

Essential Guide to Choosing Bordeaux and Burgundy Wine Glasses



Chengdu, Sichuan Apr 3, 2026 ([Issuewire.com](https://www.issuewire.com)) - Chengdu Ruilong Glass Co., Ltd. is a [leading supplier of high-quality glassware](#) with over 15 years of experience in manufacturing and exporting a wide range of glass products, including red wine glasses. As a trusted professional in the industry, the company has supplied both domestic and international markets, offering tailored glassware solutions for global importers, distributors, and retailers.

When it comes to wine tasting, the right glass is more than just a container; it plays a pivotal role in enhancing the aroma, flavor, and overall experience of wine consumption. Among the various types of wine glasses, Bordeaux and Burgundy glasses stand out as two of the most essential and widely used in restaurants, hotels, and private gatherings. This guide explores the fundamental differences between these two types of glasses, helping you make an informed decision when purchasing.

Bordeaux Glass vs. Burgundy Glass: Understanding the Differences

To make an informed purchase, it is important to first understand the core differences between Bordeaux and Burgundy wine glasses. Each type is designed to complement specific wine characteristics, enhancing the overall tasting experience.

Bordeaux Glass

Designed primarily for full-bodied red wines such as Cabernet Sauvignon and Merlot, the Bordeaux glass features a tall, narrow bowl and a slightly tapered rim. This unique design helps concentrate the wine's rich aromas, preventing excessive oxidation while guiding the wine to the center of the palate. This allows the taster to better experience the wine's tannins and structure, which are characteristic of full-bodied wines. The Bordeaux glass typically comes with a 6-inch stem, ensuring a comfortable grip and preventing the warmth of the hand from affecting the wine's temperature and taste.

Burgundy Glass

In contrast, the Burgundy glass is suited for light-bodied, aromatic red wines like Pinot Noir. It has a shorter, wider bowl with a larger opening that allows the wine to come into full contact with the air, enhancing the release of delicate floral and fruity notes. The wider bowl also facilitates easy swirling, which further promotes aeration and allows the wine to open up. The bowl diameter of the Burgundy glass is precisely controlled at 3.5 inches—neither too wide to cause spillage nor too narrow to limit aroma release. Both types of glasses are available as single pieces or as part of wine glass sets, making them a cost-effective choice for bulk purchases.

Material Quality: The Key to Enhancing Wine's Visual and Tasting Experience

Material choice is another essential factor when selecting the perfect wine glass. Crystal glassware is often the preferred option for premium markets, and Chengdu Ruilong Glass Co., Ltd. produces wine glasses made from high-quality, lead-free crystal glass. This material adheres to international safety standards, including EU REACH and Singapore's IWA 43:2023, ensuring no harmful substances leach into the wine.

Compared to regular glass, crystal glasses have a higher transparency and refractive index, which enhances the vividness of the wine's color. Furthermore, crystal glasses produce a pleasant, crisp sound when clinked, adding to the overall enjoyment of the wine-tasting experience. For more budget-conscious customers, Chengdu Ruilong Glass Co., Ltd. also offers soda-lime glass options that are durable and ideal for everyday use or mass consumption.

Production Excellence: Quality Control and Durability

As a dedicated glassware manufacturer, Chengdu Ruilong Glass Co., Ltd. places great emphasis on production details that directly influence product quality and durability. All red wine glasses undergo a rigorous annealing process—heated to 600°C and slowly cooled to eliminate internal stress. This process prevents breakage during transportation and ensures the glasses' resilience during regular use. Additionally, the rims of the glasses are polished repeatedly to achieve a smooth, burr-free finish, ensuring a comfortable drinking experience.

For bulk orders, the company offers custom services, including logo engraving, color spraying, and size adjustments. The minimum order quantity (MOQ) for custom orders is 2,000 units, which provides flexibility for customers looking for tailored glassware solutions.

Other Complementary Products: Expanding the Wine Experience

In addition to Bordeaux and Burgundy glasses, Chengdu Ruilong Glass Co., Ltd. also offers a wide range of complementary products, such as Wine Dispensers, which are commonly used in bars and hotels. The company's Wine Dispensers are made from high-quality glass and stainless steel, featuring a sealed design that helps maintain the wine's flavor for up to 7 days. These dispensers can be

customized to match the style of the wine glass set, offering a coordinated and practical solution for wine storage and dispensing.

Choosing the Right Glass: Bordeaux vs. Burgundy

When deciding between Bordeaux and Burgundy glasses, the choice largely depends on the type of wine you serve or sell. For full-bodied wines, such as Cabernet Sauvignon or Merlot, the Bordeaux glass is the ideal choice. Its design allows for the concentration of rich aromas and a focused tasting experience. On the other hand, for light, aromatic wines like Pinot Noir, the Burgundy glass is the better option. Its wider bowl facilitates greater aeration, allowing the delicate characteristics of the wine to shine through.

Chengdu Ruilong Glass Co., Ltd. offers competitive prices, consistent quality, and timely delivery, with the capacity to produce up to 50,000 pieces per day. Whether you are looking for premium crystal glasses for high-end markets or durable glassware for everyday use, the company can provide a tailored solution to meet your needs. With the ability to handle both small and large orders, Chengdu Ruilong Glass Co., Ltd. remains a reliable glassware partner for businesses worldwide.

For more information or to place an order, please visit the official website of Chengdu Ruilong Glass Co., Ltd. at <https://www.longlassware.com/>.



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