

**FINEST & RAREST WINES:
THE 40 YEAR JUBILEE OF ALPINA FINE WINES**

Geneva 10 November 2019



ALPINA

CHRISTIE'S

INTERNATIONAL WINE DEPARTMENT & AUCTION CALENDAR

GLOBAL MANAGING DIRECTOR, LUXURY

Aline Sylla-Walbaum
Tel: +44 (0)20 7389 2554

HEAD OF DEPARTMENT/ HEAD OF SALE

CONTINENTAL EUROPE

Edwin Vos
Tel: +31(0)20 575 5208

LONDON

Noah May
Tel: +44 (0)20 7752 3140

NEW YORK

Chris Munro
Tel: +1 212 641 7518

SENIOR CONSULTANT

Michael Broadbent M.W.
Tel: +44 (0)20 7752 3302

WORLDWIDE

AMSTERDAM

Edwin Vos
Tel: +31 (0)20 575 5208

BEIJING

Geoffrey Liu (Liaison)
Tel: +86 10 8572 7924

GENEVA

Edwin Vos
Agathe de Saint Céran
Tel: +41 (0)22 319 1760

HONG KONG

Fai Lo
Ned Zhang
Tiffany Po
Tel: +852 2978 6761

LONDON

Noah May
Tim Triptree M.W.
Charles Foley
Tel: +44 (0)20 7752 3302

LOS ANGELES

Chris Munro
Tel: +1 310 385 2625

NEW YORK

Chris Munro
Peter Rusinak
Macy Pigman
Tel: +1 212 636 2270

PARIS

Edwin Vos
Agathe de Saint Céran
Tel: + 33 (0)1 40 76 83 68

BUSINESS MANAGERS

LONDON / GENEVA

Virginie Dulucq
Tel: +44 (0)20 7389 2853
Evi Devriese
(Head of Sale Management)
Tel: +44 (0)20 7389 2383

FRANCE

Virginie Aubert
Tel: +33 (0)1 40 76 85 93

HONG KONG

Isabel Coutier
(Regional Managing Director)
Tel: +852 2978 9940

NEW YORK

Devon Elovitz
(Head of Sale Management)
Tel: +1 212 641 5776

07/10/19

AUCTION CALENDAR 2019

To include your property in these sales please consign ten weeks before the sale date. Contact the specialists or representative office for further information.

22 OCTOBER-5 NOVEMBER

WINE ONLINE/NY
ONLINE

10 NOVEMBER

FINEST & RAREST WINES:
THE 40 YEAR JUBILEE
OF ALPINA FINE WINES
GENEVA

11 NOVEMBER

FINE AND RARE WINES
FEATURING A FORGOTTEN
SWISS PRIVATE CELLAR
GENEVA

17 NOVEMBER

159EME VENTE DES VINS
DES HOSPICES DE BEAUNE
BEAUNE

20 NOVEMBER

FINE & RARE WINES
HONG KONG

21 NOVEMBER

FINE & RARE WINES
HONG KONG

28 NOVEMBER

FINEST & RAREST WINES
LONDON

13 DECEMBER

FINE & RARE WINES
NEW YORK



Edwin Vos



Charles Foley



Agathe de Saint-Céran



Faith Harvey



Charlotte Sere

FINEST & RAREST WINES: THE 40 YEAR JUBILEE OF ALPINA FINE WINES SUNDAY 10 NOVEMBER 2019

AUCTION

Sunday 10 November 2019
at 10.00 am Lots 1-329
at 2.00 pm Lots 330-670

Under the aegis of
Maître Jean Christin, Huisier judiciaire

At the Four Seasons Hotel des Bergues
33 Quai des Berges, 1201 Geneva

AUCTION CODE AND NUMBER

In sending absentee bids or making enquiries, this sale should be referred to as **ALPINA-18784**

AUCTIONEERS

Charles Foley, Rachel Koffsky,
Natalia Voinova, Edwin Vos

TASTING NOTES BY

Bordeaux notes by Bill Blatch

IMPORTANT NOTICE

The wines offered for auction are lying in the Christie's dedicated warehouse at Fert & Cie, Geneva: Transport SA 2 rue Fendt, 1201 Geneva Tel: +41 22 730 4723

Email: c.lefrancois@fert.ch

The wines will be available for collection from Monday 2 December 2019, and will only be released on presentation of a Christie's collection order.

Delivery can also be arranged.

Please note that all lots should be collected from Fert before Saturday 1 February 2020. All lots remaining after this date will be subject to storage charges.

SPECIALISTS

Edwin Vos
*Head of Wine Sales
Continental Europe*
Tel: +41 22 319 1760
+31 613 17 0974
evos@christies.com

Agathe de Saint Céran
Specialist
Tel: +33 1 40 76 83 68
adesaintceran@christies.com

Charles Foley
Associate Specialist
Tel: +44 (0)20 7752 3092
cfoley@christies.com

Charlotte Sere
Cataloguer
Tel: +44 (0)20 7389 2219
csere@christies.com

CONTACT FOR THE SALE

Faith Harvey
Tel: +44 (0)20 7752 3302
fharvey@christies.com

Front cover: Lot 663

SERVICES

POST-SALE SERVICES

Nichola Jones
Post-Sale Coordinator
Payment, Shipping, and Collection
Tel: +41 (0)22 319 1780
Fax: +41 (0)22 319 1781
Email: PostSaleSwiss@christies.com

ABSENTEE AND TELEPHONE BIDS

Tel: +41 (0)22 319 1766
Fax: +41 (0)22 319 1767
Email: bidsgeneva@christies.com
Internet: www.christies.com

AUCTION RESULTS

Tel: +41 (0)22 319 1766
Internet: www.christies.com

CLIENT SERVICES

Tel: +41 (0)22 319 1766
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CHRISTIE'S

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David Elswood (1958-2019)

"I read your note last night about David with much sadness and hearing the news this morning of his passing was so so sad. David was so passionate about his field and I know how much the team looked up to him. I am sure Chris and the whole team are taking this really hard. My thoughts are with all of you and the team at this difficult time."

Heather Barnhart

"This is incredibly sad news... I really loved poor David."

Cristiano De Lorenzo

"So sad to hear this. I have such fond memories of working with David during the HK sales and was unaware of his illness. My thoughts go out to his family (and his Christie's family)."

Jen Zatorski

"I wanted to write to say how sorry I am to hear about the sad passing of David. He was a lovely man and a great colleague to all. A very tough time for his family and the team."

Alexandra Reid

"What a shocker – we had such fun with you all on your trips to Bristol. This is so sad. My thoughts go out to you all."

Mimi Avery

"He was the guy the gave me a job in Christie's wine department on my birthday back 1998. I will miss him."

David Wainwright

"I am utterly 'bouleversé' as the French would say. Learnt of the news today from Mimi and felt I had to write immediately. I didn't know his family personally, I believe Mum did a little, and only really got to know him with you during our sale. We all got to know each other quite well for only one sale. The nature of the beast took a little more time to tame than most of your other single cellar sales I imagine! You all treated us so impeccably, your advice was always sound and your patience enviable! But David led it with such joy and conviviality and that is what I will always be most grateful for. Since then I have popped in a few times, sometimes just for the free coffee he was always ready to remind me was on offer downstairs for a struggling actor (with your permission I might continue the occasional foray, if only to drink to his memory)! It seems so strange to write those words, "to his memory". I gather he had been ill for a while and indeed would have been when I last saw him, sadly to give him one of the double-bottle wine carriers that had caught his eye while at the Grove. I hope he managed to find at least some occasions to use it."

Richard Avery

"I have been particularly touched To learn the death of David. For me he was a great man in the wine world. The Châteaux of Bordeaux and Cos d'Estournel in particular owe him a lot. He has been a great ambassador for the bordeaux wines and for the the reputation of Christie's. All the team of Cos is in mourning."

Michel Reybier
Château Cos d'Estournel

"It's very, very sad. As you say, he was the Wine Department, and everything we did was because he had worked it out like that or had felt it was the best way to approach things. And yes, he did have a great time doing it, throwing himself into all aspects, managing to make everybody laugh along the way. I had half expected to walk into him, with Theresa, Dan and Pat, in Javea this Summer and had meant to contact him."

Carolyn Holmes

"I cannot tell you how shocked, sad and sorry I am. I can only imagine what you, his family, must be going through. David is loved by those who are close to him, admired by those who know of him, and respected by those who work with him. He is taken from us far too soon, and will be sorely missed. Do let us know if there is anything the company can do to support you. I would like to send you my most sincere condolences and warmest thoughts at this very sad time."

Jussi Pylkkanen

"I am very sorry to hear the news of David's passing. I never had the opportunity of working closely with him, but we grew up in the wine trade pretty much at the same time and I always hugely enjoyed interaction with David from time to time over the years and very much appreciated his qualities. Even more so once I began my Christie's role. David was one of the very special people and I am sure you and all his former colleagues will be missing him very much."

Jasper Morris MW

"We were very sad to hear about the untimely death of David and we and the entire wine business will miss him greatly. During his years at Christie's, his knowledge, his great tasting ability, his skill with the gavel at the podium, brought him many friends and admirers. His sense of fun, his sheer enjoyment of the wine business and his refreshing, off the cuff observations were wonderful. Happy memories."

Jacques & Fiona Thienpont, Le Pin

"This is a very sad new for all the wine trade. David has left to all of us the image of a fantastic, dynamic and enthusiastic person. I am sending his family and friends my sincere condolences."

Hervé Berland
Château Montrose

"I just can't quite comprehend that we won't be seeing David again. He will be sorely missed. He was such an integral part of Christie's, such a natural with the hammer, such a talented organiser and just such fun to be around with. My thoughts and heartfelt condolences go out to his family."

Bill Blatch

"David's exceptional knowledge, professionalism and passion was only surpassed by his charm, sincerity and kindness. David was one of the wine trades greatest ambassadors and an inspirational figure in every respect."

Johnny Symington,
Chairman of Symington Family Estates

"I was very sad to hear this news and our thoughts are with David's family and all those at Christies."

Chris Blandy
Blandy's

"I was deeply saddened to learn of the very sad – and desperately premature – death of David. We joined Christie's only a year apart, in 1984 and 1985, worked together for some 14 years, and remained good friends. David was an exceptionally talented specialist – an excellent taster and an outstanding auctioneer. One of that extremely rare breed who are able to combine technical excellence with enormous flair and, above all, humour. His intermittent and very funny asides during the most serious of wine auctions were legendary and it was this flair and humour that saw him carve out a long-standing niche as a much-sought-after charity auctioneer. His dry humour and cheeky smile will be greatly missed."

Paul Bowker



"That has taken the wind out of my sail on hearing such bad news of David's passing. Please convey my deepest sympathy on behalf of Jason and myself to his family. When I decided to put my collection of wine up for sale there were a couple of options and until I met David it was difficult to choose but his approach so impressed me that it became an easy decision to put it in David's capable hands. The preparation of the catalogue and of selling it in Hong Kong and also the timing of the sale were all David's ideas, all I had to do was sit back and let him get on with it - great decision! God Bless David RIP."

Sir Alex Ferguson, CBE

"David was a brilliant colleague and a true friend of mine for many years. When it came to the merits of wine enjoyment, he possessed that rare quality of embracing both the noble and the everyday. He was more than happy to drink the vino della casa in a Tuscan trattoria and pronounce it "lovely indeed", sometimes followed by a superb acapella rendition of Thats Amore!. He had no need to uncork a superstar bottle to have a fine wine experience. His boundless enthusiasm infused every second of his journey. He was a remarkable man."

Judy Beardsall

"David Elswood was both a very great friend of mine and a tremendous auctioneer. His foresight, his flair, and his tremendous persuasion, backed by his peripheral vision of the world wide wine market was entirely responsible for the inaugural Christies wine sale in Hong Kong which without doubt launched (a thousand sales) and was instrumental (along with Mr Henry Tang's reduction in Wine duty) of starting the biggest and most legendary bull market in fine wine the world has ever seen. His professionalism, coupled with a wry sense of humour was also instrumental in the success of the annual Hospices de Beaune auction and so many other Charity auctions; he will be severely missed by everyone as he never said no - he had a huge capacity for raising money for goodness. On a personal note David was an excellent taster and we both hosted and attended many many wine lunches and dinners together."

Piers Methuen

"For me, David embodied the true spirit of what you can expect from an English wine expert, i.e. a great and subtle knowledge of the world of wine, without being pretentious and obsequious, and this with that little and incomparable touch of British humor which makes us, French people, always so terribly envious! I enjoy reminiscing about his fine judgment, his expertise about the de Vogüé wines, as well as his cheerful disposition to enjoy good wine and good food as we do in Burgundy". I will miss David quite a lot."

Jean Luc Pepin

"David was a breath of fresh air - always cheerful, wonderfully well-informed, a live wire and extremely generous with his time. I had the pleasure of seeing him in action as the most energetic auctioneer imaginable for the global literacy charity Room to Read in both London and Asia. He will be missed enormously."

Jancis Robinson MW

"I first met David Elswood to prepare an auction held in Hong-Kong in September 2016 under Christie's hammer, where a series of old vintages of Bouchard Père & Fils were offered to passionate collectors. This unique sale consisted in offering a glimpse into the 160 vintages constitutive of Bouchard Père & Fils, a collection in every way exceptional. When David Elswood and Edwin Vos came to the Château de Beaune, one beautiful day in January, 2016, the meeting was natural, elegant and truly delectable. It actually turned into a rich and rejoicing discussion of cultivation where the passion for great wines was finally the pretext to sharing a passion for culture and human relationship. I will always keep of David the memory of a real gentleman. A person of great culture and extreme courtesy. The sparkle of his eyes said his passion for fine wines as much as for the human adventure of which they are the achievement. His deep knowledge of wine and terroirs as well as of the historic and human aspects which underlie every one of the legendary domaines were offering a lively and fascinating open book on the world of fine wines. David Elswood epitomised a brilliant celebration of all that French culture holds dear and which is expressed so marvellously in Burgundy: art de vivre, or the cult of friendship celebrated by the sharing of this divine beverage, which magically brings together the hearts and spirits. Adieu donc cher David, I keep preciously the memory of you: it was full of spirit and kindness."

Gilles de Larouzière

"I was lucky enough to work together with David at Christie's in the late 90s. It never felt like work being in David's company. He had an enormous capacity for fun and a fantastic and infectious sense of humour. We laughed a lot but David was a serious professional with great experience and knowledge which he was happy to share generously. A superb auctioneer with a clear and commanding voice, speed and precision, his skills in the rostrum were to be admired. And David loved to be on the 'coal face' packing up private cellars all over Europe and discussing the wines as they were inspected, catalogued and packed into boxes in the depths of subterranean cellars. Nor did the fun end there. David was a great bon viveur always up for a good meal and a bottle of something special. He would hold court at The Memphis Hotel where we always stayed over during the Amsterdam wine auctions and our road trips down to Bordeaux for the bi-annual Vinexpo auction included some unforgettable lunches and dinners with great bottles shared. What a cheerful, amusing, interesting and positive person David was. He will be very sadly missed and I feel fortunate to have known him."

Tom Hudson

"Life for me is usually a tongue in cheek joke (and I have learnt that from the best) but the laughter stopped yesterday when I heard that the best boss anyone could ask for had passed away, surrounded by his family. To me, he was an inspiration and a mentor, he was able to light up a room upon entering it, make a firm friend when meeting a stranger, spot a glass of Rioja at 100 yards, insist on dancing to ABBA in a tiny French restaurant and have a crowd in fits of giggles in an instant. I cannot imagine standing in his rostrum without him nodding encouragement from the front row, sitting in a cold cellar without him shouting at me, jumping off the Eurostar first so that we got to the taxi fastest or eating dinner without him sharing his glass with the waiter and our neighbouring tables. The wine trade has lost one of its leading lights, Christie's has lost its most energetic gavel-master and I have lost the most decent, upstanding and supportive boss I could ever have wished for. Goodnight and God bless David, we will remember you constantly laughing, with the biggest glass of red wine you could lay your hands on."

