



Coravin Q&A

What is the Coravin™ System?

The Coravin System is a transformational technology that allows users to pour and enjoy wine from their favorite bottles, without pulling the cork. Once the cork is removed from a bottle, the wine is exposed to air and oxidation begins. The Coravin Wine Access System allows users to pour wine while leaving the cork in place. For the first time, wine enthusiasts are able to enjoy wine by the glass without committing to the whole bottle. Coravin's first model for sale is the Coravin 1000.

How does the Coravin System work?

A thin, hollow needle is inserted through the cork to access the wine. The bottle is pressurized with argon, an inert gas that has no effect on the taste profile of wine. The wine then flows through the needle and pours into the glass. The needle is removed from the cork and the cork reseals, protecting the wine from oxidation, enabling you to enjoy your wine glass by glass, weeks or months later.

Who invented the Coravin System and why?

The Coravin System was inspired by its founder, Greg Lambrecht's love of wine and the never-ending discovery in taste and aroma that it provides. His dream was to magically pour wine from bottles without ever pulling the cork. The remaining wine could then go back in his cellar, so that he could enjoy it again, whenever he wanted. What followed was a decade of development and testing until he had a system that left the cork in place, but still delivered great glasses of wine, indistinguishable from untouched bottles.

Is the Coravin System different than other wine preservation systems?

The Coravin System is a wine access system. Unlike preservation systems, which require the cork to be pulled and allow oxygen to enter the bottle, the Coravin System leaves the cork in place to continue protecting the wine.

What types of closures does the Coravin System work with?

The Coravin System works best with natural cork closures, including those made of agglomerated or multi-piece natural cork.

Does the Coravin System perform equally as well with all natural cork closures?

The Coravin System works only as well as the cork that is closing the bottle. If the cork in the bottle is of poor quality, it is likely that the cork will not effectively protect the wine. This is true regardless of whether you use the Coravin System or not.

Unfortunately, the quality of cork varies, and depends on when and where it was harvested, and manufacturing techniques. Over time, corks can become brittle, dry and fragile, especially when a bottle isn't stored properly (horizontally, with wine covering the cork to keep it from drying out).

Can you access a bottle with a synthetic cork with the Coravin System?



A synthetic cork will not damage the needle of the Coravin System, however, unlike natural cork, synthetic cork will not reseal. An unsealed cork will compromise the preservation of the wine over time and may cause the cork to leak when stored or poured.

What testing has been done to ensure that the use of the Coravin System will not compromise the quality of wine over time?

The Coravin team has been conducted blind taste tests of bottles previously accessed with the Coravin System against control bottles from the same case with master sommeliers, masters of wine, and winemakers themselves. They have not been able to distinguish between previously accessed bottles and untouched controls. Leading restaurants around the world now trust their wine by the glass program to the Coravin System.

How much does the Coravin 1000 cost?

The Coravin 1000 is available for purchase at www.coravin.com for \$299. A 3-pack of Coravin Capsules is available for \$29.95. Coravin is also becoming available at many local wine retailers around the country, and is shipping internationally to select locations.

How long does each Coravin Capsule last?

Each Coravin Capsule will yield approximately 15 five ounce glasses of wine. Capsule longevity varies depending on how the system is used, and how often the bottle is pressurized.

Where can I buy a Coravin 1000?

The Coravin 1000 is currently available for purchase at www.coravin.com, as well as at select retail locations across the country. Coravin is also shipping to select international destinations. A full list can be found at www.coravin.com/support.

Can you access dessert wines with the Coravin System?

Yes, the Coravin System works with dessert wines. Please keep in mind, though, that due to the higher sugar content of desert wines it is recommended to run through the cleaning routine twice to ensure that none of the wine remains in the system.

Can you access sparkling wines with the Coravin System?

No, the Coravin System will not work on sparkling wine or any other pressurized bottle.

Is the Coravin System a product for consumers to use, or for restaurants and wine trade?

The Coravin System is for both consumers at home, as well as businesses such as restaurants, wine shops, wineries and wine bars. The Coravin System allows wine enthusiasts to expand their palates by comparing, contrasting and tasting across multiple bottles at a time. Anyone who enjoys wine will be able to get more creative with their food and win pairings, and be able to enjoy finer wines by the glass at any time.

Is the Coravin System used in restaurants and wine shops? Who's already using it?

The Coravin System is already being used in fine restaurants around the world, such as Del Posto, Eleven Madison Park and Le Cirque in New York City, 1313 Main in Napa and Legal Sea Foods in Boston, among others.



How will the introduction of Coravin impact wine by the glass programs in restaurants?

Thanks to Coravin, guests can expect to see more wine by the glass programs in restaurants and wine bars in the future. The Coravin System liberates restaurant owners and sommeliers from limiting the wines that they are able to pour by the glass, expanding the opportunity for customized flights and verticals of finer wine. It opens up a world of possibilities for by the glass programs, enabling restaurants and wine bars to pour single servings from any of the finest bottles in their collection.

What are the benefits of using the Coravin System in a wine store?

The Coravin System gives wine stores the ability to allow their customers to “try before they buy,” by offering them samples of finer bottles while they shop. They are able to customize tastings for individual customers, educate them with samples of different vintages, varietals or regions, and dramatically extend the value of sample budgets.

