

FOOD & WINE

HOME • WINE

The Decanter and Wine Glass Food & Wine Editors Are Obsessed With Right Now



The Glass: Mark Thomas Double Bend Allround Glass, \$70

Two distinct bends in these handblown crystal glasses created by Austrian designer Thomas Zichtl set them apart from the rest. \$70 at [Kneen & Co.](#)

1. Always Be Swirling

The second bend in the glass denotes a full pour, and the rounded bottom helps the wine “move more harmoniously in a conical shape” as you swirl to better aerate it, says Zichtl.

2. Embrace Curves

The first bend marks a perfect tasting portion, but Caleb Ganzer, sommelier at Compagnie des Vins Surnaturels in New York, also loves that it exposes more wine to air, “making it pop more in the glass.”

3. Invest in Stems

Austin Bridges, the sommelier behind Enoteca Nostrana in Portland, Oregon, considers the stem a pedestal for your wine. “Think about smelling and examining a flower without a stem,” he says. The long stem also gives you more control when