Charlie Foley



Dear wine collectors and friends,

When I researched “wine as investment” for my diploma thesis in 1994, I had the great privilege to meet Michael Broadbent. A meeting that had a decisive influence on my life for two main reasons.

Firstly, Michael Broadbent opened the then still largely paper archive of the Christie’s wine department. Without this rich resource, I would not have been able to present such a well-researched thesis. More importantly, however, he introduced me to a young man, without whose valuable help and advice I would never have been able to complete my thesis to such success that ultimately brought me to my present position at ALPINA WEIN - David Elswood.

Like all of us, I am deeply saddened by his premature death and will never forget what I owe him.

The relationship between Christie’s and ALPINA WEIN started in the eighties. Burkard Bovensiepen, founder of ALPINA CARS, and since 1965 an extraordinarily successful automobile entrepreneur with the brand BMW ALPINA, turned his personal passion for wine into his second business in 1979. Early on he recognized the huge potential of the new Super Tuscans and the great Californians, and ALPINA WEIN is still to this day Germany’s exclusive distributor of these wine legends such as Sassicaia and Château Montelena. To complement his portfolio of Cru Classés, Bovensiepen occasionally bought Bordeaux wines of older vintages, of course at Christie’s.

More recently, Mr. Bovensiepen expanded further into Cru Classés by founding his own Négocce company in Bordeaux.

From its inception, ALPINA supplied the top emerging German gastronomical scene with excellent wines, specialising in mature vintages and in varying bottle sizes up to the Impériale. This philosophy is still alive today and has led to one of the largest collections of high class wines in the world. On special occasions great ALPINA wines were consigned to Christie’s auctions, such as the legendary ‘End of the Millenium’ sale, and the ‘Michael Broadbent MW 50th Anniversary’ auction.

Therefore what could have been more natural than to celebrate the 40th anniversary of ALPINA WEIN with a stunning Christie’s - ALPINA auction?

With an extensive overview of fantastic wines from our loyal suppliers, many of them as verticals in large-format bottles which have been perfectly stored, we offer you a fascinating retrospective of four decades of ALPINA WEIN. Discover rare bottles from our treasure chamber that have long disappeared from the regular ALPINA wine catalogue, or have never been offered before.

We hope you will enjoy finding and bidding on your personal treasures!

Markus Geigle
Director ALPINA WEIN

The 40 Year Jubilee of Alpina

My first introduction to Alpina was via David Elswood. Over the years we shared many dinners and fine bottles with Mr Burkard Bovensiepen, Andreas Bovensiepen and Markus Geigle. David was closely involved in the preparations for this 40 year jubilee sale. During a number of visits, we formed this historic auction into what you will find here today. Unfortunately David never saw the completion of this great unique project.

Like the Alpina cars that Mr Burkard Bovensiepen built, only the best is good enough. This same eye for quality is the signature of Alpina Wine. Founded in 1979, Alpina at first mainly specialized in fine Bordeaux, but soon other wines from Tuscany, Burgundy and California were added to their portfolio.

Over the years one of the best collections of fine wines in Europe was built up, with many bottled exclusively in large formats - a personal interest of Mr Bovensiepen.

Alpina is unique in keeping so many different vintages per producer under excellent storage conditions. Only a selection of these is offered to restaurants and private clients; the most exclusive wines are kept in the reserve stock. It is from this stock that we have selected the lots for this jubilee sale. It is a once in a lifetime chance to acquire the finest wines from the Alpina reserve collection.

Christie's is therefore very proud to be able to offer you this selection of wines from one of the finest collections in Europe. A breathtaking line-up of finest Bordeaux, Burgundy, Rhone, Italy and California. All shipped directly after release from the producer's cellar to the Alpina temperature controlled storage in Buchloe Germany.

The collection features many classic great wines such as 1961 Lafite-Rothschild, 1988 Margaux, 2000 Mouton-Rothschild, 1985 La Mission Haut Brion, 2005 Lafleur, 2002 de Vogue Musigny, 1991 Sassicaia and 2006 Masseto, including many rare large format bottles.

Best of luck with your bidding and please join me as we all raise a glass to David Elswood and honor his commitment to Alpina and Christie's.

Best regards,

Edwin Vos

Director, Head of Wine Sales Continental Europe

Christie's Wine & Spirits Department

During the time I was a Bordeaux negociant, it was a real pleasure to have Alpina as a client. We immediately became more than just one of their suppliers : more like friends. Both our companies were at their beginnings and we shared a common challenge of becoming accepted into our mutual very traditional wine environments, they in Germany, me in Bordeaux. Patrick Guth and Markus Geigle have always conducted their business in such a cordial manner, real gentlemanly I would say, very professional but intensely personable. The first time I visited the Company in Buchloe, I was given a very friendly welcome by Herr Bovensiepen himself : this busy captain of industry found the time to invite me back to his house and we enjoyed a simple and excellent dinner in his kitchen. It immediately made me feel part of their family in a truly homely Bavarian atmosphere and this would become the spirit of our relations. Even after I sold my Company, we continued to keep in touch and to see each other during their frequent visits to Bordeaux . For my 70th birthday, Markus even very generously offered to bring over a selection of '48 clarets, which most unfortunately I had to refuse as I was to celebrate the event in a...flight from the US ! Now I am very proud to be involved with them all once again in this Sale of Bordeaux wines from their extensive cellar and it has given me great pleasure to write a few personal notes on each of the châteaux presented.

Bill Blatch, Senior Consultant, Christie's, Bordeaux





0-60 in 3.5 seconds. Italian leather. A muscular chassis. Gleaming upholstery. Precision engineering. Alpina is a name that says luxury and exclusivity in every syllable, under every wheel trim, in every gearbox and on every road that it's exquisite models grace.

In 1962 in Munich, Burkard Bovensiepen wanted his car to go faster and he had an idea. He developed a twin carburettor which he installed in a BMW 1500. The result was sensational, he was able to fly around the circuit and felt the pulsating power of his newly tuned car under his hands. The idea became a business and in 1965 he registered Alpina Burkard Bovensiepen GmbH & Co as a German company, eventually becoming the officially recognised tuning house of BMW. Between 1968 and 1973 famed racing drivers such as Nicki Lauda, James Hunt and Derek Bell sped around circuits behind the wheel of one of his high-performance cars. It was the attention to detail that Burkard lavished on his cars that gave them such sensational execution on the track. Every car is hand finished in the company's Munich factory. Engines are specially tuned, gearboxes are updated, suspension is reworked and 20 spoke alloy wheels are affixed. Alpina blue paint is sprayed on the exterior, Lavalina leather is stitched into the interiors, trims are thinned and lightweight and glossy panelling is installed to give the final luxurious touch. Only 1,500 cars a year emerge from the factory, making it one of the most exclusive car manufactures in the world. Enzo Ferrari famously noted that 'Alpina makes one less car than the market demands'. Vintage models are so collectible that auction rooms across the world get excited by the word Alpina. The 1971 3.0CSL Batmobile is a unicorn of a car with only 110 made. The weighty trims were removed, the chassis was slimmed down and the famous Alpina 20 spoke wheels were fitted. It had an amazing record as a European saloon racing car. The 1999 Alpina B12 6.0 was famous for covering 1km in a sensational 23.6 seconds and is beloved by petrol-heads. Their 1991 B12 5.0 Coupes had 49 additional horsepower and 15 additional pound-feet of torque and with only 97 made, it is a unique rarity.

Unique rarities became a passion of Burkard's and so he turned to collecting wine. He established relationships with the best Châteaux, the most exclusive Domaines' and the most luxurious estates across the world. His feel for exclusivity and luxury seamlessly flowed from his understanding of the world's most unique cars to his enjoyment of the world's most unique wines.

Once again therefore, the word Alpina, a word that excites, enthralls and elates collectors will light up the faces of bidders in the saleroom and Christie's is delighted to be presenting you with the chance to own a piece of Alpina's unique brand of luxury insight.



The Virtues of Large Format bottles

Large format bottles are not just enjoyable to see, and festive on a dinner table or as a present, there is also a very good reason to keep these big beauties in your cellar. Wine evolves better and more slowly over time in a large format. For long term storage we always advise to stock up in magnum size or bigger, as the wines keep their fresh fruit longer and will present themselves younger.

Comparative tastings of the same 20 years old wine in various sizes will show the bottle size to be most evolved and could even appear tired while the imperial size will still have reserve and fresh fruit.

Thus we can advise you to stock up on some of the excellent well aged large formats from this collection. They have been stored under perfect conditions. Especially if you want to keep a great wine to celebrate a birthday in 20 to 30 years, this is a unique opportunity to acquire some of these amazing wines in large format. The chateaux only fill a small number of the larger formats, making them even more exclusive.

These are some of the different formats in the collection:

Magnum: 1,5liter / 2 bottles

Double-Magnum: 3 liter / 4 bottles

Jeroboam: 5 liter / 6.6 bottles

Imperiale 6 liter / 8 bottles

Salmanazar: 9 liter / 12 bottles



LOT 1

CHÂTEAU LAFITE-ROTHSCHILD

What can I add to all the things that have already been written about Lafite? There have been perhaps more books, articles and tasting notes written about this chateau than any other. Far from me therefore to even try to add anything that has not already been said but maybe just jot down very humbly before such a fabulous estate, a few of my own personal observations and thoughts.

First, the style of Lafite. I would absolutely agree with the grandfather of all Bordeaux courtiers, Abraham Lawton, who penned in 1815 that « it has the most elegant and delicate of flavours ». Edmund Penning-Rowsell later said that it is « the acme of fine claret, well-balanced, elegant and supple ». In that sense it is similar in style to Haut-Brion but it has, in most years, a greater underlying power without what Neal Martin calls « the winsome charm of Haut-Brion ». After all it does come from just across the road from the very sturdy-styled Mouton.

At the primeur tastings, all this elegance is very apparent in the introverted, sophisticated aromas that seem very timid and you can't quite name them. So I always have a tendency to note that the wine is a bit light and then, when the technical director, Charles Chevallier until recently, and then Eric Kohler today, notices what I am thinking, they force me to go back to the glass and pay attention. It has been a great education in not believing that what you see is what you get. At Lafite, it's often what you can't quite see that is what you are going to get.

Of the vintages on offer today, the fabulous '61 needs no introduction, its concentration coming from a vastly reduced yield, especially of the Merlot which failed to flower properly.

The '76, the first of Baron Eric's régime and the first to be reduced from three to two years in barrel, bucked the above trend by being lavishly sweet-tasting : it was my favourite first growth en primeur and had changed very little on subsequent tastings. It was considered the first real return to form of Lafite after quite a dull patch in the late '60s and early '70s.

The '79 and '81, on the other hand, have more of Lafite's signature aristocratic leanness about them;

the '83 likewise but with more power.

For the '85 and '86, tannic power comes to the fore and has given them a long ageing window.

The '88, vinified in the ground-breaking (literally: it's underground) new cellar is still deeply elegant.

The 89-90 pair are unusually fresh and unevolved

The difficult years of frost ('91) and rain ('92, '93 and '94) are all on the light side but very fine.

All the subsequent vintages of the decade were for me just sensational, including the '97 which at the start was by far my favourite wine of the vintage.

Finally, the '00, incredibly dark and intense - but at Lafite never robust.

	<p>Château Lafite-Rothschild 1961 <i>Pauillac, 1er cru classé</i> <i>In second hand carton. Badly corroded capsule. Badly bin-soiled and damaged label. Level: base of neck</i></p>		<p>Château Lafite-Rothschild 1985 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissue. Badly corroded and damaged capsule. Slightly bin-soiled label. Level: into-neck</i></p>		
+1	1 double-magnum	per lot CHF7,000-9,000	+12	1 imperial	per lot CHF4,500-5,500
	<p>Château Lafite-Rothschild 1976 <i>Pauillac, 1er cru classé</i> <i>In second hand carton. Badly corroded capsule. Badly bin-soiled and damaged label. Level: base of neck</i></p>		<p>Château Lafite-Rothschild 1986 <i>Pauillac, 1er cru classé</i> <i>In second hand carton. Two original tissues. Good appearance. Levels: into-neck</i></p>		
+2	1 double-magnum (298cl)	per lot CHF2,000-3,000	+13	3 bottles	per lot CHF2,600-3,200
	<p>Château Lafite-Rothschild 1976 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Badly corroded capsule. Good appearance. Level: into-neck</i></p>		<p>Château Lafite-Rothschild 1986 <i>Pauillac, 1er cru classé</i> <i>In second hand carton. Good appearance. Level: into-neck</i></p>		
+3	1 imperial (598cl)	per lot CHF4,000-6,000	+14	1 magnum	per lot CHF1,700-2,200
	<p>Château Lafite-Rothschild 1979 <i>Pauillac, 1er cru classé</i> <i>In second hand carton. Slightly corroded capsule. Remains of original tissue. Good appearance. Level: into-neck</i></p>		<p>Château Lafite-Rothschild 1989 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissues. Slightly corroded capsules. Good appearance. Levels: into-neck</i></p>		
+4	1 magnum	per lot CHF900-1,200	+15	6 magnums	per lot CHF7,000-9,000
	<p>Château Lafite-Rothschild 1981 <i>Pauillac, 1er cru classé</i> <i>In second hand carton. Corroded capsule. Tissue affixed label. Badly bin-soiled label. Level: into-neck</i></p>		<p>Château Lafite-Rothschild 1989 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissue. Slightly corroded capsule. Good appearance. Level: into-neck</i></p>		
+5	1 double-magnum	per lot CHF1,800-2,200	+16	1 double-magnum	per lot CHF2,400-3,000
	<p>Château Lafite-Rothschild 1981 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Slightly corroded capsule. Original tissue. Good appearance. Level: into-neck</i></p>		<p>Château Lafite-Rothschild 1989 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissue. Corroded capsule. Good appearance. Level: into-neck</i></p>		
+6	1 imperial	per lot CHF3,500-4,200	+17	1 imperial	per lot CHF4,800-6,000
	<p>Château Lafite-Rothschild 1983 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissues. Good appearance. Levels: into-neck</i></p>		<p>Château Lafite-Rothschild 1990 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissues. Good appearance. Levels: into-neck</i></p>		
+7	6 magnums	per lot CHF6,500-8,500	+18	6 magnums	per lot CHF7,500-9,500
	<p>Château Lafite-Rothschild 1983 <i>Pauillac, 1er cru classé</i> <i>In second hand carton. Corroded capsule. Slightly bin-soiled label, tissue affixed. Level: into-neck</i></p>		<p>Château Lafite-Rothschild 1990 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissues. Good appearance. Level: into-neck</i></p>		
+8	1 double-magnum	per lot CHF2,200-2,800	+19	1 double-magnum	per lot CHF2,600-3,200
	<p>Château Lafite-Rothschild 1983 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissue, affixed to label. Corroded capsule. Bin-soiled label. Level: into-neck</i></p>		<p>Château Lafite-Rothschild 1990 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissue. Slightly corroded capsule. Good appearance. Level: into-neck</i></p>		
+9	1 imperial	per lot CHF4,500-6,500	+20	1 imperial	per lot CHF5,500-7,500
	<p>Château Lafite-Rothschild 1985 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissues, affixed to labels. Bin-soiled labels. Levels: into-neck</i></p>		<p>Château Lafite-Rothschild 1991 <i>Pauillac, 1er cru classé</i> <i>In second hand carton. Good appearance. Level: into-neck</i></p>		
10	6 magnums	per lot CHF6,500-8,500	+21	1 double-magnum	per lot CHF2,000-3,000
	<p>Château Lafite-Rothschild 1985 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissue. Slightly corroded capsule. Good appearance. Level: into-neck</i></p>		<p>Château Lafite-Rothschild 1991 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissue. Slightly corroded capsule. Good appearance. Level: into-neck</i></p>		
+11	1 double-magnum	per lot CHF2,200-2,800	+22	1 imperial	per lot CHF4,000-6,000





