

CITATION GOURMET™



**Coupette/Margarita
No. 8428** ●
7 oz./20.7 cl./207 ml.
H5½ T4½ B3 D4½
1 doz./7# • 1.12 cu.ft.
SCC 630189



**Coupette/Margarita
No. 8429** ●
9 oz./26.6 cl./266 ml.
H6½ T4½ B3 D4½
1 doz./7# • 1.19 cu.ft.
SCC 562152



**Coupette/Margarita
No. 8430** ●
14¾ oz./43.6 cl./436 ml.
H7 T4¾ B3¼ D4¾
1 doz./9# • 1.39 cu.ft.
SCC 378620



**Tall Dutch Cordial
No. 8491** ●
1½ oz./4.4 cl./44 ml.
H6¼ T1½ B2 D2
3 doz./10# • .81 cu.ft.
SCC 548255



**Round Wine
No. 8415** ●
13¾ oz./40.7 cl./407 ml.
H6½ T3¼ B3 D4
1 doz./6# • 1.00 cu.ft.
SCC 596904



**Tall Wine
No. 8412** ●
12 oz./35.5 cl./355 ml.
H7½ T2¾ B3 D3¾
1 doz./7# • .82 cu.ft.
SCC 596874



**Tulip Champagne
No. 8477** ●
6 oz./17.7 cl./177 ml.
H7¾ T2½ B2¾ D2¾
1 doz./5# • .61 cu.ft.
SCC 632022



**Tulip Champagne
No. 8476** ●
9 oz./26.6 cl./266 ml.
H8½ T2¼ B2¾ D2¾
1 doz./6# • .66 cu.ft.
SCC 573844



TABLETOPTIP

When serving wine:

Always hold the glass by its stem.

For perfect tasting, the glass should be one-third full.

For sparkling wines or champagne, the glass should be two-thirds full.