OPTIMAL SERVING TEMPERATURE FOR WINE

TYPE: SERVING TEMPERATURE:

Champagnes and sparkling wines45 degrees FSauvignon Blanc and Rieslings45 to 55 degrees FChardonnay/Pinot Grigios55 to 60 degrees FLighter Reds (Beaujolais, Pinot Noir)55 to 60 degrees FCabernet Sauvignons and Merlots60 to 65 degrees F

Reference: 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)