



## The 5 Golden Rules for a Good Wine Cellar

For wine to age gracefully and to be served at the proper temperature, a wine cellar must meet certain requirements.

### **Perfect Ambient Temperature**

Temperature variations have a negative impact on wine. A constant temperature is therefore very important. A wine cellar should maintain a temperature between 4°C and 18°C (40°F and 65°F), the ideal range for storing and aging wine.

### **Ideal Humidity Levels**

Air that is too dry will cause the cork to shrink and result in the evaporation of wine. On the other hand, too much moisture will create unhealthy storing conditions; corks deteriorate while labels blacken and become illegible or fall off. Ideal humidity levels should be between 50% and 65%.

### **Proper Air Circulation**

Good ventilation creates odour-free environments so crucial to wine cellars. A wine cellar should have a constant intake of oxygen.

### **Vibration-Free Storage**

A peaceful environment is one of wine's best friends. Vibrations stop deposits from settling and in turn, prevent wine from aging properly.

### **Darkness**

As light is detrimental to wine, cellars should be dark and dimly lit. Wine cellars should also have their interiors painted a dark color.

*“Good wine is a good familiar creature if it be well used.”*  
Shakespeare (Othello)