



LIBBEY

PERFECT pairings

Stemware solutions for better wine
and champagne experiences

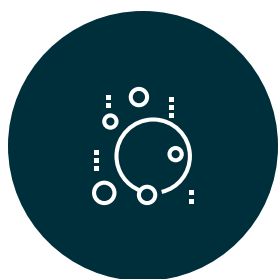
The right glass is a win-win for your wine program

You've got the atmosphere, you've got the selection – but if you don't take your stemware seriously, you won't get repeat guests to your bar or restaurant.

Read on to discover the power of the glass in transforming the experience for both novice and seasoned wine and champagne drinkers. From presentation to flavor, pairing your wine with the right glass boosts the value of every pour and ultimately, your bottom line.



How the glass influences the experience



Aeration

Glasses that allow for generous swirling expose more of the wine to the air, softening harsh tannins, releasing aromas and deepening flavors.



Aroma

Variations in the bowl and rim direct aromas to different parts of the nose, offering the full spectrum of tasting notes.



Temperature

Each style of wine has an ideal temperature at which it is best enjoyed. The right glass – like one with a long stem – can help keep hands off the bowl to maintain chilled temps.



Aesthetics

Elements like stem length, the clarity and color of the glass and the thickness of the rim add to the visual appeal of the wine and can improve enjoyment.





American-made luxury

For the mavericks who are making their mark and the innovators who are anything but ordinary, Reserve by Libbey® is effortless American luxury made to last.

This premium collection represents the pinnacle of Libbey craftsmanship, with superior, color-free optical purity, precise balance and enduring performance.

- **Made in the USA**
- **HD2 Rim + Foot Lifetime Guarantee**
- **Exquisitely thin walls**
- **Flat feet**
- **Laser-cut rims**



Pair with:

Beaujolais, Pinot Noir,
Sangiovese,
Cabernet Franc

Light-bodied red wines

Enhance delicate flavors with a large bowl and wide mouth that allow the wine to breathe.



RENAISSANCE RED WINE
NO. 9126
24 oz./71.0 cl./710 ml.



AUTHENTIS BORDEAUX
NO. 4408035
22 oz./65.1 cl./650 ml.



VINA WINE
NO. [7505](#)
18.25 oz./54.0 cl./540 ml.



VINA DIAMOND BALLOON
NO. 7515
18.25 oz./54.0 cl./540 ml.



CONTOUR BALLOON
NO. 9154
18 oz./53.2 cl./532 ml.



CONTOUR WINE
NO. 9232
18 oz./53.2 cl./532 ml.



PERCEPTION RED WINE
NO. 3056
13.5 oz./39.9 cl./399 ml.



CITATION TALL WINE
NO. 8412
12 oz./35.5 cl./355 ml.

Easy-drinking and fruit-forward, light-bodied reds do best in glasses with large bowls and wide mouths. This maximizes aeration and directs their subtle aromas to the tapered rim for a refreshing experience.



Full- and medium-bodied red wines

Tall bowls direct complex flavors to the back of the palate for a richer tasting experience.

Shown: Vina Tall Wine



Pair with:

Bordeaux, Cabernet
Sauvignon, Merlot,
Malbec, Shiraz, Syrah



RENAISSANCE WINE
NO. 9125
26 oz./76.9 cl./769 ml.



SALUTE BORDEAUX
NO. 4728035
24 oz./71 cl./708 ml.



VINA WINE
NO. 7520
18 oz./53.2 cl./532 ml.



VINA TALL WINE
NO. 7510
16 oz./47.3 cl./473 ml.

Wines high in tannins like these can leave an unwanted bitter taste in the mouth. That's why full- and medium-bodied reds should be served in tall glasses with a wide opening to soften tannins, smooth out bitterness and let every tasting note shine through.



BRISTOL VALLEY CHALICE WINE
NO. 8572SR
12.5 oz./37.0 cl./370 ml.



CONTOUR WINE
NO. 9232
10 oz./29.6 cl./296 ml.



PRISM STEMLESS
NO. 9318
18 oz./53.2 cl./532 ml.



AUTHENTIS RED WINE
NO. 4808001
15.5 oz./45.84 cl./458.4 ml.



Shown: Renaissance Wine

Pair with:

Riesling, Moscato,
Pinot Grigio, Pinot Gris,
Petit Chablis

Light- and medium-bodied white wines

Enjoy sweeter flavors with a smaller bowl that concentrates subtle aromas to the tip of the tongue.



SUPERIORE WHITE WINE
NO. 4198002
16.75 oz./49.5 cl./500 ml.



RENAISSANCE WINE
NO. 9122
13 oz./38.4 cl./384 ml.



PRISM WINE
NO. 9322
12.75 oz./37.7 cl./377 ml.



CONTOUR WINE
NO. 9151
12 oz./35.5 cl./355 ml.



VINA WINE
NO. 7519
12 oz./35.5 cl./355 ml.



VINO GRANDE WHITE WINE
NO. 4518002
11.5 oz./34 cl./340 ml.



PERCEPTION WINE
NO. 3057
11 oz./32.5 cl./325 ml.



BRISTOL VALLEY WHITE WINE
NO. 8564SR
8.75 oz./25.9 cl./259 ml.

Perfect for novice wine drinkers, these sweet and crisp styles call for a versatile universal white wine glass. A medium-sized bowl and curved, narrow rim concentrate flavors and aromas and preserve acidity, highlighting floral and citrus notes.



Full-bodied white wines

A wide bowl enhances complex aromas and directs wine to the back of the tongue for intense flavors.

