

# Tyler Philp .com

## Suggested Serving Temperatures

| Style                        | °C | °F | Example   |
|------------------------------|----|----|---|
|                              | 20 | 68 |   |
|                              | 19 | 66 |   |
| <i>Room Temperature</i>      | 18 | 64 | Tawny Port / Colheitas  |
| Best reds                    | 17 | 63 | Bordeaux / Amarone / Syrah /<br>Barolo / Malbec               |
| Fortified                    | 16 | 61 | Red Burgundy 1 <sup>er+</sup> / Vtge Port /<br>Sherry Maderia |
| Better reds & Best whites    | 15 | 59 |   |
|                              | 14 | 57 | Rioja Crianza / Chianti / Gamay                               |
| Light reds                   | 13 | 55 |   |
| <i>Ideal Wine Cellar</i>     | 12 | 54 | White Burgundy 1 <sup>er+</sup>                               |
|                              | 11 | 52 | Sauternes / Tokaji / Sherry                                   |
| Average white & rosé         | 10 | 50 | Chardonnay / Pinot Grigio                                     |
|                              | 9  | 48 | Kabinett / Gewurtz / Viognier /                               |
| Champagne & better sparkling | 8  | 46 | Chenin / Sauvignon Blanc                                      |
|                              | 7  | 45 |   |
| Dessert / Sweet              | 6  | 43 | Late harvest / Moscato D'asti                                 |
|                              | 5  | 41 |   |
| <i>Refrigerator</i>          | 4  | 39 | Icewine   |
|                              | 3  | 37 |   |
|                              | 2  | 35 |   |
|                              | 1  | 33 |   |
| <i>Ice crystal formation</i> | 0  | 32 |   |

