



BY APPOINTMENT TO THE
ROYAL DANISH COURT

HOLME
GAARD

1825

Hand-crafted glass since 1825

The glassware ranges
– Part of Holmegaard's design collection

It all began in a bog

In 1825, at the age of 49, Henriette Danneskiold-Samsøe became the heir to the Holmegaard estate, including a bog covering 800 acres of land. Peat and an enterprising woman soon got the first kiln glowing, and the rest is history.

During the first year, green bottles were the only output from Holmegaard Glassworks, but the countess wanted more than that. Clear-glass drinking glasses were all the rage, and they could only be manufactured in Bohemia. Soon new glassworks were springing up, and Holmegaard was able to come up with Madeira glass and spirits bottles, hyacinth glasses, hip flasks and potpourri pots.

Her son, Christian Conrad Sofus, established Kastrup Glassworks, which took care of the bottles so that Holmegaard could concentrate on glass art. More and more sophisticated techniques attracted artists, and a tradition of developing and shaping grew up around the works, quickly establishing Denmark's oldest glassworks as a leader in glassware.

Today, Holmegaard designs and manufactures mouth-blown and machine-blown glass using the latest and most advanced methods. Each piece of hand-blown glass is unique and hand-made by the glassmaker, who blows the right amount of air through the narrow tube. Variations and small air bubbles in the glass are unavoidable and are part of the charm of glass processed by mouth and hand.

Items mouth-blown by Holmegaard can be recognised by the Nordic Ecolabel swan logo, which shares a crown and three waves with the Danneskiold-Samsøe family crest. Not to make it look good, but because it bears witness to the story, making the tradition part of the experience.



This brochure includes all the Holmegaard glass-ware ranges: Cabernet, Perfection, Bouquet, Idéelle, Fontaine, Charlotte Amalie, Future, Regina, Royal, No. 5, Danish glass, Humle, Ship's glass, Spirits bottle and Minima.



Cabernet

design Peter Svarrer





RED WINE, 69 CL



RED WINE, 52 CL



WHITE WINE, 36 CL



WINE, 28 CL



WATER, 36 CL



WATER, 35 CL



CHAMPAGNE, 29 CL



COCKTAIL, 29 CL



BEER, 64 CL



SCHNAPPS, 6 CL



BRANDY, 63 CL



WINE CARAFE, 170 CL



WATER CARAFE, 150 CL
WITH CORK



CORK FOR WATER CARAFE



Perfection

design Tom Nybroe





RED WINE, 43 CL



BURGUNDY, 59 CL



SOMMELIER, 90 CL



WHITE WINE, 32 CL



WATER, 23 CL



WATER, 45 CL



CHAMPAGNE, 23 CL



COCKTAIL, 38 CL



MARTINI, 29 CL



BEER, 44 CL



SCHNAPPS, 5,5 CL



BRANDY, 36 CL



CARAFE, 220 CL



CARAFE HOLDER

Bouquet

design Peter Svarrer





RED WINE, 62 CL



WHITE WINE, 41 CL



DESSERT WINE, 32 CL



WATER, 38 CL



CHAMPAGNE, 29 CL



SPIRITS, 24 CL



BEER, 53 CL



SCHNAPPS, 7,5 CL





Idéelle

design Per Lütken





RED WINE, 28 CL



WHITE WINE, 19 CL



DESSERT WINE, 14 CL



WATER, 19 CL



CHAMPAGNE, 23 CL



BRANDY, 22 CL



BEER, 36 CL



BEER, 25 CL



SCHNAPPS, 3 CL



SCHNAPPS, 3 CL



WATER CARAFE, 110 CL

Take care of your glasses

WATER HARDNESS

The properties of the water, especially its hardness, play a major role in the use of a dishwasher. Very soft water can result in clouded glass (deformations in the surface of the glass), while very hard water can leave deposits on the surface of the glass. We advise finding out about water hardness and adjusting the dishwasher's settings accordingly.

