

## The *Consumer Reports* Guide to Wine Temperatures and Chilling Times

	Wine Types	Examples of Varietals	Recommended Temperature Range	Approximate Chilling Times for Wine at 21 °C		
				Refridgerator	Freezer	Ice and Water
White Wines	Lighter	Champagne, pinot grigio, sauvignon blanc, rosé	6 to 10 °C	2 ¾ h.	20 min.	10 min.
	Heavier	Chardonnay	10 to 15 °C	2 h.	15 min.	5 min.
Red Wines	Lighter	Pinot noir, Beaujolais	10 to 12 °C	2 h.	15 min.	5 min.
		Merlot, Côte du Rhône	12 to 15 °C	1 ½ h.	10 min.	5 min.
	Heavier	Cabernet sauvignon, zinfandel, shiraz/syrah	15 to 17 °C	40 min.	5 min.	2 min.
* For wine that's at 26 °C, add:				30 min.	5 min.	2 min.