

# What Wine Bottles Do I Use?

From time to time we have customers come in and ask us what bottles to use for a specific wine they are bottling. The short answer is – it doesn't really matter. If you store your bottled wine in the dark, you can use whatever bottles you have lying around. But some of you are more traditional and want to use bottles appropriate to your style of wine. Read on to learn about all the different types of bottles and what wines are typically bottled in them.

The **Burgundy** bottles have a sloped shoulder (the area between the body and the neck of the bottle) with a relatively small punt (the hump on the bottom of the bottle). Typically they are light green, dark green and clear and are used for younger red wines with less body and for whites and blushes. Some examples of wine to store in these bottles are Pinot Noir, Gamay, Beaujolais, Chardonnay, Chablis and most wines from the Burgundy and Rhone regions.

The **Bordeaux** bottles have a more distinct, higher shoulder with a larger punt on the bottom to catch sediment, although the punt can vary based on color and style. These bottles were traditionally dark green but you can also find clear, light green (called "claret") and even cobalt and red. The dark green Bordeaux bottles are used for heavy red wines like Cabernet Sauvignon, Merlot, Zinfandel, Malbec, Meritage, Bordeaux and other reds from the Bordeaux region. Sauvignon Blanc and Semillon are also bottled in Bordeaux-type bottles but do not need to be dark green.

**Hock** shaped bottles originated in Germany and are tall and narrow with very little punt. They come in a variety of colors and are used for German whites like Riesling (green bottle), Gewurztraminer (amber) and Muller-Thurgau as well as other sweet or dessert wines.

The **Renana** style wine bottle is just a 375 ml Burgundy bottle found in clear or colored glass and most often used for fruit or dessert wines, ports and ice wines.

The **Bellissima** bottles are tall and narrow with a distinct shoulder similar to the Bordeaux bottles but only come in 375 ml. These bottles are perfect for ice wines.

Once you have determined the shape of the bottle to use, remember this. The darker the bottle, the more protection from the damaging effects of light. Dark bottles are typically used for reds that will be aged for a while. Rhine wines usually are bottled in amber bottles. And most white wines can be bottled in clear or light green with sweet white wines generally found in clear bottles.