

Wine

The Temperature and Glass Standard

Five checks on what a guest feels before tasting: how cold the wine is and the glass it is in. A white served too warm tastes of alcohol before fruit.

Who Sommeliers and servers, checked by the head sommelier	When Before every service, and each time a bottle reaches the table	You need A wine thermometer, buckets, coolers, lint-free cloths, the glass chart
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Measured by Fridges read and logged before service · Every glass held to the light and smelt · Wine served within the range on the card

1 Read the fridges

Before service, read and log every wine fridge: whites and sparkling at 6–8 °C, the red cabinet at 14–16 °C. A fridge more than 2 °C off target goes to engineering before the doors open.

"Wed 17:30. White fridge 7 °C, red cabinet 15 °C. Bar fridge 11 °C, reported to engineering."

Common mistake Trusting the display on the door. It reads the air by the sensor, not the wine at the back of the shelf.

2 Polish and smell

Steam each glass over hot water and polish it with two lint-free cloths, holding the bowl. Hold it to the light for marks, then smell it: cupboard, detergent or cloth means it goes back to be washed.

"Glasses: steam, polish, light, smell. If in doubt, rewash."

Common mistake Polishing with the same cloth all evening. By nine it is damp, and it leaves its smell in every bowl.

3 Match the glass

Use the glass on the card: tulip or flute for sparkling, a smaller bowl for whites and rosé, a large bowl for reds, a small glass for sweet wine. Every guest drinking that wine gets the same glass.

"For the Pinot I'll bring the larger glass, Mr Haddad. It gives the wine room."

Common mistake Running out of the right glass mid-service and using whatever is clean. The next table drinks the same wine from a better glass.

4 Hold the temperature

Sparkling and light whites go in a bucket of ice and water; fuller whites and older reds sit in a cooler sleeve or on the table. Check every 10 minutes and lift the bottle out before it overchills.

"I'll take it out of the ice for a few minutes, Mrs Lindqvist, so it opens up."

Common mistake Burying a fine white in ice for the whole meal. By the main course it is too cold to smell of anything.

5 Ask and adjust

After the first glass, ask the host once if the temperature suits them. A warm red goes in a cool bucket for 5 minutes; a white that is too cold comes out of the ice. Note the preference in the profile.

"Is the red at a good temperature for you, or shall I cool it for a few minutes?"

Common mistake Treating "reds at room temperature" as a rule. In a dining room at 26 °C the wine tastes hot and flat.

Serving Temperatures and Glasses

Our house targets for each style, measured in the glass, and the glass it is served in. Pin it above the wine fridge.

Wine style	Serve at	Glass
Non-vintage sparkling	6–8 °C	Tulip or flute
Vintage sparkling	8–12 °C	Tulip or white wine glass
Light white and rosé	8–10 °C	Small white wine bowl
Full or oaked white	10–13 °C	Larger white wine bowl
Light red	13–15 °C	Large, wide bowl
Full-bodied red	16–18 °C	Large, tall bowl
Sweet and fortified	8–16 °C, by style	Small dessert wine glass

How to use this with your team

Brief one row a day for a week, with a thermometer in a poured glass so the team sees the number. The head sommelier checks two tables per service against the card and logs the readings.

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