

Wine Glass Guide

White Wine Glass

White wine is generally served cold. Compared with a red wine glass, white wine glasses are usually smaller. This allows the wine to be chilled for longer, to remain crisp and clean in flavour and to keep the aroma from escaping.



Red Wine Glass

Red wine is very diverse and the characteristics of each type of red wine are subtly different. For red wines with a complex taste and aroma, wine glasses with a bigger bowl are used in order to bring out the flavour.



Bordeaux Glass

Glasses with a tall and broad bowl are usually chosen to bring out the rich, tannin and dense aroma of Bordeaux wine, the prestigious aged wine originated from the French region of the same name.



Burgundy Glass

This glass style is designed to bring out the supple and elegant taste of Burgundy wine. Like Bordeaux, this region specific French wine is prestigious. The wide, broad shape of the glass is designed to accumulate the fruity aroma in the bowl and accentuate the scent and tartness of the wine.



Tasting Glass

A tasting glass is used for tasting wine, whisky and brandy. The ISO (International Organisation for Standardisation) has a specific standard (ISO 3591) for wine tasting glasses. These glasses must adhere to specific guidelines with glass shape, size and lead content.



Champagne Glass

Champagne flutes are characterised by a long stem with a tall narrow bowl on top. The flute design allows the bubbles to travel aesthetically, giving a pleasant visual appeal. Shallow, broad bowled champagne saucers are another common glass that is popular for parties and weddings.

