

Can a glass affect the taste of wine?

By Stephy Chung, CNN

Sonic decanters, slip-on wine thermometers, devices to pour your wine without pulling the cork – the list of fancy wine accessories is growing apace, as global wine enthusiasts look for newer, better ways to appreciate their favorite tipple. But James Molesworth, Senior Editor at Wine Spectator magazine says expensive gadgets are largely unnecessary. “You don’t need much else besides a simple decanter, corkscrew and stemware.”

The inclusion of the latter – quality stemware, which can easily cost upwards US\$100 per glass – is becoming a popular choice in many of the world’s leading high-end restaurants.

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