet. Up to 200 ERDINGER Alkoholfrei POS kits available, first come first serve. **Enjoy responsibly.** be drinkaware.co.uk





Promotion valid for the duration of the brochure promotional period. Fixed price or free case qualifying products: San Miguel 0,0 24x330ml, Carlsberg 00 24x330ml, Brooklyn Special Effects 24x330ml and Shipyard Low Tide 8x500ml. Free case offer only available on new draught keg installs of Brooklyn Pilsner, Birrificio Angelo Poretti, Carlsberg Danish Pilsner, San Miguel Especial, San Miguel 0,0, Hobgoblin, Wainwright Shipyard and Somersby Cider. One deal per install, per outlet. Whilst stocks last. Speak to you CDM for advice on what brand is best suited for your outlet.

Enjoy responsibly. be **drinkaware**.co.uk





Here at CMBC, we don't just brew beer! Discover more about our additional services available including full composite supply of wine, spirits and minerals; innovative dispense solutions to drive quality and save money; and our industry-leading digital services.

CARLSBERG MARSTON'S ONLINE ORDERING

CMBC AT YOUR FINGERTIPS

With our online ordering site and new Cockpit app, CMBC brings you industry leading digital services that allow you to manage your ordering and service your account when and how it matters to you, including direct connection to our digital customer service team with Live Chat*.

Always available, CMBC Online Ordering is the quick and easy way to order the brands your customers love. With a host of great features, we can save you time and money as you can order whenever and from wherever you want.

- Live Chat customer service*
- Up-to-date stock availability
- Back-in-stock notifications
- Favourite lists
- Repeat previous orders
- Personalised product recommendations and alternatives
- Online exclusive promotions
- Empties collection requests

- Draw down allocated free stock
- Select from your allocated delivery days and order up to 12 weeks in advance
- Manage and order for multiple outlets**
- Hide pricing**
- Send order confirmation to multiple email addresses**

Activate your account in a couple of minutes...

- 1. Visit order.carlsbergmarstons.co.uk or scan the QR code
- 2. Enter your outlet 7 digit Sold-To account number and post code
- **3.** Enter the email address you will use to log in
- 4. Check your inbox to validate your email and set your password
- **5.** Log in and place your order

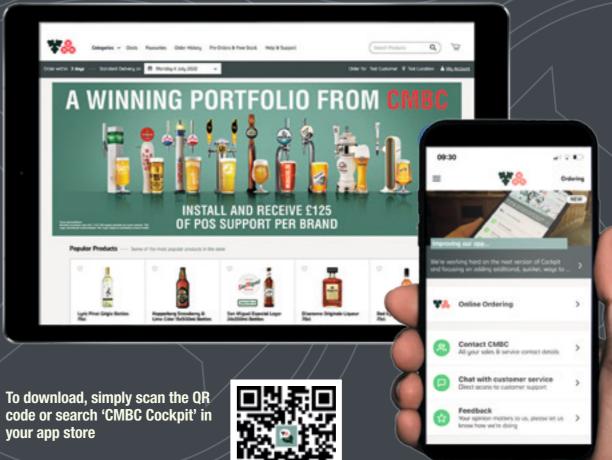


COCKPIT **Online ordering & much more**

Our app, Cockpit, is designed to bring everything into one place and give you quick and convenient access to the services we offer. We have exciting plans to make Cockpit the go to place for all your CMBC needs and will be enhancing the app this year to provide even easier access to service and support and help you keep updated with important service notifications. It's just the start.

Right now, you can access online ordering, contact our service and support teams directly, find all the contact details you need and receive brand and product updates as well as category insights right to your phone.

We also want to hear from you. Use Cockpit to give us feedback on how we're doing and how we can improve the app in future.







^{*}Available Monday-Friday, 8am – 6pm

^{**}To hide prices, receive additional order confirmation emails or add more outlets to your account, let our support team know via Live Chat.







