OPTIMAL SERVING TEMPERATURE FOR WINE

TYPE:

SERVING TEMPERATURE:

Champagnes and sparkling wines	45 degrees F
Sauvignon Blanc and Rieslings	45 to 55 degrees F
Chardonnay/Pinot Grigios	55 to 60 degrees F
Lighter Reds (Beaujolais, Pinot Noir)	55 to 60 degrees F
Cabernet Sauvignons and Merlots	60 to 65 degrees F

Referance: ROSS, C. F., & WELLER, K. (2008). EFFECT OF SERVING TEMPERATURE ON THE SENSORY ATTRIBUTES OF RED AND WHITE WINES. Journal Of Sensory Studies, 23(3)