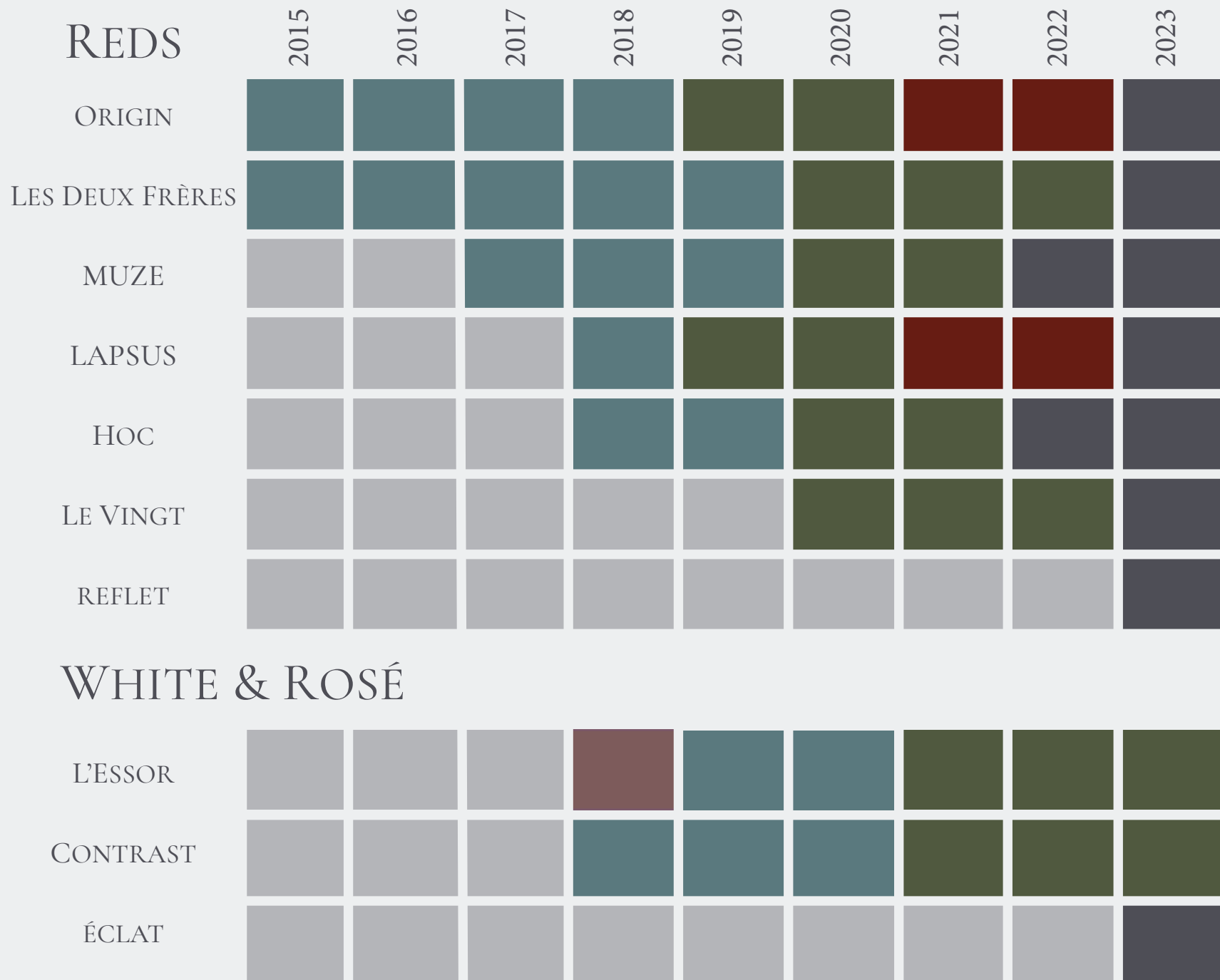


Updated June 2024



For white and rosé, open within two years if you prefer more acidity and freshness. If you prefer more texture and richer notes, you may choose to age these bottles longer.

BENOM

AGING CHART DESCRIPTIONS

This comprehensive chart provides detailed insights into the aging potential of each wine and vintage in our collection, showcasing the optimal aging periods and the anticipated flavor evolution. To assist you in determining the perfect time to open your wine, the chart is updated regularly throughout the year. Each year on the chart represents a specific vintage.

Please note that this chart is subjective and based on our tastes and preferences. Depending on whether you like a younger, fruitier wine or an aged wine with rich flavors, you may choose to age more or less than our recommendations.

EARLY MATURITY

These wines are ready to open if you enjoy more primary notes and younger wine, though they can be aged for longer. The fruit flavors and tannins are more present.

MATURE

These wines' soft fruit flavors have mellowed and richer secondary and tertiary flavors are more present. The tannins have significantly softened in the reds.

PEAK MATURITY

These wines' soft fruit flavors have mellowed and richer secondary and tertiary flavors are more present. The tannins have significantly softened in the reds.

WAIT TO OPEN

These wines' soft fruit flavors have mellowed and richer secondary and tertiary flavors are more present. The tannins have significantly softened in the reds.

PAST PRIME

These wines have passed their peak maturity and they should be opened immediately. Minimize their exposure to oxygen as much as possible.