

## Storing and Serving Temperatures

| WINE STORAGE AND SERVING TEMPERATURES   |                                                                                                          |
|-----------------------------------------|----------------------------------------------------------------------------------------------------------|
| <b>SPARKLING WINES AND SWEET WHITES</b> |                                                                                                          |
| 41°F (5°C)                              | Asti Spumante                                                                                            |
| 43°F (6°C)                              | Non-vintage Champagne and Sparkling Wine, Cremant, Cava                                                  |
| 45°F (7°C)                              | Sauternes, Eiswein, Sweet Vouvray, Rose, Tavel, White Zinfandel                                          |
| 46°F (8°C)                              | Vintage Champagne and Sparkling Wine, German Table Wine, Muscats, New World Riesling and Gewurtztraminer |
| <b>DRY WHITES</b>                       |                                                                                                          |
| 46°F (8°C)                              | Loire Valley Whites, Alsace Riesling, Italian Whites                                                     |
| 48°F (9°C)                              | Sauvignon Blanc, Chablis, Chenin Blanc, Bordeaux Blanc                                                   |
| 50°F (10°C)                             | Chardonnay, Australian Semillon                                                                          |
| 52°F (11°C)                             | White Burgundy, Viognier, Condrieu                                                                       |
| 54°F (12°C)                             | Full-bodied Chardonnay and White Burgundy, Graves                                                        |
| <b>LIGHT- TO MEDIUM-BODIED REDS</b>     |                                                                                                          |
| 54°F (12°C)                             | Beaujolais, Valpolicella                                                                                 |
| 55°F (13°C)                             | Ideal long-term storage temperature for all wines, Cotes du Rhone, Young Spanish and Portuguese Wines    |
| 57°F (14°C)                             | Tawny Port, Barbera, Sanglovese, Madeira, Chinon, Amontillado Sherry                                     |
| 59°F (15°C)                             | Chianti, Lighter Zinfandels                                                                              |
| 61°F (16°C)                             | Young Bordeaux, Young Cabernet, Rioja, Pinot Noir, Merlot                                                |
| <b>FULL-BODIED REDS</b>                 |                                                                                                          |
| 63°F (17°C)                             | Barolo, Chianti Reservas, Cabernet Sauvignon, Red Burgundy                                               |
| 64°F (18°C)                             | Grand Cru Bordeaux, Shiraz, Mature California Cabernet, Mature Rhone and Zinfandel                       |
| 66°F (19°C)                             | Vintage Port                                                                                             |