CROWN CELLARS®

CARLSBERG MARSTON'S BREWING COMPANY

We share that responsibility, and that's where true partnerships are built. Knowing how to engage your quests is everything. For us, that knowledge comes from 30 years

of experience and trade insight, an obsessed expert team and a long-standing relationship with Jonathan Pedley (MW), one of the very best in the game.

We know the perfect wine offer goes beyond a wine list. Your team has to be able to bring it to life.

Our broad, award winning portfolio of exclusive labels and carefully chosen favourites means we can tailor a range for your business and show you how to grow your margins. But to truly support your business, we listen, understand, build a plan – then deliver it together. As a part of that plan we work hand-in hand with your team to build the knowledge and skills required to engage your guests with absolute confidence, inspiring them to trade up and put more money in the till, or spend more on each visit.

We're immensely proud of our customers and want your business to grow, so we'll make sure you are supported with a balanced wine offer built with passion, expertise and trust.

- Jonathan Pedley M.W
- A specialised, WSET trained
 Regular additions team, qualified to train WSET courses
- Our Master of Wine. Jonathan Pedley
- 30+ years of experience with wine
- to the range
- Website & social media @CrownCellarsUK
- Wine listing support
- POS support
- Bespoke training

- Tasting events
- Market data to help anticipate trends
- An array of award-winning wines, including exclusive labels

Our purpose is to bring

your wines to life







AIMERY





RABOSO



\l/ DISTILLED

WORLD SPIRITS FROM CARLSBERG MARTSON'S BREWING COMPANY

We are Distilled, and we're kind of into spirits. Sipping them, mixing them, reading about them, writing about them, talking about them and, well, you get the picture. Spirits are a funny category in the drinks industry; there's no other kind of drink that is so fiercely owned by bartenders. Not wine, not beer, not soft drinks. The fantastic thing is that this ownership is not individual - it's communal... bartenders love to support one another in their learning, share cocktail recipes and taste new or rare spirits together.

Distilled has grown from that culture of bartenders sharing and supporting each other. We are about more than this vaguely flashy ad in a magazine. We are about helping you create your offer, showing you new things, or maybe just being there to support you as you fine tune something that's already doing the trick.

We're constantly working on tools to make this happen...

TASTING EVENTS

Meet suppliers, get inspired & discover support



THE THINKING DRINKERS



With years of industry experience, knowledge and links with everyone who's anyone in the bar industry, the Thinking Drinkers keep us informed, keep things relevant & keep the tab open

DISTILLEDUK.COM

Articles, videos, interviews, serve guides & our range



SOCIAL MEDIA

@distilleduk



LISTING HELP, COCKTAIL SPECS & MENUS

Costed, balanced, creative & commercial, bespoke training support







NEGRONI





BRANDS AVAILABLE ON DRAUGHTMASTER:

WHAT CAN DRAUGHTMASTER DO FOR YOU?







UNRIVALLED QUALITY The beer in our kegs stays fresher

6 times longer (30 days) than steel kegs (5 days) once opened.



SAVES SPACE

The system has a small footprint. Lightweight kegs are easy to store, move and change whilst they compress during use.







SAVES TIME & MONEY

Save time and money as lines only need to be cleaned every four weeks. With no CO2 needed either it's additional cost saving.



VOLUME GROWTH

Outlets who have installed DraughtMaster into their bar have seen an overall growth of volume by +35%*.









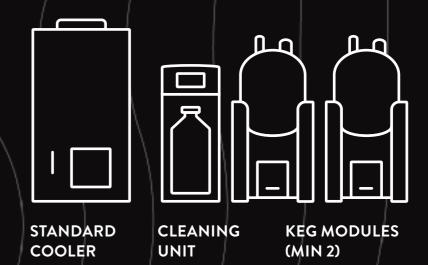




APPLE

WHAT DO YOU NEED?

DraughtMaster uses standard founts/t-bars and coolers and can be set up under bar or in a cellar.



*Source: CMBC DraughtMaster Total Sales Data 2023 vs 2022 to 05.10.22 & InnServe Installations to 05.08.22.