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PETRUS

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GRAND VIN DE FRANCE
1981

GRAND VIN DE FRANCE
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CHATEAU
LAFLEUR

CHATEAU
LAFLEUR

CHATEAU
LAFLEUR

Contiene
1 Bottiglia da 1,5

Contiene
1 Bottiglia da 1,5

Contiene
1 Bottiglia da 1,5

Contiene
1 Bottiglia da 1,5

SASSICAIA

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CHATEAU
LAFLEUR
2005

CAIA

2008

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SASSICAIA

	Château Lafite-Rothschild 1992 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			Château Lafite-Rothschild 1997 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			
+22A	1 imperial	per lot	CHF3,000-4,000	+35	1 double-magnum	per lot	CHF2,000-2,600
	Château Lafite-Rothschild 1993 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases</i>			Château Lafite-Rothschild 1997 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			
+23	2 double-magnums	per lot	CHF4,000-6,000	+36	1 imperial	per lot	CHF4,000-5,500
	Château Lafite-Rothschild 1993 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			Château Lafite-Rothschild 1998 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			
+24	1 imperial	per lot	CHF4,000-6,000	+37	12 bottles	per lot	CHF7,000-9,000
	Château Lafite-Rothschild 1994 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases</i>			Château Lafite-Rothschild 1998 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			
+25	2 double-magnums	per lot	CHF4,000-6,000	+38	6 magnums	per lot	CHF7,000-9,000
	Château Lafite-Rothschild 1994 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			Château Lafite-Rothschild 1998 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases</i>			
+26	1 imperial	per lot	CHF4,000-6,000	+39	2 double-magnums	per lot	CHF5,000-6,000
	Château Lafite-Rothschild 1995 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			Château Lafite-Rothschild 1998 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			
+27	12 bottles	per lot	CHF7,000-9,000	+40	1 imperial	per lot	CHF4,800-6,000
	Château Lafite-Rothschild 1995 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			Château Lafite-Rothschild 1999 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			
+28	6 magnums	per lot	CHF7,000-9,000	+41	6 magnums	per lot	CHF6,500-8,500
	Château Lafite-Rothschild 1995 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases</i>			Château Lafite-Rothschild 1999 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			
+29	2 double-magnums	per lot	CHF5,000-6,000	+42	1 double-magnum	per lot	CHF2,200-2,800
	Château Lafite-Rothschild 1995 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			Château Lafite-Rothschild 1999 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			
+30	1 imperial	per lot	CHF5,000-6,000	+43	1 imperial	per lot	CHF4,500-6,500
	Château Lafite-Rothschild 1996 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			Château Lafite-Rothschild 2000 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			
+31	6 magnums	per lot	CHF10,000-15,000	+44	6 magnums	per lot	CHF14,000-20,000
	Château Lafite-Rothschild 1996 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			Château Lafite-Rothschild 2000 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases</i>			
+32	1 double-magnum	per lot	CHF3,500-5,000	+45	2 double-magnums	per lot	CHF9,500-11,000
	Château Lafite-Rothschild 1996 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			Château Lafite-Rothschild 2000 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>			
+33	1 imperial	per lot	CHF7,500-8,500	+46	1 imperial	per lot	CHF9,500-11,000
	Château Lafite-Rothschild 1997 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>						
+34	6 magnums	per lot	CHF6,000-8,000				



1 IMP



2000

1981

1981 BORDEAUX VINTAGE

An underrated vintage as it was followed by the blockbuster 1982 which overshadowed the more delicate wines of 1981. A cool spring and hot summer followed by October rains lead to a leaner vintage and the best Chateaux produced stylish, elegant and well-balanced wines.



1981 BMW ALPINA B7 S Turbo Coupé

The 60 BMW ALPINA B7S Turbo Saloons were the closing act of the successful BMW 5 series (E12) at the start of the 80s. With a 3.5 litre 6-cylinder turbo engine developing a powerful 330hp, the BMW ALPINA B7S Turbo Coupé also enjoyed great popularity. It was based on the BMW 6 series (E24) and only 30 units were built. The total of 90 BMW ALPINA B7S Turbo automobiles were sold in a very short period. The two classic ALPINA special paint finishes, still available today, were created especially for the BMW ALPINA B7S Turbo. All saloons in this series received the exterior colour ALPINA Blue Metallic, and every coupé was delivered in ALPINA Green Metallic



CHÂTEAU LATOUR

Working for the Bordeaux négociant house of Allied Breweries in the 70s had some distinct advantages, one of which was to be in frequent contact with the Château that they part-owned until 1993: Château Latour. So I tasted – and drank – frequently all the vintages of the 60s and 70s and developed a great affection for them: affection is perhaps not quite the word : the uncompromising wines of Latour command more respect than affection. The historian Franck said of them in 1824 « They have more body than Lafite and Margaux » ; Edmund Penning Rowsell talked of Latour's « splendid depth and richness of flavour » as opposed to Mouton's « concentration » and Margaux's « charm » ; Clive Coates MW described them as « like Mouton but more regal in their bearing » ; and James Seely tells of « wines of legendary longevity that should be laid down by the unselfish and dynastically-minded ».

As a new boy to Bordeaux in 1974, I was not at the forefront of these tastings and dinners but I was allowed to attend them and have fond memories of our hosts, the wonderfully gritty Médocain Jean-Paul Gardère (estate manager from 1963 to 1987), the quintessentially British Harry Waugh, who was a director, representing the Harvey's share of the property, and finally the very cultured Christian Le Sommer (1989 to 1999). All these people made us feel part of the family, which I suppose we actually were, and I have imprinted on my taste-brain for life all the deep, dark, cassis-scented and beautifully tannic character of all those now old vintages.

Of these, we are offering several today, during a period when Latour was a bit leaner in style than today but I always thought that this uncovered Latour's unique sheer purity and class of great Pauillac. The '75 was always the least developed of that dry vintage, in its early days all structure rather than fruit, which took a long time overlaying the tannins during its ageing. I remember asking the cellar-master M. Malbec whether it hadn't been picked a tad too early since that was the rumour about the vintage at the time: after the crash of 1974 and three successive off-vintages, was the temptation to take no chances with such a promising vintage? He replied emphatically to the contrary, asserting very strongly that such tightness of style was a natural feature of the vintage and nothing to do with picking dates. The last two times I drank it, at a vertical tasting in New York in 2005 and over a dinner in LA in 2011, it was still quite dry but had a wonderful core of delicate, sweet, rather briary fruit – very satisfying and confirming my opinion that it was the best '75 Bordeaux.

I have not seen the '81 for some time but can say that when I left off in the late 90s, it was still looking just as it had been in barrel : medium-weight but beautifully balanced. About the '83 one journalist wrote that it was the beginning of a trend to quicker-ageing wines, to which Gardère gruffly replied that it was rather a question of tighter selection of ripe grapes at harvest. The remainder of the vintages of the 80s were indeed softer and slightly lighter, until the cuverie was enlarged in 1989 when Le Sommer started.

The return to the strong, muscular style happened during the difficult vintages of the early 90s, starting with a captivating showing in '91, again for me the wine of the vintage (Latour's proximity to the river kept the April frost away) and continuing through an unusually fine '92, a surprisingly rich '93 and '94, then really expressing its completeness in the '95 and '96, after the Artemis purchase and the start of Frédéric Engerer's investments. The end of the millenium's vintages were all spectacular, even the softer '97, culminating in the grandeur of the 2000 and continuing into the quite recent velvety and rich style.

	Château Latour 1975 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissues. Corroded and slightly damaged capsules. One depressed cork. Bin-soiled labels. Levels: base of neck or better</i>	
+47	6 magnums	per lot CHF3,500-4,500
	Château Latour 1981 <i>In second hand carton. Original tissue. Corroded capsule, slightly damaged. Slightly bin-soiled label. Level: base of neck</i>	double-magnum (1)
	1983 <i>In second hand carton. Original tissue. Good appearance. Level: into-neck</i>	double-magnum (1)
	1985 <i>In original wooden case. Original tissue. Good appearance. Level: into-neck</i>	double-magnum (1)
	1986 <i>In original wooden case. Original tissue. Slightly bin-soiled label. Level: into-neck</i>	double-magnum (1)
	1988 <i>In original wooden case. Original tissue. Good appearance. Level: into-neck</i>	double-magnum (1)
	1989 <i>In original wooden case. Original tissue. Good appearance. Level: into-neck</i>	double-magnum (1)
+48	6 double-magnums	per lot CHF9,000-12,000
	Château Latour 1981 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissue. Damaged capsule, depressed cork. Bin-soiled label. Level: into-neck</i>	
+49	1 imperial	per lot CHF2,400-3,600
	Château Latour 1983 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissues. Slightly corroded capsule, slightly raised cork. Level: into-neck</i>	
+50	1 imperial	per lot CHF2,600-3,500
	Château Latour 1985 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissues. Slightly corroded and damaged capsules. Glue stained labels. Levels: into-neck</i>	
+51	1 imperial	per lot CHF3,000-4,000
	Château Latour 1987 <i>Pauillac, 1er cru classé</i> <i>In original six-magnum wooden case. Original tissues, one affixed to label. Bin-soiled labels. Levels: into-neck</i>	
+52	3 magnums	per lot CHF1,500-2,200
	Château Latour 1988 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissue. Slightly bin-soiled label. Level: into-neck</i>	
+53	1 imperial	per lot CHF3,600-5,000
	Château Latour 1989 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissues. Good appearance. Levels: into-neck</i>	
+54	6 magnums	per lot CHF4,500-5,500
	Château Latour 1989 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Original tissue. Good appearance. Level: into-neck</i>	
+55	1 imperial	per lot CHF3,000-4,000



Château Latour
1990

In original wooden case. Original tissue. Good appearance. Level: into-neck double-magnum (1)

1991

In original wooden case. Original tissue. Slightly corroded capsula. Good appearance. Level: into-neck double-magnum (1)

1992

In original wooden case, damaged lid. Original tissue. Good appearance. Level: into-neck double-magnum (1)

1993

In original wooden case. Original tissue. Good appearance. Level: into-neck double-magnum (1)

1994

In original wooden case. Original tissue. Good appearance. Level: into-neck double-magnum (1)

1995

In original wooden case. Original tissue. Good appearance. Level: into-neck double-magnum (1)

+56 6 double-magnums per lot CHF9,500-12,000

Château Latour 1991

Pauillac, 1er cru classé

In original wooden case. Original tissues. Good appearance. Levels: into-neck

+57 6 magnums per lot CHF3,800-4,800

Château Latour 1991

Pauillac, 1er cru classé

In original wooden case. Original tissue. Good appearance. Level: into-neck

+58 1 imperial per lot CHF2,600-3,600

Château Latour 1992

Pauillac, 1er cru classé

In original wooden case

+59 1 imperial per lot CHF2,800-3,600

Château Latour 1993

Pauillac, 1er cru classé

In original wooden case

+60 1 imperial per lot CHF2,800-3,500

Château Latour 1994

Pauillac, 1er cru classé

In original wooden case

+61 1 imperial per lot CHF2,800-3,600

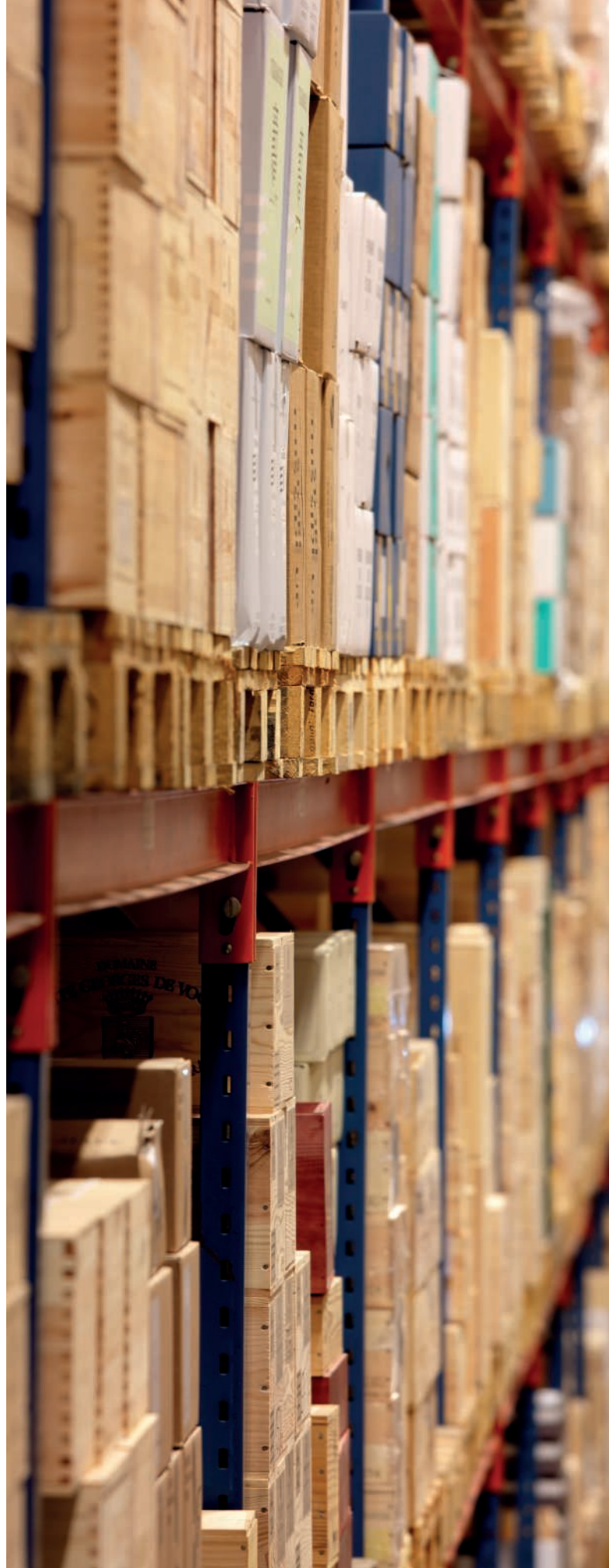
Château Latour 1995

Pauillac, 1er cru classé

In original wooden case

+62 1 imperial per lot CHF3,500-4,500

	Château Latour 1996 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>	
+63	1 imperial	<i>per lot</i> CHF5,000-7,000
	Château Latour 1997 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>	
+64	6 magnums	<i>per lot</i> CHF4,000-5,000
	Château Latour 1997 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>	
+65	1 imperial	<i>per lot</i> CHF2,600-3,200
	Château Latour 1998 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>	
+66	12 bottles	<i>per lot</i> CHF4,500-6,500
	Château Latour 1998 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>	
+67	6 magnums	<i>per lot</i> CHF4,500-6,500
	Château Latour 1998 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>	
+68	1 imperial	<i>per lot</i> CHF3,000-4,000
	Château Latour 1996 <i>In original wooden case</i>	double-magnum (1)
	1997 <i>In original wooden case</i>	double-magnum (1)
	1998 <i>In original wooden case</i>	double-magnum (1)
	1999 <i>In original wooden case</i>	double-magnum (1)
	2000 <i>In original wooden case</i>	double-magnum (1)
+69	5 double-magnums	<i>per lot</i> CHF10,000-13,000
	Château Latour 1999 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>	
+70	6 magnums	<i>per lot</i> CHF4,800-6,000
	Château Latour 1999 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>	
+71	1 imperial	<i>per lot</i> CHF3,200-4,000
	Château Latour 2000 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>	
+72	1 imperial	<i>per lot</i> CHF6,500-8,500





CHÂTEAU MARGAUX

I have so many fond memories of tasting Château Margaux, both en primeur at the château and at various dinners from bottle, that I don't know where to start. Maybe by the nature of the wine itself.

