



Choosing Wine for Your Wedding

Wine has been served at weddings since the beginning of time. Nevertheless, tasting and choosing the wine for your own wedding is an important and challenging job. You taste and choose the wedding food and cake ahead of time, so why not taste and choose the wine in advance, too? Don't leave this important detail to chance. There are many other things to consider when choosing the wine for your wedding reception.

Time of Day

People may drink a little less at an afternoon wedding than at an evening affair.

Your Guests

What kind of wine do you like? How about your friends and family? Do they prefer red, white, rosé, sparkling, or a dessert wine? Would your guests enjoy one or two really nice glasses of wine to sip as they socialize?

Menu

Are you trying to pair the wine with the food? Look for at least one red wine and one white to serve at your celebration. Some of the most popular wines aren't always the best companions for wedding fare: They can overwhelm the hors d'oeuvres at a cocktail hour, and they don't always fit well with lighter dishes.

Two wines that go very well with many different types of foods and that can be served year-round are Sauvignon Blanc (also known as Fume Blanc) for a white and, among reds, Pinot Noir. Both of these are lighter in body and less fruity than Chardonnay, Cabernet Sauvignon, and Merlot.

Sparkling Wine for the Toast

One of the most memorable moments at the wedding reception is the toast. If you pick a "Very Good" sparkling wine or Champagne for the toast, your guests will remember the toast even more fondly. Wines do not have to break the bank to be "Very Good."

Budget

Since most people don't have an unlimited budget to spend on wine, you need to consider cost.

How Much Wine to Buy

To determine the number of bottles to buy, a good rule of thumb is to allot anywhere from a half to three-quarters of a bottle per person, assuming that most guests will drink two glasses with dinner. If the wine will also be served with cocktails, double that amount; guests will likely enjoy a glass or two before sitting down to dine. People generally consume more white wine than they do red -- especially in the summer, when it's hot outside -- so consider buying an extra case or two of white.

Need Help?

We're happy to assist you with your purchase. Simply contact one of our helpful associates.