A THIRST FOR INNOVATION. **A TASTE** FOR PROFIT.

DraughtMaster is an innovative system that uses 20LTR kegs and compressed air to deliver exceptional quality beer, every time.



For more information on how DraughtMaster can transform your business get in touch with your Business Development Manager or visit www.draughtmaster.com

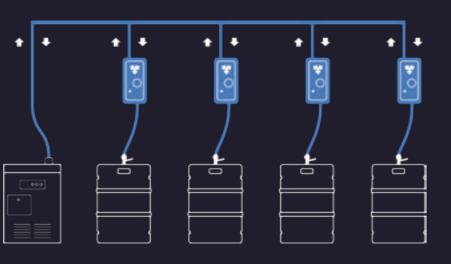
Enjoy responsibly. be drinkaware.co.uk







A fully enclosed environment from 'keg to glass', helping to ensure every pint is perfect every time





Consistent dispense temperature

Provide a perfect pint every time





Saves you time and money

Reduce line cleaning wastage



Since installing Carlsberg's new dispense system the hotel has seen a dramatic cost saving in terms of waste. We are benefiting from a huge commercial sum to our bottom line by cleaning less frequently. Wastage has dropped to almost zero improving the yield significantly.

The time the managers have saved on line cleaning has been a real help, this has allowed them to focus on other aspects of their role, up selling, training of staff members and more importantly working on service to our customers. The best part is the quality of the beer/ale and cider which has improved dramatically and delivers our guests the perfect pint every time encouraging repeat purchase.

Since installing in the main hotel and seeing the benefits we rolled out CQDS into all venues within the Estate.



Mark Roberts – Food & Beverage Manager Carden Park, Chester

To discuss this revolutionary system in detail and to find out how your business would benefit from a new system installation, please contact us to arrange an appointment with one of our dedicated Regional Dispense Specialists.





Pedley's Picks

Every month Jonathan Pedley, Master of Wine, talks through a pair of wines that he has specially selected to be highlighted over the course of the year

Medievo Rioja Reserva

Medievo source the grapes for this wine from vineyard plots in the "Las Planas" at around 500 metres above sea level. It is composed of the classic Rioja varieties: Tempranillo, Garnacha, Graciano and Mazuelo. Fermentation takes place in temperature controlled stainless steel vats at 28°C. The young wine is then matured: the first two years are spent in oak barrels (70% American; 30% French) followed by a year in bottle. The result is an elegant modern take on the classic Reserva style. Mid-deep ruby-garnet in colour, there is plenty of raspberry and loganberry fruit up front, followed by hints of oak and leather. The palate is mid-full bodied with yielding but grainy tannins and a long finish. Roast lamb and roast beef, Jamón ibérico and Manchego would all be perfect partners.



Viñas de Mendoza

Viognier

The high altitude vineyards of Mendoza, with their cool but dry climate, are proving an ideal location for growing Viognier grapes. The winemaking strategy is simple: to get the fruit from vineyard to bottle as quickly as possible so as to preserve the varietal aromas. The wine has a pale lime colour. It is light and delicate on the nose. There are some youthful floral notes. The palate is dry, lowish in acidity and mid bodied. The finish is gentle. Pleasant and uncomplicated sums up this wine. It is probably best enjoyed on its own, well chilled. If you want to drink it with food, go for something equally light and informal, perhaps a chicken salad.









WORLD WINES EXCLUSIVELY FROM CROWN CELLARS, COMPETITIVELY PRICED IN A CONVENIENT 187ml FORMAT









This month we are focusing on the northwesterly region of Burgundy that is famed for its Chardonnay wine, Chablis.

Rarely oaked, Chablis is often lean, clean and minerally, with a citrussy freshness that can often convert Chardonnay-haters without them even realising. All that steely freshness and high acidity makes for a great seafood wine; cod, halibut, oysters, sushi and scallops are all terrific pairings, as well as chicken and creamier sauces that need some cut-through.

