Champagne Sale D

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CH152 Bisque bottle by Schafer and Vater, Germany. The factory was located in Volkstedt-Rudolstadt, Germany, from 1890 to 1962. $85
CH154 Bisque bottle by Schafer and Vater, Germany. The factory was located in Volkstedt-Rudolstadt, Germany, from 1890 to 1962. $75
CH156 Bisque bottle by Schafer and Vater, Germany. The factory was located in Volkstedt-Rudolstadt, Germany, from 1890 to 1962. $75
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CH160 Bisque bottle by Schafer and Vater, Germany. The factory was located in Volkstedt-Rudolstadt, Germany, from 1890 to 1962. $75
CH163 Full circle advertising fan. Advertising “Cristal-Vouvray” Marked EV. CHAMBRELENT PARIS DÉPOSÉ. $60
CH164 A modern fan advertising “Champagne Perrier Jouët.” The spokes are plastic and it was produced in 2008. $12
CH165 Tin menu holder advertising “Jean Lallemand Champagne.” 5.5” wide base. $65
CH167 Champagne cork remover and stopper from Christofle, Paris. In excellent condition, the puller measures 4 3/4" long, the stopper measures 3" tall, and the padded case measures 7 3/4" x 5 3/4". $275
CH169 Lever type easer marked “LE COR” M. R. IND. ARGENTINA ACT Nº 137796. Both ends of the levers are placed on the cork below the knob. The top lever has points to better grasp the cork. Squeezing the levers, lifts the cork. $45
CH170 Easer marked GAUMEN ® EXTRACTOR PARA ESPUMANTES PAT. 171131 INDUSTRIA ARGENTINA The handles are lifted up and the U shape lower flange, together with the movable flange, are slipped between the cork and the bottle's lip. When the handles are pushed down the cork is lifted from the bottle. $75
CH171 Dual function plaster lever. The formed end is slipped over the cork with the plate placed between the cork and the bottle. To extract the cork simply squeeze the handles together. The cork is captured in the top and held by a spring. The second function is as a cork gripper via the teeth inside the handles. Samuel Spriggs was granted U. S. Patent No. 4,018,110 on April 19, 1977 for his “Stopper Remover.” Silk screened with “The Champagne Opener, Be Careful, Cover Stopper when Opening, Champagne Products Monrovia, Ca. US Patent: 4,018,110 & Patents Pending.” $22
CH172 Dual function metal lever. The formed end is slipped over the cork with the plate placed between the cork and the bottle. To extract the cork simply squeeze the handles together. The cork is captured in the top and held by a spring. The second function is as a cork gripper via the teeth inside the handles. Samuel Spriggs was granted U. S. Patent No. 4,018,110 on April 19, 1977 for his “Stopper Remover.” $27
CH173 Champagne easer produced by Brass Handicraft, Via Conca 53, 41100 Modena, Italy. When the moving plate is placed between the cork and the bottle neck, extraction is easily facilitated by the levers. Neo Daviddi was issued U. S. Patent No. 4,887,497 on December 19, 1989 for this “Bottle Cork Remover.” $195
CH174 German Patent No. 102 46 716 issued January 22, 2004 to Ralph Krämer for “Korkenzieher für Korken von Champagne, Sekt, Prosecco, Cidre-Flashen oder der gleichen.” (Cork Extractor for Corks of Bottles of Champagne, Sparkling Wine, Prosecco, Cider or the like). The patent was assigned to Fackelmann GmbH & Co. On January 3, 2006, Krämer obtained U. S. Patent. No. 6,981,431. The hinged sides are placed around the bottle and the cork then the lever is lifted to pull the cork up with the short side. The easer is marked CASA MODA EASY OUT. $22
CH175 German Patent No. 102 46 716 issued January 22, 2004 to Ralph Krämer for “Korkenzieher für Korken von Champagne, Sekt, Prosecco, Cidre-Flashen oder der gleichen.” (Cork Extractor for Corks of Bottles of Champagne, Sparkling Wine, Prosecco, Cider or the like). The patent was assigned to Fackelmann GmbH & Co. On January 3, 2006, Krämer obtained U. S. Patent No. 6,981,431. The hinged sides are placed around the bottle and the cork then the lever is lifted to pull the cork up with the short side. The easer is marked FACKELMANN® CAVALLIERO. $22
CH176 Simple silver plated easer. Slip moving plate between cork and bottle neck then turn handle to extract. $75
CH177 The *Sektkorken-Öffner* is marked PATENTED BO-3462-A-71. Place over cork and turn the flynut to extract. $35 with box.
CH179 The “Perfect Pop®” is the invention of Timothy King of Stamfordville, New York and Stacy Walsh of New York City. They filed for a U. S. Patent on March 6, 1995 (No. 5,483,854). It is advertised as “The only civilized way to open champagne.” $20
CH180 Plier type cork puller in original package. Made in Japan. $17
CH183 Plier type cork puller. Marked TACL BTE SGDG, CADO, PARIS, MADE IN FRANCE. $16
CH184 Plier type cork puller. Marked POPY WINE ACCESSORIOS and imprinted “Sacacorchos Cava.” $14
Champagne Key

