

# Choosing the Right Wine Glass



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Ever wonder why there are so many different types and styles of wine glasses. The answer is simpler than you might think. Wine will taste different in a certain glass. White wine should be served in a small bowled glass with a narrow opening. The reason being, white wine does not need to breathe like red wine. Remember to always hold your glass by the stem so as to not warm the wine with your hand. Red wine should be served in a glass with a larger bowl and opening. The reason is red wine needs to breathe. When you open a bottle of red wine, you should let it breathe for at least one hour before drinking. Think of the wine as not quite done yet, and when you add the air to the wine it finishes the wine. To let the wine breathe the glass should have a larger opening.

Dessert wines should be served in a small glass, because you normally don't drink as much. Putting a small amount of wine in a large glass just doesn't look right. Champagne or sparkling wines should be served in a long narrow glass. This is to keep the bubbles in the glass as much as possible. And the long glass makes watching the bubbles rise more enjoyable. Stem less glasses are good for medium to heavy bodied red wines. The heat from your hand won't affect red wines as much as it will white wine. If you any questions about which glass to use, or what wine to serve, call, or email us:

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