The varying appellations of the region offer a few choices in terms of quality and reflected price point, with Petit Chablis to the outer areas of Chablis being younger, higher in acidity and more affordable, the main Chablis appellation leaning more into minerality at a slight increase in price, Premier Cru wines displaying additional complexity and often a more distinct flint-like mineral quality at a slightly more premium price point. Grand Cru wines are much rarer (and priced accordingly), offering a greater range of tastes, even some oak-aging.

DE PRÉH Chablis Pierre de Préhy 75cl **BURGUNDY, FRANCE DRY & AROMATIC** A lovely minerality with lime and crisp green apple aromas. Lemon intensity on the palate followed by green apple fruit

PETIT CHABLIS, GAUTHERIN & FILS 75CL BURGUNDY, FRANCE **DRY & AROMATIC**

A ripe nose of apricot with subtle mineral undertones. Very expressive, with velvety ripe fruit coupled with outstanding freshness

> Petit Chablis 'Vibrant' La Chablisienne 75cl **BURGUNDY**, **FRANCE LIGHT & DELICATE**

> > The palate is well-balanced and the finish is emon-flavoured and fresh



CHABLIS, GAUTHERIN & FILS 75CI **BURGUNDY. FRANCE DRY & AROMATIC**

A lean and pure Petit Chablis, with restrained fruit and light body

> Petit Chablis, Baudouin Millet 75cl BURGUNDY, FRANCE LIGHT & DELICATE

A lean and pure Petit Chablis, with restrained fruit and light body

PETIT GRABLIS

FRANCE DRY & AROMATIC The palate is well-balanced and the finish is lemon-flavoured and fresh CHARLIS

Chablis Victor

Berard 75cl

BURGUNDY,

Chablis. J.Moreau & Fils 75cl **BURGUNDY**, FRANCE **DRY & AROMATIC**

Steely and dry with a hint of green in the colour. Like all fine Chablis. the fruit is balanced by crisp acidity

Chablis Premier Cru 'Montmains'. J.Moreau & Fils 75cl **BURGUNDY**,

FRANCE **DRY & AROMATIC**

This dry wine has a lemony tang of fruit on the nose and honeyed citrus fruit on the pala

MONEN ATAN CHILLIS PREMIUM CHI

TIT CHABLE



Responsible

While the team here at Crown Cellars consists of recyclable, reusable and renewable packaging a relatively small group of people that are very and for 100% of our electricity to come from passionate about wine, we are also proud to be a part of a much bigger business; Carlsberg Group. Any business on a global scale has a responsibility to the future of the planet, a responsibility that Carlsberg Group takes very seriously; our Together Towards Zero & Beyond programme aims for zero carbon emissions at our breweries, 100%



Sauvignon Blanc, Rose and Syrah

SOUTH AFRICA

renewable sources at our breweries by 2030, with plenty more targets on top of that – a quick search of 'Together Towards Zero & Beyond' will show you everything we are doing.

We also value working with other companies that aim to achieve similar goals - several of our partner winemakers are certified organic, sustainable and/or biodynamic. Our portfolio is filled with wines from around the world, and countries often have different names for the certification of one or all of these practices, so we thought it would be worth highlighting a few.

Stellar Organics Running Duck range, including a Chenin Blanc, Sauvignon Blanc Blend, Merlot, Pinotage, Shiraz and a Shiraz Rose **SOUTH AFRICA**

CERTIFIED ORGANIC, FAIR FOR LIFE



PRACTICING ORGANIC, CERTIFIED SUSTAINABLE

Organic certification in wine means, in the most Organic wines actually tend to require less water basic sense, that the grapes have been farmed as the soils contain more organic matter, holding organically. The definition can vary country to country, but it generally excludes the use of ecosystems with chemicals, and EU Organic pesticides, chemical fertilizers, fungicides and herbicides. It also limits the use of added sulfites (a preservative that forms naturally in winemaking) as well as flavouring agents, GMO yeasts and colouring agents like the grape juice concentrate 'Mega Purple', which adds deep colour and a touch of sweetness when used.

the water better, as well as not tainting local certifications use guidelines to ensure the ethical treatment of vineyard workers.

