

Decanting wine has a practical purpose but is frequently regarded as mere affectation. Do you decant, and if so, what?

„... Decanters don't need to be expensive cut glass crystal heirlooms. We've picked most of ours up from charity shops. You can even use a jug. If you're embarrassed by the whole process you can simply double decant: pour the wine into a jug and from the jug back into the bottle (rinsed if the wine has thrown a deposit).

The ideal shape, if you're looking for presents, is one with a wide base like this which gives you plenty of room to swirl the wine - gently - around. And which actually looks quite stylish on the table.

Which, if any, wines might you decant, or would you feel self-conscious about doing it in front of family and friends? ...“

<http://www.theguardian.com/lifeandstyle/wordofmouth/2010/dec/23/when-should-wine-be-decanted>

<http://www.theguardian.com/international>

Source:

<http://www.theguardian.com/profile/fionabeckett>

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