Organize your own wine tasting in 4 easy steps

Hosting your own wine tasting is a super fun way to entertain your friends and/or family. You don't even need to leave the house! You can choose your own MOMENT BOX and impress everyone with your newfound wine knowledge. Follow the steps below, and you're guaranteed to have a great evening.

1.

Select the wines

This is, of course, the tricky first step. Where do you start? It can help to choose a theme to give you some direction and narrow down the selection. For instance, you could host a seasonal or festive wine tasting

2.

Decide the order

Stick to this rule of thumb: go from light to full-bodied, and from white to red. Start with the light, fresh white wines, and gradually move to the fuller, richer wines. You can use our flavor categories as a guide. For white wines, go from Light White to Medium White, ending with Full White. Repeat the same for red wines: start with a Light Red, followed by Medium Red, and end with Full Red. Not sure what kind of wines you've bought? Take a quick sniff. If you smell citrus, green apple, or minerals, it's likely a wine that should be at the start of the tasting. If you smell vanilla, toast, or nuts, the wine has probably been aged in wood and should come later in the lineup.

3.

Read the flyers

The flyers give fun insights into who made the wines and how they were produced. It's helpful to review them beforehand to gather some extra information you can share with your guests. This way, you can provide unique insights into the wines and impress your guests with your knowledge.

4.

Pair wine with food

Wine tastes even better with food, so pair your wine tasting with some snacks. Create a beautiful charcuterie board and mix and match as you taste. You might discover, for example, that a certain cheese goes perfectly with a red wine, while with another wine, you can hardly taste the cheese. It's also fun to match the snacks to the theme of the wines.