

Choosing Wine Glasses

- Pay attention to the material from which the glass is made. At the very least, the glass must be plain and clear.
- The bowl should be large enough to allow a fair measure to be poured, whilst leaving enough room for the wine to be gently swirled without spilling the wine. This swirling action is to release aromas from the wine, and is therefore vitally important..
- The glass must have a stem, not just for aesthetic reasons, but mainly so that the wine glass may be held without covering the bowl in greasy fingerprints. Holding by the stem also ensures that warmth from the hand does not increase the temperature of a wine that has been served chilled.



1. Bordeaux

Red wines benefit from exposure to air, so a larger wineglass bowl makes sense for reds.

2. Burgundy

An oversize rounded bowl captures the rich, full-bodied aromas of burgundies and exposes a generous portion of the wine to oxygenation.

3. Sherry Copita

Whether dry or sweet, sherry is best enjoyed from a small, almost straight-sided glass.

4. Champagne Flute

The classic shape is tall and thin, to preserve the bubbles in sparkling wines. A long stem prevents the hand from coming into contact with the flute and warming the chilled wine.

5. Port Glass

A small tulip shape holds the rich fortified aromas of a good port.

6. Brandy Snifter

The large bowl allows brandy or cognac to be swirled and aerated, while the narrow opening captures the liquor's intense, mellow fragrance. A short stem is desirable so that the drinker can cup the bowl in the palm to warm the liquid and release even more flavour.

7. Classic White Wine glass

The smaller bowl and long stem is ideal for preserving the temperature of chilled white wine.

8. ISO Glass

A diminutive tulip shape is the glass decided upon by the International Standards Organization for all-purpose wine tasting. The strictly governed dimensions are 155mm high in total, with a bowl height of 100mm. The diameter of the opening should be 46 mm. while the bowl at its widest is 65 mm. The small size holds 50 ml(2 oz), making it easy to hold the glass and swirl the wine before sampling. A larger version of this glass is best to have on hand for serving still white, red or rosé wines.