Allan Chance and William Gray were granted U. S. Patent No. 4,442,735 on April 17, 1984 for their “Champagne Cork Puller.” The two examples on the following pages are marked CHAMPAGNE KEY® PAT. 4442735. Although the function is the same as the patent description, the overall design in the production example is radically different.

In the patent extract we find that this is “A safety device for preventing premature expulsion of a stopper in the ridged neck of a container for beverages under pressure, such as a champagne bottle.” Chance and Gray make this observation in their description “One of the major causes of eye injury each year is errant flying corks from champagne bottles and other corked bottles having liquid contents under pressure. At serving temperature, the pressure in a champagne bottle is about ninety pounds per square inch, and a cork spontaneously ejected from a bottle after removal of the wire mesh cage attains a velocity of about forty-five feet per second when it strikes the eye. Since the cork travelling at this speed can reach the eye from a distance of two feet in less than 0.05 second, and the blink reflex takes about 0.1 second, the cornea of the eye usually receives the full impact of the cork.”
CH185 Champagne Key. $25
CH186 Champagne Key. Hard to find in Burgundy. $35
CH187 The Vinopio® Champagne Opener resembles the Screwpull® Star. The inside of it is also grooved to bite into the cork and ease it out. $25
In his 1987 application for a United States patent for his Screwpull® Champagne Star, Herb Allen wrote “The difficulty of removing a cork from a champagne bottle, as well as the difficulty controlling the cork once it exits from the bottle, are both well known. It has been reported throughout the years, perhaps centuries, that emancipated champagne corks have flown through the air with such force as to cause an untold number of eye injuries to unsuspecting wine stewards.” After chilling the Champagne, Allen says to hold the bottle neck with one hand, place the four notches of his “Star” in the cork by the wire cage and press firmly in place. The cork is then turned slowly and the gas pressure pushes the cork out of the bottle. Allen was granted U. S. Patent No. 4,800,783 for the Star on January 31, 1989. $29
CH189 In his 1987 application for a United States patent for his Screwpull® Champagne Star, Herb Allen wrote “The difficulty of removing a cork from a champagne bottle, as well as the difficulty controlling the cork once it exits from the bottle, are both well known. It has been reported throughout the years, perhaps centuries, that emancipated champagne corks have flown through the air with such force as to cause an untold number of eye injuries to unsuspecting wine stewards.” After chilling the Champagne, Allen says to hold the bottle neck with one hand, place the four notches of his “Star” in the cork by the wire cage and press firmly in place. The cork is then turned slowly and the gas pressure pushes the cork out of the bottle. Allen was granted U. S. Patent No. 4,800,783 for the Star on January 31, 1989. $29
On February 19, 1968, Robert Louis Rigaud obtained French Patent No. 1,519,035 for his *Dispositif pour l'extraction de bouchons à tête, notamment de bouteilles de champagne ou autres récipients* (Device for the extraction of corks, notably of bottles of Champagne or other receptacles). The invention is in the shape of a Champagne bottle with cork top. The metal stamping has an arch in the base which slides under the bulbous cork top. Pushing down on the handle against the bottle top moves the cork up until it “pops.” Rigaud’s invention is ideally suited to producers of Champagne as an advertising piece.
CH191 Easer based on Robert Rigaud’s patent. Marked on reverse DEPOSE BREVETE S.G.D.G. Gold color plated advertising “Champagne Brut” and a badge with “Champagne”.$20
CH192 Easer based on Robert Rigaud’s patent. Stamping with addition of bottle cap lifter advertising “Ackerman Saumur.” $20
CH193 Easer based on Robert Rigaud’s patent. Marked on reverse DEPOSE BREVETE S.G.D.G. Formed stamping with advertising “Champagne Brut, Vve Maitre Geoffroy, Cumières”. $24
CH194 Easer with a cork design advertising “Vve Gallais Ay.” Marked on the reverse side MODELE DEPOSE. $25 with box
CH200 A simple flexible plastic cork gripper with instructions headlined “GERHARDT- Seklflaschen - Öffner - Gebrauchsanleitung.” $22