
19 SIXTY FOUR

by McGETTIGAN'S



WHITE



Lions de Suduiraut, Chateau Suduiraut

FRANCE, BORDEAUX, SAUTERNESS

99

Chateauneuf-du-Pape Blanc,
Domaine des Senechaux

FRANCE, RHONE VALLEY

160

Fournier Sancerre Blanc
Les Belles Vignes

FRANCE, LOIRE VALLEY

140

New Chapter Gruener Veltliner

AUSTRIA, KAMPTAL

135

Chablis 1er Cru Montee de Tonnerre,
Domaine William Fevre

FRANCE, BURGUNDY

285

ROSÉ

Château d'Esclans Whispering Angel Rosé

FRANCE, COTES DE PROVENCE

105

Sainte Marguerite Fantastique

FRANCE, COTES DE PROVENCE

150

RED

Château Grand Village

FRANCE, BORDEAUX

95

Famille Perrin Vacqueras

FRANCE, RHONE VALLEY

99

Sassoalloro, Jacopo Biondi Santi,
Castello di Montepo

ITALY, TUSCANY

105

Domaine de la Garenne Sancerre Rouge

FRANCE, LOIRE VALLEY

125

Château Puy Blanquet

FRANCE, BORDEAUX, SAINT EMILLION

140

Pauillac de Lynch-Bages

FRANCE, BORDEAUX, PAUILLAC

150

Cossetti Barolo DOCG

ITALY, PIEDMONT

160

Château La Grave a Pomerol

FRANCE, BORDEAUX, POMEROL

165

Château Les Ormes de Pez

FRANCE, BORDEAUX, SAINT-ESTEPHE

167

Zonin Amarone della Valpolicella DOCG

ITALY, VENETO

175

Boisset Santenay 1er Cru La Maladiere

FRANCE, BURGUNDY

190

Jordan Cabernet Sauvignon

USA, NAPA VALLEY

265

SPARKLING



1. Altre Stelle Prosecco DOC
ITALY

65 320

12. Journeys End NV Method
Cap Classique
SOUTH AFRICA

100 495

CHAMPAGNE

20. Moët & Chandon Impérial
FRANCE

150 765

WHITE

100. Alambrado White Malbec
ARGENTINA

55 215

201. Riff Pinot Grigio delle Venezie
I.G.T. Organic
ITALY

60 260

257. Viña Esmeralda,
Catalunya DO
SPAIN

65 285

116. d'Arenberg The Olive Grove
Chardonnay
AUSTRALIA

70 315

191. Tesch Unplugged Riesling
GERMANY

75 350

241. Waterkloof Circumstance Seriously
Cool Chenin Blanc
SOUTH AFRICA

80 355

203. Pio Cesare Gavi
ITALY

90 425

228. Craggy Range Te Muna Road
Vineyard Sauvignon Blanc
NEW ZEALAND

95 420

141. Minuty Prestige Blanc
FRANCE

110 525

148. Domaine Drouhin-Vaudon Chablis
FRANCE

120 595

ROSÉ

380. Vina Esmeralda Rosé
SPAIN

55 215

360. Secateurs Rosé
SOUTH AFRICA

65 325

302. M de Minuty, Provence Rosé
FRANCE

80 380

BY THE GLASS OR BOTTLE

RED



566. Journey's End The Huntsman SMV <i>SOUTH AFRICA</i>	55	215
511. Tenuta Ca' Bolani Merlot, Friuli DOC Aquileia <i>ITALY</i>	60	260
451. M.Chapoutier Côtes du Rhône Rouge 'Belleruche' <i>FRANCE</i>	65	280
436. Cordillera Carmenere <i>CHILE</i>	75	375
570. Altos Ibericos, Rioja DOCa <i>SPAIN</i>	70	315
416. d'Arenberg The Footbolt Shiraz <i>AUSTRALIA</i>	75	355
452. Gérard Bertrand Fitou <i>FRANCE</i>	80	355
400. Zuccardi Q Malbec <i>ARGENTINA</i>	85	360
536. Musar Jeune Red <i>LEBANON</i>	95	450
459. Gérard Bertrand Domaine de L'Aigle Pinot Noir Organic <i>FRANCE</i>	115	575
542. Craggy Range Te Muna Road Vineyard Pinot Noir <i>NEW ZEALAND</i>	150	695

