

Here are a few tips to help you decide on the perfect space:

What you will need:

- Any space that is dark, reasonably humid, free from vibrations and strong odours i.e. studies, cloakrooms or the cupboard under the stairs.
- Avoid kitchens, rooms near lift shafts and garages as wines are extremely sensitive to sediment movement and pungent smells i.e. cooking & diesel oil.
- The serious ones among us would find a cellar book or computer programme useful to keep track of wines bought & consumed.
- Clear viewing of the neck labels allows easy identification.
- Invest in some good wine racks, these can be custom made to fit awkward spaces allowing the maximum amount of bottles to be stored.
- A maximum & minimum thermometer is a great tool to have.
- If you are dedicating a whole room as a purpose built cellar, or even just reshuffling established spaces, you may want to fit a temperature controlling cellar conditioner.
- Insurance for your new brood!
- Getting the temperature right
- Maturing wines like cool temperatures, but don't be too severe!
- Between 50F/10C and 50F/15C is best, with 55F/12C being the idea
- Much more important is the consistency of the temperature and the avoidance of excessive damp, because it can corrode lead capsules, penetrate corks and ruin labels causing them to peel off.

How to store bottles:

- Bottles should be laid on their sides to prevent the corks from drying out and shrinking.
- Fine wine in wooden cases should be left undisturbed. The bottles will already be lying on their side and unopened boxes realise more at times of selling.
- Spirits should be stored upright.
- Give Charlie a call to discuss the possibilities of your "suitable" cellar space