

# Decanting - A Blog about Fine Wine and Fine Dining

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## [Wine Succumbing to the Culture of Instant Gratification?](#)

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Wine takes time. It takes time to plant a vineyard. It takes time for grapes to mature on the vine. Harvesting takes time and the crush takes time. Fermentation takes time, and after fermentation there is time spent aging on lees or in oak barrels. Even after the wine reaches the consumer, many improve with additional bottle aging. And even after a wine is uncorked, many benefit from additional time “breathing” allowing them to reach their peak flavor. My point - there is nothing fast about getting wine to mouth.

Perhaps until now. A new wine gadget, “[The Perfect Sommelier](#)” is said to accelerate the aging process and improve “virtually any wine in less than 30 minutes.” The device consists of a magnetic top used to replace the cork, and a magnetic coaster upon which you set the bottle of wine. There are many testimonials to the veracity of the claims, including wine expert Anthony Dias Blue.

I have yet to try the product so cannot provide any personal feedback, but it certainly sounds promising. Oh, and since it still takes at least 30 minutes to work, I guess this is still not exactly “instant” gratification...

A quick check of [The Perfect Sommelier](#) on Amazon.com shows 10 user reviews - 5 5-star, 2 4-star, and 3 1-star.

See: [New gizmo creates fine wine in mere minutes](#), *Chicago Sun-Times*, June 25, 2008.

