

SEA+I talks to the experts in their field on how to establish your own on board wine cellar.

Fine wines

WHO

- Riviera Yacht Support
- EGP Fine Yacht Suppliers
- Mega Yacht Services

WHAT

- Focus on four key components: sweetness, umami (savoury taste), acidity and salt. When it comes to wine pairings, consistency is key.
- Spicy wines go with spicy foods, intense wines complement complex dishes, and fresh, light dishes and salads are best accompanied by something light and chilled.
- Always have a selection of well known classics on board.
- Remember that with a tropical climate comes a different demand.
- Provençal rosés are the top sellers when in the Caribbean.

WHEN

- Be sure to try the local wines wherever you cruise.
- Try wines from smaller producers that often don't make it to the export market, and cruising provides a great opportunity to discover and enrich your understanding and appreciation of wines on the advice of local connoisseurs.
- When cruising in the South of France, take advantage of your proximity to some of the finest vineyards and enjoy local Provençal cuisine with a light rosé for lunch.



- For all rosés, always choose the most recent available vintage.
- In Italy there are many more wines to discover. No other country has more to offer in terms of indigenous grape varieties and obscure regions. When cruising further east, try some of the Balkan wines.
- When in Greece, try a white wine from Santorini made from the grape assyrtiko, which is high in acid, peachy and very mineral.

WHERE

- The perfect cellar should be dark, with the right humidity and the right temperature.
- The wine storage area should be cool, with a constant temperature between 10 and 15 degrees Celsius, and humidity between 70 and 75 per cent.
- Bottles should be stored on their sides so that the cork is kept in contact with the wine to prevent it from drying out, which leads to oxidation.
- Light wines are more likely to be rapidly affected through bad storage.
- Vibration is tricky to get around on yachts, but a good rule of thumb is to avoid keeping wine near the engine room.

For a full version of this article, go to www.camperandnicholsons.com



