

Add a touch of elegance to your home

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Small adjustments can make a big difference when it comes to enjoying the finer things in life. This is also true when it comes to enjoying a glass of wine. Whether you are sipping a cool glass of white wine in the sun during your vacation or treating yourself to a glass of red for dinner, the right changes can make the entire experience much more luxurious. At Wineandbarrel, we are experts in everything wine, and we have gathered a few tips to take your glass of wine to the next level.



Photo by [Axel Holen](#) on [Unsplash](#)

Use the right glasses to enjoy your wine

Different types of wine glasses can impact the aroma, taste and overall experience of the wine. Depending on what type of wine you are serving, different glasses might be worth considering. A wider bowl creates a larger surface area for the wine to get aerated and thereby release more aromas. This can be ideal for complex wines such as Pinot Noir or Chardonnay.

A thin glass edge helps determine which part of your tongue touches the wine first. Drinking gives a more delicate feel, which, in turn, can make the whole experience more comfortable.

For wines that benefit from being aerated, a larger glass is preferred. These types of glasses allow you to swirl the wine more to release more aromas. However, if your wine is sparkling and you wish to keep the bubbles as long as possible, like Champagne, a tall, thin glass is the better option.

Spoil your guests with carafes of tasteful wine

Pouring the wine from the bottle into a carafe before serving serves several purposes. The process itself is called decanting, and it can help separate sediments from especially older red wines, thereby preventing the sediments from ending up in your glass. Being in a carafe also allows for plenty of aeration, which is particularly beneficial for younger wines, which may require time to breathe before drinking.

It also has a perk which has nothing to do with the actual flavour of the wine. A carafe adds a sense of elegance and

luxury to the presentation of the wine. The visual appeal is beautiful and adds an almost ceremonial element to the experience. This, in turn, can impress your guests. It is an easy and quick way to add a layer of sophistication to the evening while showing your attention to detail and quality.

Serve wine at the exact right temperature

Wines are different in more ways than flavour and colour. To bring out the best in the wine, the right temperature is more important than you might realise. And while many white wines are best kept cool, red wines actually taste better at a warmer temperature. This means that you need to store them differently to be able to serve them at the right temperature. And if you wish to serve white wine with the appetiser and red wine with dinner, it might challenge your ability to store them correctly.

With a [dual-zone wine cooler](#), you can easily store both types of wine together while keeping them at different temperatures. This can help save you space, but it also makes it easier for you to make sure all of your wines taste their best. At Wineandbarrel, we recommend that all wine lovers invest in a wine cooler, as the correct temperature makes such a big difference in the taste and aroma of the wine.

Do you want to enjoy a glass of wine at the ideal temperature, no matter the occasion? From a lovely evening outside during the summer to a fancy meal at home – a wine cooler ensures the flavour is always at its peak.