

# DECANTING

What, Why, When and How

By David Davoust, CSW

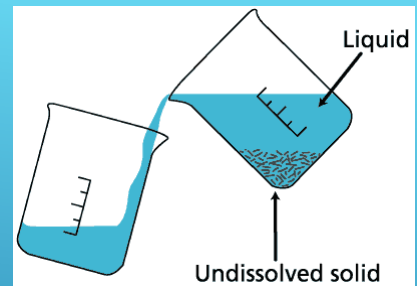


## WHAT?

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verb

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## WHAT?

### decanting

to gradually pour wine from the original bottle into an intermediate vessel, **especially without disturbing the sediment**.

### aeration

To **accelerate the introduction of oxygen** to wine as it is being removed for the bottle for consumption

## WHY?

### 5 Main Reasons to decant:

1. To Remove Sediment
2. To Remove Cellar Funk
3. To Reduce "tightness"
4. To let the wine acclimate to the room/environment
5. Because a decanter can be beautiful or interesting



## WHY?



## WHY?

### Reasons NOT to decant:

1. Lose Bubbles (CO<sub>2</sub>)
2. The wine is fragile
3. Lose too much fruit
4. The wine is ready to drink as is



## WHEN?

### What happens when wine meets air?



- **Odors**
- **Dissolved Gases**
- **Sulfur**
- **Tannins**
- **Alcohol**

 **Aldehydes**



- **Fruit**
- **CO<sub>2</sub>**



**Acids**

# WHEN?

## How long to wait after decanting?

### Wines

2014 Big Guy Cabernet

- Right from Bottle
- Decanted for 2 hrs
- Vinturi from Bottle

1987 Chateau Montelena Cab

- Right from Bottle
- Decanted for 1 hr
- Decanted for 2 hrs

2009 JCB #34 Sparkling

- Right from Bottle
- Decanted for 20 min

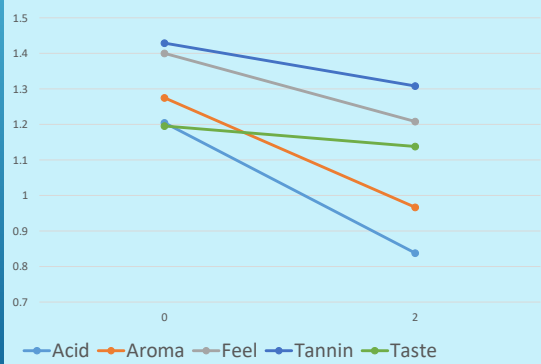
### Measurements

1. Aroma
2. Taste
3. Acid
4. Tannins
5. Mouth Feel

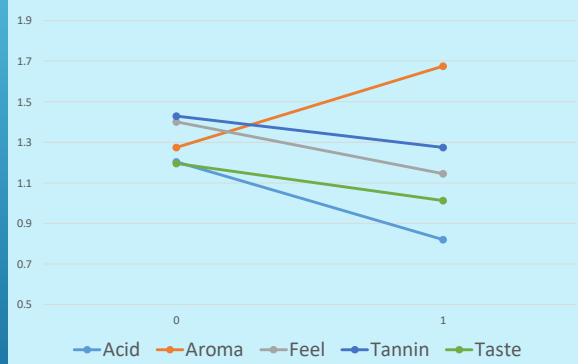
# WHEN?

## How long to wait after decanting?

Young Cab - Bottle vs. 2-hour Decant

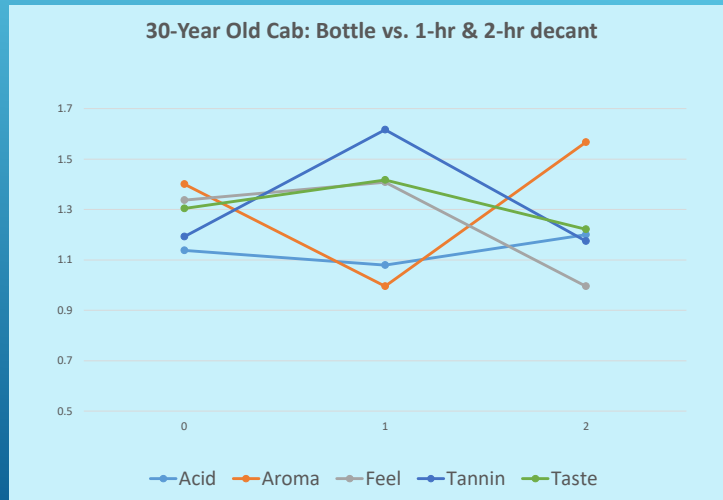


Young Cab - Bottle vs. Vinturi



# WHEN?

## How long to wait after decanting?



# WHEN?

## When to decant:

- Older wines to remove sediment, serve immediately
- Any wine where appearance in the decanter is desired

## When to aerate:

- Younger wines which are overpowered by tannins or fruit
- Strong varietals with moderate age (Nebbiolo, Cabernet, Syrah, Malbec)– decant 1-2 hours before serving



# HOW?

Selecting a decanter:



# HOW?

Selecting a decanter:





## HOW?

### How to decant:

1. Ensure the decanter is clean and free of off-odors.
2. Open the bottle as usual, wiping any foreign material from top/lip.
3. Pour the wine into the container without touching the bottle to the container.
4. Use a candle or other light source behind the bottle to watch for the sediment.
5. Stop pouring when sediment reaches the neck. Better to leave wine behind than to pour sediment into the decanter.



## HOW?

### How to aerate:



Heavy Pour = more aeration



Gentle Pour = less aeration

**\*\* Be sure not to touch the bottle to the decanter\*\***

# HOW?

How to aerate:



Rabbit



Vinturi

# Questions?



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