

SPARKLING WINE GLASSES



FLUTE

- **Description:** Tall, narrow, and slender glass
- **Purpose:** The flute helps retain the bubbles by minimizing the surface area exposed to air. Its shape also directs the aromas towards the nose, enhancing the sensory experience
- **Best For:** Inexpensive (cheap) sparkling wines



TULIP

- **Description:** Similar to a flute but with a slightly wider bowl that narrows at the top
- **Purpose:** The tulip shape allows for better aeration compared to the flute, enhancing the wine's bouquet while still preserving the bubbles
- **Best For:** Medium quality sparkling wines



COUPE

- **Description:** A shallow, broad-bowled glass with a wide rim
- **Purpose:** While historically popular, the coupe is less ideal for preserving bubbles and concentrating aromas. It is often used for stylistic or nostalgic purposes
- **Best For:** Classic cocktails or vintage-themed events



WHITE WINE GLASS / UNIVERSAL GLASS

- **Description:** A standard white wine glass with a wider bowl
- **Purpose:** Increasingly popular among sommeliers, the white wine glass allows sparkling wine to open up more fully, enhancing the aroma and flavor profile while still capturing some effervescence
- **Best For:** Rich and complex sparkling wines that benefit from aeration



SPECIAL HANDMADE CHAMPAGNE GLASS

- **Description:** A special handmade Champagne glass combines artistry with functionality, offering a unique and elevated tasting experience. These glasses are often crafted by skilled artisans, using high-quality materials and intricate designs.
- **Purpose:** unique designs and high-quality materials, allowing the Champagne to fully express its aromas and flavors. They add elegance and sophistication to any occasion, making the act of drinking Champagne feel more luxurious.