

Table Wine Serving Temperature

Serve wines too cold and you won't smell their full aromas or taste their flavors or "big" reds might taste too coarse. Serve a wine too warm and it often tastes too alcoholic or missing a desirable crisp acidity.

Wine Style	Sparklers	Lighter Body Whites & Roses & Aperitifs	Heavy White and Lighter Body Reds	Medium Body Reds	Full Body & Aged Reds
Common Examples	Champagne, Cava	Gewürztraminer, Riesling	Chardonnay, Viognier, Pinot Noir, Gamay	Merlot, Zinfandel	Cabernet Sauvignon, Syrah (Shiraz)
Wine Body	Very light	Light	Medium minus	Medium	Full
Best Serving Temperature	43-50° Cold	45-50° Chilled	50-55° Slightly chilled	55° Wine cellar	59-64° Cool room
Cooling wine in refrigerator at 40°* (cool for at least 2-3 hours)	Take out about 5 minutes before serving	Take out about 15 minutes before serving	Starting at room temp. 70° put in 45-55 minutes before serving	Starting at room temp. 70° put in 55 minutes before serving	Starting at room temp. 70° put in 35 minutes before serving
Cool in ice Bucket with ice & water time required	30 minutes	20 minutes	15 minutes	10 minutes	5 minutes

*Temperature recommended by FDA

Serving wine a bit cold is better than warm, as it will warm in the glass about 1 Degree every 3 minutes.