

«You've got to let it breathe»





It's a well-known saying among oenophiles. Many years ago, I would decant anything I could get my hands on. But these days I'm more hesitant. You need to know the wine quite well before you can predict what effect a rapid introduction of oxygen will have. Nowadays, I'm most likely to decant white wines, in fact. When decanted not long after bottling, this can help the wine to open up fully.

