



# Serving temperature guidelines...

## Red Wine

### Young, Light, Juicy and Fruity Reds

*cellar temperature*

- Beaujolais, Loire, Primer wines, Cotes du Rhone...
- Gamay...

54-57°F  
12-14°C



### Medium bodied Reds

*moderately warm*

- Southern French Reds, Languedoc, Provence...
- Young Pinot Noir, Grenache, Pinotage...

About 61°F  
16°C



### Full-bodied, Spicy, Complex, Luxurious Velvety Reds

*room temperature*

- Grand Cru Bordeaux, Mature Rhone and Burgundy Red...
- Shiraz, Merlot, Cabernet Sauvignon...
- Saint-Emilion, Chateauneuf du Pape...

About 64°F  
18°C



## Rosé

*well chilled*

About 43°F  
6°C



## White Wine

### Light, Acidic, Refreshing, Aromatic Whites

*chilled*

- Alsace, Loire...
- Sauvignon Blanc, Pinot Gris, Pino Blanc, Riesling...

About 48°F  
9°C



### Full-bodied, Luxurious, Wood-aged Whites & Dessert Wine

*cool*

- Burgundy, Sauternes, Chablis, Puligny-Montrachet....
- Chardonnay...

About 58°F  
14°C



## Sparkling Wine

### Crement, non-vintage & sweet sparkling wine

*well chilled*

About 43°F  
6°C



### Champagne

*chilled*

About 48°F  
9°C

