



Storing Large Formats

We recommend you store large format wine on their side so that the cork remains wet. It is also important for them to be stored in a temperature controlled environment between 55 to 60 degrees.

To prevent corks from leaking, we recommend not moving the bottles around a lot.

The benefits of having wine in large formats is that they oxygenate slower which means the wines will age longer than a normal size bottle.

Easy Wax Removal

Insert corkscrew directly through wax into cork. Pull cork up to break wax seal; remove cork and pour wine.

