

How to Serve Wine: Why and When to Decant

Decanting is one of those elements of wine service that remains mysterious and intimidating to many drinkers: Which wines need it? When to do it? And how? Is it really even necessary or just a bit of wine pomp and circumstance?

Air on the Side of Caution

The question of whether—or how long—to aerate a wine can generate extensive debate among wine professionals.

Some feel that an extra boost of oxygen can open up a wine and give it extra life. If you've opened a wine and it seems unexpressive upon first taste, *it can't hurt to try moderate aeration in a decanter to see if that transforms it.*

<http://www.winespectator.com/webfeature/show/id/45882>

Expert advice on enjoying your bottles at their best
By Wine Spectator staff
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