

## Storing and Serving Temperatures

WINE STORAGE AND SERVING TEMPERATURES	
<b>SPARKLING WINES AND SWEET WHITES</b>	
41°F (5°C)	Asti Spumante
43°F (6°C)	Non-vintage Champagne and Sparkling Wine, Cremant, Cava
45°F (7°C)	Sauternes, Eiswein, Sweet Vouvray, Rose, Tavel, White Zinfandel
46°F (8°C)	Vintage Champagne and Sparkling Wine, German Table Wine, Muscats, New World Riesling and Gewurtztraminer
<b>DRY WHITES</b>	
46°F (8°C)	Loire Valley Whites, Alsace Riesling, Italian Whites
48°F (9°C)	Sauvignon Blanc, Chablis, Chenin Blanc, Bordeaux Blanc
50°F (10°C)	Chardonnay, Australian Semillon
52°F (11°C)	White Burgundy, Viognier, Condrieu
54°F (12°C)	Full-bodied Chardonnay and White Burgundy, Graves
<b>LIGHT- TO MEDIUM-BODIED REDS</b>	
54°F (12°C)	Beaujolais, Valpolicella
55°F (13°C)	Ideal long-term storage temperature for all wines, Cotes du Rhone, Young Spanish and Portuguese Wines
57°F (14°C)	Tawny Port, Barbera, Sanglovese, Madeira, Chinon, Amontillado Sherry
59°F (15°C)	Chianti, Lighter Zinfandels
61°F (16°C)	Young Bordeaux, Young Cabernet, Rioja, Pinot Noir, Merlot
<b>FULL-BODIED REDS</b>	
63°F (17°C)	Barolo, Chianti Reservas, Cabernet Sauvignon, Red Burgundy
64°F (18°C)	Grand Cru Bordeaux, Shiraz, Mature California Cabernet, Mature Rhone and Zinfandel
66°F (19°C)	Vintage Port