

# Korean Air brings wine to Prestige Class cabin on short-haul routes



Sommelier Marc Almert leads a training session for Korean Air cabin crew

[Korean Air](#) has selected six new wines to serve in Prestige Class on short-haul flights in collaboration with world-renowned sommelier, Marc Almert, the company shared in an October 25 press release.

The wines comprise a variety of new and old selections from France, Germany and Australia. Korean Air said in its press release that they would be served in cycles to be tailored to the changing seasons.

The selection of six wines introduces a diverse blend of grapes such as Riesling, Grenache and Merlot.

To mark the collaboration with Marc Almert, Korean Air organized an inflight wine training session for 150 First Class cabin crew members. During the session with Almert, they deepened their knowledge of the wines the airline serves.

In addition to the new Prestige Class wines, Korean Air said in its press release that it has rolled out several initiatives to enhance inflight services and the passenger experience.

Just last October, the airline unveiled a new selection of 52 wines, chosen by Marc Almert, to serve onboard. They also embraced the fascination with Korean culture among passengers and the preference for vegan cuisine to introduce a Korean style vegan menu. The menu's offerings are inspired by Buddhist temple cuisine.