Everyone seems to agree that the style of the wine is one of incredible finesse rather than of sheer power, and of course I have to agree; there is just so much intriguing complexity in these wines. However I have noticed, over the course of the last forty years, a gradual evolution towards a more assertive, bolder kind of structure, veering even at times towards a Pauillac style. Maybe it is no coincidence that this evolution parallels a shift in the selections for the Grand Vin to more of the firmer styled Cabernet-Sauvignon and less of the softer Merlot. Each year I noted down the grape mix: Prior to 1995, I was told that most of the vintages had 70-75% Cab, that prior to 2006 it was more like 80-85% and since then often 90% and more. From listening each year to estate director Paul Pontallier's fascinating and very detailed story of the vintage, it was quite clear that he had tremendous respect for this grape and consequently tried to include as much of it as possible in the blend.

I can't describe my experiences at Margaux without talking about this great man, who very sadly passed away recently. When the young and, by her own admission inexperienced, Corinne Mentzelopoulos took over the reins of the estate in 1981, after the sudden death of her father André, she was looking to build up a technical team when this young man cheekily put in his application. They clicked immediately and Paul ended up not only as estate director but also as its most thorough and honest spokesman. When he presented the wines, he was always so precise and detailed and I now have 35 years worth of hastily scribbled notes that are invaluable to me for my understanding of each of the vintages.

All the vintages from '83 offered today were made under his care. The '78 was André Mentzelopoulos's first entire vintage, before most of the renovations could take effect, so very much in the traditional, dry and lighter style but, five years ago, still looking very graceful and polished; the '82 was the first vintage I tasted there en primeur, served by the old cellarmaster Jean Grangerou, indeed a real typical Médocain cellarmaster in blue overalls and black apron. It rather surprised me in its lushness and fatness, not classic Margaux at all. Now, with its dry structure more apparent, its fatness has become sweetness, beautifully impregnated by its dry structure. It will be good for another 20 years.

The '83, the Margaux appellation's « own » vintage, was a very gentle wine en primeur, then later became spicier and acquired great elegance and length. It too should go for 20 more years. Then, I would group together the '85, '86, '95 and '96 all more obviously Merlot-tannic vintages. I always preferred the '85 to the more rugged '86 but most people disagree. Similarly, Paul, who was permanently searching for finesse rather than weight, always said of the '95 and '96, contrary to accepted wisdom, that the latter had no pretention to be any better than the former. The '88 is a superb example of fine mature Margaux that is now softer than at the primeur tastings. I tasted the '89 en primeur with Grangerou who commented that it was more powerful than the '82 but less supple. I questioned its resinous oaky flavours and he told me not to worry. He was right and it has become a beautiful velvety wine. Like many other châteaux, I have not recently tasted the difficult vintages of the early 90s as you don't come across them too often these days, but at first, the Margaux '92, '93 and '94 all had great ripeness if also some hard tannins. The five youngest vintages of this offer represent the beginning of modern Margaux, all fleshier and therefore capable of absorbing more hardness of tannin, the '97 soft and spicy, the '98 that I thought was a Latour at a recent blind tasting, the '99 that I noted as DRC Richebourg and the '00 as 'colossal Margaux'.

Château Margaux 1978

Margaux, 1er cru classé

In original wooden case. Badly corroded capsules. One slightly bin-soiled label. Levels: nine base of neck, three top-shoulder

+73 12 bottles per lot CHF3,800-4,800

Château Margaux 1982

Margaux, 1er cru classé

In original wooden case. Corroded capsules. Slightly bin-soiled labels. Levels: eleven base of neck, one top-shoulder

+74 12 bottles per lot CHF8,000-10,000

	Château Margaux 1983 <i>Margaux, 1er cru classé</i> <i>In original wooden case. Slightly bin-soiled label. Levels: into-neck</i>		Château Margaux 1993 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		
+75	1 double-magnum	per lot CHF2,000-3,000	+87	6 magnums	per lot CHF3,500-4,500
	Château Margaux 1983 <i>Margaux, 1er cru classé</i> <i>In original wooden case. Corroded capsule. Slightly bin-soiled label. Levels: into-neck</i>		Château Margaux 1993 <i>Margaux, 1er cru classé</i> <i>In original wooden cases</i>		
+76	1 imperial	per lot CHF4,000-5,000	+88	2 double-magnums	per lot CHF2,400-3,000
	Château Margaux 1985 <i>Margaux, 1er cru classé</i> <i>In second hand carton. Badly bin-soiled label. Level: into-neck</i>		Château Margaux 1993 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		
+77	1 double-magnum	per lot CHF1,500-2,000	+89	1 imperial	per lot CHF2,400-3,000
	Château Margaux 1985 <i>Margaux, 1er cru classé</i> <i>In original wooden case. Slightly corroded capsule. Good appearance. Level: into-neck</i>		Château Margaux 1994 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		
+78	1 imperial	per lot CHF3,000-4,000	+90	6 magnums	per lot CHF3,800-4,800
	Château Margaux 1988 <i>Margaux, 1er cru classé</i> <i>In original wooden case. Good appearance. Two slightly damaged labels. Level: into-neck</i>		Château Margaux 1994 <i>Margaux, 1er cru classé</i> <i>In original wooden cases</i>		
+79	6 magnums	per lot CHF3,800-4,800	+91	2 double-magnums	per lot CHF2,600-3,200
	Château Margaux 1988 <i>Margaux, 1er cru classé</i> <i>In original wooden case. Good appearance. Level: into-neck</i>		Château Margaux 1994 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		
+80	1 double-magnum	per lot CHF1,200-1,600	+92	1 imperial	per lot CHF2,600-3,200
	Château Margaux 1988 <i>Margaux, 1er cru classé</i> <i>In original wooden case. Slightly corroded capsule. Good appearance. Levels: into-neck</i>		Château Margaux 1995 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		
+81	1 imperial	per lot CHF2,600-3,200	+93	6 magnums	per lot CHF5,000-7,000
	Château Margaux 1989 <i>Margaux, 1er cru classé</i> <i>In original wooden case. Slightly corroded capsule. Good appearance. Level: into-neck</i>		Château Margaux 1995 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		
+82	6 magnums	per lot CHF4,500-6,500	+94	1 double-magnum	per lot CHF1,600-2,200
	Château Margaux 1989 <i>Margaux, 1er cru classé</i> <i>In original wooden case. Slightly corroded capsule. Slightly bin-soiled label. Level: into-neck</i>		Château Margaux 1995 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		
+83	1 double-magnum	per lot CHF1,500-2,000	+95	1 imperial	per lot CHF3,200-4,200
	Château Margaux 1992 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		Château Margaux 1996 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		
+84	6 magnums	per lot CHF3,500-4,500	+96	12 bottles	per lot CHF6,500-8,500
	Château Margaux 1992 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		Château Margaux 1996 <i>Margaux, 1er cru classé</i> <i>In original wooden cases</i>		
+85	1 double-magnum	per lot CHF1,200-1,500	+98	2 double-magnums	per lot CHF4,500-5,500
	Château Margaux 1992 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		Château Margaux 1996 <i>Margaux, 1er cru classé</i> <i>In original wooden case</i>		
+86	1 imperial	per lot CHF2,200-3,000	+99	1 imperial	per lot CHF4,500-5,500



Dessin inédit de K. Haing



1988

toute la récolte a été mise en bouteilles au Château
Philippe de Rothschild

Château
Mouton Rothschild®

PAUILLAC

APPELLATION PAUILLAC CONTRÔLÉE

Baron Philippe de Rothschild & Co.

12.5% Vol

PROPRIÉTAIRE
PRODUCE OF FRANCE

6L

	Château Margaux 1997 <i>Margaux, 1er cru classé In original wooden case</i>	
+100	12 bottles	per lot CHF3,800-4,500
	Château Margaux 1997 <i>Margaux, 1er cru classé In original wooden case</i>	
+101	6 magnums	per lot CHF3,800-4,500
	Château Margaux 1997 <i>Margaux, 1er cru classé In original wooden case</i>	
+102	1 double-magnum	per lot CHF1,300-1,500
	Château Margaux 1997 <i>Margaux, 1er cru classé In original wooden case</i>	
+103	1 imperial	per lot CHF2,400-3,000
	Château Margaux 1998 <i>Margaux, 1er cru classé In original wooden case</i>	
+104	6 magnums	per lot CHF4,000-6,000
	Château Margaux 1998 <i>Margaux, 1er cru classé In original wooden cases</i>	
+105	2 double-magnums	per lot CHF2,600-3,000
	Château Margaux 1998 <i>Margaux, 1er cru classé In original wooden case</i>	
+106	1 imperial	per lot CHF2,800-3,200
	Château Margaux 1999 <i>Margaux, 1er cru classé In original wooden case</i>	
+107	6 magnums	per lot CHF4,200-5,000
	Château Margaux 1999 <i>Margaux, 1er cru classé In original wooden cases</i>	
+108	2 double-magnums	per lot CHF2,800-3,200
	Château Margaux 1999 <i>Margaux, 1er cru classé In original wooden cases</i>	
+109	2 imperials	per lot CHF5,500-6,500
	Château Margaux 2000 <i>Margaux, 1er cru classé In original wooden case</i>	
+110	1 double-magnum	per lot CHF3,000-4,000
	Château Margaux 2000 <i>Margaux, 1er cru classé In original wooden case</i>	
+111	1 imperial	per lot CHF6,000-8,000

CHÂTEAU MOUTON-ROTHSCHILD

If Lafite is defined by its austere kind of elegance, Latour by its tannic muscularity and Margaux by its extreme finesse, then Mouton is defined by its sheer opulence, its massive amount of ripe Cabernet fruit and its seductive cedar-woody aromas. You don't need to dig around in the glass for long looking for hidden complexities, they jump out of the glass at you. This is possibly the reason I have served more Mouton than any other First Growth, when the occasion called for a great wine; especially to non-connoisseurs. It was always a safe bet. And for my tasting visits en primeur, it was the easiest to understand: for all the other Firsts, you would leave the tasting feeling not quite sure of your conclusions whereas when you left the cellar at Mouton, you had all the sensations still in your mouth and could immediately agree on its quality with your co-tasters.

In March 1983, I was nervous about the quality of the '82s. This may sound strange today but at the time, there was a lot of questioning in Bordeaux whether this was a great vintage or just a fake Napa. I went to Mouton to taste with Raoul Blondin. Every time I have doubts, I seek the guidance of the older people and Blondin's first vintage had been...the 1924. He had me taste from several barrels. I was bowled over. I asked him if he thought it was great wine and he replied I had better believe it was, and if I had access to a bottle of '61, I should open it that evening with the taste of the '82 still in my mouth. I obeyed and then proceeded, in this first year of my own business, to bet the farm on the vintage. What a great man: I owe him and Mouton a lot.

It is generally acknowledged that Mouton's claim to its recent glory started in the mid 2000s. This therefore does not concern the vintages of this offer, which are more up-and-down but reflect a very good period for Mouton following what is considered to be a less good series in the 70s. Edmund Penning-Rowsell, in his final tome, put Mouton first of the Firsts in the 80s. The late 80s and the 90s were a period of upheaval and change at Mouton, the flamboyant Baron Philippe dying in 1988, Raoul Blondin retiring a year later and there was a varied succession of winemakers from the very traditional Michel Boscq to the very innovative M Liner to the very hands-on Eric Tourbier. In addition, the vineyard was said to have suffered more than others from the terrible frost of 21st April 1991 and took more time to recover. There ensued several experiments in the cellar with warmer post-fermentation macerations, with some malo-lactic in barrel and some lees contact during élevage, which, when added to the quite heavy barrel toasting of the time, may have just taken the edge off its absolute quality.

The '88 started off as Mouton usually does: tarry, opulent and fat and then fined down rapidly into a much more tensile style. I always considered it to be the last of the more tannic Moutons of the 70s and 80s: very impressive and dominated by their tannins. The '89 and '90 seemed to bear this out, being much softer and smoother, as did the '91, subdued and soft en primeur then acquiring more grip later (after all, it did contain 20% press wine). In the off years of '92, '93 and '94, Mouton clearly outperformed, with a dark form of concentration that were very unusual for these lighter vintages. Over time, I have conflicting notes on the '95, sometimes thickly Cabernet-Sauvignon styled, at other times tighter and drier. I need to taste it again. But I feel no need to re-taste the '96 which was always dense, full-styled and roasted. The '97 has always been a deep, hot wine for such an uneven vintage, whilst the '98, which tasted a bit hollow at first en primeur, was then invaded by a swathe of classic Mouton smokey tarriness. It was extracted for a long time and had a very high proportion of Cabernet-Sauvignon (86%). The '99 always seemed to me completely the opposite, if anything under-extracted, full from its aromatics rather than its structure. The '00, in that engraved bottle that I find looks a million dollars, is back to a fatter, richer style, brimming with flavours of spicy oak and ripe fruit and, to sum up, for me just represents...Mouton

