



More wine is ruined by being too warm than too cold. A wine that is served too cold is easily warmed, but a wine served too warm can be difficult to chill. Therefore, when in doubt, serve it colder than you might think necessary. A wine that is too warm tastes alcoholic and is not a pleasure to drink.

In general, white wines are served cooler than red wines. These serving temperatures can be used as guidelines. (65°F / 18°C would be the equivalent of leaving the wine out at room temperature for about 4 hours) (39°F / 4°C can be achieved by leaving the bottle in the refrigerator for about 4 hours)

- Australian Shiraz, California Cabernet Sauvignon, Rhine Wines, Vintage Port
65°F / 18°C
- Bordeaux, Châteauneuf-du-Pape, South African Pinotage and Catalonian, Chilean/Australian Cabernet
63° / 17°C
- Red Burgandy, Southern French/Italian Reds, Rioja, Aust./California Pinot Noir, Tawny/Ruby Ports
61°F / 16°C
- Côte Chalonnaise, Douro red table wines, young Zinfandel, Oregon Pinot Noir, New Zealand Cabernet and Pinot Noir, Oloroso and Cream Sherries, Bual and Malmsey Maderias
50°F / 15°C
- Chinon, Bourgueil, northern Italian/Washington State Cabernet Sauvignon, Valpolicella, young Chianti
57°F / 14°C
- Young Beaujolais, red Sancerre, Bardolino, Lago di Caldaro, young Spanish/Portuguese reds, vin de pays
54° – 55°F / 12 – 13°C
- California/Australian Chardonnay, Sauternes, top white Côte d'Or Burgundy, sweet German Wines, Rhine and Mosel Kabinett and Spätlese, Tokay, Australian liqueur Muscat, Italian oaked Chardonnay, oaked white Rioja, Fino and Amontillado Sherries, sercial Maderia, white Port
50°F / 10°C
- Good white Pessac-Léognan and Graves, north-eastern Italian whites, Washington State Chardonnay, Chilean Chardonnay, Australian Semillon, New Zealand Chardonnay
48°F / 9°C
- Alsace, Chablis, Côte Chalonnaise and mâconnais whites, dry German wines, Franken wines, Austrian Riesling, English wines, Australian Reisling, Cabernet and grenache rosé
46°F / 8°C
- Good Champagne/Sparkling wine, Sancerre, New York State, Chilean/New Zealand Sauvignon Blanc
45°F / 7°C
- White Bordeaux, Muscadet, Anjou, other Sauvignons, Asti, unoaked white Roja
43°F / 6°C
- Qba German wines, Soave, young Spanish and Portuguese whites, Vinho Verde, Swiss Chasselas, Austrian Grüner Veltliner, cheap rosé
41°F / 5°C
- Cheap sparkling wines
36° – 39°F / 2 – 4°C

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