

## **BOTTLE SIZES**

**Bordeaux Bottle** - 750ml (25 oz.)

**Equivalent to** - 1 Bottle

11.5" Length - 3" Diameter (292 x 75 mm)

**Burgundy / Champagne Bottle** - 750ml (25 oz.)

**Equivalent to** - 1 Bottle

11.5" Length - 3.5" Diameter (292 x 89 mm)

**Magnum** - 1.5 litres (50 oz.)

**Equivalent to** - 2 Bottles

13.5" Length - 4" Diameter (343 x 102 mm)

**Jeroboam** - 3 litres (100 oz.)

**Equivalent to** - 4 Bottles

18" Length - 5" Diameter (457 x 127 mm)

## **SPLIT**

**Quarter Bottle** - 187ml (6 oz.)

**Equivalent to** - 1/4 Bottle

7" Length - 2" Diameter (178 x 50 mm)

## **HALF**

**Half Bottle** - 375ml (13 oz.)

**Equivalent to** - 1/2 Bottle

9.5" Length - 2.25" Diameter (241 x 57 mm)

## Bottle Shapes



**Bordeaux:** (first from left) Straight sides and tall shoulders, with dark green glass for the dry red wines of the region, lighter green for the dry whites and, for the sweet whites, clear glass. This bottle shape is widely used in the New World by winemakers bottling Bordeaux varieties, but it is also widely used in Italy and many other countries.

**Burgundy:** (second from left) Here gently sloping shoulders suggests a wine from Burgundy, with both red and white wines in similar green glass. These are sturdy, heavy bottles, with a slightly fatter girth than other wine bottles - although you may only notice this if stacking them. This shape is also widely used throughout the New World for Chardonnay and Pinot Noir.

**Rhone:** (third from left) Similar in style to the Burgundy, but not so fat. In addition, some may bear a coat of arms on the neck, particularly Châteauneuf du Pape. The traditional Côtes du Rhône bottle is similar in shape, but with more angular sloping shoulders. New World Shiraz may have a similar bottle, but often this is not the case.

**Champagne:** (fourth from left) This bottle design is born out of necessity as much as style. Thick glass, gently sloping shoulders and a deep punt (the indentation on the underside) are necessary as the pressure inside the bottle is 80-90psi (three times the pressure inside an average car tyre). Likewise, New World fizz producers use the same design.

**Mosel and Alsace:** (fifth from left) A slender bottle, narrower than other styles, also much taller, with a very gentle slope to the shoulders. Green glass suggests either the Mosel in Germany, or Alsace in France. The wine contained may still be of a wide variety of styles, however, ranging from dry and off-dry, through to lusciously sweet dessert wines. Read the label!

**Rhine:** (sixth from left) Wine from the Rhine ('Hock') spends its life in a bottle similar in shape to the Mosel/Alsace bottle. The main distinguishing feature is the glass, which is traditionally coloured brown. The traditional wine glasses of the Mosel and the Rhine reflect this, having green and brown stems respectively. Once again, however, the style of wine can vary, and a little label knowledge is required.

**Fortified wines:** (seventh from left) Many fortified wines, such as Port, Madeira and Sherry, are transported in quite sturdy bottles like this. The vintage Port bottle may have quite a bulge in the neck, supposedly to help capture the sediment as the aged wine is decanted. Many of these wines, especially if for drinking young, would be sealed with a cork stopper rather than a long cork.

**No hard and fast rules:** (eighth from left) This is true particularly when considering the wines of non-classic regions or the New World. Although winemakers may bottle in styles similar to the region that gives them inspiration, there is no requirement to do so. In fact, even with classic regions, almost anything goes, as this wacky bottle of Pere Anselme Châteauneuf-du-Pape shows!

## Common Wine Bottle Shapes



The high shouldered 'Bordeaux Bottle' is used by most wineries for Cabernet Sauvignon, Merlot, Malbec and most Meritage or Bordeaux blends. This is because those are the key grape varieties that are allowed for use in red wines from the Bordeaux region.

The Bordeaux bottle is also generally used for Sauvignon Blanc and Semillon.

These are the primary grape varieties allowed in the production of white wines in Bordeaux.



The slope shouldered 'Burgundy Bottle' is generally used for Chardonnay and Pinot Noir around the world. These are the two key grape varieties used in the Burgundy region of France for white and red wine production.



'Rhine Bottle'

This shape is also used for many Loire Valley wines. The tall Alsace (northeastern France) bottle or the 'Hoch Bottle' is also used in Germany (green in the Mosel and brown in the Rhine.) It is used by wineries in many parts of the world for several grape varieties including Riesling, Gewurztraminer and Muller-Thurgau.



Classic Champagne bottle



Port Bottle