Château Mouton-Rothschild 1988

Pauillac, 1er cru classé

In original wooden case. Good appearance. Level: into-neck

+112 1 double-magnum per lot CHF2,200-2,800

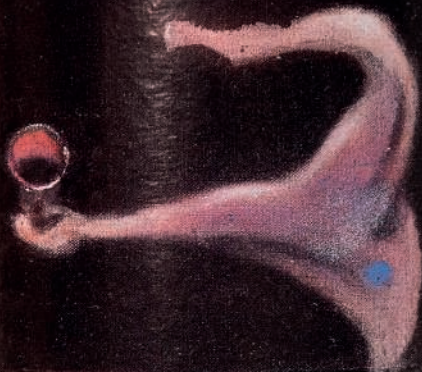
Château Mouton-Rothschild 1988

Pauillac, 1er cru classé

In original wooden case. Corroded capsule. Good appearance. Level: into-neck

+113 1 imperial per lot CHF4,500-5,500

En hommage à Francis Bacon
qui offrit à Mouton l'une de ses dernières œuvres



Francis Bacon



1990

Philippine de Rothschild

toute la récolte a été mise
en bouteilles au Château

Château
Mouton Rothschild®

PAUILLAC

APPELLATION PAUILLAC CONTRÔLÉE

Baronne Philippine de Rothschild & f.^o
PRODUCE OF FRANCE PROPRIÉTAIRE

	Château Mouton-Rothschild 1990 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Good appearance. Levels: into-neck</i>		Château Mouton-Rothschild 1995 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>		
+114	6 magnums	per lot CHF6,500-8,500	+124	1 imperial	per lot CHF3,500-4,800
	Château Mouton-Rothschild 1990 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases. Slightly corroded capsules. Good appearance. Levels: into-neck</i>		Château Mouton-Rothschild 1997 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>		
+115	2 double-magnums	per lot CHF4,200-5,500	+125	6 magnums	per lot CHF4,500-5,500
	Château Mouton-Rothschild 1990 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Slightly corroded and damaged capsule. Slightly bin-soiled label. Level: into-neck</i>		Château Mouton-Rothschild 1997 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases</i>		
+116	1 imperial	per lot CHF4,500-5,500	+126	2 double-magnums	per lot CHF3,000-4,000
	Château Mouton-Rothschild 1991 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases. Slightly corroded capsules. Good appearance. Levels: into-neck</i>		Château Mouton-Rothschild 1997 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>		
+117	2 double-magnums	per lot CHF2,600-3,600	+127	1 imperial	per lot CHF3,000-4,000
	Château Mouton-Rothschild 1991 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Good appearance. Level: into-neck</i>		Château Mouton-Rothschild 1998 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>		
+118	1 imperial	per lot CHF2,600-3,600	+128	6 magnums	per lot CHF5,000-7,000
	Château Mouton-Rothschild 1993 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases. Good appearance. Levels: into-neck</i>		Château Mouton-Rothschild 1998 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases</i>		
+119	2 double-magnums	per lot CHF4,000-6,000	+129	2 double-magnums	per lot CHF3,500-4,500
	Château Mouton-Rothschild 1993 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Corroded capsule. Good appearance. Level: into-neck</i>		Château Mouton-Rothschild 1998 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>		
+120	1 imperial	per lot CHF4,000-6,000	+130	1 imperial	per lot CHF3,500-4,500
	Château Mouton-Rothschild 1994 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases. Slightly corroded capsules. Good appearance. Levels: into-neck</i>		Château Mouton-Rothschild 2000 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>		
+121	2 double-magnums	per lot CHF3,000-4,000	+131	6 magnums	per lot CHF22,000-32,000
	Château Mouton-Rothschild 1994 <i>Pauillac, 1er cru classé</i> <i>In original wooden case. Good appearance. Level: into-neck</i>		Château Mouton-Rothschild 2000 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>		
+122	1 imperial	per lot CHF3,000-4,000	+132	1 double-magnum	per lot CHF10,000-15,000
	Château Mouton-Rothschild 1995 <i>Pauillac, 1er cru classé</i> <i>In original wooden cases</i>		Château Mouton-Rothschild 2000 <i>Pauillac, 1er cru classé</i> <i>In original wooden case</i>		
+123	2 double-magnums	per lot CHF3,500-4,800	+133	1 imperial	per lot CHF20,000-30,000





CHÂTEAU HAUT-BRION

I remember like it was yesterday tasting the Haut-Brion 1970 en primeur, my first primeur vintage as a young and eager trainee in London, and being instantly struck by the finesse it expressed in spite of its considerable but discreet power....and in spite of my total lack of experience!

Finesse can easily be mistaken for simplicity. Not so for Haut-Brion which I soon learned behaves rather like a great Burgundy: it builds on itself with age.

All vintages I have tasted since have shown this same finesse, even the bolder styles such as '45, '47, '49, '59, '61, '89, '00, '05, '09, '10 and now '16.

Also, looking back over my notes, I see I have often preferred some slightly lesser vintages to the acknowledged great ones:

I always found '71 better than the '70 ; '79 than '75, '85 than '86.

And in less esteemed vintages such as '84 or '87 in their time, this finesse seemed to me to be a boon because the reserved make-up of the wine's identity did not require great « size ».

Now to the wines offered in this catalogue. I tasted all of them en primeur, often several times, at the Château, in the barrel cellar at first and later in the Orangerie, seated at tables, just like at school, arranged in horseshoe fashion around the incredibly well-informed « teacher », who could be one of the charming guides or the incredibly knowledgeable technical director Jean-Philippe Masclet or even Jean-Bernard Delmas, his son Jean-Philippe, or later, Prince Robert. It was all very studious and a perfect tasting environment. I have also thankfully been able to taste them several times from bottle.

The 1981 and 1983 were always very reserved and delicate, always « lovely » wines and have probably still retained their exquisite balance.

The 1982 was less of a blockbuster than the other Firsts but has great balance and a whole stack of finesse to show to this day and into the future.

I always regarded the 1985 and 1986 to be identical twins, both very fine and classic in style, the latter turning out perhaps just a little stronger-structured than the more savoury 1985. Both will age gracefully for at least another 10 years.

The '91 to '94 vintage, generally not a glorious period for Bordeaux, were unusually impressive at Haut-Brion, the '91 (which hardly frosted at all), the '92 and '93 (hardly affected by the autumn rain) all light but dominated by sweetness of fruit and tannin, without a trace of the vegetal features of many of these vintages' wines.

The 1994 had far more depth and structure than these three and is still developing just fine.

The 1995 and 1996 were for me another « twin pair », both very full-bodied, the former unusually soft, the latter a touch stronger. Both will make very old bones.

The 1997 was always so charming and sweet-flavoured and, several years ago at the château, was still very satisfying.

We end with the superlative 1998 and 2000, neither anywhere near their plateau, both in the very top tier of the vintage, sandwiching the more humble but surprisingly powerful 1999 and I deliberately left the 1989 to last as it is one of the most emotional tasting experiences I have ever had. I can't add anything to what all the critics have already said: I find words totally inadequate to express the beauty of such an enormous wine that is only just beginning to evolve.

Château Haut-Brion 1981

*Pessac (Graves), 1er cru classé
In second-hand carton. Corroded capsule. Bin-soiled label. Level: into-neck*

+134 1 double-magnum per lot CHF800-1,000

Château Haut-Brion 1981

*Pessac (Graves), 1er cru classé
In original wooden case. Badly corroded capsule. Slightly bin-soiled label. Level: into-neck*

+135 1 imperial per lot CHF1,600-2,000

Château Haut-Brion 1982

*Pessac (Graves), 1er cru classé
In original twelve-bottle wooden case. Corroded capsules. Badly bin-soiled labels, faded and damaged. Levels: two 2cms, two 4cms, two 5cms*

+136 6 bottles per lot CHF4,500-5,500

Château Haut-Brion 1983

*Pessac (Graves), 1er cru classé
In second-hand carton. Corroded capsule. Slightly bin-soiled label. Level: into-neck*

+137 1 double-magnum per lot CHF1,100-1,800

Château Haut-Brion 1983

*Pessac (Graves), 1er cru classé
In an original wooden case, damaged lid. Badly corroded capsule. Slightly bin-soiled label. Level: into-neck*

+138 1 imperial per lot CHF2,200-3,500

Château Haut-Brion 1986

*Pessac (Graves), 1er cru classé
In second-hand carton. Corroded capsule. Bin-soiled label. Level: into-neck*

+139 1 double-magnum per lot CHF1,400-1,800

Château Haut-Brion 1986

*Pessac (Graves), 1er cru classé
In original wooden case. Good appearance. Level: into-neck*

+140 1 imperial per lot CHF2,800-3,500

Château Haut-Brion 1989

In second hand carton. Good appearance. Level: 1cm magnum (1)

Château La Mission Haut-Brion 1989

In second hand carton. Good appearance. Level: into-neck magnum (1)

+141 2 magnums per lot CHF6,500-8,500

Château Haut-Brion 1991

*Pessac (Graves), 1er cru classé
In original wooden cases. Slightly damaged capsules. Good appearance. Levels: into-neck*

+142 2 double-magnums per lot CHF2,400-3,500

Château Haut-Brion 1991

*Pessac (Graves), 1er cru classé
In original wooden cases. Slightly corroded capsules. Good appearance. Levels: into-neck*

+143 2 imperials per lot CHF4,800-6,500

Château Haut-Brion 1992

*Pessac (Graves), 1er cru classé
In original wooden case*

+144 6 magnums per lot CHF3,500-4,500

Château Haut-Brion 1992

*Pessac (Graves), 1er cru classé
In original wooden cases*

+145 2 double-magnums per lot CHF2,400-3,500

Château Haut-Brion 1992

*Pessac (Graves), 1er cru classé
In original wooden cases*

+146 2 imperials per lot CHF4,800-6,000



1995

1995 BORDEAUX VINTAGE

This was a vintage of high yields. A warm spring and a sweltering summer lead to robust tannins in the wines. Long in the shadow of 1996, this vintage is full of gems. More Merlot was used in blends in this year, softening the Cabernet, adding fleshy, ripe fruit to the flavour profile to compliment the concentration and structure of the Cabernet Sauvignon.



1995 BMW ALPINA B8 4,6

Sportiness, luxury and comfort combined in a single automobile, this has a special fascination right up to the present day. Just in time for the 30th birthday of the ALPINA automobile manufactory, the most powerful 3 Series of its time was launched on the market – the BMW ALPINA B8 4.6. The compact BMW 3 Series odywork (E36), equipped with an 8-cylinder engine, allowed the engineers in Buchloe to establish a genuine performance milestone. The trade press was highly enthusiastic and the B8 4.6 model became a small automotive legend. A total of 221 automobiles of this type left the Buchloe manufactory.



	Château Haut-Brion 1993 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+147	6 magnums	per lot CHF3,000-4,000
	Château Haut-Brion 1993 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden cases</i>	
+148	2 double-magnums	per lot CHF2,000-3,200
	Château Haut-Brion 1993 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden cases</i>	
+149	2 imperials	per lot CHF4,000-6,000
	Château Haut-Brion 1994 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+150	6 magnums	per lot CHF3,200-4,200
	Château Haut-Brion 1994 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden cases</i>	
+151	2 double-magnums	per lot CHF2,200-3,200
	Château Haut-Brion 1994 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden cases</i>	
+152	2 imperials	per lot CHF4,500-6,500
	Château Haut-Brion 1995 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+153	6 magnums	per lot CHF3,800-4,800
	Château Haut-Brion 1995 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden cases</i>	
+154	2 double-magnums	per lot CHF2,600-3,500
	Château Haut-Brion 1995 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+155	1 imperial	per lot CHF2,800-3,800
	Château Haut-Brion 1996 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+156	6 magnums	per lot CHF4,000-5,500
	Château Haut-Brion 1996 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden cases</i>	
+157	2 double-magnums	per lot CHF2,600-3,200
	Château Haut-Brion 1996 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+158	1 imperial	per lot CHF2,600-3,200
	Château Haut-Brion 1997 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+159	6 magnums	per lot CHF3,500-4,200

	Château Haut-Brion 1997 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden cases</i>	
+160	2 double-magnums	per lot CHF2,400-3,500
	Château Haut-Brion 1997 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+161	1 imperial	per lot CHF2,400-3,500
	Château Haut-Brion 2000 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+162	6 magnums	per lot CHF6,500-8,500
	Château Haut-Brion 2000 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+163	1 double-magnum	per lot CHF2,600-3,500
	Château Haut-Brion 2000 <i>Pessac (Graves), 1er cru classé</i> <i>In original wooden case</i>	
+164	1 imperial	per lot CHF5,500-6,500



Lot 164

CHÂTEAU BEYCHEVELLE

The word on Beychevelle when I arrived in Bordeaux in the 70s was that the wines had become too light, due to insufficient fermentation cellar space, too many young vines, and an over-dominance of Merlot in the vineyard. Personally I never found this to be the case. Perhaps this reputation was a hangover from the 50s and early 60s when the wines were indeed much lighter and in Bordeaux's merciless coterie, reputations tend to stick. But I always found the more recent vintages to be on the contrary, full-styled, fleshy and strongly-structured, almost Pauillac-like. Certainly the cellar space was increased in the mid-80s with the addition of several stainless vats to complement the old concrete ones; young vines do get older, and the percentage of Merlot is now still just as high as then, at about 1/3 of the vineyard. So the objections seem unfounded.

For me, the dark, brooding, rather brawny style of the 70s continued on, with the exception of some of the off-vintages of course, as the signature of Beychevelle; this lasted right up to the transition of around 2014 to a much fleshier, fat, soft and sweet wine that was further enhanced by the added control provided by the very recent sparkling new vat room and cellar. I love those older styles, starting with a very impressive '70 that I bought in New York in 1975 the same week as the Pichon Lalande (see later). The taste of that wine will stay with me for ever (maybe because I finished the bottle on my own) and has always been my reference for trying to nail Beychevelle in blind tastings : it was dark purple in colour, brawny and strongly assertive : Cabernet with a vaguely mushroomy tinge, toughly tannic but covered in a layer of fat, then hollowed out in the middle, giving it that classic Médoc composure that prevented it from becoming common.

The wines offered today continue in that theme:

the '89 and '90 both very full-styled, the '89 clearly richer and more tannic, the '90 softer;

the '96 and '99 a bit slimmer (these were Cabernet vintages and Beychevelle seems to win out in the Merlot ones);

the '00 very similar to the strongly rich '89;

and the amazingly soft but full '05. By now, Lucien Soussotte, the cellar-master of all the previous vintages, had retired, and I noticed the wines getting henceforth much softer and sweeter-tasting.

Château Beychevelle 1970

Saint-Julien, 4ème cru classé

In original wooden cases. Damaged wax capsules. One raised cork. Bin-soiled labels, one detached. Levels: one upper-shoulder, one mid-shoulder

+165 2 jeroboams per lot CHF700-900

Château Beychevelle 2000

Saint-Julien, 4ème cru classé

In original wooden case

+166 6 magnums per lot CHF1,200-1,800

Château Beychevelle 2005

Saint-Julien, 4ème cru classé

In original wooden case

+167 6 magnums per lot CHF1,000-1,500

Château Beychevelle

2000

In original wooden case

double-magnum (1)

2005

In original wooden case

double-magnum (1)

+168 2 double-magnums per lot CHF700-1,000

Château Beychevelle

2000

In original wooden case

imperial (1)

2005

In original wooden case

imperial (1)

+169 2 imperials per lot CHF1,400-2,000





32
GRAND VIN
CHATEAU LATOLES

31
Dominus
1985

30
SASSUA
1985
TENUTA SAN GIULIO

29
SECOLTE 1985
Grand Vin
SAINT

28
CHATEAU PICHON LONQUEVILLE
CONTESSA DE
PAUILL
1985

27
CHATEAU PICHON LONQUEVILLE
CONTESSA DE
PAUILL
1985

26
MAURIZI LANELLA
VINO DA
1985

25
1985
Dum. Magagnoli
Colonn. Sauvignac
Novell. Montan.

24
CHATEAU HAUT BRION
1985

23
CASTELLO DEI RAIPOLI
SAMMARCO

18
1985

17

16

15

14

13

12

CHÂTEAU BRANAIRE-DUCRU

Starting to love wine in the early 70s was a treat. It was a time when the New World and other European wines were not so much part of the wine landscape as they are today, so you could concentrate on the French classics – and their classical taste profiles. Today most Bordeaux wines are more powerful and have alcohols of at least 13 or 14°; in those days, 12° was a good achievement. So we were brought up on wines that were often quite slim and had to learn to appreciate all the finer qualities of a wine's make-up. One wine that I found in that sense particularly satisfying was Branaire Ducru and I drank it regularly from special offers (that fitted my budget), especially the '66 and '71 which became my Médoc reference points. They had such purity and finesse. It is interesting that today, after three decades of progressively bigger wines, there is a definite trend in Bordeaux back to this kind of finesse. But Branaire didn't need to go back, they had the finesse already!

I like to imagine the originators of Branaire, after it was spun off from the massive Beychevelle estate in the early 1800s, Jean-Baptiste Branaire and later the distant cousin Gustave Ducru who added his name in 1875, discussing the assemblage in December and selecting only the vats of the most delicate finest wines because that was their vision of what wine should be.

