

WINE GLASS GUIDE

FINE WINE & GOOD SPIRITS



LARGE RED WINE

The bowl shape offers a wider mouth and more exposure to the air.

Allows the wine to breathe.

Best for aged red wines with complex aromas, like aged Burgundy and Pinot Noir.



SMALL RED WINE

Narrower red wine glasses direct the bouquet to the nose.

Use these for light red wines like Beaujolais and Shiraz.



LARGE WHITE WINE

A little smaller than a small red wine glass, but with a wide bowl.

Great for aromatic or oak-aged white wine, like Chardonnay or white Bordeaux.



SMALL WHITE WINE

A little taller and narrower than the large white wine glass, its shape concentrates the aromas of the wine.

A good choice for aromatic light white wines like Riesling and Gewürztraminer.



FLUTE

A tall, narrow glass that displays the bubbles in your sparkling wine and keeps it cold.

Use for any sparkling wine, from Champagne to Asti or Prosecco.



DESSERT WINE

Smaller than a wine glass, but with a rounded bowl.

Best for sweet, unfortified wines like Muscat or Icewine.



PORT

Small port glasses display the color of the wine and direct the bouquet to the nose.

You can use these for any fortified dessert wine, not just Port.



SHERRY

Even smaller than a port glass; designed to accentuate fruit aromas.

Comes in many ornamental shapes and sizes.