Certified organic is always a plus, but we also work with winemakers that are practicing organic, meaning that while they follow organic practices they are not yet certified. Organic practices need to be in place for at least three years before certification is granted.



Cycles Gladiator Zinfandel and Pinot Noir

PRACTICING ORGANIC



Bodegas Caro Aruma Malbec, Domaines Barons de Rothschild ARGENTINA

PRACTICING ORGANIC, PRACTICING SUSTAINABLE



Federico Paternina Banda Azul Cava Brut

CERTIFIED ORGANIC



Condrieu 'Les Ravines', Domaine Niero FRANCE

PRACTICING ORGANIC, **PRACTICING SUSTAINABLE**



CERTIFIED EU ORGANIC

Biodynamic

Biodynamic agriculture is not new, in fact it is almost a lot of organic practices (although can allow for 100 years old. The idea behind biodynamic wine is more than simply agricultural practices, but that all things in the universe are interconnected, and that this connection gives off a resonance that can be balanced alongside a specific astronomical calendar.

The biodynamic vineyard is seen almost as one organism, with each step of the winemaking process feeding and contributing to the next, actually utilising

Blanc, Pinotage, Cabernet Sauvignon and Merlot

more added sulphites than organic wines). The idea is of a self-sustaining system, leaving the land in as good or better shape than it was found in. Thankfully the distinction of biodynamic wine does not vary by country, as it can with organic wines as it is granted by private institutions - most notable Demeter International. Winemakers can be practicing or certified biodynamic.



The Crown Cellars exclusive Drop Dead Gorgeous range, including a Chenin Blanc and a Malbec **SOUTH AFRICA**

PRACTICING SUSTAINABLE



The Crown Cellars exclusive Grapeful Dead range, including a Chardonnay and Shiraz **AUSTRALIA**

PRACTICING SUSTAINABLE



The Crown Cellars exclusive Gulara range, including a Chardonnay and Shiraz **AUSTRALIA**

PRACTICING SUSTAINABLE

> The Crown Cellars exclusive Cloud Island Sauvignon Blanc **NEW ZEALAND**

PRACTICING **SUSTAINABLE**



Sustainable

Sustainable wines are produced in vineyards that the impact of the entire supply chain, use of practice water and energy conservation, preserve energy and social impacts. This can make for a ecosystems and the local wildlife. It's a broader much more complicated category to understand, term than 'organic' or 'biodynamic', and often as there are different sustainability programmes

covers not just the winemaking process itself, but around the world, with slightly different approaches. These programmes will usually be state regulated, however, meaning that there are strict legal definitions to the certification process.



The Crown Cellars exclusive Ponte range, including a single serve wines, still and Prosecco wines **ITALY**

PRACTICING SUSTAINABLE

The Crown Cellars exclusive Alta Vista range, including various Malbecs, a Torrontes and a sparkling Malbec Rose **ARGENTINA**

PRACTICING SUSTAINABLE



SOUTH AFRICA



The Crown Cellars exclusive Millstream range, including a Rosé, Chenin Blanc, Sauvignon Blanc, Pinotage and Cinsaut/Ruby Cabernet blend **SOUTH AFRICA**

PRACTICING BIODYNAMIC, PRACTICING SUSTAINABLE





WINE MENU CREATION

Having a good drinks list in your venue is a critical tool to help maximise sales. Not only will a good list help showcase your range to your customers, but more importantly, if used correctly it will help with upselling, incremental purchases and promoting your most profitable listings.





























