

Cultural Daily

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Why You Should Choose a Magnum for New Year

Our Friends · Wednesday, December 23rd, 2020

There is one thing we can be sure of: Most people will be happy to say goodbye to the year 2020. They will also be hoping that the next one can bring back the life they were accustomed to, before the coronavirus entered into their lives. That in itself is a great reason to celebrate, even if we have to do it in smaller groups. It is the perfect time to bring a quality magnum to the party and enter the New Year on perfect (wine) notes.

A Few Reasons

If you are invited as a guest to dinner or to celebrate New Year's Eve, bringing a bottle of [Magnum wine](#) (1.5L) is the ideal gift you can make to your host. Even though gifts are something you usually don't inform the recipient about before giving them, it might be useful in this case, so that he or she knows that you will be handling wine for the evening.

A magnum-sized bottle of wine catches the attention of everyone. They invite to celebration and bring a smile to all guests in attendance. After a difficult year, your Magnum will seem like an object of pure joy and delight, which will help bring the party to a higher level.

In the days of "dinner for six" as a rule, due to COVID-19 restrictions in various parts of the world, a 1.5L Magnum is simply the perfect size for a New Year dinner. If you include a champagne bottle to open or close the festivities, everyone will remember having a great time to start 2021.

Choosing the Right Magnum

Selecting the right wine can be a difficult task. If you are going to invest in a high-quality bottle for New Year, ask advice of experts. You can find Millesima online, an e-boutique based in France. They also have a store in New York City. They are wine specialists that will help you match food to the right bottle of wine. Meanwhile, here are a couple of suggestions:

Chateau Peyrabon Haut Medoc 1998

Chateau Peyrabon is a cru bourgeois from Haut Medoc. It is elegant, silky and characterized by its freshness and a full sensation of fruit. On the nose, it can be identified through smoky notes, ivy leaves and oriental spices.

Chateau Simard 2005

Since it is one of the most popular wines from Saint-Emilion, it can be hard to find. Therefore, opening a bottle of Chateau Simard at New Year will automatically create an unforgettable moment.

Photo by [Kelsey Knight](#) on [Unsplash](#)

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