Service and the Art of Wine Tasting: Elevating the Wine Experience

Before setting the table, take the time to prepare your wines with care: every detail matters when creating a memorable tasting.

Oxygenation & Decanting: Revealing the Soul of the Wine

• Young wines: To release all the expressiveness of a young or very young wine, choose a carafe with a wide base and flared neck. This oxygenation stimulates the aromatic palette, reveals its fruity character and allows the wine to fully blossom, to the point of exaltation.

Mature wines – Older wines call for a more delicate approach. Decant gracefully into a slender carafe, preserving their elegance and avoiding excessive oxidation. Perform this step slowly, just before serving, to separate sediment while respecting the wine’s complexity and finesse.

The Art of Uncorking: Precision & Respect

Perfect uncorking begins with the right corkscrew: choose a thin, long, and sharp wick to preserve the integrity of the cork, the true guardian of the nectar. The key? Precision and gentleness, to respect the quality of the wine while avoiding any mishaps. A meticulous gesture that paves the way for a successful tasting.

Serving Temperatures: Striking the Perfect Balance

Temperature reveals and elevates every aroma, every texture:

* Dry white wines & young rosés: 6–8 °C — ideal for freshness and liveliness.
* Complex & mature whites: 10–12 °C
* Light reds: 14–16 °C — ensuring elegant fruitiness.
* Cellar-aged reds: 16–18 °C — to reveal tannic depth.
* Sparkling wines: 6–8 °C — exhilarating freshness.
* Sweet wines: 6–8 °C — sweetness at its finest.

Sommelier’s tip: It’s preferable to serve a wine slightly cooler — it will naturally open up in the glass.

Chambering: Elegance at the Ideal Temperature

The tradition of bringing wine to room temperature originates from the beautiful homes of yesteryear, where the living room was the perfect temperature for aging wine (14/16°C), quite different from the cellar. A few hours before tasting, let your wine gently acclimatize to the room: this is the guarantee of an optimal sensory experience.

The Glass: The Signature of the Tasting

Choosing the right glass is an art — it shapes, elevates, and reveals every wine.

* Crystal-clear transparency: A clear glass allows you to observe the wine’s nuances, reflections, and robe.
* Graceful stem: Minimises warming from the hand, encourages swirling, and enhances aeration.
* Perfect balance: An elegant design that ensures every motion refines the aromas.

Shapes and sensations:

* Balloon: Ideal for supple, fruity, and rounded wines — enhancing generosity and freshness.
* Tall, narrow glass: Perfect for tannic reds — concentrating aromas and channelling intensity.
* Flared tulip: Magnifies the aromatic complexity of evolved wines, offering both extravagant and refined sensations.