WHAT TEMPERATURE SHOULD MY WINE BE?

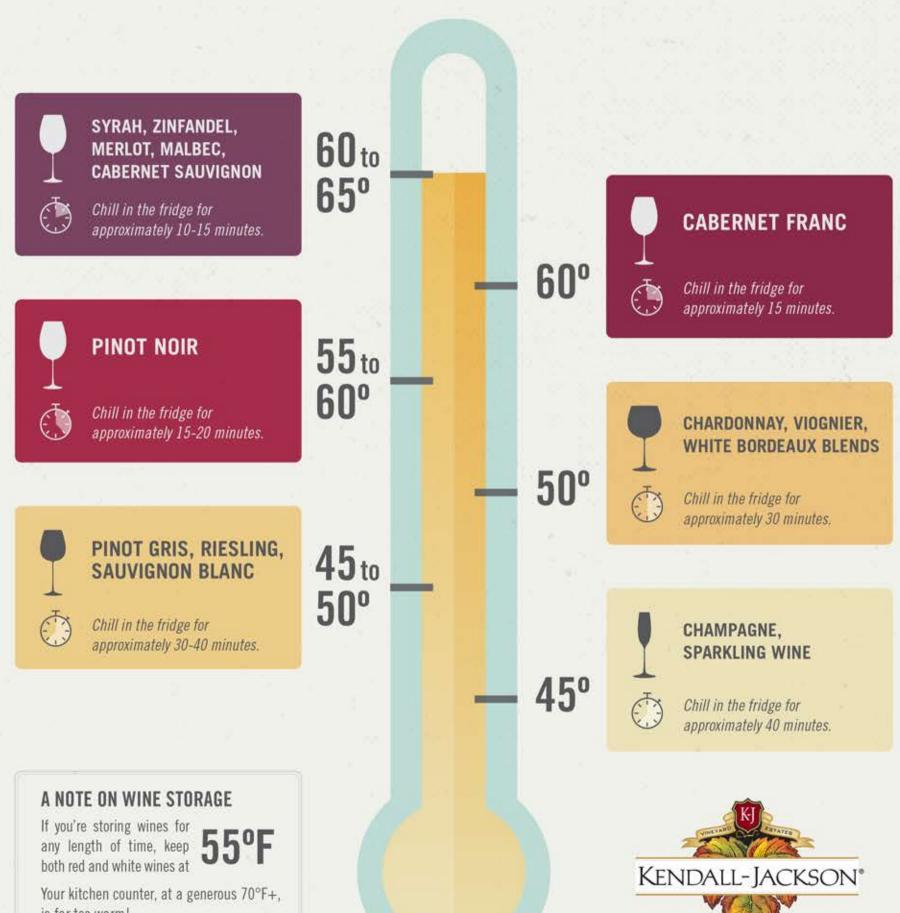
Serving wine at the recommended temperature brings out its intended flavor profile, character and bouquet by ensuring that the wine dispays a balance of aroma, flavor, structure and alcohol. Serve wine too cold or too warm ... and you'll miss out.

WHITE WINE BASICS

- If white wines are served too cold, flavors and aromas will be muted
- Too warm and they become flat and flabby.
- Serve between 45 and 50°F, depending on the varietal.

RED WINE BASICS

- Served too cold, red wines will seem excessively
- Too warm, they will become overly "hot," alcoholic
- Serve between 55 and 65°F, depending on the varietal.



is far too warm!