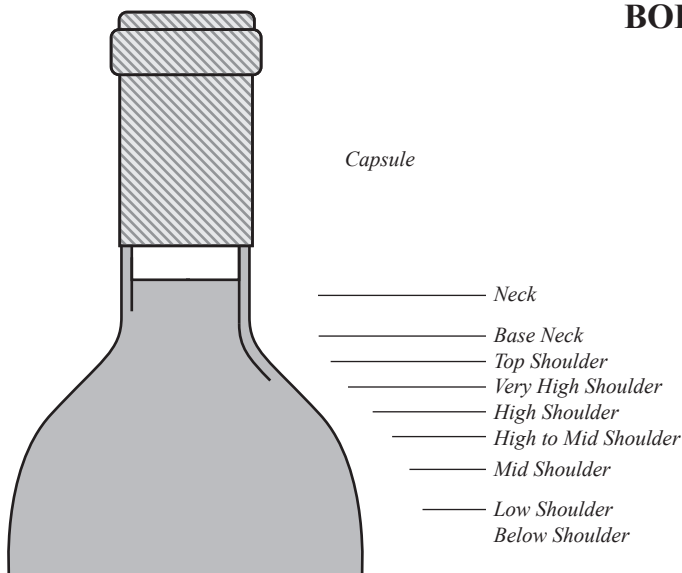




BOTTLE DESCRIPTIONS BORDEAUX



NECK:

Normal level for all wines. In wines over ten years of age, this level suggests excellent provenance. Rarely used, except to emphasize a particularly good fill level when other fill levels in the same lot are less than perfect.

BASE NECK:

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

TOP-SHOULDER:

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

VERY HIGH SHOULDER:

Acceptable fill level for wines twenty 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 thirty 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 either easing of the cork or inconsistent storage conditions. Not abnormal for wines forty or more years of age. As additional indicators of risk, definitely 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.)

BOTTLE CONDITIONS

PREFIX v - very s - slightly
l - lightly h - heavily

| | |
|-------|-----------------------------|
| BSL | Bin Soiled Label |
| GSL | Glue Stained Label |
| WASL | Water Stained Label |
| WISL | Wine Stained Label |
| WASVL | Water Stained Vintage Label |
| WISVL | Wine Stained Vintage Label |
| FL | Faded Label |
| LL | Loose Label |
| NL | Nicked Label |
| SCL | Scuffed Label |
| TAL | Tattered Label |
| TL | Torn Label |
| TSL | Tissue Stained Label |
| WOL | Writing on Label |
| WRL | Wrinkled Label |
| STL | Stained Label |
| NOL | No Label |

| | |
|------|----------------------------|
| BN | Base Neck Level |
| TS | Top Shoulder Level |
| VHS | Very-High-Shoulder Level |
| HS | High-Shoulder Level |
| HTMS | High-to-Mid-Shoulder Level |
| MS | Mid-Shoulder Level |
| LS | Low Shoulder |

CORK CONDITIONS

| | |
|-----|---|
| CC | Corroded Capsule |
| CRC | Cracked Capsule |
| CUC | Cut Capsule (Usually done to authenticate) |

| | |
|------|--------------------------|
| NC | Nicked Capsule |
| NOC | No Capsule |
| WC | Wrinkled Capsule |
| WXC | Waxed Capsule |
| TC | Torn Capsule |
| DC | Depressed Cork |
| SDC | Slightly Depressed Cork |
| PC | Protruding Cork |
| SPC | Slightly Protruding Cork |
| SOS | Signs of Seepage |
| SSOS | Slight Signs of Seepage |

| | |
|------|------------------------------|
| OCB | Original Cardboard Box |
| OGB | Original Gift Box |
| OWC | Original Wooden Case |
| 2OCB | Two Original Cardboard Boxes |
| 2OWC | Two Original Wood Cases |
| CRW | Cracked Wood |

BOTTLE SIZES

| | |
|--|-------------|
| Half Bottle..... | .375 Litres |
| Bottle..... | .750 Litres |
| Magnum..... | 1.5 Litres |
| Double Magnum..... | 3 Litres |
| Jéroboam (Burgundy, Champagne & Rhône)..... | 3 Litres |
| Jéroboam (Bordeaux)..... | 4½-5 Litres |
| Impérial..... | 6 Litres |
| Methuselah (Burgundy, Champagne & Rhône)..... | 6 Litres |
| Salmanazar..... | 9 Litres |
| Balthazar..... | 12 Litres |
| Nebuchadnezzar..... | 15 Litres |
| Melchior..... | 18 Litres |

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 centimeters below cork. Generally, Burgundy wines with a four centimeter fill level or above are considered normal for wines younger than twenty years. Wines of twenty or more years of age with fill levels of between four and five centimeters 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. Bottles with ullage between five and seven centimeters are not uncommon for wines forty years and older and often provide thrilling drinking, but the lower the fill, the higher the risk, so consideration should be given. Burgundy bottles with fill levels lower than seven centimeters 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.