

Service of wine step-by-step, red, white and champagne

April 27, 2022 by [saswa](#)

A sommelier is responsible for the service of wine. He has extensive knowledge and skills in this area. Wines are mostly enjoyed with food and [different type of wines](#) are suggested with different types of food. As soon as the food order is taken, the wine list is presented to the host so that he can choose the appropriate wine to go with the food that is ordered.



Attention must be given to the four following points while serving wine:

1. Right glassware
2. Right temperature
3. Proper handling of the bottle
4. Right quantity

- 0.0.1. 1. Right glassware
- 0.0.2. Right temperature
- 0.0.3. Handling of bottle
- 0.0.4. Right quantity
- 0.1. Service of wine, red, white, and champagne
 - 0.1.1. Service of white wine
 - 0.1.2. Service of red wine
 - 0.1.3. Service of champagne or other sparkling wine
 - 0.1.4. Service of wine by the glass
 - 0.1.4.0.1. Service of wine red and white pdf download

1. Right glassware

The ideal glass for the **service of wine** is plain and thin. Wine glasses are stemware, having stem and bowl tapers in at the rim, giving the wine adequate room to breathe and concentrating the aroma toward the nose when the wine is sipped. Glasses that flare out should be avoided. Wine glasses come in many shapes and capacities. The minimum capacity of a wine glass is 7 oz

Types of glassware used for the service of a wine:

Champagne and sparkling wine: Flute or tulip-shaped glass. The effervescence stays in this type of glass for a long.

White wine: Medium-size wine glass

Red wine: Large wine glass, 10 fl oz.

Rose wine: Flute or medium-size wine glass

German wines: Tall green stemmed wine glass for mosel wines. Amber stems for hocks.

Right temperature

Wine is best enjoyed when served at the appropriate temperature.

The following are the recommended temperatures for the various types of wines:

Red wine

- Vintage port, Bordeaux, Cabernet Sauvignon: 60-65° F (16-18°C)
- Burgundy, Chianti, Shiraz, Barolo: 54-62°F (12-17°C)
- Light reds, Beaujolais, Loire: 50-55°F (10-15°C)

White wine

- Dry white wine: 45-50°F (7-10°C)
- Heavier white wines, Chardonnay 50-55°F (10-15°C)
- Sweet white wines: 40-50°F (4.5-10°C)
- Rose wine: 45-50°F (7-10°C)
- **Champagne and other sparkling wines**: 40-50°F (4.5-10°C)

Handling of bottle

Wine bottles should be handled carefully while transported to the table and during the service. Old red wines have sediments hence they should be handled gently so as not to disturb the sediments. White wine is taken to the table in a wine cooler or ice bucket. [Champagne or other sparkling](#) wines are taken to the table in a [champagne](#) cooler or ice bucket.

Right quantity

Wine should be poured in the right quantity into the appropriate glass. The quantity of wine served varies according to the policy of the establishment and wine glasses are selected according to the quantity, normally, 125 ml is served per glass. Wine should be poured into more than 2/3rd of the glass. Red wine is often poured into half of the glass, leaving much space for swirling and appreciating the bouquet before drinking.

Service of wine, red, white, and champagne

Service of white wine

For the service of wine necessary [bar equipment, tools](#), and [glassware](#) are required such as a wine bottle, white wine glass, ice bucket, and waiter's friend.



The following are the steps of the service of white wine:

1. Place the white wine glass on the right-hand side just above the knife.
2. Collect the wine bottle and check if the order is correct and the wine is chilled.
3. Carry it to the table in an ice bucket having ice shavings and place it on the stand.
4. Take the bottle out of the ice bucket and wipe it with a napkin.
5. Present the bottle to the host from his right-hand side with a label directed to him so that it can easily be read. the sommelier must announce the name of the wine, and the vintage year if any.
6. Do not open the bottle until confirmation from the host is received.
7. When the host has confirmed the wine is correct, place the bottle in the ice bucket, or on the table near the edge with its label facing the host.
8. Using a wine knife or foil cutter of the waiter's friend cut the foil just above the raised ridge about 1/4 inch below the top of the bottle.
9. Remove the foil cap and put it in the pocket. Close the wine knife of the waiter's friend.
10. Wipe the bottleneck with a napkin before uncorking.
11. Open the corkscrew from the waiter's friend and insert the sharp tip of the corkscrew into the center of the cork. Slowly turn the corkscrew in a clockwise direction until the last turn of the corkscrew is visible.
12. Tilt the arm of the waiter's friend so that the level rests on the lip of the bottle and gently extract the cork out by raising the opposite end of the waiter's friend.
13. Unscrew the cork and present it to the host on the quarter plate for inspection. If the cork has the name of the winery printed on it, it should be presented in such a way that it can be easily read.

14. Close the corkscrew and keep it in the pocket.
15. Wipe the mouth of the bottle with a napkin.
16. Hold the bottle in the right hand in such a way that the label is facing the host and pour a minimum of one ounce of wine into the host's glass for tasting and approval from the right-hand side
17. The wine should be poured into the center of the glass without touching the wine glass.
18. Slightly twist the bottle before lifting it away from the glass to avoid drops from the bottleneck and wipe the mouth of the bottle with a napkin held in the left hand.
19. After receiving the approval from the host, start serving the ladies first moving clockwise around the table, then the men, and finally the host.
20. White wine should be served to the maximum of 2/3rd level of the glass.
21. Place the remaining wine in the ice bucket.
22. Refill the glasses, if necessary.

Service of red wine

The service of red wine is very similar to the service of white wine except that the red wine is not carried in a wine chiller.



