CHECKLIST

# Decanting wine: a one-page checklist

- [ ] Stand the bottle upright for at least two hours before opening
- [ ] Remove the capsule and wipe the neck clean
- [ ] Pour steadily in one motion, watching the shoulder for sediment
- [ ] Stop pouring the moment sediment reaches the neck
- [ ] Let young reds rest for half an hour to an hour
- [ ] Decant older wines just before serving
- [ ] Serve red wine slightly cooler than room temperature
- [ ] Rinse the decanter with warm water only, never soap