ITALY



- 1. Altre Stelle Prosecco DOC
- 2. Bottega Gold Prosecco DOC
- 3. Marchesi Antinori Franciacorta DOCG

320
595
650

SOUTH AFRICA

- 12. Journeys End NV Method
Cap Classique

495

SPAIN

- 15. Raventos Blanc de Blanc
Organic & Biodynamic

525

FRANCE

- 10. Louis Bouillot Perle de Nuits
Blanc de Noirs

455

SPARKLING

CHAMPAGNE

CHAMPAGNE



20. Moët & Chandon Impérial	765
21. Drappier Carte D'Or	875
22. Billecart-Salmon Brut Rosé	1.450
23. Veuve Clicquot Vintage	1.695
24. Dom Pérignon Blanc	4.495
800. Moët & Chandon Impérial Magnum	1.695
804. Dom Pérignon Blanc Magnum	10.995

FRANCE



- 300. Gérard Bertrand Gris Blanc,
Pays d'Oc IGP
- 301. Studio by Miraval
- 302. M de Minuty, Provence Rosé
- 303. Château d'Esclans
Whispering Angel Rosé
- 304. Sainte Marguerite Symphonie
- ww Château Minuty Rosé et Or
- 306. Sainte Marguerite Fantastique
- 307. Château d'Esclans, Esclans Rosé

320
375
380
535
595
625
775
795

ITALY

- 330. Planeta Rosé, Sicilia DOC

355

LEBANON

- 350. Massaya Rosé

365

SPAIN

- 360. Vina Esmeralda Rosé

215

SOUTH AFRICA

- 380. Secateurs Rosé

325

ROSÉ

ARGENTINA



100. Alambardo White Malbec	215
101. Zuccardi Poligonos Semillon	595

AUSTRALIA

116. d'Arenberg The Olive Grove Chardonnay	315
116. d'Arenberg The Hermit Crab Viognier-Marsanne	310
117. Torbreck Woodcutters Semillon	565
118. Shaw & Smith M3 Chardonnay	695

CHILE

131. Viña Errazuriz Sauvignon Blanc	265
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FRANCE

141. Minuty Prestige Blanc	525
142. Domaine Trimbach Pinot Gris Reserve	575
143. Domaine Drouhin-Vaudon Petit Chablis	565
144. M.Chapoutier Crozes-Hermitage 'Les Meysonniers' Blanc Organic	580
145. André Dezat & Fils Sancerre	575
146. André Dezat & Fils Pouilly-Fumé	575
148. Domaine Drouhin-Vaudon Chablis	595
149. Gérard Bertrand Domaine de L'aigle Limoux Chardonnay Biodynamic	625
150. Domaine de la Garenne Pouilly-Fuisse	725

GERMANY

191. Tesch Unplugged Riesling	350
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ITALY

202. Cossetti Roero Arneis	385
203. Pio Cesare Gavi	425
204. Alois Lageder Gewurztraminer, Südtirol Alto Adige DOC Biodynamic	525
205. Planeta Chardonnay, Sicilia IGT	795

NEW ZEALAND



226. Oyster Bay Chardonnay	350
227. Layline Pinot Gris	355
228. Craggy Range Te Muna Road Vineyard Sauvignon Blanc	420
229. Cloudy Bay Sauvignon Blanc	645

SOUTH AFRICA

241. Waterkloof Circumstance Seriously Cool Chenin Blanc	355
242. Journey's End Destination Chardonnay	610
243. Mullineux Old Vine White	615

SPAIN

256. Celeste Blanco Verdejo, Rueda DO	275
257. Viña Esmeralda, Catalunya DO	285
258. Pazo das Bruxas, Rias Baixas, DO	345
259. Pazo Torre Penelas Albarino, Rias Baizas, DO	835

