



WINESPEAK

Wine Style	Examples	Suggested Temperature
Champagne		
Simple Champagne	Cava, Cremants, non-vintage champagne	4-7°C (39-45°F)
Sweet Champagne	Sweet champagne, Moscato d'Asti	4-7°C (39-45°F)
Finest Champagne	Vintage champagne luxury cuvees	6-8°C (43-46°F)
White Wines		
Sweet White Wines	Anjou blanc, German QbAs, Loupiac, Muscats	6-8°C (43-46°F)
Crisp, Dry Wines	Muscadet, Sancerre, Alsace, Italian	6-8°C (43-46°F)
Complex Dry Wines	Burgundy, Graves, Chardonnays, Rioja	9-11°C (48-52°F)
Medium-Sweet	German Spatlese, Auslese, New World Rieslings	10-12°C (50-54°F)
Finest Sweet Wines	Classed Sauternes, Late-Harvest Wines	11-13°C (52-55°F)
Finest Dry Wines	Mature Burgundies, The best New Chardonnays	10-12°C (50-54°F)
Rosé Wines		
Classical Wines	Simpler Rosés should be coldest	6-8°C (43-46°F)
Red Wines		
Young, Fresh Wines	Young Loire, Beaujolais, Côtes du Rhône	10-12°C (50-54°F)
New Vintages	Bordeaux, New World Cabernet Sauvignon	14-15°C (57-59°F)
Mature Vintages	New World Pinot Noir Italian and Spanish	16-17°C (61-63°F)
Mature Fine Wines	New World Cabernets, Rhône Wines	17-18°C (63-64°F)
Fortified Wines		
Dry	Fino Sherry and New World Port Wine	9-11°C (48-52°F)
Medium Bodied	Amontillado Sherry, Madeira Wine, White Port	10-12°C (50-54°F)
Sweet	Vintage Port, Tawny, Amontillado, Madeira Wine	16-18°C (61-64°F)