

Service of White Wine

Materials Required:

White Wine Bottle, White Wine Glass, Ice Bucket, Waiter's friend, Napkin, Quarter Plate

Service Procedure:

- Place the white wine glass on the right-hand side just above the knife.
- Collect the wine bottle and check if the temperature is chilled.
- Carry it to the table in an Ice bucket along with the stand.
- Take the bottle out of the ice bucket and wipe it with a Napkin.
- Present the bottle to the host from his/her right-hand side with label facing him/her so that the label can be read easily. The *sommelier* must announce the name of the wine, Vintage year if any. This is done to inform the host that the correct wine is presented.
- When the host has confirmed the wine is correct, place the bottle in the ice bucket or on the edge of the table with the label facing the host.
- Using the waiter's friend knife we cut the foil just above the raised ridge just about $\frac{1}{4}$ inch below the top of the bottle.
- This foil cap we keep in the pocket and close the knife.
- We then wipe the bottle again and then open the cork-screw and insert the sharp tip of the cork-screw into the center of the cork. Slowly turn the cork-screw in a clockwise direction until the last turn of the cork-screw is visible.

- Tilt the arm of the waiter's friend so that the lever rests on the lip of the bottle and gently extract the cork out by raising the opposite end of the waiter's friend.
- Un-screw the cork and place it on a quarter plate for inspection.
- Close the cork-screw and place it back in the pocket and wipe the mouth of the bottle with the napkin.
- Fold the napkin in a "collar" and grip the bottle along with it so that the label should be facing the guest. Pour a minimum of one ounce of wine into the host's glass for tasting and approval from the right hand side.
- The wine should be poured into the center of the glass without touching the wine glass. Slightly twist the wine bottle before lifting it away from the glass to avoid drops from the bottle neck.
- After receiving approval from the host, start serving the ladies first moving clock-wise around the table, then the men and finally the host.
- Do not overfill the wine glasses. White wine should be served to the maximum of 2/3rd of the glass.
- Place the wine bottle back in the ice-bucket.
- Re-fill if necessary.

Service of Red Wine

Materials Required:

Red Wine Bottle, Red Wine Glass, Waiter's friend, Cradle (Optional), Napkin, Quarter Plate

Service Procedure:

- Place the red wine glass on the right-hand side just above the knife.

- Collect the wine bottle on the left hand with a napkin or on a “cradle”.
- Present the bottle to the host from his/her right-hand side with label facing him/her so that the label can be read easily. The *sommelier* must announce the name of the wine, Vintage year if any. This is done to inform the host that the correct wine is presented.
- When the host has confirmed the wine is correct, place the bottle in the ice bucket or on the edge of the table with the label facing the host.
- Using the waiter’s friend knife we cut the foil just above the raised ridge just about $\frac{1}{4}$ inch below the top of the bottle.
- This foil cap we keep in the pocket and close the knife.
- We then open the cork-screw and insert the sharp tip of the cork-screw into the center of the cork. Slowly turn the cork-screw in a clockwise direction until the last turn of the cork-screw is visible.
- Tilt the arm of the waiter’s friend so that the lever rests on the lip of the bottle and gently extract the cork out by raising the opposite end of the waiter’s friend.
- Un-screw the cork and place it on a quarter plate pierced with a small fork for inspection.
- Close the cork-screw and place it back in the pocket and wipe the mouth of the bottle with the napkin.
- Fold the napkin in a “collar” and grip the bottle along with it so that the label should be facing the guest. Pour a minimum of one ounce of wine into the host’s glass for tasting and approval from the right hand side.

- The wine should be poured into the center of the glass without touching the wine glass. Slightly twist the wine bottle before lifting it away from the glass to avoid drops from the bottle neck.
- After receiving approval from the host, start serving the ladies first moving clock-wise around the table, then the men and finally the host.
- Do not overfill the wine glasses. White wine should be served to the maximum of one half of the glass.
- Place the wine bottle back on the “cradle” or place it on the table with the label facing the host.
- Re-fill if necessary.

DECANTING

It is the process of separating wine from its sediments by transferring wine from its bottle to a fresh glass container.

Red wines are decanted for the following purposes:

- To separate the clear wines from the sediments
- To allow the wine to ‘breathe’
- To transfer the wine from the bottle to get it to room temperature
- To promote or merchandise the wine

Before decanting the wine, the permission of the host should be obtained.