Shown: Virtuoso Wine



Pair with:

Chardonnay, Sauvignon
Blanc, Gewürztraminer,
White Zinfandel



DEFINITION BURGUNDY
NO. 1350300
32.5 oz./96.1 cl./961 ml.



PRISM WINE
NO. 9326
24 oz./71.0 cl./710 ml.



STYLE BURGUNDY
NO. 4678000
21.75 oz./64.3 cl./640 ml.



VIRTUOSO WINE
NO. 1009307
16 oz./47.3 cl./473 ml.



Wide bowls aren't just for
Bordeaux and Burgundy wines.
Make the most of rich and complex
whites with a larger opening that
improves aeration and develops
the flavors of buttery Chardonnays
and similar styles.



CONTOUR WINE
NO. 9152
16 oz./47.4 cl./473 ml.



VINA DIAMOND TALL WINE
NO. 7516
12.5 oz./37.0 cl./370 ml.



CITATION WHITE WINE
NO. 8472
11 oz./32.5 cl./325 ml.



RENAISSANCE STEMLESS
NO. 9017
18 oz./53.2 cl./532 ml.





Shown: Contour Diamond Flute

Pair with:

Champagne, Prosecco,
Lambrusco

Champagne and sparkling wines

A tall, narrow glass maintains flavor concentration and creates an effervescent display.



DEFINITION CHAMPAGNE
NO. 1350329
8.5 oz./25.14 cl./251.4 ml.



PRISM FLUTE
NO. 9332
8.25 oz./24.4 cl./244 ml.



CONTOUR FLUTE
NO. 9236
8 oz./23.7 cl./237 ml.



CONTOUR DIAMOND FLUTE
NO. 1009406
8 oz./23.7 cl./237 ml.



LINEAR FLUTE
NO. 7403
7.5 oz./22.2 cl./222 ml.



LIFESTYLE COUPE
NO. 4458008
10.5 oz./31.05 cl./310.5 ml.



VIRTUOSO COUPE
NO. 1009304
6.75 oz./20 cl./200 ml.



STEMLESS FLUTE
NO. 228
8.5 oz./25.1 cl./251 ml.

The iconic elongated shape and narrow bowl of a champagne flute preserves carbonation for a celebratory effect you can see, hear and taste. Alternatively, a wide-mouthed coupe adds old-school glamour to bubbly beverages and classic cocktails alike.



Pour control stemware

Pour confidently, every time. Each of our pour control glasses is designed with a visual cue – either a printed marking or the curve of the bowl – at an approximate ounce capacity, preventing overpours that could cost you thousands of dollars over time.

Now, your team can ensure a consistent measurement with every glass – and you can be confident you're not pouring profits down the drain.



Approximate
Pour Lines
← 5 oz./148 ml.



Approximate
Pour Lines
← 8 oz./236 ml.
← 5 oz./148 ml.



Approximate
Pour Lines
← 9 oz./266 ml.
← 6 oz./177 ml.



Approximate
Pour Lines
← 9 oz./266 ml.
← 6 oz./177 ml.

CONTOUR DIAMOND
NO. 1009403
16 oz./47.3 cl./473 ml.



ACURA POUR CONTROL
NO. 9323/U224A
16 oz./47.3 cl./473 ml.



VINA WINE
NO. 7533/1178N
16 oz./47.4 cl./474 ml.

PERCEPTION WINE
NO. 3057/1178N
11 oz./32.5 cl./325 ml.



Shown: Contour Diamond



Shown: Acura Pour Control

Decanters and carafes

Elevate your wine presentation – and reveal a wine's complex colors and flavors – with our beautiful decanters and carafes. Intentional curves at the neck and shoulders also help control pours and boost profits.



CASUAL ENTERTAINING
NO. 4800188
47.25 oz./139.7 cl./1400 ml.



BEVERAGE SERVICE CARAFE
NO. 97000
39.75 oz./117.2 cl./1172 ml.



ENSEMBLE CARAFE
NO. 927634
36 oz./106.5 cl./1065 ml.



ACURA CARAFE
NO. 9030
10.75 oz./31.8 cl./318 ml.



LIBBEY CARAFE
NO. 782
10 oz./29.6 cl./296 ml.



LIBBEY CARAFE
NO. 719
8.5 oz./25.1 cl./251 ml.



EXPLORE THE COMPLETE LIBBEY TABLEWARE COLLECTION

A diverse family of Libbey® brands provide versatile options designed to enliven any dining experience. Discover the possibilities at libbeyfoodservice.com

¹ Libbey® Foodservice is the exclusive distributor of Spiegelau and Nachtmann to the foodservice industry in the United States and its territories.

Libbey Pro  

For questions or concerns, please email:
customercare@libbey.com

Or contact your Sales Rep:
<https://libbeyfoodservice.com/find-a-rep>

©2026 Libbey LLC



Scan the QR code to explore our full selection of stemware for wine and champagne. Then, order a free sample to experience it for yourself.



Luxury made to last, for the mavericks making their mark and the innovators who are anything but ordinary.



Setting the standard in glass tableware expertise and innovation since 1818, including its newest premium collection, Reserve® by Libbey.



Premium European brands crafted to exceed the expectations of discerning diners and foodservice professionals.



Dinnerware with a distinctive look and feel, artfully designed for building vibrant table setting.



Award-winning dinnerware designed for unparalleled creative expression and exceptional durability.



Unique materials of wood, slate and marble in playful, inspiring dinnerware and accessories.



Innovative, beautiful buffet and serveware selection, brilliantly designed around the way you work.



Glassware refined to enhance every nuance, from pure raw materials to carefully crafted final form.¹



Fine Bavarian glassware with a modern take on luxury and brilliance.¹