

Tasting Notes for Riedel



Sauvignon Blanc vs Montrachet glasses

A Sauvignon Blanc is a delicate wine on the nose and also quite an acidic wine on the palate. Therefore the ideal wine glass will have a small bowl shape in order to hold the delicate nose within and also a narrow aperture to the glass so that when you drink a sauvignon blanc the wine is funnelled down the centre of the tongue keeping it away from the acidic taste areas at the sides.

If you put a sauvignon blanc into the Montrachet glass then because the bowl shape is so much larger the delicate nose of a sauvignon blanc will disappear out of the glass and the aromas will be much weaker. On the palate the wine will taste much more tart and acidic because the large aperture to the glass allows the wine to coat the whole tongue from one side to the other.

On the flip side if we take a big oaked chardonnay, such as a Montrachet, which is a wine which has little or no acidity and is generally a much bigger wine with big buttery aromas which need a larger bowl in order for the nose to be able to express itself. A smaller bowl will restrict the nose of the wine and not allow it to open up as it should.

On the palate the wine is allowed to dissipate across the whole of the tongue picking up all the flavours that the wine maker intended you to receive. Drinking this style of wine in a smaller bowl shape forces the wine down the centre of the mouth therefore not picking the full array of flavours.



Pinot Noir vs Cabernet Sauvignon

A pinot noir, as with many red wines, needs a larger bowl shape to allow the wines to open up and express their aromas. Pinot is also a delicate wine on the nose and quite acidic on the palate. Therefore the glass has been designed with this in mind, you have a large bowl with steep sloped sides which hold the nose within the glass. On the palate the shape of the glass channels the wine down the centre of the tongue from the tip, where you pick up the fruit and sweetness of the wine, and keeping it away from the acidic parts at the side.

If you put the same wine into the cabernet glass then the nose will come across a little weaker and very differently. Then as you roll the wine over the palate you won't pick up as much fruit and you will pick up more acidity giving the wine a duller taste.

Cabernet sauvignon is a much bigger wine, hence the taller chimney of the glass. This allows the full bodied aromas to flow through the glass allowing the drinker to pick up the blackcurrant, chocolaty and leathery aromas (depending upon the age). A cabernet is quite a tannic wine and the shape of the bowl allows the wine to flow to the back of the palate to smooth out the tannins. If you place this wine in the pinot noir glass then the nose takes on a very different aroma, a little more intense, while on the palate the wine goes to the tip of the tongue intensifying the fruit and not allowing the full array of flavours to come out of the wine due to how the wine is being presented into the mouth.