Can I fly with the Coravin System?

The Coravin 1000 device is safe for air travel without the Coravin Capsules, which are prohibited due to TSA restrictions on pressurized containers. However, Coravin Capsules can be ordered from www.coravin.com for shipment directly to your destination.

Can I send Coravin Capsules in the mail?

No. Due to their high pressurization, Coravin Capsules are considered Hazardous Materials by the DOT, and therefore require the sender to have HazMat shipping and handling certification. Coravin Inc is a certified HazMat shipper, which is why we are able to ship the Coravin Capsules. If you are traveling, you may order Coravin Capsules online with shipment to your destination.

Technical Questions

After accessing a bottle of wine, what happens to the remaining wine in the bottle?

Coravin believes that the best wine preservation system is the bottle and the cork. Since the Coravin System keeps the cork in place, wine continues to evolve the same way that it would in an un-accessed bottle. Some of the chemical changes that occur in wine, such as the breakdown of acids, don't require oxygen at all. Others do relate to oxygen that is naturally transmitted across the cork over time. Accessing a bottle with the Coravin System does not impact these chemical changes.

I'm trying to pour, but nothing is coming out. What do I do?

There are several items to check if you are having trouble pouring wine. Remove the Coravin System from the bottle and give the trigger a quick press. If you hear gas escaping, then you have gas and the needle is clear – the problem is likely that the Coravin System was not fully seated on the bottle and the needle had not penetrated the closure.

If you do NOT hear gas escaping after a quick press of the trigger, you may simply be out of gas, or your needle may be clogged with some cork particles. To check for a clogged needle, unscrew the needle from the Coravin System and then try a quick press of the trigger again. If you hear gas flow, then it is likely that your needle is clogged by some small cork particles. Please refer to Clearing a Clogged Needle or click here to watch our instructional video.



If you do NOT hear gas with the needle removed, then you are likely out of gas and need a new Coravin Capsule.

If none of these remedies work, please contact Customer Service at CSR@coravin.com or 1-855-692-6728 for assistance.

How should I dispose of used Coravin Capsules?

Coravin Capsules are made of recyclable steel. Prior to recycling, please contact your local city or town waste management facility for instructions concerning the disposal of empty compressed gas cylinders. Please do not dispose of un-punctured capsules. Only puncture Coravin Capsules using the Coravin System. Do not discharge towards your face.

I ran out of argon gas while accessing wine. What should I do?

Do not try to replace capsules while the Coravin System is attached to the bottle. Please follow the instructions for removing the device from the bottle and then replace the capsule.

The gas appears to be escaping while I am pouring, since I hear a hissing noise. What should I do differently?

When pouring, make sure that the bottom of the bottle is tilted high enough so that the spout is lower than the base of the bottle.

When using my Coravin System on an accessed bottle, seems to be leaking through the cork. Why?

1. The most likely reason that a cork will leak is that you have used the Coravin System with a synthetic closure. Although this will not damage the Coravin Wine Access Needle, and will still allow you to pour wine, the cork will not reseal, and oxidation will occur over time. If you have accessed a bottle with a synthetic closure, store it upright.
2. If you are accessing a bottle with a natural cork that is below room temperature or chilled, the cork will take a bit longer to reseal. This does not mean that oxygen is entering the bottle during the resealing process, the argon in the bottle is still protecting your wine.
3. It is possible that a small amount of residual wine in the Wine Access Needle pooled in between the cork and the foil upon removal of the Coravin System from the bottle. This excess wine can sometimes leak from underneath the foil even though the cork has fully resealed.
4. If you access a bottle with a natural cork in poor condition, it is possible that it will not reseal fully and leak.

The trigger is suddenly hard to press and/or the wine is flowing very slowly after I pushed the trigger. What should I do?

It may be necessary to complete a thorough cleaning of the system. Clean the system by pouring a little white vinegar down the spout, press the trigger a few times, and then rinse with tap water. Rinsing with hot water will yield optimal results. Never submerge your Coravin System in liquid and never press the trigger while rinsing the spout.

How should the bottle be stored after it has been accessed?



It is recommended to store accessed bottles horizontally with the wine covering the cork surface inside the bottle so the cork does not dry out. For chilled wines, the closure will reseal a bit slower and the bottle should be kept standing until the cork has resealed.

What about sediment?

Be careful to not agitate the bottle, and store high-sediment wines horizontally. Carefully attach the Coravin System to the bottle when it is in nearly a horizontal state (e.g. the bottle is held in a wine basket). When the pour is completed, lift the end attached to the Coravin slowly until the argon purges and then remove the Coravin System from the bottle.

When is it time to replace the Coravin Capsule?

Remove the Coravin System from the bottle and give the trigger a quick press. If you do not hear gas escaping after a quick press of the trigger, and you have determined that your needle is not clogged with cork particles, it is likely that your Coravin Capsule is empty. To change the Coravin Capsule, slide the clamp up and untwist the black cup. Remove the empty capsule and insert the new one into the cup. Twist the cup back onto the unit until hand tightened. A slight gap between the cup and the unit is normal, even when fully tightened.