BAD EYE DEER SAUVIGNON BLANC 187ML (X24) PET, BAD EYE DEER ZINFANDEL ROSÉ 187ML (X24) PET, BAD EYE DEER SHIRAZ CABERNET 187ML (X24) PET SUTTER HOME WHITE ZINFANDEL 187ML (X24), SUTTER HOME PINOT GRIGIO 187ML (X24), PONTE AURORA SPARKLING ROSÉ 200ML (X24), PROSECCO DOC 1





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TONDON



MEXICO CITY

SURFING A HIGH-VOLUME WAVE SURFING A HIGH-VOLUME WAVE SURFING A HIGH-VOLUME WAVE SURFING A HIGH-VOLUME WAVE

Quality cocktails served quickly is an essential equation in modern bar times

Geographical divide aside, London's Callooh Callay and Licorería Limantour in Mexico City have an incredible amount in common. A shared commitment to a quality bar programme and customer care, well-trained staff to deliver, not to mention that both have consistently been named in the Top 50 Bars in the world.

Both have operated for many years in an exceptionally tough and competitive industry, so are far from a flash in the pan. And both shaped a generation of bartenders and encouraged a wider consumer appreciation for cocktail culture in their respective neighbourhoods.

But, most relevant for this feature is the fact that both devoted themselves to complex cocktails in a fun environment without sacrificing their craft – they have combined exceptional spirit curation with thought-provoking menus, but never at the expense of firing out rapid drinks to demanding and thirsty customers. A devotion to detail has always enabled them to deliver drinks at pace, and, as a result, both have also been rewarded with the prestigious Best International High Volume Bar award at Tales of the Cocktails.

Historically, 'high volume' was the preserve of nightclubs or town-centre pubs with a late licence. Invariably, the key to success was the ability to churn out lukewarm bottle beer, shoddy shots, over-diluted white wine spritzers or liberally iced spirit mixers with limp garnishes. Discerning drinks weren't crucial, because the customer wasn't at the bar for an exceptional experience, they simply wanted to extend their night, and most were willing to substitute a queue for quality. How else do you think substandard 'agave' spirits were allowed to thrive?

But as customers' tastes and drinking habits have changed, with our own 'drink less, drink better' motto adopted globally, there has been an increased demand for quality cooktails in every venue. A new generation of drinkers rarely look to guzzle ghastly drinks into the early hours; they want to enjoy quality steadily, so whatever venue you purport to be, you need to be on point with excellence.

But crucially, with every bar about to swamped with demanding customers, it's imperative you blend this superiority with speed.

One of our favourite examples of the perfection of this bar culture has been Employees Only in New York, where the service was not only efficient under incredibly busy circumstances, but in itself became part of the show. The way bartenders weave around each other, know their place, select the spirits, work the wells, deliver drinks, is almost balletic. Customers don't ever suffer frustration, because even a brief wait is enhanced by the performance.

"Historically, 'high volume' was the preserve of nightclubs or town-centre pubs with a late licence" In the coming years, the training and skills to match speed with quality are going to become incredibly important. Demand for experiences has never been higher, but the bar must set itself apart from the home, so a reputation for serving quick and quality cocktails will see numbers multiply. But running a high volume cocktail bar is a serious commitment, and as important as the staff and the skill you present, is the prep you do before you serve a single customer.

As a first point of order, the most obvious specific suggestion is to ensure you've got enough stock. Sounds simple, but many operators still manage to run out of products on a busy night, so before you even get to your staff and the menu, make sure the cellar is pre-loaded.

And as a more general rule, remember that it's all in the details. Every decision you make is about chiselling a few seconds or minutes off each serve and keeping the customers flowing. After that, there are some very obvious – and yet too often overlooked – considerations.

II TIPS FOR SERVING HIGH QUALITY

ICE

You can still serve a drink without it, but people won't come back once they've tasted a warm Cuba Libre, so don't run out, and make the ice cold.

