

TYPES OF WINE GLASSES

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A wine glass is a type of glass stemware that is used to drink and taste wine. It is generally composed of three parts: the bowl, stem, and foot. Selection of a particular wine glass for a wine style is important, as the glass shape can influence its perception.

Materials

High quality wine glasses are often made of lead crystal. Lead crystal glasses' advantages are not only primarily aesthetic. One factor of lead crystal is it is generally considered to have a higher index of refraction, thus changing the angle of the light passing through the material. Lead crystal is also rougher than glass on a microscopic level, allowing wine in the glass to breathe more efficiently when swirled in the bowl. They are also heavier. Using lead in the crystal matrix also offers several advantages in the material's workability during production. Wine glasses are generally not coloured or frosted as this would impede the appreciation of its colour. An exception to this rule is the hock glass.

Shapes. The effect of glass shape on the taste of wine has not been demonstrated by any scientific study and remains controversial. It is however believed by some that the shape of the glass is important, as it concentrates the flavour and aroma (or bouquet) to emphasize the varietal's characteristic. One common belief is that the shape of the glass directs the wine itself into the best area of the mouth from the varietal. This is based on false ideas about the nature of taste buds on the tongue, such as the thoroughly discredited tongue map.

Generally, the opening of the glass is not wider than the widest part of the bowl.

Most wine glasses have stems, although "stemless" wine glasses are now available in a variety of sizes and shapes as well. These glasses are typically used more casually than their traditional counterparts, as they negate the benefits of using stemmed wine glasses.

Most common wine glasses can be divided into three types: red wine glasses, white wine glasses and champagne flutes. Wine tumblers (without stems) are also increasing in popularity.

Red wine glasses. Glasses for red wine are characterized by their rounder, wider bowl, which increases the rate of oxidation. As oxygen from the air chemically interacts with the wine, flavour and aroma are believed to be subtly altered. This process of oxidation is generally considered more compatible with red wines, whose complex flavours are said to be smoothed out after being exposed to air. Red wine glasses can have particular styles of their own, such as Bordeaux glass: tall with a broad bowl, and is designed for full bodied red wines like Cabernet Sauvignon and Syrah as it directs wine to the back of the mouth.

Burgundy glass: broader than the Bordeaux glass, it has a bigger bowl to accumulate aromas of more delicate red wines such as Pinot Noir. This style of glass directs wine to the tip of the tongue.

Due to the sugars, high level of alcohol and intense taste of port, the port glass is finely tuned. Having a volume of 8 – 9 ounces, the shape is small and slender. This style helps to mask the overwhelming alcohol odors emitted and instead focuses the bouquet on the subtle oak, blackcurrant and pepper prevalent in good port wine.

White wine glasses. White wine glasses vary enormously in size and shape, from the delicately tapered Champagne flute, to the wide and shallow glasses used to drink Chardonnay. Different shaped glasses are used to accentuate the unique characteristics of different styles of wine. Wide mouthed glasses function similarly to red wine glasses discussed above, promoting rapid oxidation which alters the flavour of the wine.[citation needed] White wines which are best served slightly oxidised are generally full flavoured wines, such as oaked chardonnay. For

lighter, fresher styles of white wine, oxidation is less desirable as it is seen to mask the delicate nuances of the wine. To preserve a crisp, clean flavour, many white wine glasses will have a smaller mouth, which reduces surface area and in turn, the rate of oxidation. In the case of sparkling wine, such as Champagne or Asti, an even smaller mouth is used to keep the wine sparkling longer in the glass.

Chardonnay glasses have a wide bowl and a slightly tapered top. The volume can be anywhere from 5 – 7 ounces, leaving plenty of room for swirling and sipping. Possessing a longer stem, Chardonnay glasses are focused on keeping the wine as cool as possible.

Champagne flute. The champagne flûte (fr. Flûte à Champagne) is a stem glass with a tall, narrow bowl. The bowl of a flute may resemble a narrow wine glass as seen in the illustration; or a trumpet shape; or be very narrow and straight-sided.

As with other stemware, the stem allows the drinker to hold the glass without affecting the temperature of the drink. The bowl is designed to retain champagne's signature carbonation, by reducing the surface area at the opening of the bowl. The flute has largely replaced the champagne coupe or saucer, the shape of which allowed carbonation to dissipate even more rapidly than from a standard wine glass. Its smaller diameter also allows more flutes to be carried on a tray.

Nucleation in a champagne glass helps form the bubbles seen in champagne. Too much nucleation will cause the carbonation to fizzle out quickly. A smoother surface area will produce fewer bubbles in the glass, and more bubble texture in the taster's mouth.

While most commonly used for sparkling wines, flutes are also used for certain beers, especially Belgian lambic and gueuze, which are brewed with wild yeast and often fruited. The tart flavor of these beers, coupled with their carbonation, makes them similar to sparkling white wines, and the champagne flute an ideal choice of glassware.

The champagne coupe or champagne saucer is a shallow, broad-bowled, stemmed glass, commonly used at wedding receptions, often stacked in layers to build a champagne tower.

Champagne is continuously poured into the top glass, trickling down to fill every glass below. Legend has it the shape of the glass was modeled on the breast of Marie Antoinette, Joséphine de Beauharnais, Madame de Pompadour, or one of several other French aristocrats, although this is almost certainly false. The glass was designed especially for champagne in England in 1663, preceding those aristocrats by almost a century.

The coupe came into fashion in the 1930s. It was popularized in post-prohibition America at the Stork Club, where champagne flowed freely and celebrities had bottles of champagne sent to their tables, compliments of the house. The coupe was the champagne glass of choice through the 1960s.

The broad surface area allows champagne to lose its carbonation more quickly, making it less suitable for the current style of very dry champagnes, compared to the sweeter champagnes that were popular in the 1930s, and therefore fell out of fashion except for traditional occasions such as weddings.[citation needed] Due to its shape it is also much less satisfactory for those wishing to appreciate the bouquet and aroma of the finest champagnes. The coupe is now more commonly used for certain cocktails such as daiquiris.

Champagne is a white wine, and can be served in white wine glasses. Some oenophiles prefer this, particularly in a "tulip" or "belly" shape in which the rim of the glass is narrower than the midpoint, as it permits the drinker to get more of the aroma than a traditional flute, while still not having enough surface area to cause the champagne to quickly lose carbonation.

1. "Stemless Wine Glasses". Google search.[

2. Clarke, Michael. (2001). *The Concise Oxford Dictionary of Art Terms*. Oxford University Press.

3. Champagne Glass Origin, Urban Legends Reference Pages at snopes.com

4. Wine glasses". Sizes.com. Retrieved 2012-02-09.

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