From 1919, the Tapie family continued that tradition and must have passed it on to Patrick Maroteaux and recently, after he sadly passed away in 2017, to his son François-Xavier, for the wines still have that lovely reserved understated expression of Cabernet (65% Cabernet Sauvignon in the vineyard), tempered by astute well-managed « élevage » in 60% new oak. The very advanced new cellar (built in 1991) of varying sizes of stainless vats shines like silver but is used to control and restrain rather than to build up the wines.

This is a series of consecutive vintages that span the period of the estate's growing renown:

'98 and '99, both medium-bodied, pure and elegant in their expression of Cabernet.

'00 surprisingly reserved for such a burly-styled vintage, favouring Cabernet fruit intensity and delicate oak aromas over weight and power.

'01 reminding me of that '71 that I knew so well but with more modern completeness

'02 a touch more austere in its youth

'03, the last of estate manager Philippe Dhalluin's vintages before he moved on to work wonders at Mouton, unusually bold-styled, because that was the nature of the vintage, yet still very fine today.

'04, Jean-Dominique Videau's first vintage, deliberately and successfully soft in structure in a year when tannin management was so difficult.

'05 much richer in fruit and obtaining more Parker scores, the Branaire character coming from the drier tannins. It gives the impression of evolving very slowly for a long time more.

Château Branaire-Ducru 1998

*Saint-Julien, 4ème cru classé
In original wooden cases*

+170 24 bottles per lot CHF1,200-1,600

Château Branaire-Ducru 1999

*Saint-Julien, 4ème cru classé
In original wooden cases*

+171 24 bottles per lot CHF1,200-1,600

Château Branaire-Ducru 1999

*Saint-Julien, 4ème cru classé
In original wooden case*

+172 6 magnums per lot CHF600-800

Château Branaire-Ducru 2001

*Saint-Julien, 4ème cru classé
In original wooden cases*

+173 24 bottles per lot CHF1,000-1,400

Château Branaire-Ducru 2002

*Saint-Julien, 4ème cru classé
In original wooden case*

+174 6 magnums per lot CHF500-700

Château Branaire-Ducru 2003

*Saint-Julien, 4ème cru classé
In original wooden case*

+175 12 bottles per lot CHF550-750

Château Branaire-Ducru 2003

*Saint-Julien, 4ème cru classé
In original wooden case*

+176 6 magnums per lot CHF550-750

Château Branaire-Ducru 2004

*Saint-Julien, 4ème cru classé
In original wooden case*

+177 6 magnums per lot CHF420-550

Château Branaire-Ducru 2005

*Saint-Julien, 4ème cru classé
In original wooden case*

+178 12 bottles per lot CHF600-800

Château Branaire-Ducru 2005

*Saint-Julien, 4ème cru classé
In original wooden case*

+179 6 magnums per lot CHF600-800



PRODUCE OF FRANCE
Grand Cru Classé en 1855
2001

Château Branaire
(DULUC-DUCRU)

Saint-Julien

Appellation Saint-Julien Contrôlée

Mis en Bouteille au Château

PAR S.A.E. DU CHATEAU BRANAIRE-DUCRU 33250 BORDEAUX

CHÂTEAU COS D'ESTOURNEL

It clearly wasn't because of Louis Gaspard d'Estournel's connections with India that Cos is such a spicy wine – although at the time (in the 1820s) he almost certainly fostered the story of a returned shipment from India that had developed extra flavours at a time when he was building the estate's identity for which he had enormous ambitions: hence the famous door to the cellar from the Sultan of Zanzibar and the pagodas on the roof. No, the spicy taste must be due to nothing more than the nature of the gravel-clay mix in the soil, which is then deliberately enhanced by a special barrel effect, just like Henri Duboscq did at Haut Marbuzet 140 years later.

My first experiences of this special wine were from the 40s and 60s. I found them deep and exotic and they appealed to my young palate. There followed a leaner period during the 70s and early 80s, but since then, they have been back to their original strong-flavoured character. Bruno Prats, the grandson-in-law of Fernand Ginestet who had bought the property in 1917, told me once that he considered his 1981 to be the turnaround vintage when Cos « became serious again ». I would put that date a little later, as, in the early 80s the wines lost precision, probably because of overdoing the pre-fermentation cold soak, and, with the possible exception of the 1985, the real turnaround was the first of the vintages being offered today: 1989.

There have been many words said about which is the better wine, 1989 or 1990. Most favour the latter but I always preferred the former, and this opinion seems to validate my en primeur notes by remaining the fresher wine today. Nevertheless both are very impressive wines.

The 1993 and 1994 were of course much lighter to start with but have held up very well, especially the latter which marked the first vintage of the second wine « Les Pagodes de Cos ».

The 1995 is quite hard and tannic but always had the juicier underflow of the vintage. In 2006, Jean-Guillaume, Bruno's son and by then in charge, put on a blind tasting of ten vintages over a dinner at Le Relais de Margaux where each table had to agree on which were which. I hate to say our table won and we nailed the '95 as we did many of the others, but the interesting thing is that we only came to our decision after some discussion whether it wasn't the harder '96.

The final three years of the 90s were less concentrated and shone more by their exceptional finesse than by power, which prompted Jean-Guillaume to ask all his buyers if he should halve the production and make a first growth or continue as he was. I don't know what the others replied but I was firmly in favour of the latter course. Beefy wines were beginning to go out of fashion.

The massively built 2000 was new owner Michel Reybier's first vintage, so strong and opulent that it was a no-brainer to spot at the Relais de Margaux dinner, but it was not at all over-oaked as had been, by Bruno's own confession, some of the wines of the 70s and 80s.

Cos then moves into the glorious modern period with a stunning unusually warm-fruited '02, an enormously dense '03, a more reserved but just as strong '04 and a massive showing from the for once Cabernet-dominated 2005.

As a postscript, I would add that, with the help of the extraordinarily impressive gravity-driven chai in 2008, the wines continued in the same bold and strong style but gradually showing more finesse and precision as from the 2015 vintage.

Château Cos d'Estournel 1989

In original wooden case. Good appearance. Level: into-neck
double-magnum (1)

1990

In original wooden case. Good appearance. Level: into-neck
double-magnum (1)

1993

In original wooden case. Good appearance. Level: into-neck
double-magnum (1)

+180 3 double-magnums per lot CHF1,500-2,000

Château Cos d'Estournel 1989

Saint-Estéphe, 2ème cru classé
In original wooden case. One raised capsule. One slightly damaged label. Levels: base of neck or better

+181 6 magnums per lot CHF1,400-2,000

Château Cos d'Estournel 1993

Saint-Estéphe, 2ème cru classé
In original wooden case

+182 1 imperial per lot CHF700-900

Château Cos d'Estournel 1994

Saint-Estéphe, 2ème cru classé
In original wooden case

+183 6 magnums per lot CHF950-1,200

Château Cos d'Estournel 1994

In original wooden case

double-magnum (1)

1998

In original wooden case

double-magnum (1)

2004

In original wooden case

double-magnum (1)

+184 3 double-magnums per lot CHF1,000-1,400

Château Cos d'Estournel 1994

Saint-Estéphe, 2ème cru classé
In original wooden case

+185 1 imperial per lot CHF650-850

Château Cos d'Estournel 1997

Saint-Estéphe, 2ème cru classé
In original wooden case

+186 1 imperial per lot CHF600-800

Château Cos d'Estournel 1998

Saint-Estéphe, 2ème cru classé
In original wooden case

+187 1 imperial per lot CHF800-1,000

Château Cos d'Estournel 2000

Saint-Estéphe, 2ème cru classé
In original wooden case

+188 12 bottles per lot CHF1,500-2,000

	Château Cos d'Estournel 2000 <i>Saint-Estéphe, 2ème cru classé</i> <i>In original wooden case</i>	
+189	1 imperial	per lot CHF1,000-1,500
	Château Cos d'Estournel 2002 <i>Saint-Estéphe, 2ème cru classé</i> <i>In original wooden case</i>	
+190	6 magnums	per lot CHF1,000-1,500
	Château Cos d'Estournel 2002 <i>Saint-Estéphe, 2ème cru classé</i> <i>In original wooden case</i>	
+191	1 imperial	per lot CHF700-900
	Château Cos d'Estournel 2004 <i>Saint-Estéphe, 2ème cru classé</i> <i>In original wooden case</i>	
+191A	6 magnums	per lot CHF900-1,200
	Château Cos d'Estournel 2004 <i>Saint-Estéphe, 2ème cru classé</i> <i>In original wooden case</i>	
+192	1 imperial	per lot CHF600-800
	Château Cos d'Estournel 2005 <i>Saint-Estéphe, 2ème cru classé</i> <i>In original wooden case</i>	
+193	12 bottles	per lot CHF1,700-2,200
	Château Cos d'Estournel 2005 <i>Saint-Estéphe, 2ème cru classé</i> <i>In original wooden case</i>	
+194	6 magnums	per lot CHF1,700-2,200
	Château Cos d'Estournel 2005 <i>Saint-Estéphe, 2ème cru classé</i> <i>In original wooden case</i>	
+195	1 imperial	per lot CHF1,200-1,800



CHÂTEAU LÉOVILLE-LAS-CASES

Jean-Hubert Delon is an exact replica of his father Michel, at first impression rather unyielding and stern in demeanour but with an incredible warmth of generosity – especially if you are lucky enough to be invited to lunch! You are confronted at first with a great wall of strong tannin that becomes gradually penetrated by a warmth of totally ripe and Cabernet-dominated fruit. Even their cigar-smoke seems reflected in the Havana scents of the wine's oakiness! Their cellar masters, with whom I have done most of my tastings, are also a father/son team, to working hand-in-hand with the Delons in the same uncompromising way, now Bruno Rolland who took over from his father Michel. Conversations during these tastings are almost always about the style of the year in question and rarely about any particular vineyard or winemaking events, which are all described in a very detailed technical pamphlet for each vintage.

The vineyard, in two distinct parts, 'L'Enclos' looking over the river and the 'Clos du Marquis' on a strip of vineyard the other side of the road, is meticulously managed. I was coming back to Bordeaux from a rather long château dinner early one morning in the middle of the 2003 heat-wave and, glancing in to the Las Cases courtyard as I drove by, I saw the vineyard staff in line being briefed about the day's work: it must have been 4 am : in that extreme heat, it would have been detrimental to the vines to work them at any other time.

Of the wines offered today, the '75 is now fully mature, with a very evolved but recognisably Las Cases type of cedarwood, licorice and Havana aromas and a very finely woven tannic surround ; the '82 is still just as concentrated, corpulent and richly tannic as it always was. Michel found it 'unclassical' whilst I thought it was just 'fabulously classical' with tannins that are only just now becoming penetrable; the '83 was always one of my unexpected favourites, seductively creamy and rich for the vintage ; the '85, so fresh, almost sweet and sensual in its infancy, later became denser in structure and was drinking beautifully from magnum six months ago; the '89 I misjudged at first, thinking it was lighter than it should have been but, as it evolved, it put on weight – just like Michel said it would – and recently was very mature but very impressive and curiously more exotic than the '90. The '93 was always, right out of the starting blocks, a great success for such a light vintage: 'spherical' and solid. The '95, with a lot of the Merlots selected out of the Grand Vin, is traditionally and powerfully classic Cabernet Sauvignon, almost Pauillac in its power that withstands its high proportion (75%) of new oak; the '99, on the other hand, had the smallest percentage of new oak ever (50%), providing a purer fruit expression, quite unusual for Las Cases. The '00 is back to the '95 solid style and needs more ageing.

Château Léoville-Las-Cases 1975

*Saint-Julien, 2ème cru classé
In original wooden case. Corroded and damaged capsules. Three bin-soiled and damaged labels. Nine badly bin-soiled and damaged labels. Levels: top-shoulder or better*

+196 12 bottles *per lot* CHF2,400-3,000

Château Léoville-Las-Cases 1975

*Saint-Julien, 2ème cru classé
In original wooden case. Corroded and damaged capsules. Good appearance. Levels: base of neck or better*

+197 6 magnums *per lot* CHF2,400-3,000

Château Léoville-Las-Cases 1975

*Saint-Julien, 2ème cru classé
In original wooden case. Slightly corroded capsule. Slightly bin-soiled label. Level: base of neck*

+198 1 imperial *per lot* CHF1,600-2,200

Château Léoville-Las-Cases 1982

*Saint-Julien, 2ème cru classé
In original wooden case. Good appearance. Levels: four into-neck, two base of neck*

+199 6 magnums *per lot* CHF3,800-4,800

Château Léoville-Las-Cases 1989

*Saint-Julien, 2ème cru classé
In original wooden case. Corroded capsules. Good appearance. Levels: into-neck*

+200 6 magnums *per lot* CHF2,000-3,000

Château Léoville-Las-Cases 1989

*Saint-Julien, 2ème cru classé
In original wooden case. Good appearance. Level: into-neck*

+201 1 double-magnum *per lot* CHF650-850

Château Léoville-Las-Cases 1989

*Saint-Julien, 2ème cru classé
In original wooden case. Good appearance. Level: into-neck*

+202 1 imperial *per lot* CHF1,300-1,800

Château Léoville-Las-Cases 1993

*Saint-Julien, 2ème cru classé
In original wooden case*

+203 1 double-magnum *per lot* CHF500-700

Château Léoville-Las-Cases 1993

*Saint-Julien, 2ème cru classé
In original wooden case*

+204 1 imperial *per lot* CHF1,000-1,400

Château Léoville-Las-Cases 1995

*Saint-Julien, 2ème cru classé
In original wooden case*

+205 6 magnums *per lot* CHF1,800-2,200

Château Léoville-Las-Cases 1995

*Saint-Julien, 2ème cru classé
In original wooden case*

+206 1 imperial *per lot* CHF1,200-1,600

Château Léoville-Las-Cases 1999

*Saint-Julien, 2ème cru classé
In original wooden case*

+207 1 imperial *per lot* CHF1,100-1,700

Château Léoville-Las-Cases 2000

*Saint-Julien, 2ème cru classé
In original wooden case*

+208 1 imperial *per lot* CHF1,800-2,200

MIS EN BOTT



S^{te} Civile Château Léo



RÉCOLTE 1982

Grand Vin de Léoville
du Marquis de Las Cases

SAINT-JULIEN

APPELLATION SAINT-JULIEN CONTRÔLÉE

PROPR^{TE} SOCIÉTÉ CIVILE DU CHATEAU LÉOVILLE LAS CASES A SAINT-JULIEN 1304

MIS EN BOUTEILLE AU CHATEAU

PRODUCE OF FRANCE

150cl

LC

CHÂTEAU PALMER

Château Palmer has been blessed with a distant and recent history of attracting brilliant people to it. First, Wellington's General, a certain Charles Palmer, who bought the estate in 1814 on his way back from the Spanish campaign, on a whim, from his stage-coach co-passenger, the recently widowed Marie Brunte de Ferrière. He then proceeded to get the wine introduced into English high society. The next brilliant move came in 1938, in a period of slump and neglect, when four of the most progressive Bordelais at the time (Sichel, Bouteiller, Ginestet and Mahler Besse) recognising the potential, purchased and totally refurbished the estate. And the rest is history. Well, not quite: the relatively few legendary Bordeaux vintages of the 50s, 60s and 70s were mostly glorious at Palmer: '53, '61, '66, '70, '71 (yes!) and '78 (yes again) and were the basis of its current reputation. As a Bordeaux merchant in the 70s and 80s, I did not have much commercial access to the wines. However I got to taste an awful lot of Palmer and was totally mesmerised by the « completeness » of its velvety texture. For the first few years of our life in Bordeaux, we rented an apartment in the Rue Ulysse Gayon by the Barrière du Médoc and « Le Plantié » was our local restaurant (now the MacDo at the crossroads!). They offered '61 Palmer on the wine-list so we ordered one (top wines were cheaper in those days but it was still an eighth of my monthly wage). I was completely bowled over and asked the owner M. Vitrac how many more he had. He said: a case. I replied, reserve them for me and I'll drink them all before Christmas, which we did and from then on, I sought out bottles wherever my travels took me.