Ice is arguably as essential as the drink itself, and having a system that ensures you always have ice, and ice that is cold and dry, is critical. Ice is ice though, surely? Sadly not, because wet ice and dry ice will have a different impact. As ice melts it moves its cold energy into the liquid, but if you start a shake or serve a drink with very wet ice, ice that has been melting for ages before you even get to it, it'll dilute the drink a lot quicker. So, you're after the coldest, or driest, ice at the start of the process. This will take longer to chill, but also dilute less and last longer in a glass. Obviously, the science and tests you apply to your ice programme will depend on other factors. like space and time. We once discussed Sean Muldoon's ice programme at the Merchant in Belfast, and at the time he was vibrating ice in chest freezers in the hotel to achieve super clarity Sean is a perfectionist, which is why he has had so much success in Belfast, and now in New York with the equally passionate Jack McGarry at Dead Rabbit Naturally not all of you can follow their lead, but just starting to take ice seriously

SPEED RAIL

The key is in its name. These are the liquid ingredients that will provide a lot of focus on a busy night, so make sure you have a bit of quality here. Yes, the bar needs to think about the margins, but a careful selection can ensure your house pours are affordable but excellent options. Line them up in order of most ordered, and learn that order – again, it's about shaving off time. And obviously line up more than one bottle of them ahead of a shift.

WORKSPACE

We once heard a bartender describe how they designed a bar setup so that a server could produce as many as 30 cocktails without taking two steps in either direction. Sounds a bit like a factory booth, but there's a real art and pride in being able to meet this challenge. It's about bar design, but also having your bitters, garnish, tools, and breakdown stations all close by. Use the space under your bar, and again, focus on prep and training.

MENUS & RECIPES

Design it with the speed drinks in mind, and make it obvious and appealing so that the customer has confidence in the drinks on the page. The name, spirit base, story behind it, the flavours, the glassware. Make it concise, but sell it to them here and they'll be more inclined to order when they get to you. Have a programme that enables staff to learn, suggest and nail quality cocktails with fewer ingredients. We've seen bars that can speed-pour incredible cocktails with many more than three ingredients, but you have to apply a logic to the staff you have and the demands of customers.

EVERYTHING HAS IT'S PLACE

Drill the staff on where things go; if the bar is a mess, so is the service, and olutter can lead to a cluster whoopsie. If the Beefeater is always in the Beefeater spot on the shelf, everyone knows where to head when they need it, and if you have a long back bar, duplicate the bottles at either end. Don't make a bartender walk many metres in the middle of a serve if 30% of the bar's orders require the same gin.

SURFING A HIGH-VOLUME WAVE OLUME WAVE

OLUME WALE
OLUME WALE
OLUME WALE
OLUME WALE

BATCHING

Not a new phenomenon by any stretch, but perhaps more useful now than ever before. Combing the appropriate ratios of all spirituous ingredients (and sometimes sugars) to make a whole bottle of pre-measured, is an easy time-saver. The process of making the drink still requires the visible steps of measuring and pouring fresh ingredients, dashing bitters, shaking or stirring, and straining, but it'll still reduce the necessary.

MULTI TASK

Become the Ronnie O'Sullivan of the bar and stay one, two or even three shots ahead at all times. The best bartenders understand their role as a host; the night is not about you, it's about everyone else, and they all need looking after. Deal with the customer being served, make their drink with care, but engage the next customer and start thinking about how you deal with them and their drink.

CATCH THE EYE

Make every cocktail pretty. Each drink you pass across the bar is an advert for the queuing customer.

KEEP IT FRESH

Select the best produce for garnishes, make sure fresh juices are exactly that, and throw oxidised ingredients away.

WORK HOURS

Come in early, and if you hire staff, pay them to come in early. Some bartenders will come in two hours before opening, to check stocks, prep garnishes and polish glasses. This is the time to ensure everything is ready when the oustomers start piling in.

BARBACK

If you have the budget, hire a barback.

Typically responsible for cleaning and refilling glassware, changing kegs, cleaning the bar top and restocking everything in the bar from spirits to syrups. The temptation might be to cut back on staff to manage the economics, but the barback is worth their weight in actual gold. They soon earn the salary and then some if they are on hand to keep all of the above moving and flowing.







