

Temperature	Type of Wines	Examples
18°C (65°F)	Big, intense, oaky, peppery reds	Bordeaux Grand Cru, Shiraz Barolo, Burgundy Grand Cru
17°C (63°F)		
16°C (61°F)	Medium bodied, fruity, elegant reds	Rioja Reserva, Pinot Noir Chianti Classico, Zinfandel Chinon, Port
15°C (59°F)		
14°C (57°F)		
13°C (55°F)	Light bodied reds or Full bodied, oaky whites	Cotes du Rhone, Dolcetto Beaujolais, Valpolicella White Burgundy
12°C (54°F)		
11°C (52°F)		
10°C (50°F)		
9°C (48°F)	Whites, rosés, and sweet wines	Chardonnay, Sauternes Sauvignon Blanc, Chablis
8°C (47°F)		
7°C (45°F)	Sparkling & champagnes	Vintage champagnes Champagnes NV, Prosecco, Cava
6°C (43°F)		

Avoid serving any wine above 18°C (65°F). Serving temperature should be slightly lower than optimal enjoyment temperature as the wine will warm up in the glass (~2°).  
Chilling a wine would reduce its alcohol feel but mute the aroma at the same time.  
Serving order: Start with the fresher, lighter bodied to fuller bodied before sweet wines.

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