- Materials required for decanting: Red wine bottle, decanter, candle, matches, waiter’s friend, napkin, quarter plate

- Procedure – open the bottle first but carefully so that the bottle is not agitated much and the sediments get dislodged.
 - Present the cork on the quarter plate and then wipe the mouth of the bottle.
 - Light the candle with the matches and place on candle holder.
 - Hold the bottle in the right hand and neck of the decanter with the other hand.
 - Position the neck of the bottle 4 to 6 inches above the candle and gently transfer the wine from the bottle to the decanter without resting the bottle on the decanter.
 - Pour the wine steadily keeping close watch on the shoulder of the bottle to ensure the sediments are not getting in the decanter. The candle light helps in observing the movement of sediments clearly.
 - As the sediments approach the shoulder of the bottle, raise the bottle gently to stop the flow.
 - Place the bottle which has sediments on the table.
 - Serve the wine to the host from the decanter for his/her approval.
 - After receiving approval from the host, start serving the ladies first moving clock-wise around the table, then the men and finally the host.
 - Place the decanter on the table within the reach of the host.
- ❖ Many guests prefer decanting even young wines, as the bouquet improves when the wine is exposed to air. Old red wine bottles may be allowed to stand over-night before decanting. This makes the decanting

process easier. Old wine should be decanted just before service as the bouquet will fade if the wine is exposed to air for a long time. Vintage Ports are also decanted as they have sediments in them.

Service of Champagnes and other Sparkling Wines

Champagne and Sparkling Wines are served chilled. One should never make an attempt to open a non-chilled bottle as it will explosively foam over.

While opening the Champagne bottle, it should be remembered that the pressure behind the cork is enormous and hence, it should not be shaken. Remember the following safety points while opening a Champagne bottle:

- Hold the bottle at an angle of 45° to reduce the pressure on the cork, away from the guest and furniture.
- Handle the bottle gently and carefully. Do not shake the bottle, otherwise the pressure will build up and cause accident.

The materials required for service of Champagne include:

Champagne/Sparkling wine bottle, Champagne cooler, Flute or Tulip, Napkin, Quarter Plate

Service Procedure:

- Place the Tulip or Flute on the right-hand side just above the knife.
- Collect the bottle and check if the temperature is chilled.
- Carry it to the table in the Champagne Chiller containing crushed ice and salt along with the stand.
- Take the bottle out of the chiller and wipe it with a napkin.

- Present the bottle to the host from his/her right-hand side with label facing him/her so that the label can be read easily. The *sommelier* must announce the name of the Champagne/Sparkling Wine. This is done to inform the host that the correct wine is presented.
- When the host has confirmed the wine is correct, hold the bottle firmly with the left hand at an angle of 45° at waist height. Make sure it is not facing any guests or electrical fittings.
- With the right hand peel the fancy foil from the top of the bottle. Next untwist the *agraffe* (metal wire cage) gently.
- Firmly hold the cork down with the right hand while holding the base of the bottle in the left hand.
- Slowly twist the cork with the right hand in a circular motion so as to release it, while the left hand is firmly holding the bottle along with a napkin.
- Due to the pressure built up in the bottle the cork comes out smoothly. Do not make a 'Popping' sound if possible.
- Hold the bottle with the right hand in such a way that the label is facing the host. From his/her right hand side pour a minimum of one ounce of wine into the host's glass for tasting and approval. The wine should be poured in the center of the glass without touching the rim of the glass. Slightly twist the bottle before lifting it away from the glass to avoid drops from the bottle neck. Wipe the mouth of the bottle with the napkin held in the left hand.
- After receiving approval from the host, start serving the ladies first moving clock-wise around the table, then the men and finally the host.

- Serve only $\frac{1}{4}$ th of the glass and allow the bubbles to settle down before serving again.
- Place the bottle back in the wine chiller and refill the glass when necessary.

Matching wine with food

- CHAMPAGNE OR SPARKLING WINE COMPLEMENT MOST FOODS.
- SERVE RED WINE WITH RED MEAT AND WHITE WINE WITH WHITE MEAT.
- IF UNSURE ROSE WILL DO
- SERVE WHITE WINE BEFORE RED.
- SERVE DRY WINE BEFORE SWEET
- SERVE GOOD WINE BEFORE GREAT WINE
- COMMENCE WITH GRAPE APERITIF RATHER THAN A GRAIN APERITIF
- SERVE NATIONAL WINES WITH NATIONAL DISHES.
- TEMPERATURE YOUR WINE CORRECTLY.