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Blood Crange & Elderflower Tonic Water





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Delicate Londor Ginger Ale

64 DEALS 65

DEALS SUMMARY

PAGE	PRODUCT	DEAL
11	CMBC Cask Ale Range	Buy 2 x 9's and get £10 off per 9
12	Carlsberg Danish Pilsner	Install and receive a complimentary POS package plus a free case from AFB range
15	Brooklyn Pilsner	Install and receive a complimentary POS package plus a free case from AFB range
16	Birrificio Angelo Poretti	Install and receive a complimentary POS package plus a free case from AFB range
18	Kronenbourg 1664	Install and receive a complimentary POS package plus a free case from AFB range
19	Erdinger Alkoholfrei	Buy 3 cases and receive a complimentary POS Kit
20	CMBC Packaged Range	Buy 3 cases and receive £1.50 off per case
21	CMBC Alcohol Free Beer Range	Limited edition prices
22	Dirty Tackle Guest Ale	£74.99
35	Ochre Mountain	Buy 11 bottles, get 1 free
37	Most Wanted Wines - Can	Buy 3 cases get 1 free
37	Most Wanted Wines - Bottle	Buy 5 bottles get 1 free
45	Les Gazelles	Buy 11 bottles, get 1 free
46	Le Sanglier de Montagne	Buy 11 bottles, get 1 free
46	Domaine Mas Belles Eaux	Buy 11 bottles, get 1 free
47	Wines for Roast Dinners	Buy 11 bottles, get 1 free
47	Coastal Reserve	Buy 11 bottles, get 1 free
48	USA Wines	Buy 11 bottles, get 1 free
49	The Revenant	Buy 5 bottles get 1 free
50	Single Serve Bottles	Buy 3 cases, get a bottle of Smirnoff free
51	The Sexton	Buy 1 70cl bottle and receive £2.50 off
56	Woodford Reserve	Buy 2 x 70cl Woodford Reserve and receive a free POS kit
56	The Kraken	Buy any bottle from The Kraken range and receive £1 off
57	Dead Mans Fingers	Buy any 6 bottles and get a free Raspberry Rum Cream Liqueur
57	Whitley Neill	£18.49 per bottle
57	Chase Vodka	Buy any 4 and get 1 free
58	Brockmans Gin	£2 off bottle
58	Gordon's Gin	Buy 3 Gordon's for a free serve tree
59	Jagermeister	Buy 6 x 70cl and receive your Jagermeister Rugby Visibility Kit
61	Jose Cuervo	Buy any bottle of Jose Cuervo and receive £1 off
61	Thatchers Zero	Buy 5 cases and get 1 case free
62	Kopparberg	Buy 4 cases and get 5 ice buckets free
62	Old Jamaica/Ting	Only £9.25 per case
63	J2O Spritz	Buy 1 case to get 1 free

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FREE PRODUCTS 5 For the purpose of calculating volumes, unless otherwise stated, packaged 75cl wine: 1 case = 9L equivalent (note that 12 x 75cl bottles = 1 case); packaged single serve wine: 1 case = 24 bottles apart from Paternina where it = 25 bottles per case; boxed wine: 1 x 10L BIB = 10L of wine, 1 x 3L BIB = 3L of wine; soft drinks, flavoured alcoholic beverages, packaged beer and packaged cider: 1 case = 1 physical case; draught cider: 50L = 1 keg; spirits: 1 case = 6 x 1.5L or 12 x 70cl. 6 All offers on multiple cases purchased must be for complete unmixed cases, excluding offers on selected wines and spirits. 7 Unless stated otherwise, please allow up to 28 days from the end of the Promotional Period for delivery of your Free Product however we cannot guarantee this delivery time and we will not be liable for the acts or omissions of third parties. 8 All Free Products are subject to availability. Any images used within this Directory are for illustration purposes only and Free Products may differ in design or appearance. We reserve the right to supply a substitute Free Product of a similar value should the specified Free Product become unavailable. 9 Free Products are not redeemable for cash or credit. 10 We reserve the right, where we consider there to have been any breach of these terms and conditions or any fraud or dishonesty, to refuse any order or seek full reimbursement for any Free Product supplied to you. 11 We accept no responsibility for any tax liability caused/incurred as a result of the supply of any Free Product or promotional offer.

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