

## How to Use Repour



Remove foil from Repour



Put stopper in bottle

Repour is reusable for the life of one 750 ml bottle: simply remove it, pour a glass, and close it with the same stopper. When the bottle is empty, dispose of both the bottle and the depleted Repour.

## Tips

- ✓ Bottles with Repour in them must be stored upright.
- ✓ If a bottle has a Repour on it from a previous day(s), continue to close it with the same stopper.
- ✓ Keep Repour in the bottle when not pouring wine so it continues to absorb oxygen from the wine - not from the air in the room.
- ✓ Bottles with Repour in them can be refrigerated.



# Using Repour in a Wine Program

## During Service

Newly opened bottles of wine should be re-closed with their original cork or screw cap until the end of service.

If there's a Repour in a bottle from a previous day(s), continue to close the bottle with the same Repour until the bottle is empty.

### When you're ready to serve:

1. Remove Repour from the bottle.
2. Pour a glass (or glasses).
3. Re-insert Repour.
4. Repeat until the bottle is empty.
5. When the bottle is empty, dispose of the bottle and the depleted Repour.

## At the Close of Service

### For bottles *without* Repour in them:

1. Remove foil tab from the bottom of a new Repour.
2. Place Repour firmly in the bottle.
3. Store bottles upright until the next glass is poured.

### For bottles *with* Repour in them:

No action needed! Leave bottles stored upright (refrigerated or not) until you're ready to pour the next glass.

To learn more about Repour,  
scan the QR code or visit [repour.com/btg](https://repour.com/btg)