USA

275. Chateau Buena Vista Carneros Chardonnay	725
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WHITE

ARGENTINA



400. Zuccardi Q Malbec

360

401. Terrazas de los Andes Malbec

475

AUSTRALIA

416. d'Arenberg The Footbolt Shiraz

355

CHILE

436. Cordillera Carmenere

375

437. Escudo Rojo Gran Reserva

335

FRANCE

451. M.Chapoutier Côtes du Rhône
Rouge 'Belleruche'

280

452. Gérard Bertrand Fitou

355

453. Gérard Bertrand St Chinian

360

454. Jean Pierre Moueix Bordeaux Rouge

345

455. Jean Pierre Moueix St.-Emilion

435

456. Famille Perrin Vacqueras

485

457. Mouton Cadet 'Réserve', St.-Emilion

525

459. Gérard Bertrand Domaine de
L'Aigle Pinot Noir Organic

575

460. Domaine de la Garenne Sancerre Rouge

625

461. Pauillac de Lynch-Bages

765

461. Boisset Santenay 1er Cru La Maladiere

955

462. Gérard Bertrand Chateau Hospitalite
Grand Vin Organic & Biodynamic

975

GREECE

506. Alpha Estate Xinomavro

365

ITALY

511. Tenuta Ca'Bolani Merlot, Friuli DOC Aquileia

260

512. Antinori Santa Cristina Rosso, Toscana IGT

325

513. Castello di Albola Chianti Classico DOCG

370

514. Pio Cesare Langhe Nebbiolo

695

515. Cossetti Barolo DOCG

825

516. Zonin Amarone della Valpolicella DOCG

915

517. Pio Cesare Barolo Ornato

2,195

LEBANON

536. Musar Jeune Red

450

NEW ZEALAND

541. Stoneleigh Pinot Noir

550

542. Craggy Range Te Muna Road
Vineyard Pinot Noir

695

PORTUGAL561. Symington Family Altano
Bio Red Organic

330

SOUTH AFRICA

566. Journey's End The Huntsman SMV

215

568. De Grendel Merlot

360

569. Journey's End V3 Shiraz

365

570. le Chant Rouge

395

571. Klein Constantia Estate Red

625

SPAIN

581. Coronas, Tempranillo, Catalunya DO

285

582. Atrium Merlot, Penedès DO Organic

300

570. Altos Ibericos, Rioja DOCa

315

USA

591. Chronic Cellars Suite Petite

410

592. Pessimist by Daou

535

593. J Vineyards Russian River Pinot Noir

885

594. Jordan Cabernet Sauvignon

1,350

RED

FRANCE		
600. Bila Haut Banyuls, Terra Vinyas 50cl	75	425
601. Château Armajan des Ormes 37,5cl	85	475

SPAIN

602. Ximenez-Spinola Old Harvest 50cl	95	550
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FINE WINE

AUSTRALIA | RED

790. Torbreck Cuvée Juveniles, 2021, Barossa Valley	535
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FRANCE | WHITE

700. Château Suduiraut, Lions de Suduiraut Blanc Sec, 2023, Bordeaux	495
701. Domaine des Senechaux Châteauneuf-du-Pape Blanc, 2017, Rhone Valley	815
702. Domaine William Fèvre, Chablis 1er Cru Montee de Tonnerre. 2020, Burgundy	1,495

FRANCE | RED

750. Château Potensac, La Chapelle de Potensac, 2012, Bordeaux	550
751. Château Ferran Pessac, 2019, Bordeaux	645
752. Château Puy Blanquet, 2015, Bordeaux	715
753. Chateau Capbern Gasqueton, 2008 Bordeaux	750
754. Château Bellefont-Belcier, 2013, Bordeaux	850
755. Château La Grave a Pomerol, 2014, Bordeaux	845
756. Château Les Ormes de Pez, 2011, Bordeaux	850
757. Les Pagodes de Cos, 2nd wine of Ch Cos d'Estournel, 2012, Bordeaux	1,695
758. Margaux du Chateau Margaux, 2015, Bordeaux	2,395

ITALY | RED

780. Sassoalloro, Jacopo Biondi Santi Castello di Montepo, 2021, Tuscany	545
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WHITE



820. New Chapter Gruener Veltliner, Kamptal
AUSTRIA

1,395

821. Fournier Sancerre Blanc Les
Belles Vignes, Loire
FRANCE

1,450

RED

85. Château Grand Village Magnum,
2016, Bordeaux,
FRANCE

995

ROSÉ

890. Studio by Miraval, Provence,
FRANCE

750

MAGNUM

COCKTAILS

APEROL SPRITZ

60

Effortlessly elegant, this Venetian classic marries the vibrant complexity of Aperol with the refined sparkle of premium Prosecco and a whisper of soda.

Finished with a fresh orange slice, it's a crisp, bittersweet prelude to a perfect evening.

LILLET ROSE ROYALE

85

Delicate and refined, the Rose Blossom blends the floral elegance of Lillet Ros  with a hint of elderflower, lifted by the crisp effervescence of Prosecco.

Garnished with a ripe strawberry, it's a graceful toast to sophistication.

