HOST THOUGHTFULLY 021

Offer the Refill. Let Guests Decide.



A LITTLE ATTENTION IS BETTER THAN AN ASSUMPTION.

Notice a low glass, then ask before pouring more. A guest may want another taste, a different drink or simply to enjoy the wine already in the glass.

1 Ask before you pour

Offer another small pour at a natural pause. Wait for the guest's answer before bringing the bottle over the glass.

Why: An empty or nearly empty glass is not automatically a request for more.

2 Leave room to compare

When guests are exploring a wine, let them finish or revisit the current pour before adding another.

Why: A fresh pour changes what is in the glass and interrupts that comparison.

3 Accept a no comfortably

Move on without persuasion, teasing or a question about the reason. Keep water and other choices easy to request.

Why: The decision can stay simple and personal.

PUT IT INTO PRACTICE

A natural offer

'Would you like a little more, or are you happy for now?' Keep the wording as relaxed as the rest of the dinner.

Name a different wine

If you are changing bottles, explain what you are offering. Do not mix a new wine into the previous one without asking.

Stay aware of the table

Check drinks without repeatedly interrupting the conversation. A quiet offer is often enough.

Let the glass rest

A guest may be pacing the evening or enjoying the remaining aroma. There is no need to keep every wine glass topped up.

THE PLATING MINDSET

Offer the next pour with care and leave the choice with the guest. Hospitality includes knowing when to pause.