As I mentioned above, we are not quite finished with the brilliant people of Palmer. This does not concern the vintages we offer today but in 2004, one Thomas Duroux, who had been happily working at Opus and then at Ornellaia, was asked to become Palmer's estate manager. He brought with him the ideal of biodynamic farming, and the vintages since have seen an enormous shift to an even deeper expression of the vineyard.

None of these brilliant people would have been attracted to Palmer if they had not felt a profound belief in the vineyard, which possesses some of the best gravel on top and the best gravel-clay further down the slopes in the whole of the appellation. The extraordinary thing is that they have always insisted on maintaining a high percentage of Merlot on the gravel, while others relegated it to the heavier clay soils. They did this in the face of the current trend of « Cabernetsauvignonisation » and « Pauillacisation » of Margaux – and I include Château Margaux in that observation. The wines of this catalogue demonstrate perfectly how all this Merlot influences the wine:

2000, although 47% Merlot, not nearly ready for drinking

1999, at 46%, still and dry as any Cab

1998, also at 46%, still a bit of a young monster

1995, at 51%, maybe showing its Merlot a little more : still very spicy and finely textured but 1988, at 48%, back to a much more Médoc-like and tight style

Château Palmer 1998

Cantenac (Margaux), 3ème cru classé

In original wooden case

+209 1 salmanazar (9 litres) *per lot* CHF2,600-3,500

Château Palmer 1998

Cantenac (Margaux), 3ème cru classé

In original wooden case

+210 1 balthazar (12 litres) *per lot* CHF3,500-4,500

Château Palmer 2000

Cantenac (Margaux), 3ème cru classé

In original wooden case

+211 1 double-magnum *per lot* CHF900-1,200

Château Palmer 2000

Cantenac (Margaux), 3ème cru classé

In original wooden case

+212 1 imperial *per lot* CHF1,800-2,400

CHÂTEAU PICHON-LONGUEVILLE, BARON

I first met Jean-René Matignon, the cellar-master in 1986. He was racking the barrels of '85 into tank and back into barrel again. The hoses were all of 300 metres and required several pumps. It was the final year of the old régime when costs had to be cut and barrel-to-barrel racking was not viable. I remember well his smile and a little sparkle in his eyes which said, I can do better than this. Since then, all of my first visits as soon as the wines had been made, that smile got wider and that sparkle more noticeable. Indeed he ended up doing not just better but far far better than that. We tasted the wine together and agreed that the base matter was excellent but getting blunted by all this long-distance manipulation and by all the other difficulties in vineyard and cellar caused by running a large estate on a tight budget.

The following year, the Bouteiller family agreed to sell the estate to AXA, putting in CEO Claude Bébéar's Harvard Business School class-mate Jean-Michel Cazes to run it, who brought along with him his technical director from Lynch Bages, Daniel Liose. Daniel and Jean-René got on like a house on fire, the former knowing exactly what it would take to turn the ship around and Jean-René only too happy to be able to do things the way he had always wanted.

But you don't turn such an estate around overnight. It took more than ten years for them to achieve its potential and for Jean-Michel to be able to pass on the château's regained reputation to Christian Seely, fresh up from Quinta do Noval, who from 2001 would take Pichon to an even higher level. The wines we offer today are from those 10 years. It was not the easiest decade of vintages to manage, much less regular than the almost continuously more glorious '00s and '10s, but it was an exciting period of getting the estate back on course and was undertaken in an almost pioneering spirit of getting the job done right. I am so happy at having been a regular observer of this revival during my regular tasting visits and will always be thankful to this team for sharing so candidly with me all their hopes, successes, and sometimes failures.

They had inherited rather than made the '86 wine so the first task was to adapt its élevage, with very little investments yet made in the cellar...or for that matter in a tasting room: in March 1987, we tasted the new wine with mud on our shoes in a Portacabin! The wine turned out to be vastly better than the rather hard and stalky '85, its edges having been filed down by some very astute barrel management. Following that, improvements happened at a fast pace: the start of Les Tourelles in 1988, more and better quality new oak, totally manual harvesting, elimination of pumps, barrel to barrel racking under inert gas (that made Jean-René smile even more). The successive vintages became more and more impressive, especially for the duo '89-'90. For the four rather difficult vintages for Bordeaux, '91 to '94 that followed, they were helped by the new circular fermentation cellar and all the results were of course light but very honorable. Both the '93 and the '94, deliberately under-fermented to avoid hardness, are old now but still soft and pleasing. The much more concentrated '95 is still dark and spicy, the best success to date. The '96, has retained a very positive, more boisterous appeal. From then on, the wines just built on each vintage's success : the '97 beating all the other super seconds at our Southwold blind tasting in 2001, the tighter-styled '98 which we all thought was the Pontet Canet, the '99 that we weren't sure wasn't first growth and the '00 in a close match with Léoville Poyferré for the top non-first growth spot.

Since then, in true Pichon style and under the expert guidance of Christian, and with the unfailing support of AXA, there have been ever more developments and improvements, both in the vineyard and by dint of the sparkling new underground cellar.

Château Pichon-Longueville, Baron 1993

In original wooden case

double-magnum (1)

1994

In original wooden case

double-magnum (1)

2000

In original wooden case

double-magnum (1)

+213 3 double-magnums *per lot* CHF1,200-1,800

Château Pichon-Longueville, Baron 1993

*Pauillac, 2ème cru classé
In original wooden case*

+214 1 imperial *per lot* CHF600-800

Château Pichon-Longueville, Baron 1994

*Pauillac, 2ème cru classé
In original wooden case*

+215 1 imperial *per lot* CHF600-800

Château Pichon-Longueville, Baron 2000

*Pauillac, 2ème cru classé
In original wooden case*

+216 12 bottles *per lot* CHF2,000-3,000

Château Pichon-Longueville, Baron 2000

*Pauillac, 2ème cru classé
In original wooden case*

+217 6 magnums *per lot* CHF2,000-3,000

Château Pichon-Longueville, Baron 2000

*Pauillac, 2ème cru classé
In original wooden case*

+218 1 imperial *per lot* CHF1,400-1,800



LOT 216

CHÂTEAU PICHON-LONGUEVILLE, LALANDE

When I first went to Pichon Lalande in 1982, I had read a lot about it but had very little experience of actually tasting it – apart from a bottle of the '70 that I had bought on my first sales trip to New York in February 1974 at \$8.99 at Sherry-Lehmann and was so impressed by its finesse that I cancelled my dinner that evening and ordered room-service so that I could linger with its haunting aromas and texture. That impression of finesse amidst Pauillac strength became more and more reinforced as I began to gather up all bottles then available; some showing the power of Pauillac (the '66 and '75), others leaning more towards a softer Saint Julien style (the '53 and '62).

I am not alone in linking the feminine nature of the wines with the predominance of women who through the ages have run the estate : Thérèse de Rauzan, Germaine de Lajus, Marie Branda de Terrefort and, most importantly Marie-Laure de Lalande, the famous Comtesse. Of course finally, in 1978, May-Eliane de Lenquesaing, daughter of Edouard Mialhe who had bought the estate in 1926.

Maybe all these fine ladies did impart something of a feminine style to their wines, maybe not. More to the point is probably the subsoil of the main part of the vineyard to the south of the great Pauillac plateau, made of deep gravel over limestone then marl (NB the vines you see from the new reception room are nearly all Latour's!); also the high proportion of Merlot in the vineyard which Mialhe took up to more than a third of the plantings. His son Jean, told me that the family were convinced that, in the recession of the 20s and 30s, the quicker-drinking Merlot was more appropriate ; at Coufran it was 100% and still is majority Merlot.

Today, the Merlot still represents about a third, but the Cabernet Sauvignon figure has increased as the Cabernet Franc and Petit Verdot were reduced. Of the wines offered today, the 1996 has the most Cabernet Sauvignon: 75%. Gildas d'Ollone, May-Eliane's nephew, who would receive us in those days for the primeur tastings, was always a bit apologetic about it, preferring the more sedate and more Merlot « Pichon » style of the '95. Both were still doing fine two years ago. Then the 1989-1990 pair were, in my opinion, never equals, the former much more intense than the lighter but very neatly aromatic '90. The '93-'94 pair, both lesser vintages picked in the rain, are said to be still hanging in there in a soft and easy style, the former softer than the rather tight-styled '94. I got into trouble at the château about the 2000, which I couldn't quite understand en primeur, finding it diffuse at first while all critics were sending it to the sky. Pichon can be fickle like that when young. I kept going back to see the cellar-master to taste again: I eventually persuaded myself it was a very great wine and today it most certainly has evolved into one of the greatest modern Pichons.

As a postscript, I have to add that the sale of the château to Frédéric Rouzaud of Roederer after the well-earned retirement of May-Eliane to South Africa in 2007 marked an important new step in the wine's evolution, particularly since the totally new three-tier gravity and « parcellaire » fermentation cellar came into being in 2013 under the guidance of the very thoughtful new estate manager Nicolas Glumineau.....who also has plans for further increasing the proportion of Cab.

Château Pichon-Longueville, Lalande 1996

*Pauillac, 2ème cru classé
In original wooden case*

+219 12 bottles per lot CHF2,200-2,800

Château Pichon-Longueville, Lalande 1996

*Pauillac, 2ème cru classé
In original wooden case*

+220 1 imperial per lot CHF1,500-2,000

Château Pichon-Longueville, Lalande 1998

*Pauillac, 2ème cru classé
In original wooden case*

+221 1 double-magnum per lot CHF350-450

Château Pichon-Longueville, Lalande 2000

*Pauillac, 2ème cru classé
In original wooden case*

+222 12 bottles per lot CHF2,200-2,800

Château Pichon-Longueville, Lalande 2000

*Pauillac, 2ème cru classé
In original wooden case*

+223 6 magnums per lot CHF2,200-2,800

Château Pichon-Longueville, Lalande 2000

*Pauillac, 2ème cru classé
In original wooden case*

+224 1 imperial per lot CHF1,500-2,000





PRODUCE OF FRANCE



CHATEAU PICHON LONGUEVILLE

1996

COMTESSE DE LALANDE

GRAND CRU CLASSE

PAUILLAC

APPELLATION PAUILLAC CONTROLEE

SCS DU DOMAINE DE CHATEAU PICHON LONGUEVILLE COMTESSE DE LALANDE
PAUILLAC - FRANCE

MIS EN BOUTEILLE AU CHATEAU

CHATEAU
ON HAUT BRION
Cru classé
BOUTEILLE AU CHATEAU

CHATEAU
LA MISSION HAUT BRION
GRAVES
APPELLATION GRAVES CONTRÔLÉE
Cru classé



1985
DOMAINE CLARENCE DILLON S. A.
PROPRIETAIRE A TALENCE (GIRONDE) FRANCE
PRODUCE OF FRANCE
MIS EN BOUTEILLES AU CHATEAU 6L

CHÂTEAU LA MISSION-HAUT-BRION

Back in the 70s, there was a restaurant down by the station in Bordeaux that had a wine-list bursting with old vintages of La Mission at quite reasonable prices. I'm not sure it didn't actually belong to the enterprising Francis Dewavrin, nephew of then owner Henri Woltner. That is where I first got to know the character of this bulky, strong and sometimes abrasive wine that was totally the opposite of the elegance and finesse of Haut-Brion, and I found it wonderful. But in those days, it was not readily available for distribution, so it wasn't until Haut-Brion bought the estate in 1983 that I had commercial access to it and could start tasting there regularly en primeur to hear first-hand the reasons for this different style of wine : the soil is of coarser gravel to the Haut-Brion vineyard, the vats were larger (180 ho) and the harvest was always planned late and the macerations were longer and stronger. If the truth be told, there was also, as in many of the great wines of the time, a visible hint of volatile which is always a vector for the stronger aromas of any wine.

Of the wines offered today, the '85 and the '86 were made in the more cramped space of the old cellar and, just like at Latour in the same two vintages when Bordeaux was producing very high yields, the wines maybe didn't have time during fermentation to develop big central concentration. Still, they are both impressive wines, generous and strong-flavoured, just a bit reserved and clearly made in the old style. The '88 on the other hand, the first vintage of the new cellar, was so concentrated and tannic and so fiery that I had to go back later in the year to perceive the underlying warmth of fruit and spicy La Mission flavours. The wine has not come my way recently but I can't imagine it has lost any of its gritty and savoury character. Jean-Philippe Delmas, Prince Robert of Luxembourg's estate manager, thought several years ago that it would be good until 2030, the same drinking window as the remarkable '89, a true monument of raw power and juicy strength that so impressed the 100-pointer critics. The wines of the 90s are clearly made from totally riper grapes than before, adding plushness to the strength of flavour and tannin and gradually even some finesse too. The creation of the second wine La Chapelle was of help in this respect, lapping up the produce of the younger vines, it would help also in 2006 by incorporating a lot of the produce of the discontinued La Tour Haut-Brion. However, it was never their intention to abandon La Mission's gutsiness, just to tweak it into a more modern style. The difficult years of the early 90s were amazingly successful here, providing depth and meaty richness in such generally light vintages, all very soft in texture with the possible exception of the tougher '94. For the rest of the decade, the wines showed a marked return to the uncompromisingly rigid (in their youth) and strongly flavoured style, the '95 to this day enormously thick and tannic, the '96 a touch simpler in its more Merlot character, the '97 of medium weight but nicely rounded. Several restaurants in Bordeaux served it in the 2000s as one of the only La Missions to be accessible so early. The '98 was always the most backward and probably will not be entirely ready for many years. Then the '00 is a veritable monument of density and strong tannins and will need to be left alone for even longer.

