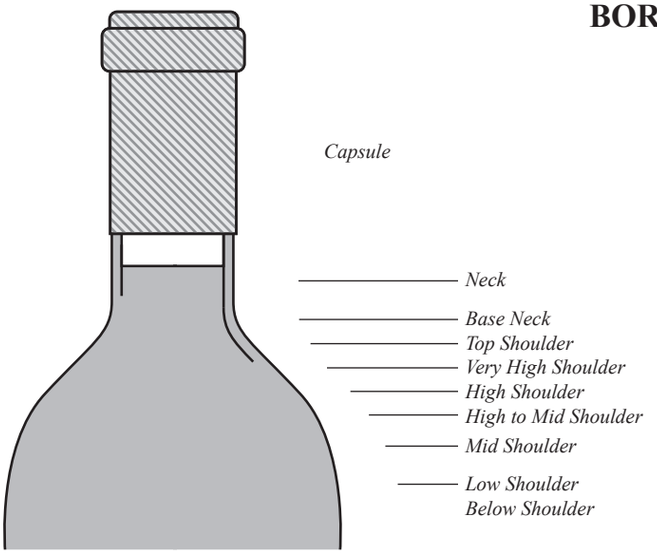
SINCE 1820

BOTTLE DESCRIPTIONS
BORDEAUX



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
LC	Loose 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
DI	Different Importer

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 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.