



SANE

Sake & Wine bar

One to Wine Ltd.

One To Wine Ltd. is a merchant and wine tasting company founded in London in 2015.

We are selecting and importing wines from France and Italy, from small and independent wine makers only with a sustainable approach.

We divide our activities in two different categories:

- **Wine merchant** : we mainly sell our wines to restaurants, wine cellars, cheesemongers etc...
- **Events** : We mainly organize corporate events like team buildings, fundraisings, networking events, from catering service to wine animations. We also organize wine workshops such as wine tastings and wine pairings nights.



One to Wine Ltd.

- Since 2020 and Covid, the company has been held dormant managing losses on purpose for two reasons:
 - The owner could build experience in wine bars and in Michelin star environment in London
 - We can keep a stock of 15 000 bottles in a bonded warehouse purchased 5 to 10 years ago of a great value



Maxime Maiano

General Manager

With a master's from Ecole de Sciences Politiques (with majors in Marketing and Communication), Maxime shifted his career to wine, earning an MSc in Oenology in Bordeaux. This led him to start a company in 2015 to help French and Italian winemakers overcome barriers to exporting to the UK.

During and after the pandemic, he strategically paused his business and trained at top London establishments to prepare for his new venture: a sake and wine bar.



Maxime Maiano

General Manager

Over the past four years, Maxime has held key sommelier roles, including Assistant Head and Head Sommelier at Oblix at The Shard, where he revamped the wine program.

He also worked on the opening of two restaurants and two bars at the Mandarin Oriental Mayfair, creating four distinct wine lists, building sommelier teams, and earning a Michelin star for one of the restaurants (Somssi, formerly Dosa) in just four months.

Most recently, he was hired by Jason Atherton to restructure the sake and no-low list for the flagship restaurant Row on 5, aiming for a second Michelin star.



Matt Roscoe

Assistant General Manager

I studied Anthropology at the University of Kent, where I developed a deep interest in people, culture, and the ways traditions shape how we live. I see wine and sake as cultural artefacts, expressions of place, history, and community, and I have a deep appreciation for the rituals that make wine more than just a bottle.

I began my career managing restaurants in Canterbury, where my interest in hospitality naturally evolved into a passion for wine. After moving to London, I worked as a manager and sommelier at Oblix at The Shard, which further deepened my knowledge and appreciation for the industry. Being able to guide guests through a wine experience and connect them to the places and people behind the bottle is what drew me fully into this field.



Matt Roscoe

Assistant General Manager

I am currently studying for the WSET Level 3 qualification, with the goal of continuing to expand my expertise and helping people engage with wine in a more meaningful and approachable way.

Within the company, my goal is to use my technical expertise to help build the best possible team to showcase exceptional products, and to position Sane as a place where we serve both people and product with equal care and respect.



Maxime Maiano General Manager

Leveraging four years of experience in an exclusively Japanese, Michelin-starred environment, Maxime is set to launch a unique sake and wine bar concept in London.

The venue will feature a curated selection of exceptional, high-value wines sourced directly from producers and premium sakes from esteemed suppliers.

This distinct beverage program will be expertly paired with a menu of fine seafood, artisanal cheeses, and charcuterie.



Join us at 12.30pm

- Luxury networking lunch
- Michelin starred sommelier – Maxime Maiano
- Sushi complemented by sake and premium sparkling wine



MINI SOLUTIONS

SANE Sake & Wine Bar

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Sake and Wine Bar

A unique and compelling concept : a premium yet approachable sake and wine bar.

Our vision is a harmonious fusion of two distinct, yet complementary cultures, a destination that celebrates both the honored world of wine and the intricate, nuanced universe of sake.

Bridging the gap between connoisseurship and casual enjoyment.



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Sake and Wine Bar

While our wine program is complemented by a classic selection of artisanal food, our sake offering is paired with a bespoke culinary selection of delicate seafood, but also with charcuterie and cheeses!

An engaging and educational experience. We will offer a tasting flight with the opportunity to select a trio of courses and pair them with either different wines or different sakes, providing a direct and compelling comparison of how these beverages complement the same food profile.

The experience is elevated by our team of expertly trained sommeliers, who possess a deep knowledge of both wine and sake. They will serve as guides, educators, and curators, dedicated to sharing the story behind each bottle and ensuring that every guest discovers a new taste, a new pairing, and a genuine passion for our craft.



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Saké & Wine bar