WASH TEMPERATURE

The ideal maximum temperature for dishwasher-safe glass products is 55°C. Use the correct quantities of dishwasher salt and rinse aid, appropriate for local water hardness, to ensure that glassware comes out of the dishwasher hygienic, clean and sparkling. Too high a temperature may result in clouded glass.

WASH CYCLE

We recommend using the dishwasher's glassware cycle for washing glasses, and dosing the detergent powder or gel as directed. Use less dishwasher detergent if the dishwasher is not completely full. Be aware that the dishwasher's "eco" cycle reduces the amount of water used. If you use this cycle, you will therefore also need to reduce the amount of detergent to avoid clouded glass.

OTHER DISHWASHER TIPS

We do not recommend rinsing soiled crockery with water; just scrape clean before loading the dishwasher. Otherwise, the detergent may not respond to the soiling, and there is a risk of clouded glassware surfaces. If you find spots of limescale or water droplets on the surfaces of glassware, add more rinse aid. If the glass takes on a rainbow hue, reduce the amount of rinse aid. To remove cloudiness in the form of rainbow hue or limescale deposits, steep glassware in vinegar overnight. Open the dishwasher when it has finished to let the humid air out, allowing the glasses to dry more rapidly. Leaving glasses exposed to a humid, hot environment for a long time can cause clouding. Make sure that the glasses do not knock together inside the dishwasher, as this can easily result in surface scratches.

OTHER TIPS FOR MAINTAINING GLASSWARE

Do not store glasses heads down in the cupboard. Any residual moisture from washing can cause a moisture chamber in the glasses which will "attack" the surface of the glass, leading to cloudiness.





Fontaine

design Michael Bang





RED WINE, 29 CL



BURGUNDY, 40 CL



WHITE WINE, 23 CL



DESSERT WINE, 10 CL



WATER, 24 CL



CHAMPAGNE, 21 CL



DRINK, 25 CL



LONG DRINK, 43 CL



COCKTAIL, 25 CL



BRANDY, 67 CL





Charlotte Amalie

design Per Lütken



RED WINE, 23 CL



WHITE WINE, 13 CL



CHAMPAGNE, 27 CL



DESSERT WINE, 8 CL



BEER, 30 CL



SCHNAPPS, 4 CL

Future

design Peter Svarrer



SHOT, 6-PACK, 6 CL



GLASS, 6-PACK, 25 CL



GLASS, 4-PACK, 37 CL



Regina

design Anja Kjær



Designer Anja Kjær created this unique glassware range for the Silver Wedding of the Danish Queen and Prince Consort in 1992. The glasses were produced by Holmegaard as a gift from Copenhagen's Municipal Council.



RED WINE, 28 CL



WHITE WINE, 18 CL



DESSERT WINE, 10 CL



CHAMPAGNE, 35 CL



WATER, 19 CL



design Arne Jacobsen





RED WINE, 39 CL



WHITE WINE, 21 CL



DESSERT WINE, 19,5 CL



CHAMPAGNE, 25 CL



COCKTAIL, 20 CL



BEER, 48 CL



SCHNAPPS, 6 CL



GIFT BOX OF 7 GLASSES



No. 5

design Per Lütken





BEER, 30 CL



SCHNAPPS, 5 CL



LONG DRINK, 24 CL



LONG DRINK, 33 CL



CARAFE, 85 CL





Danish glass

design Torben Jørgensen



BEER, 44 CL



SCHNAPPS, 2-PACK, 5 CL



Humble

design Torben Jørgensen



PILSNER, WHEAT, 62 CL



ALE, 48 CL



STOUT, 48 CL



Ship's glass

design Per Lütken



RED WINE, 25 CL



WHITE WINE, 17 CL



BEER, 34 CL



SCHNAPPS, 3 CL



Spirits bottle



SPIRITS BOTTLE

Minima

design Cecilie Manz



BOTTLE WITH LID, 90 CL



BOTTLE WITH LID, 140 CL

