



La Clef du Vin

Reveals and Balances the Flavor of Wine


How to use:

For a full experience, use two glasses: one as a control and one to use with la Clef du Vin.

Pour approximately 100ml/ 3.5 oz. of any white, red, rose or sparkling wine into one or two glasses.

1. Taste the wine in glass #1. Is it fruity, acidic, woody, etc. ? Memorize its taste as much as possible.
2. Dip la Clef du Vin into glass #2 to accelerate wine development and access exceptional variations.
3. The effect of each dip of the Clef is cumulative and irreversible. Each successive dip should be added to the previous one. Ex.: if you dip the Clef in the wine for one second, take it out, then take a sip, then add it for another 2 seconds, then it's a 3 second experiment that should be evaluated.
4. The taste of the wine after the Clef du Vin was dipped in the wine will result in less acidity, more fruity aromas, less tannins, more balance overall. Refer to the tasting chart for more information.

Enjoy your experience and find the taste that you like!

FAQ	Answers
<p>How</p> 	<p>The patented orange dot at the end of the Clef du vin is an alloy of metals; it acts as a catalyst. It rapidly accelerates the oxygen reduction process, specifically targeting the tannings of a red wine and the acids of both red and white wines. As tannins and acids soften, a wine becomes more enjoyable; its aromas and flavors, normally revealed with age, can be revealed with this tool.</p>
<p>Is ageing with La Clef du Vin identical to bottle ageing?</p>	<p>No – that's impossible. Clef du vin can only reveal the ageing potential of a wine and help expose many of its intended flavors and aromas.</p>
<p>Does it replace a decanter?</p>	<p>Yes – the taste result is close to what you would get with a decanter but it's a lot quicker. It's immediate with Clef du Vin.</p>
<p>Will it turn poor quality wine into a good one?</p>	<p>No – it's not a magic wand.</p>
<p>Can it improve the taste of a young wine?</p>	<p>Yes, in most cases. But poor quality wines or wines with no ageing potential may not be affected, or may be negatively affected.</p>
<p>Can it ruin a wine?</p>	<p>Yes – just as wine can be overaged in the bottle, so too can it be over-aged with Clef du Vin and turn bad.</p>
<p>Can it be used with beer or liquor?</p>	<p>It will affect your beer, but not in a good way. It's not recommended. The alcohol content in hard liquor actually protects the flavor. There will not be any impact of Clef du vin on hard liquor.</p>
<p>Does it add anything to the wine?</p>	<p>No – it's a catalyst only, therefore it doesn't lose anything in the wine. And it has a lifetime warranty for that reasons.</p>
<p>How to clean it</p>	<p>Rinse under fresh water and dry. No detergents or solvents and do not place in the dishwasher.</p>