VESPER MARTINI

75

Iconic and impeccably smooth, the Vesper Martini unites gin, vodka, and Lillet Blanc in a strikingly bold blend.

Served ice-cold in a chilled martini glass and finished with a twist of lemon, it's a cocktail of crisp precision and timeless allure.

LILLET & TONIC

70

Light, bright, and effortlessly refined — Lillet Blanc meets crisp tonic water for a refreshingly modern aperitif.

Served over ice and gently stirred, it's a delicate balance of citrus, florals, and finesse.

OLD FASHIONED

75

A timeless expression of craftsmanship, the Old Fashioned combines rich whiskey with aromatic bitters and a touch of sweetness, stirred gently over ice.

Finished with a twist of orange, it's a bold, smooth sip of tradition with enduring elegance.

KIRIN

60

Clean, crisp refreshing light bodied on the palate, very light hop bitterness with corn flavours.

BOTTLED BEER

Charcuterie Board

Generous platter of Serrano Ham, Beef Bresaola, Spanish Salchichon, Artisan Cheese, Gordal Olives, Cornichons, Dried Apricot, Salted Crackers, Pickled Onion, Fig Chutney, Grain Mustard, Baguette, an ideal accompaniment to our exclusive wines

(D) (N) (P)

95
145 for two

Freshly Shucked Oysters 🍷

Dibba Bay Oysters laced with Vodkas Jeow Som Dressing or infused Mignonette, Kaffir Lime

(D) (N) (S)

30
per piece

Truffle Arancini

Bite into Crispy Golden Risotto Balls with a hint of Truffle, ideal to nibble on

(D) (V)

60

Salmon Crudo

Thinly sliced Salmon Tatar with Passion Fruit & Orange Emulsion and just a touch of Chilli, Coriander Olive Oil.

(D)

68

Beef Tataki

Lightly seared and thinly sliced Beef with Truffle Ponzu Sauce, Chilli Gochujang Kewpie Mayo and Anise Shiso

(D) (N)

78

Fritto Misto

Tempura Prawns & Calamari, deep fried to a golden brown accompanied with Courgettes and a Tomato Romesco Sauce

(D) (N) (S)

79

Padron Peppers

Mild Sauteed Galician Peppers seasoned with Maldon Salt and encrusted in Garlic Breadcrumbs

(D) (V)

44

Goats Cheese Pani Puri

Street food inspired Crispy Puri stuffed with Charred Peaches, Roasted Pistachio Coriander and Creamy Goats Cheese

(D) (N) (V)

46

Marinated Spanish Gordal Olives with Feta

A perfect nibble while you browse the exclusive selection of 19 Sixty Four vintages

(D) (V)

48

Short Rib Bitterballen 🍷

Slowly braised beef mixed with Gruyère cheese encased in crispy golden brown snack size balls with roasted garlic truffle aioli and zesty horseradish gremolata

(D) (N)

76

Gambas Al Ajillo

Pan tossed Shrimp with Garlic and Smoked Pimento, Parsley. Served with Rustic Bread

(D) (S)

85

Cheese Board

What Wine tasting is complete without an accompanying Selection of Artisan Cheeses. Gordal Olives, Grapes, Green Apple, Dried Apricot, Candied Pecans, Salted Crackers, Grain Mustard, Fig Chutney accompany each sharing board

(D) (N) (V)

95 | 145

🍷 Highly Recommended

(D) Dairy | (N) Nuts | (P) Pork | (S) Shellfish | (V) Vegetarian

Prices are in UAE Dirham & are inclusive of 7% municipality fee, 10% service charge & 5% VAT.

STARTER

Goat Cheese Charred Peach

74

Mellow Goats Cheese with Smoky Peach Balanced with Roasted Pistachio and Beets Sits on Earthy Red Chard
(D) (N) (V)

Rossini Wagyu Sliders

112

Three Mini Wagyu Beef Patties, Foie Gras & a Slice of Pepper Jack Cheese Accompanied with Rich Balsamic & Red Onion Jam
(D)

Chicken & Prawns Gyoza

64

Hand Wrapped Seasoned Prawns and Minced Chicken Dumplings, Coriander and Basil Oil with the Perfect Laksa Cream Accompaniment
(S)

Cangrejo Tacos 🍷

82

Delicate Softshell Crab in Hand-Size Tortillas with Pickled Radish & Red Cabbage, a Sprinkle of Tobiko and Chipotle Aioli
(S)

