



FINE WINES

WHY YOUR KITCHEN NEEDS A WINE CABINET

WE ALL LOVE OUR WINES, BUT TOO OFTEN LEAVE THEM EXPOSED TO DIRECT SUNLIGHT AND CHANGING TEMPERATURES. NO WONDER WINE STORAGE UNITS ARE TIPPED TO BE THE NEXT BIG THING

ARE WINE CABINETS worth it? Maybe the cellar in your Victorian townhouse has been turned into a gym. Or you live in a loft without a basement. Storing wines properly makes investing in a temperature-controlled wine storage unit an open-and-shut case. It is more than just an issue of space. It's about temperature, light and humidity control. Too much light ruins fine wines. So does central heating. Modern living with fluctuating temperatures and dry environments doesn't go with keeping wine in the best condition – or drinking it at the right temperature.

In her latest project, a squillionaire's penthouse in London, interior designer Tara Bernerd of Target Design installed a freestanding EuroCave 'Modulotheque' cabinet to keep 200 bottles of red and white wines – and champagne – at exactly the right temperature and humidity. 'The apartment has under-floor central heating,' says Bernerd. 'In such a large space the humidity levels change. Neither is good for wine storage, so this cabinet is an essential appliance, not a fashionable accessory.' When the 3,600 sq ft penthouse for Paddington ▸