

# SERVICE & STORAGE

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# SESSION OBJECTIVES

After the end of the session one should be able to know the storage & service of wines.

# Contents

- Service of wines
- Points to remember
- Storage of wines

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# Storage of wine



# Storage of wine



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# Service of Wines

- Serving Temperature -
  - White wine – 11 to 13° C
  - Rose wine – 13 to 16 ° C
  - Red wine – 16 to 18 ° C
  - Champagne/Sparkling wine – 7 to 11 ° C
- Present the wine list to the guest( only one list is presented to the host).

# Service of Wines

- Listen to guest
- Suggest the wine as per food
- Take the order
- Place the glasses on the table
- Present the wine
- Label reading

(Name, country of origin, colour, grapes, year, vintage, alcohol percentage, affiliation body, characteristics etc.)





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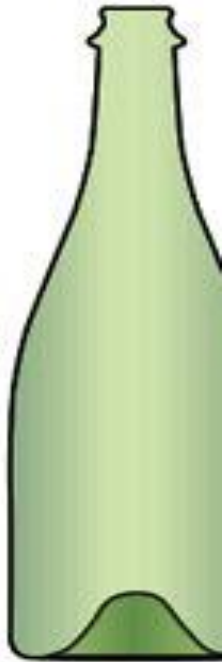
# Wine glasses & equipment



# Wine glasses & equipment



# What is the dent in the bottom a wine bottle?



- called a punt.
- It is found on the bottom of Champagne/sparkling wine many still win  
The main purpose punt is to strengthen the bottle—
- Especially important for sparkling wines—
- Useful for collecting sediment
- It provides a place to put your thumb).

# Service of Wines

- Seek host's approval
- Open the bottle
- Present the cork
- Pour a small quantity for testing
- Seek guest permission for service
- Serve to the rest

# Always remember

- Replace a bad wine/corky wine immediately
- Do not argue with the guest
- Do not throw the foil in the restaurant
- Avoid dripping
- Label should be visible throughout
- Fill red wine two third of the glass, white wine three quarters.
- Be attentive
- Decant red wine in case of deposition
- Serve on right temperature

# Storage

- Cellar
- Temperature
- Cool & dark place
- No light
- No moisture
- No sound
- No Vibration

# Review

White wine is served chilled at 11 to 13 ° C, red wines are served at 18° C, rose wines 13 – 16 ° C & champagnes are served at 7- 11 °C.



# BIBLIOGRAPHY

- Food & Beverage service, (Danis Lillicrap/ 7<sup>th</sup> edition pg 136.
- Google <http://en.wikipedia.org/wiki/Wine>