MAIN

Chilean Sea Bass 🍷

160

Flaky Sweet Sea Bass Seasoned and Grilled Lies with Asparagus, a Pea Purée, and Risotto of Shrimp. Lemon Truffle Cream Adds a Rich Flavour
(D) (S)

Lemon Pepper Chicken

112

Citrusy Herbed Chicken Breast, Garlic Potatoes, Crispy Red Onions with Sautéed Garden Peas, and Shimeji Mushrooms Served with a Creamy Tikka Masala Sauce
(D) (N)

Maple Glazed Duck 🍷

140

Pink Tender Duck Breasts Rest on Confit Potatoes, Spiced Baby Carrots and Grilled Asparagus. Garnished with Honey Roast Fig and a Sticky Cherry Sauce
(D)

Black Angus 9oz Sirloin

239

Select a Marbled 9oz Rib-Eye or Angus Sirloin Cooked to Your Liking: Paired with Confit Cherry Tomatoes, Roasted Garlic, and a Savoury Onion Jam. Beef Fat Potatoes and Choice of Peppercorn or Classic Bearnaise to Sauce Your Choice Cut
(D)

Spinach & Ricotta Tortellini

86

Parcels of Fresh Pasta Stuffed with Sautéed Spinach, Rich Parmesan & Basil Cream Sauce. A Smoked Tomato Coulis, Walnuts and Gorgonzola Crumbles with a Trickle of Truffle Oil. Served with Garlic Bread
(D) (V) (N)

Prawn & Crab Linguine 🍷

94

Tender Pasta Tossed in a Rich Chilli & Garlic Sauce with Prawns and Sweet Crab Meat. Datterino Tomato & Basil Gremolata to Compliment and Just a Touch of Chive Oil
(S) (D)

🍷 Highly Recommended

(D) Dairy | (N) Nuts | (P) Pork | (S) Shellfish | (V) Vegetarian

Prices are in UAE Dirham & are inclusive of 7% municipality fee, 10% service charge & 5% VAT.

Wine Terminology 101

Let's demystify some wine lingo so you can impress your friends without sounding like you just stepped out of a vineyard in France! Here are a few terms you might come across:

Welcome to the world of wine! To help you navigate the vino landscape, here's a deeper dive into some wine terminology that will have you sounding like a pro in no time.

Body

The body of a wine refers to its weight and fullness in your mouth. Think of it like this:

Light-bodied | These wines are refreshing and crisp, like a cool breeze on a summer day. Examples include Pinot Grigio and Sauvignon Blanc.

Medium-bodied | Perfectly balanced, these wines have more substance without being overwhelming, like a cozy sweater. Grenache and Merlot fit this category.

Full-bodied | Rich and robust, these wines are like a hearty meal. Think Cabernet Sauvignon and Syrah, which offer bold flavours and a lingering finish.

Tannin

Tannins are natural compounds found in grape skins, seeds, and stems. They can give red wines their structure and a slightly dry sensation in your mouth. Here's how to think about them:

High Tannin | Wines like Cabernet Sauvignon and Nebbiolo have strong tannins, making them great for aging.

Low Tannin | Pinot Noir and Gamay are softer on the palate, making them easy to enjoy right away.

Acidity

Acidity gives wine its crispness and refreshing quality. Wines with higher acidity can make your mouth water! Here's the scoop:

High Acidity | Think of wines like Sauvignon Blanc and Pinot Grigio that are zesty and invigorating.

Low Acidity | Wines like Viognier and Zinfandel tend to be smoother and rounder, with less of that tart kick.

Sweetness

Wines can range from bone-dry to lusciously sweet. This sweetness comes from residual sugar left after fermentation:

Dry | Most red wines and many whites fall into this category, with little to no sweetness.

Off-Dry | These wines have a hint of sweetness; think Riesling or some styles of Pinot Gris.

Sweet | Dessert wines like Sauternes or Port are rich and sweet, perfect for pairing with desserts or enjoying on their own.

Oak

When you hear about oak in wine, it's all about the barrels used during aging. Oak can impart flavours and aromas:

Oaked Wines | These wines have been aged in oak barrels, adding notes of vanilla, toast, or spice. Look for oaked Chardonnay or Cabernet Sauvignon.

Unoaked Wines | These are aged in stainless steel or other neutral vessels, allowing the pure fruit flavours to shine. Think of crisp Sauvignon Blanc or unoaked Chardonnay.