The following are the steps of the service of red wine:

1. Place the red wine glass on the right-hand side of the host just above the knife.
2. Collect the wine bottle and check if the order is correct.
3. Carry it to the table in bare hands or in the cradle and present it to the host from his right-hand side. The label should be directed towards him so that it can be read easily.
4. The name of the wine must be announced by the sommelier, vintage year if any, bin number. It informs the host that the right wine is presented.

5. When the host has confirmed the wine is correct, place the bottle on the coast near the edge of the table with its label facing the host.
6. Using a wine knife or foil cutter of the waiter's friend cut the foil just above the raised ridge about 1/4 inch below the top of the bottle.
7. Remove the foil cap and put it in the pocket. Close the wine knife of the waiter's friend.
8. Wipe the bottleneck with a napkin before uncorking.
9. Open the corkscrew from the waiter's friend and insert the sharp tip of the corkscrew into the center of the cork. Slowly turn the corkscrew in a clockwise direction until the last turn of the corkscrew is visible.
10. Tilt the arm of the waiter's friend so that the lever rests on the lip of the bottle and gently extract the cork by raising the opposite end of the body of the waiter's friend.
11. Unscrew the cork and present it to the host on the quarter plate for inspection. If the cork has the name of the winery printed on it, it should be presented in such a way that it can be read easily.
12. Close the corkscrew and keep it in the pocket.
13. Wipe the mouth of the bottle with the napkin.
14. Hold the bottle in the right hand in such a way that the level is facing the host. Pour a minimum of one ounce of wine into the host's glass for tasting and approval from the right-hand side.
15. The wine should be poured into the center of the glass without touching the wine glass. Slightly twist the bottle before lifting it away from the glass to avoid drops from the bottleneck and wipe the mouth of the bottle with a napkin held in the left hand.
16. After receiving the approval from the host, start serving the ladies first moving clockwise around the table, then the men, and finally the host, wine should be served at the maximum of one-half level of the glass.
17. Place the remaining wine on the table, with the label facing the host.
18. Refill the glasses, if necessary.

Service of champagne or other sparkling wine

Champagne and sparkling wines are served chilled. One should never make an attempt to open a non-chilled bottle as it will explosively foam over. While opening the champagne bottle, it should be remembered that the pressure behind the cork is enormous and hence, it should not be shaken.

The following safety points are remembered while opening a [champagne](#) bottle:

- Hold the bottle at an angle of 45 to reduce the pressure on the cork, away from the guests and the fittings.
- Handle the bottle gently and carefully. Do not shake the bottle, otherwise, the pressure will build up and may cause an accident.



The following are the steps of the service of [champagne](#) or sparkling wine:

1. Place the flute or tulip glass on the right-hand side just above the knife.
2. Collect the wine bottle and check if the order is correct and the wine is chilled.
3. Carry it to the table in the [champagne](#) cooler having crushed ice and salt and place it on the stand.
4. Take the bottle out of the cooler and wipe it dry with a napkin.
5. Present the bottle to the host from his right-hand side with the label directed towards him so that the right wine is presented.
6. When the host has confirmed the wine is correct, hold the bottle firmly with the left hand at an angle of 45 at waist height, and make sure it is not facing any guests or electrical fittings.
7. With the right hand, untwist the agraffe gently.
8. Remove the foil and the cage, holding the cork with the thumb of the left hand to prevent it from flying off. The remainder of the hand should hold the neck.
9. With the napkin in the plan of the right hand, cover the cork firmly and hold the base of the bottle with the left hand.
10. Twist the bottle to loosen the cork and ease out the cork gently into the palm of the right hand.
11. Wipe the mouth of the bottle with the napkin.
12. Hold the bottle in the right hand in such a way that the label is facing the host, from his right-hand side.
13. Pour a minimum of one ounce of wine into the host's glass for tasting and approval.
14. The wine should be poured into the center of the glass without touching the rim

of the wine glass.

15. Slightly twist the bottle before lifting it away from the glass to avoid drops from the bottleneck.
16. Wipe the mouth of the bottle with a napkin held in the left hand.
17. After receiving the approval from the host, start serving the ladies first moving clockwise around the table, then the men, and finally the host.
18. Do not overfill the wine glasses, and wait for the bubbles to settle while pouring.
19. Place the remaining wine in the cooler.
20. Refill the glasses, if necessary.

Service of wine by the glass

It is a service of wine from the carafe. Normally, a wine bottle is preferred by a group of guests, ordered by the host, and the entire bottle is served to all the guests at the party. A single guest or a party of two often prefers a glass of wine served from the carafe with the meal as they may not like to consume more wine.



Most establishments sell wines by glass of 125ml, 150ml, and 175ml. Wines sold by glass are house wines which come in 1-liter and 1.5-liter bottles.

Wines from the containers are emptied out into a carafe by the bar staff just before serving and are served from the carafe into the glass. The carafe design that is used for serving wines should be such that when is a suitable size for serving eight glasses from the 1-liter bottle and six glasses of 750ml bottle.

Service of wine red and white pdf download

[f Facebook](#)

[Tweet](#)

[Pinterest](#)

■ [Uncategorized](#)

< [13 best beer brands in the world](#)

> [10 different Cuts of fish](#)

Leave a Comment

Name *

Email *

Website

Save my name, email, and website in this browser for the next time I comment.

Post Comment

Search

Search

Recent Posts

[Restaurant set-up procedure](#)

[10 different Cuts of fish](#)

[Service of wine step-by-step, red, white and champagne](#)

[13 best beer brands in the world](#)

[7 different types of gin with brands name](#)

Follow us on

