

## BOTTLE DESCRIPTION

### Bordeaux



#### Base Neck

A common fill level at which many Chateaux release their wine. For wines of any age, this level suggests excellent provenance.

#### Very High Shoulder

Acceptable fill level for wines 8 or more years of age. Suggests proper storage conditions throughout its life. Natural occurrence for wines of this age.

#### High Shoulder

Usually not a problem for wines in excess of 20 years of age. This level may be caused by easing of the cork combined with natural evaporation. Check the clarity and the color of the wine in the bottle as a secondary indicator of provenance.

#### High-to-Mid-Shoulder

Refer to High Shoulder and Mid-Shoulder level descriptions.

#### Mid Shoulder

May suggest ullage during the life of the wine due to easing of the cork or inconsistent storage conditions. Not abnormal for wines 30 or more years of age. As additional indicators of risk, inspect clarity and color of the wine in the bottle, as well as condition of the cork.

#### Low Shoulder and Below

Suggests poor provenance. Definitely a risk and generally not saleable, with exception given to rare bottlings and/or labels. Not recommended for consumption.

Half Bottle	.375 Litres
Half Litre	.5 Litres
Bottle	.750 Litres
Magnum	1.5 Litres
Double Magnum	3 Litres
Jeroboam (Burgundy)	3 Litres
Jeroboam (Bordeaux)	4 Litres
Rehoboam	5-6 Litres
Imperial	6 Litres
Methuselah	6 Litres
Salmanazar	9 Litres
Sovereign	26 Litre

### Burgundy

Because the shape of Burgundy bottles does not allow for a level rating system based on the shoulder of the bottle, levels are described by means of inches or centimeters below cork. Generally, Burgundy wines with an inch and one half fill level or above are considered normal for wines younger than 10 years of age. Wines of 15 or more years of age with fill levels of between an inch and one half and three inches are generally considered to be of sound provenance, though consideration should be given to the clarity and color of the wine in the bottle, as well as the condition of the cork.

Burgundy bottles with fill levels lower than three inches may be at risk of being damaged or undrinkable, and therefore may be unsaleable. It should be noted that some Burgundian producers tend to over-fill their bottles during the bottling process which may cause a few drops of wine to become trapped between the capsule and the cork. This should not be confused with ullage, a natural occurrence in older wines, which may be accelerated due to poor provenance.

Wines are described in this catalogue as accurately as possible. Buyers are urged to make allowances for slight variations in ullages and conditions. No guarantee is made regarding provenance.