Terroir

This French term encompasses the unique environmental factors that influence the grapes, including soil, climate, and geography. It's what makes wine from different regions distinct:

Unique Expressions | A wine from Bordeaux will taste different from one made in Napa Valley, even if they use the same grape variety. Terroir is what gives each wine its unique identity, shaping both its Nose and Palate.

When tasting wine, you'll often hear these terms:

Nose | This refers to the aroma of the wine. Swirl your glass, take a deep breath, and see what scents you can pick up! Common notes include fruits, flowers, and spices.

Palate | This describes the flavours you experience when you taste the wine. Pay attention to the initial taste, how it develops, and the finish (aftertaste) it leaves behind.

Finish

The finish is how long the flavours linger after you take a sip. A long finish is often a sign of a higher-quality wine. Here's how to think about it:

Short Finish | The flavours fade quickly, which can be typical in lighter wines.

Long Finish | The flavours stick around and evolve, making for a more memorable experience.

Decanting

Decanting is the process of pouring wine from the bottle into another container. It helps aerate the wine and can enhance its flavours. Here's when to do it:

Older Wines | To separate sediment and allow the wine to breathe.

Young Reds | To soften tannins and open up the flavours.

Pairing

Wine pairing is all about matching wine with food to enhance both. Here are a few classic pairings:

White Wines | Pair well with seafood, chicken, and fresh salads.

Red Wines | Great with red meats, hearty dishes, and rich sauces.

Sparkling Wines | Versatile! Perfect with everything from fried foods to creamy cheeses.

Now you're equipped with some essential wine terms to impress your friends and enhance your wine experience. Cheers to your newfound knowledge!

What is a Sommelier?

You might have heard the term "sommelier" tossed around like a fancy scarf at a gala, but let's break it down. A sommelier is just a wine expert who loves to share their passion with you! Think of them as your personal wine guide. They're here to help you navigate the wine list—whether you're looking for the perfect pairing with your freshly shucked oysters or a refreshing bottle to sip on a sunny afternoon.

Sommeliers know the ins and outs of different varietals, regions, and flavours. So, don't be shy! Ask them questions, share what you like (or what you don't), and let them work their magic. They'll help you discover wines that suit your taste and make your experience enjoyable. Wine is all about exploration, so let our 19 Sixty-Four sommeliers be your trusty compass!

Wine Etiquette: Sip with Style

Wine is all about enjoyment, and a little etiquette can go a long way in making your experience even better. Here are some easy tips to keep in mind so you can feel confident and relaxed while sipping your favourite vino.

Hold Your Glass Right

First things first: when you grab your wine glass, hold it by the stem, not the bowl. This keeps the wine at the right temperature and avoids leaving fingerprints on the glass. Plus, it looks pretty classy!

Swirl, Smell, Sip

When you get your glass, take a moment to appreciate it. Give it a gentle swirl—this releases the aromas. Take a deep sniff to catch those delightful scents. Then, take a sip and let the flavours wash over your palate. It's all about savouring the experience!

Tasting with the Sommelier

If you're ordering a bottle, your sommelier will often offer you a taste at the beginning. This isn't just a fancy formality! It's your opportunity to ensure the wine hasn't been affected by a faulty cork or improper storage—what we call a "corked" wine. If the wine has any off-putting aromas or tastes, it's a sign that something might be wrong. However, it's not a moment to judge the wine based on personal preference. The goal is to verify the wine's integrity, so you can enjoy it fully!

Don't Be Shy to Ask Questions

Curious about what to order or how to pair your wine with food? Don't hesitate to ask! Your sommelier is here to help you find the perfect match. Wine is about exploration, so feel free to share your preferences and get recommendations.

Enjoy at Your Own Pace

There's no need to rush. Take your time to savor your wine and enjoy the company around you. Wine is meant to be appreciated, not guzzled! Engage in conversation, share stories, and let the experience unfold naturally.

Cheers!

When it's time to toast, simply say "Cheers!" or "Salud!" and clink glasses. It's a warm way to celebrate good times with great friends. Just remember, make eye contact when you clink—that's the fun part!

Know When to Stop

If you're enjoying a bottle and it's getting close to your limit, it's okay to stop. Wine is about enjoyment, so listen to your body and know when it's time to switch to water or a lighter drink.

Remember, wine etiquette is all about enhancing your experience, not making it stressful. So relax, enjoy, and let the good times flow!