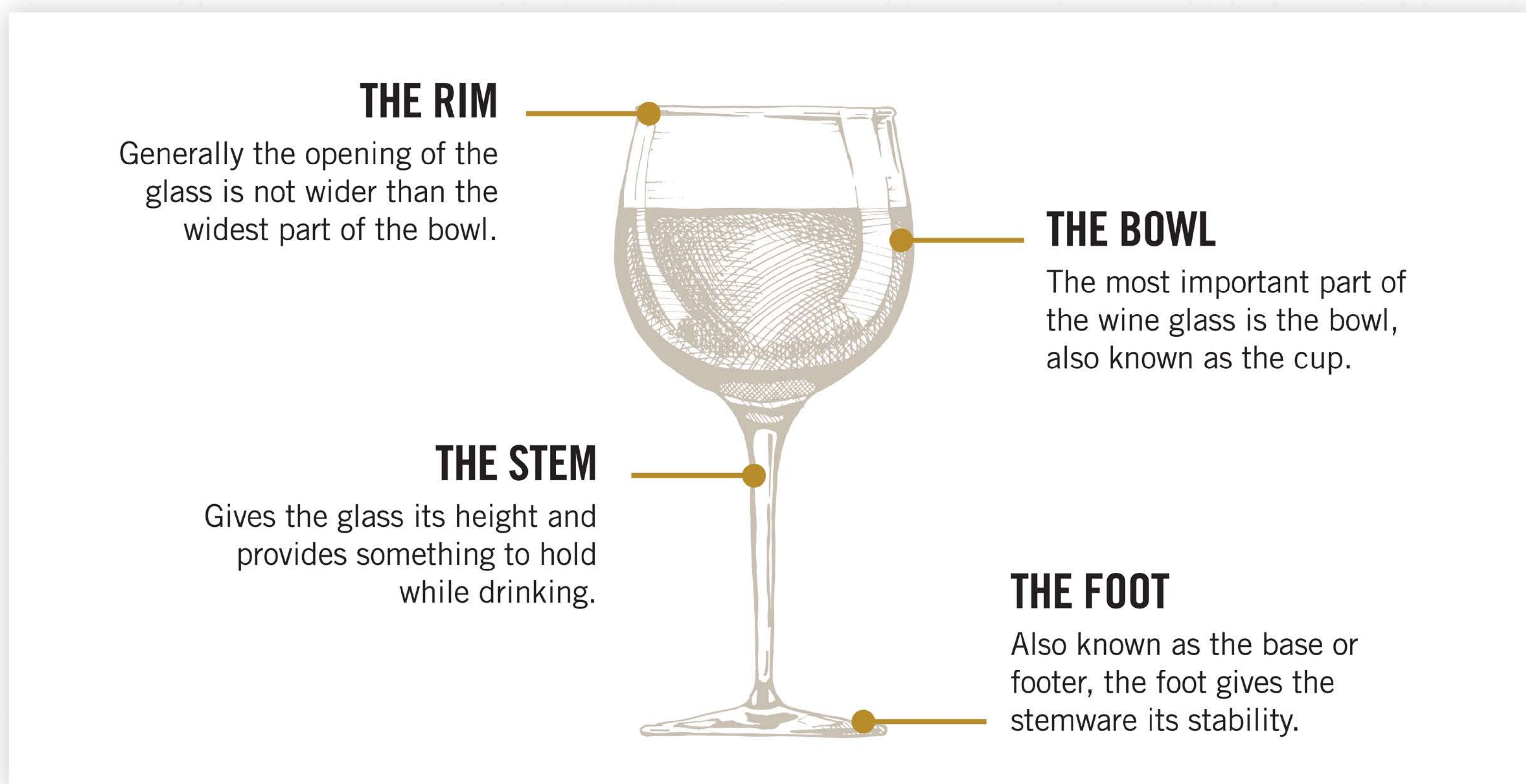


THE ANATOMY OF THE GLASS



WHITE

A white wine glass has more of a U shaped bowl than a red wine glass to preserve aroma and maintain a cooler temperature. Its straight sides and smaller opening hold in delicate, subtle aromas, such as floral and citrus notes. The glasses also have a long stem as it's meant to be held so the person's hand does not affect the wine's temperature.



BURGUNDY

The choice of a red wine glass has a lot to do with diminishing the bitterness of tannin or the spiciness to deliver a smoother tasting wine. Because of this, red wines are best served in large wine glasses. Burgundy wine glasses are broad with a big bowl to build up aroma. The balloon-shaped glass is perfect for capturing the complex characteristics of a light or medium-bodied red wine. It guides the wine to the tongue tip and allows plenty of space for swirling and sniffing, while the narrow rim holds in and maximizes the aromas.



BORDEAUX

The Bordeaux glass is taller than traditional red wine glasses, yet the bowl is not quite as large. It is designed for full bodied, heavier red wines. The height of the glass allows the wine to proceed directly to the back of the mouth to maximize its flavor. Robust red wines do well in this tall, generous bowl as the size encourages oxidation and its straighter sides allow plenty of contact with air so the wine can breathe and develop. A Bordeaux glass is the ultimate all-around glass, versatile enough for pretty much all styles of wine. If you're in need for just one type of glass, this is your go-to glass.



DESSERT

A dessert wine glass should be smaller to direct the wine to the back of the mouth so the sweetness doesn't overwhelm. Dessert wines generally have a higher alcohol content, making small dessert wine glasses perfect for a smaller serving.