Wine serving temperature guide

How cold to serve it, which glass, and whether to decant.

WINE	SERVE AT	GLASS	DECANT?
Cabernet Sauvignon	60-65°F (16-18°C)	Large Bordeaux glass	Yes
Merlot	60-65°F (16-18°C)	Bordeaux glass	Optional; 20-30 minutes helps bolder bottles
Pinot Noir	55-60°F (13-16°C)	Wide Burgundy bowl	Rarely needed
Syrah / Shiraz	60-65°F (16-18°C)	Large red glass	Yes for young, bold bottles
Malbec	60-65°F (16-18°C)	Large red glass	Optional; 20 minutes helps
Zinfandel	60-65°F (16-18°C)	Red wine glass	Optional
Sangiovese (Chianti)	60-64°F (16-18°C)	Red wine glass	Yes for Brunello; optional for Chianti
Tempranillo (Rioja)	60-65°F (16-18°C)	Red wine glass	Yes for Gran Reserva or young Ribera
Grenache (Garnacha)	58-62°F (14-17°C)	Red wine glass	Rarely
Nebbiolo (Barolo)	60-65°F (16-18°C)	Wide Burgundy bowl	Yes
Cabernet Franc	58-62°F (14-17°C)	Red wine glass	Optional
Petite Sirah	60-65°F (16-18°C)	Large red glass	Yes
Gamay (Beaujolais)	54-58°F (12-14°C): lightly chilled	Red wine glass	No
Barbera	58-62°F (14-17°C)	Red wine glass	No
Carménère	60-65°F (16-18°C)	Red wine glass	Optional
Red Bordeaux blend	60-65°F (16-18°C)	Bordeaux glass	Yes for young or top bottles
Chardonnay	48-55°F (9-13°C)	White wine glass (wider for oaked)	No
Sauvignon Blanc	45-50°F (7-10°C)	White wine glass	No
Pinot Grigio / Pinot Gris	45-50°F (7-10°C)	White wine glass	No
Riesling	45-50°F (7-10°C)	White wine glass	No
Moscato	40-45°F (4-7°C)	White wine or flute	No
Chenin Blanc	45-52°F (7-11°C)	White wine glass	Occasionally for Savennières
Gewürztraminer	45-50°F (7-10°C)	White wine glass	No
Viognier	50-55°F (10-13°C)	White wine glass	No
Albariño	45-50°F (7-10°C)	White wine glass	No
Grüner Veltliner	45-50°F (7-10°C)	White wine glass	No
Rosé	45-50°F (7-10°C)	White wine glass	No
Champagne	43-48°F (6-9°C)	Tulip glass (better than a flute)	No
Prosecco	40-45°F (4-7°C)	Flute or white wine glass	No
Cava	43-48°F (6-9°C)	Tulip or white wine glass	No
Port	Ruby 60-64°F; Tawny 55-60°F (slightly chilled)	Small dessert wine glass	Vintage Port
Sauternes & dessert whites	45-50°F (7-10°C)	Small dessert wine glass	No

Sources: Rate This Wine editors, following common sommelier serving ranges. Checked October 2026.

Rule of thumb: whites 20 minutes out of the fridge, reds 15 minutes in.

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