



The Communication Group plc

The Telegraph Luxury (online)
19 October 2017
Monthly Unique Users: 98,588,714

The Telegraph

LUXURY

🏠 > Luxury > Design

A glass of its own: How well can you drink when ordering vintage by the glass?



Is it possible to drink vintage wine by the glass? CREDIT: PHOTOGRAPH COPPI BARBERI, STYLING PETA O'BRIEN

Available online at: <http://www.telegraph.co.uk/luxury/design/drink-vintage-wine-glass/>



The Communication Group plc

The Telegraph continues...

How well is it possible to drink if you're ordering by the glass? You'd be surprised. After a strenuous day at the office, members of [Ten Trinity Square](#), the new private club in the old Port Authority building by the Tower of London, can drop into the bar and award themselves a glass of Château Latour 2000. If the mood takes them, they might follow this with one of Latour 1996 and then – why not? – a glass of the same Grand Vin from the legendary 1982 vintage.

Not long ago, such decadence would have been impossible. The imbibers of a single glass of wine (or a series of single glasses of wine) in a London bar or club had a choice between suffering for his restraint or buying a whole bottle to qualify for a decent drink.

The advent of the Coravin is responsible for changing all that. This remarkable device, invented by the American scientist Greg Lambrecht, was unleashed on to the wine world around four years ago. It uses a medical-grade needle (Lambrecht specialised in spinal implants) to access wine without removing the cork, and the noble gas argon to maintain the quality of the liquid that is left behind. It has also revolutionised the way we drink, by increasing beyond measure the quality of wine it is possible to order by the glass. Now you can drink like a king or a queen, sipping your way around some of the world's best domaines and châteaux, and still return home sober enough to plough through your inbox, or get a good night's sleep.

[Love wine, hate hangovers? The best half bottles to buy](#)

It isn't necessary to be a member of a club to benefit from this change. The other day, I slipped into the tiny but beautiful Comptoir Café and Wine, which opened this year on a side street behind Claridge's and has already won a keen following for its lobster rolls. I shared a succession of immaculately cooked small plates with matching wines, while around me people sipped 125ml glasses of Lisini Brunello di Montalcino 2008 (£14) and Raveneau 1er Cru Montmains Chablis 2013 (£35) from the ever-changing by-the-glass list.

"By the glass is much more popular than by the bottle," says Comptoir manager, Sabrina Barreiros. "At lunchtime, a lot of people pick one 125ml glass; at dinner, they often go for several 75mls: it's a chance to explore more wines."

Comptoir is owned by former super-sommelier Xavier Rousset, who is also, with Gearoid Devaney, one of the founders of Cabotte restaurant. Cabotte opened last autumn in the City and has just won a Harden's award for Best for Business – as well as being shortlisted for Wine List of the Year. Ah, that wine list. It's a bit of a dream. Cabotte is backed by a dozen superb burgundy producers, including Domaine Etienne Sauzet, Domaine Cathiard and Domaine Duroché, whose wines naturally appear on the menu. It's a really lovely place to eat and drink and the by-the-glass menu changes monthly and also features some superb burgundy by the glass: for instance, in October, you could try Domaine Taupenot-Merme 1er Cru 'La Riotte' Morey-Saint-Denis 2001 (£25) or Etienne Sauzet 'La Tufera' Bourgogne Blanc 2014 (£9).

Inevitably, perhaps, there are some people who are prepared to take their wine list to glorious extremes. Just how many different single glasses of fine wine is it possible to try in one place in one night? At private members' club 67 Pall Mall, they offer no fewer than 800. Fancy a pour of Tant Pis! from cult Californian winery Sine Qua Non? Or perhaps one of Le Montrachet 2005 from Domaine de la Romanée-Conti? For £667 and approximately £1,285 respectively per 125ml glass, that is entirely possible.

"Access to fine wines by the glass allows our members to experiment, but also allows them to indulge, trying wines they may never buy a bottle of – either 25ml or 125ml of a bucket-list drop. White burgundy flies out – Pierre-Yves Colin-Morey is a name that goes down particularly well. We currently have Cheval Blanc '61 on by the glass," says CEO Grant Ashton.

[Wines | Three tips to improve the taste](#)

I'm worried that one day I might get locked in there with someone else's bank card, and never leave. But there is another point to be made. The possibility of drinking so hedonistically by the glass is immensely exciting, especially for the eternally curious, or commitment-phobes who never like to tie themselves down to just the one bottle.

But Jan Konetzki, who as the wine director at Ten Trinity Square presides over a glorious trophy cabinet of back-vintages and super-sizes of Latour, makes a very fine philosophical point.

"It can also be immensely satisfying to share a bottle. I would put it like this. Drinking wine by the glass is a bit like listening to tracks on a playlist. When you drink a bottle, it's more like listening to the LP – you get the chance to see the wine evolve in the glass, and to really spend time with it." So maybe let's all keep our options open and do both.

[Victoria Moore's pick of the best autumn wines](#) Credit: Photographs Coppi Barbieri, Styling Peta O'Brien

RELATED IMAGES

Available online at: <http://www.telegraph.co.uk/luxury/design/drink-vintage-wine-glass/>