

## Quick Guide

### Chapter 4.

*The staging. How to serve wine.*

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## IF A THING'S WORTH DOING... IT'S WORTH DOING WELL!

Serving wine properly is not a sacred ritual or pretentious act. It's a question of doing the wine justice. Respecting it, looking after it and enjoying it from the very moment you acquire a bottle. So here are some tips:

### THE GLASS

- Colourless, transparent glasses are always recommended, so the clarity and colour of the wine can be appreciated.
- Careful with glasses that have an odour! They must be thoroughly rinsed and dried with a clean and very dry cloth. Check personally that there are no unpleasant odours before taking the glasses into the dining room.

### THE BOTTLE

- It's always a good idea to show the bottle to your guests. A good wine enhances the reputation of your table ... and yourself!
- Cut the cap below the rim to stop any small metal particles from getting into the wine when it's served.
- Wipe around the inner neck of the bottle with a serviette after removing the cork. Examine and smell the cork. If it's deteriorated or smells mouldy, don't serve the wine.
- Discard the first few drops of a wine; they might contain a small piece of cork.

### SERVING

- It's better to agitate the bottle as little as possible. Remember that, when uncorking a wine, what should turn is the corkscrew and not the bottle.
  - Don't forget to taste each new bottle included in the service, although it may be the same type and vintage. Each bottle is a world apart and that way you avoid any surprises!
  - It's a good idea to fill each glass just up to a third, so that the wine can be swirled around to appreciate its aroma.
  - Don't remove the bottle from the table once everyone has been served. It's better to leave it within reach of your guests. Moreover, a nice-looking bottle enhances a table's appearance, don't you think?
  - To decant or not to decant... that's the question. But don't worry too much about it. It's simple: if it's a wine that has been aged for a long time in the barrel, it should be decanted to release all its qualities and expression, as well as leaving behind any traces of sediment in the bottle.
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