

Meta title: Gin Glasses Guide: Types & How to Hold Them

Description: Explore the different types of gin glasses including which cocktails to serve in each and how to hold a gin glass properly.

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# The ultimate guide to gin glasses

There's not much better than a cold, refreshing gin cocktail. But ingredients aside, how you serve your drink also has a big impact on how much you enjoy it.

The glass you choose to sip from can enhance the flavours and aromas of your gin, as well as add to the overall drinking experience.

In this guide, we'll explore the different types of gin glasses, which cocktails are best for each, and how to hold them properly to keep your drink cool.

## Types of gin glasses

It might surprise you to know there's quite a few different types of glasses used for gin. Here we share the most popular but feel free to experiment to find your favourite.

### Copa glass

The copa glass, also known as the gin balloon or gin goblet, is a favourite for gin enthusiasts. Its large, round bowl allows plenty of room for ice and garnishes, which helps to keep your drink cool and refreshing for longer and elevate the aromatic flavours.

The wide opening also enhances the aroma of the gin, allowing you to fully appreciate its botanical notes. Typically, a copa glass has a short stem, which helps to prevent your hands from warming the bowl. So you can hold it much like a white wine glass.

Copa glasses are often used for serving [gin and tonics](#), as the generous size accommodates a good amount of tonic water, ice and garnishes such as citrus slices and herbs. This type of glass is perfect for those who enjoy a well-chilled, aromatic gin drink, such as Beefeater Gin & Tonic.

### Highball

Also known as a Tom Collins glass, the highball is a tall, narrow glass typically used for [gin mixers](#) like gin and tonic, a [gin and lemonade](#) or funnily enough, the original [Tom Collins](#) cocktail. The highball glass holds a larger volume of liquid, making it ideal for long drinks that include a significant amount of mixer.

We also use a highball for many of our summer serves like the [Strawberry Cooler](#), [Gin Fizz](#) and [Gin Bloody Mary](#) with a classic celery garnish.

The long shape of the highball glass allows for a good amount of ice, which helps to keep your drink cold. However, because the glass is held directly by the hand, it's important to minimise contact with the base to prevent the ice from melting too quickly, which can dilute your drink.

## Tumbler

A tumbler, also known as a rocks glass or old fashioned glass, is a short, sturdy glass with a wide mouth. Its broad body has plenty of room for ice cubes, making it well-suited to stronger gin cocktails that require slow sipping at a cool temperature, such as a [Negroni](#) or gin on the rocks. Shorter drinks like a [Bramble](#) or [Gin Sour](#) also work best in a tumbler glass.

The tumbler's heavy base provides stability, and its size makes it comfortable to hold. When drinking from a tumbler, it's best to hold it around the middle to upper part of the glass to minimise warming the ice with your hand.

## Martini glass

The martini glass is iconic in the world of cocktails, instantly recognisable by its wide, conical bowl and long, thin stem. This glass is designed to keep drinks cool and is typically used for serving martinis and other straight-up cocktails that are served without ice.

The martini glass's wide rim helps to show off the drink's aromas at first sip and the long stem allows you to hold the glass without touching the bowl, keeping the drink at the right temperature. It's the most elegant way to serve a [Gin Martini](#) but also works with other drinks like a [Metropolitan](#) and Gin Cosmo.

## Flutes

Flutes are tall, narrow glasses traditionally associated with champagne and Prosecco. Their slender shape helps to preserve the carbonation, keeping your bubbly cocktails fizzy for longer. While flutes are most commonly used for sparkling wine, they are also an excellent choice for gin cocktails with a fizzy element.

One of our favourite flute cocktails is the [Pink Gin Spritz](#) that combines [Pink Strawberry Gin](#), Prosecco and a splash of tonic water, garnished with a strawberry slice.

Whether you're toasting a celebration or simply enjoying a light, sparkling gin cocktail, the flute adds a touch of class and refinement to your drink. As with other glasses, it's best to hold the flute by the stem to keep the drink cool and prevent the bubbles from dissipating too quickly.

## How to hold a gin glass

The main priority when handling any gin-based drink is to keep the temperature cool. If you're using a stemmed glass like a copa or martini glass, pinch the stem between your thumb and

forefingers and avoid touching the bowl. This helps to prevent your hand from warming the drink and altering its intended temperature and flavour.

For tumblers and highballs, hold the middle to upper part of the glass between your thumb and fingers while maintaining minimal contact with the base where the ice is held. This technique helps to keep your drink cooler for longer, ensuring that you can enjoy the full flavour of your gin cocktail.

Choosing the right glass for your gin cocktail can make a significant difference in your drinking experience. From the elegant copa glass to the classic tumbler, each type of glass is suited to different styles of drinks.

Check out our full collection of [gin cocktail recipes](#) to find the right drink for your glassware. And discover more ways to elevate your sipping experience with our guide to [gin garnishes](#) and [drinking gin with ice](#).