HOST THOUGHTFULLY 024

# Compare the Sip and the Glass



NOTICE THE FIRST SIP, THE LAST AND WHAT IS BETWEEN.

Turn a small pour into an optional dinner discovery. Compare a red wine over time, or try the same wine in different glasses, without turning the evening into a test.

## 1 Let the pour run its course

Taste a small pour of red wine without repeatedly topping it up. Notice it near the beginning, later on and as the glass becomes empty.

**Why:** You can follow one pour rather than continually mixing it with a fresh one.

## 2 Return after ten minutes

Set the glass aside, then revisit it after about ten minutes. Compare what you notice with your first impression.

**Why:** A pause gives you another moment to observe; it does not guarantee an improvement.

## 3 Try two glass shapes

Pour equal small amounts of the same wine into different glasses. Smell and taste each before deciding which you prefer.

**Why:** Keeping the wine and amount alike makes the glass comparison easier to follow.

### PUT IT INTO PRACTICE

**A white-wine comparison**

Try the same white in Sauvignon Blanc and Chardonnay glasses if you have them. Notice aroma and the experience of each sip.

**A red-wine comparison**

Try the same red in Burgundy and Bordeaux glasses. Use what you own; the exercise does not require buying a set.

**The documented glass exercise**

Karen MacNeil's published glass-tasting guide invites comparing one wine across shapes and discussing aroma and flavor.

**Keep it optional**

Guests can compare, listen or simply enjoy their dinner. There is no required verdict and no need to finish a pour to participate.

**THE PLATING MINDSET**

Use small, comparable pours and your own observations. Let the discovery be enjoyable rather than competitive.