



Carlton McCoy and Sarah Broughton examine some 2,000-plus wines stored in the cellar.

WINE CELLAR SAVVY

Carlton McCoy takes his expertise beyond The Little Nell to create a private custom wine room.

By Linda Hayes

PHOTOS BY BRENT MOSS PHOTOGRAPHY

For The Little Nell master sommelier and Wine Director Carlton McCoy and Food and Beverage Director Csaba “Chubby” Oveges, customizing and contemporizing an old-world-style home wine cellar for Steve and Nancy Crown (whose family owns The Little Nell) was both a challenge and a joy. “We’d done some design and stocked cellars for clients before, but never knocked down walls and created a whole new room,” says McCoy. “It was really, really cool.”

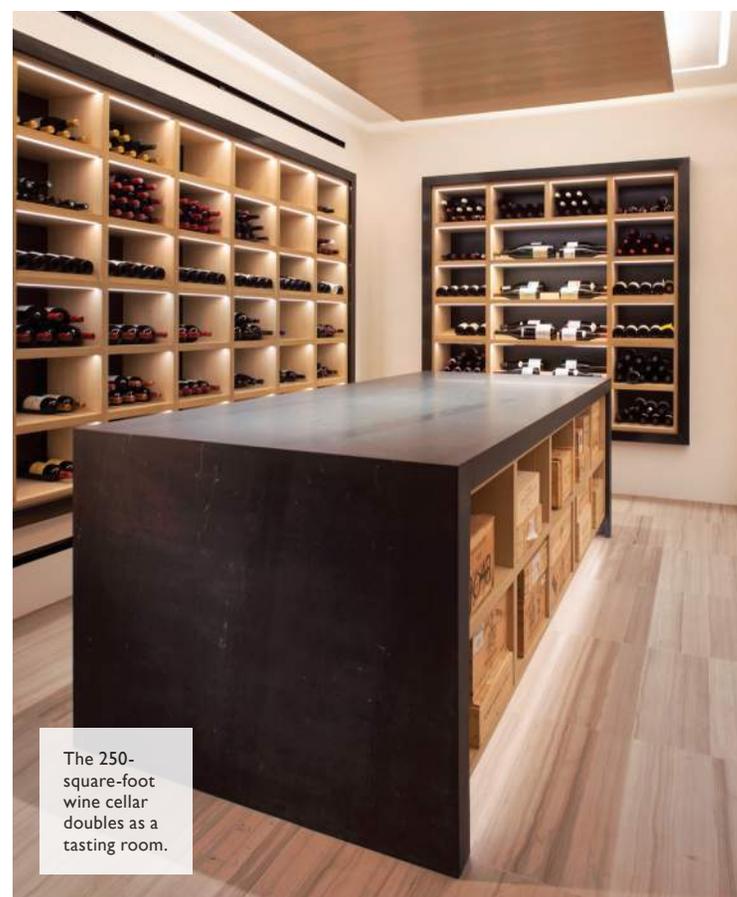
Along with achieving a space that was compatible with the home, functionality of the new 250-square-foot cellar was key. “It was to be used for entertaining, as well as showcasing and storing a significant—and growing—collection of more than 2,000 wines,” says McCoy. “We needed to consider

both function and form, and not go the old cookie-cutter route.”

To that end, local architecture firm Rowland+Broughton was enlisted to assist. “Working with a limited palette, we curated an elegant ‘jewel box’ design that allows the wine to shine,” adds R+B principal Sarah Broughton. “It was a complete transformation.”

The new cellar includes recessed uniform grids of white oak storage bins that hold multiple bottles, and a honed black-slate, waterfall-edge tasting island. New humidity and temperature-control systems and a fingerprint scanner linked to the home’s security system are pure high-tech.

About the finished product, McCoy shares, “It’s a dream cellar now, the focal point of the house. They bring guests in for tastings. They absolutely love it.”



The 250-square-foot wine cellar doubles as a tasting room.