

IN THE DETAILS

*David Monn*

# RAISE A GLASS

*A great Champagne becomes extraordinary when poured into the perfect crystal.*

Champagne has an elegance that makes the day feel special, so it only makes sense to drink the beverage out of the most beautifully crafted glass. Technically, flutes are the proper way to serve it—coupes let bubbles out too quickly, and stemless glasses warm the drink in your hand—but I believe that no Champagne (for special occasions I choose Cristal, while my go-to is Veuve Clicquot) should be nursed long enough for it to fall flat, especially if it's sparkling in one of these five celebratory glasses. ■

*Contributing editor David Monn is a New York-based event and party planner. For details, see davidmonn.com.*

**1 DEBORAH EHRLICH**

*This design is so modern and beautiful that, to me, it doesn't matter there's no stem. \$110 for two; deboraehrlich.com.*

**2 HERMES**

*The glass is engraved with a ring design, which is then painted with platinum. \$220 each; hermes.com.*

**3 ORREFORS BY KARL LAGERFELD**

*An ultraccontemporary, almost architectural coupe. \$150 each; orrefors.us.*

**4 MOSER**

*About as fine a glass as one can find, with diamond-cut patterning and a 24-karat-gold rim. \$150 each; moserusa.com.*

**5 WILLIAM YEOWARD**

*A classic coupe reminiscent of the 1920s that's most stunning once it's filled. \$45 each; williamyeowardcrystal.com.*