Château La Mission-Haut-Brion 1985

Pessac (Graves), cru classé
In original wooden case. Slightly corroded capsules. Good appearance. Levels: into-neck

+225 12 bottles per lot CHF3,500-5,000

Château La Mission-Haut-Brion 1985

In second hand carton. Corroded capsule. Good appearance. Level: into-neck
 double-magnum (1)

1988

In original wooden case. Slightly worn capsule. Good appearance. Level: into-neck
 double-magnum (1)

+226 2 double-magnums per lot CHF1,700-2,400

Château La Mission-Haut-Brion 1985

Pessac (Graves), cru classé
In original wooden case. Corroded capsule. Slightly bin-soiled label. Level: into-neck

+227 1 imperial per lot CHF2,400-3,200

Château La Mission-Haut-Brion 1986

Pessac (Graves), cru classé
In original wooden case. Good appearance. Levels: into-neck

+228 12 bottles per lot CHF3,500-4,500

Château La Mission-Haut-Brion 1988

Pessac (Graves), cru classé
In original wooden case. Badly corroded capsule. Good appearance. Level: into-neck

+229 1 imperial per lot CHF1,200-1,800

Château La Mission-Haut-Brion 1989

Pessac (Graves), cru classé
In original twelve-bottle wooden case. Slightly corroded capsules. Good appearance. Level: into-neck

+230 6 bottles per lot CHF10,000-15,000





Château La Mission-Haut-Brion 1995

*Pessac (Graves), cru classé
In original wooden case*

+231 6 magnums *per lot* CHF2,200-2,800

Château La Mission-Haut-Brion 1995

*Pessac (Graves), cru classé
In original wooden case*

+232 1 double-magnum *per lot* CHF750-950

Château La Mission-Haut-Brion 1995

*Pessac (Graves), cru classé
In original wooden case*

+233 1 imperial *per lot* CHF1,600-2,000

**Château La Mission-Haut-Brion
1997**

In original wooden case

double-magnum (1)

1998

In original wooden case

double-magnum (1)

1999

In original wooden case

double-magnum (1)

+234 3 double-magnums *per lot* CHF2,200-3,000

Château La Mission-Haut-Brion 1997

*Pessac (Graves), cru classé
In original wooden case*

+235 1 imperial *per lot* CHF1,000-1,500

Château La Mission-Haut-Brion 1998

*Pessac (Graves), cru classé
In original wooden case*

+236 12 bottles *per lot* CHF3,500-4,500

Château La Mission-Haut-Brion 1998

*Pessac (Graves), cru classé
In original wooden case*

+237 6 magnums *per lot* CHF3,500-4,500

Château La Mission-Haut-Brion 1998

*Pessac (Graves), cru classé
In original wooden case*

+238 1 imperial *per lot* CHF2,000-3,000

Château La Mission-Haut-Brion 1999

*Pessac (Graves), cru classé
In original wooden case*

+239 6 magnums *per lot* CHF1,800-2,200

Château La Mission-Haut-Brion 1999

*Pessac (Graves), cru classé
In original wooden case*

+240 1 imperial *per lot* CHF1,200-1,600

Château La Mission-Haut-Brion 2000

*Pessac (Graves), cru classé
In original wooden case*

+241 12 bottles *per lot* CHF6,000-8,000

Château La Mission-Haut-Brion 2000

*Pessac (Graves), cru classé
In original wooden case*

+242 6 magnums *per lot* CHF6,000-8,000

CHÂTEAU PAPE-CLÉMENT

You'll have to get up early if you want to follow Bernard Magrez. Now well into his 80s, he is a very fit man (and has a personal trainer), travels widely, noting everything down in his famous pocket book and is totally in charge of every aspect of his 42 vineyard estates, of which Pape Clément is the most important. He dresses impeccably, expects his staff to do the same and his incredible attention to detail mean that nothing is ever left to chance. He has totally turned around an estate that was previously rather hit-or-miss into a vineyard that performs regularly every year with modern fleshy and succulent wines which are always dependable, even if such a style is not totally to your taste.

I first got to know the wines through a cache of the '66 in magnum that I bought from a Delor special offer during the 1970s crash. They are probably too old now but at the time, they were a straight, true blue, very Cabernet wine with a menthol spicy flavour running through the quite hard tannins to remind you that they were from the Graves not the Médoc. They were a real class act. I still find that flavour amongst the fleshy, spicy ones of the much more modern, fatter and smoother wines of today, for which the quest for softness is spared no expense: grape-by-grape hand-denoduling, gravity filling into small wooden vats, a long cold soak at 8°C, whole berry fermentation with manual cap plunging and gravity filling into new barrels for the malolactic, then a full 18 month maturation in oak. Some think they are too oaky: for me, the rest of the wine is so powerful that I don't find it excessive.

The vintages in this sale are all but one from this modern period. The one that is not is the '85, showing all the tightness and finesse of that '66 so long ago. The '90 shows the beginning of Pape. Clément's smokeyness that later becomes intertwined with spiciness as from the '97, a remarkably rich and supple wine for the vintage, all softness and sweetness. Meanwhile the '95 seems to have taken a long time to shed its tannic shell and will probably remain a little on the hard side whilst the '96 has more depth but is still showing something of the same hardness. The '98 was also quite sternly tannic in its youth but then the spice and sweetness took over. The '99 was always very soft for the vintage whilst the '00 has evolved into a fat, full-on more uncompromising style that will keep it going for several more years.

Château Pape-Clément 1996

*Pessac (Graves), cru classé
In original wooden case*

+243 1 imperial per lot CHF700-900

Château Pape-Clément 1997

*Pessac (Graves), cru classé
In original wooden case*

+244 1 imperial per lot CHF600-800

Château Pape-Clément 1998

*Pessac (Graves), cru classé
In original wooden case*

+245 6 magnums per lot CHF1,200-1,800

Château Pape-Clément 1998

*Pessac (Graves), cru classé
In original wooden case*

+246 1 imperial per lot CHF800-1,000

Château Pape-Clément 1999

*Pessac (Graves), cru classé
In original wooden case*

+247 6 magnums per lot CHF900-1,300

Château Pape-Clément 1999

*Pessac (Graves), cru classé
In original wooden case*

+248 1 imperial per lot CHF600-800

Château Pape-Clément 2000

*Pessac (Graves), cru classé
In original wooden case*

+249 6 magnums per lot CHF1,600-2,000

Château Pape-Clément 2000

*Pessac (Graves), cru classé
In original wooden case*

+250 1 imperial per lot CHF1,200-1,600

Château Pape-Clément 1996

In original wooden case

double-magnum (1)

1997

In original wooden case

double-magnum (1)

1998

In original wooden case

double-magnum (1)

1999

In original wooden case

double-magnum (1)

2000

In original wooden case

double-magnum (1)

+251 5 double-magnums per lot CHF1,900-2,400

CHÂTEAU AUSONE

Going into the cellars of Ausone in the old days was like going into a dream world. My first tasting from barrel in 1976 left an indelible imprint on my senses; the moment the great oak door grated open and a smiling, bushy-bearded, almost biblical character lit a candle to usher us to the rows of barrels, I was totally spell-bound. And the smell of those black-fungused walls, gleaming from the damp in the candlelight in this great cavern that was the cellar, has stayed with me forever. I am certain it accounts for a lot of the aroma of old Ausones, many of which I have since drunk, for, since 1995 when it was completely peeled away from the walls and renovated, it has been altogether absent from the wines.

That was for the 1975 vintage, a particularly difficult one to taste so young, seemingly possessing enough of something - not fruit, just a vague form of sweetness - but hiding it under a wall of tight, tough tannins. We were tasting the bones of a stern vintage in its infancy before it had acquired any flesh at all; something of a challenge for the débutant I was. And that is how the wine remained for years, inflexible and taut, with a few gleams of ripeness occasionally peeping through the hardness. Five years ago, it was still hard but had more of the beguiling softness that we had detected forty years previously and didn't seem to have finished delivering it. Not a great wine, old but subtle.

That bearded character was none other than Pascal Delbeck, the winemaker and estate manager who had been put in place by Heylette Dubois-Chalon. She shared Pascal's uncompromising vision of finesse in wine. He hated over-ripeness and abhorred over-extraction, two phenomena that were just beginning to creep into the trendier Saint Emilions. There was absolutely nothing trendy about Pascal. But I loved sharing tastings with him and his comments were like poetry. There are no longer many like him around. But this vision of the way wine ought to be was not all that Madame shared : she also shared ownership of the estate with the Vauthier family and, after the young Alain Vauthier came onboard in 1976, there followed a long period of difficult cohabitation, Pascal remaining the winemaker with his traditional approach and Alain wishing to modernise. The six middle vintages of this catalogue come from this unsettled period, sandwiched by one (1975) from the previous period and one (1998) shortly after a 1995 court case gave Alain full control.

All of these « middle period » wines were similar to the 1975, hard at first, only showing their fruit progressively (and we must not forget that half the vineyard is planted to Cabernet Franc, that gives a less friendly tone to the fleshier Merlot), and appeal to the more serious drinkers: hedonists, abstain! The '81, the '86 and the '89 are clearly stronger ; the '83 and the '88 a little on the light side. For the '85, I beg to challenge the critics who talk so disparagingly about it. For me it is the ultimate reserved, non-aggressive and stern-structured wine, with the haunting taste of Earl Gray tea. I continue to drink it on those occasions when I don't want the wine to take over and am totally satisfied by it. Just don't serve it in wine bars to millennials !

By the time the 1998 came to be made, with Vauthier now in full control, the vineyard being re-managed, the cellar all tidied up, new vats installed and Michel Rolland having been brought in as consultant, the wine became radically different. It showed the brighter, riper and fleshier style, which has continued into the 00s and 10s, producing, I have to admit, totally fabulous wines that now consistently wins our annual « Southwold » blind tastings...but for me the nostalgia, and those dear old bottles from the 80s in my cellar, remains.

Château Ausone 1975

Saint-Emilion, 1er grand cru classé

In original six-magnum wooden case. Corroded capsules. Badly bin-soiled and damaged labels, two stained. Levels: base of neck

+252 4 magnums per lot CHF1,300-2,000

Château Ausone 1981

Saint-Emilion, 1er grand cru classé

Six in original wooden case, two in second-hand cartons. Corroded capsules. Bin-soiled labels. Three slightly damaged labels. Levels: six into-neck, one base of neck, one top-shoulder

+253 8 magnums per lot CHF2,600-3,500

Château Ausone 1981

Saint-Emilion, 1er grand cru classé

Two in twelve bottle original wooden case, one in second-hand carton. Slightly corroded capsules. Slightly bin-soiled and damaged labels. Tissue affixed labels. Levels: two base of neck, one top-shoulder

+254 3 double-magnums per lot CHF2,000-3,000

Château Ausone 1981

Saint-Emilion, 1er grand cru classé

In original wooden case. Corroded capsule. Slightly bin-soiled label. Remains of original tissue, affixed to label. Level: into-neck

+255 1 imperial per lot CHF1,400-2,000

Château Ausone 1983

Saint-Emilion, 1er grand cru classé

In original wooden case. Corroded capsule. Good appearance. Level: into-neck

+256 1 imperial per lot CHF2,800-3,800

Château Ausone 1985

Saint-Emilion, 1er grand cru classé

In original wooden case. Slightly corroded capsules. Good appearance. Levels: base of neck or better

+257 6 magnums per lot CHF3,500-4,500

Château Ausone 1985

Saint-Emilion, 1er grand cru classé

In original wooden cases. Good appearance. Levels: into-neck

+258 3 double-magnums per lot CHF3,500-4,500

Château Ausone 1985

Saint-Emilion, 1er grand cru classé

In original wooden case. Corroded capsule, slightly depressed cork. Slightly bin-soiled label. Level: into-neck

+259 1 imperial per lot CHF2,200-3,000



Château Ausone 1986

*Saint-Emilion, 1er grand cru classé
In original wooden cases. One slightly corroded capsule. Good appearance. Levels: into-neck*

+260 3 double-magnums per lot CHF3,200-4,200

Château Ausone 1986

*Saint-Emilion, 1er grand cru classé
In original wooden case. Signs of old seepage. Good appearance. Level: into-neck*

+261 1 imperial per lot CHF2,200-3,200

Château Ausone 1988

*Saint-Emilion, 1er grand cru classé
In original wooden cases. Slightly corroded capsules. Slightly bin-soiled labels. Levels: into-neck*

+262 3 double-magnums per lot CHF3,200-4,200

Château Ausone 1988

*Saint-Emilion, 1er grand cru classé
In original wooden case. Slightly corroded capsule. Good appearance. Level: into-neck*

+263 1 imperial per lot CHF2,200-3,200

Château Ausone 1989

*Saint-Emilion, 1er grand cru classé
In original wooden cases. Corroded capsules. One with signs of old seepage and a slightly raised cork. Good appearance. Levels: into-neck*

+264 3 double-magnums per lot CHF4,200-6,000

Château Ausone 1989

*Saint-Emilion, 1er grand cru classé
In original wooden case. Corroded capsule. Depressed cork. Good appearance. Level: base of neck*

+265 1 imperial per lot CHF2,800-3,800

Château Ausone 1998

*Saint-Emilion, 1er grand cru classé
In original wooden case*

+266 6 magnums per lot CHF4,500-6,500



CHÂTEAU CHEVAL-BLANC

Always so reticent en primeur, perhaps on account of its Cabernet Franc reserved character, hiding its Merlot attributes and not yet sufficient to carry the wine with just its finesse, I always underestimate Cheval Blanc when I first go there to taste each year. I find it very hard to unearth all its hidden charms that come out later. Maybe it was for this reason that in 1852, when Jean Laussac Fourcaud married Henriette Ducasse, that the Graves of Saint Emilion (Cheval, Figeac etc) were considered vastly inferior to the Côtes (Pavie, Ausone etc) and fetched subsequently much lower prices. Then came those magic Cheval Blanc vintages: 1893, 1899, 1900, 1921, 1947 and, from then on, their reputation was made. Of course I have all these vintages every day for breakfast, but the old Chevals that come my way tend to be the odd vintages, which have always showed a lot of class: the '71 at the Christie's Delor sale tasting in 1976, beautifully round and Evangile-styled; the '64 at the Peninsula Hotel in Hong Kong in 1979 with the Yen Brothers, still totally rich and beguilingly sweet; even the lowly '69 in Tokyo at my Japanese importer's home in 1981 still vaguely rich and fine; and what about the wartime '41 in clear glass served at Hauterive restaurant, Bouliac (before Amat took it over and made it swish) with its flickering aromas of sweet Cab Franc.

In this catalogue, we are presenting a whole host of vintages, which, as I claim above, seem to me to be as pleasurable in the lesser vintages, and also in those that are considered a bit too old, as in the hit vintages.

The 1982 was always very complete, first tasted en primeur with M. Hébrard, who was almost apologising for its precocious beauty... which will last for a long long time.

The 1983 was less tannicly rich but very attractive and still is.

The 1988 showed very austere en primeur but staged a good comeback just recently and the similarly-styled 1995 also very tannic en primeur and far from ready when tasted in New York in 2013.

The 1993 was very profound for the vintage and is certainly still holding up very well.

The 1996 was always of pronounced Cabernet Franc elegance and reserve.

The 1997 en primeur was even more Cab Franc orientated (70%) yet very seductive in texture.

The great more modern vintages of 1998 (has continually outperformed the primeur tastings), of 2000 (a very complete more Merlot oriented wine), of 2005 (for me by far the most impressive vintage of this selection with a fantastic combo of tight structure and dark fruits)

Not forgetting the lighter but elegant '99, the juicy '01 that really shone in Southwold in 2004, the untypically fine (for such a hot vintage) '03 and the quite evolved '04, which did even better blind at Southwold in 2005.

Château Cheval-Blanc 1982

Saint-Émilion, 1er grand cru classé (A)

In original wooden case. Slightly corroded capsules. Good appearance. Levels: base of neck or better

+267 12 bottles per lot CHF9,000-12,000

Château Cheval-Blanc 1983

Saint-Émilion, 1er grand cru classé (A)

In original wooden case. One corroded capsule. Good appearance. Levels: base of neck or better

+268 12 bottles per lot CHF5,000-7,000

Château Cheval-Blanc 1993

Saint-Émilion, 1er grand cru classé (A)

In original wooden case

+269 1 double-magnum per lot CHF1,000-1,500

<p>Château Cheval-Blanc 1993 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+270 1 imperial per lot CHF2,000-3,000</p>	<p>Château Cheval-Blanc 1999 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+277 1 imperial per lot CHF2,800-3,800</p>
<p>Château Cheval-Blanc 1995 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+271 1 imperial per lot CHF2,600-3,800</p>	<p>Château Cheval-Blanc 2001 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+278 1 imperial per lot CHF2,400-3,500</p>
<p>Château Cheval-Blanc 1997 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+272 1 double-magnum per lot CHF1,000-1,400</p>	<p>Château Cheval-Blanc 2003 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+279 1 double-magnum per lot CHF1,300-1,600</p>
<p>Château Cheval-Blanc 1997 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+273 1 imperial per lot CHF2,200-2,800</p>	<p>Château Cheval-Blanc 2003 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+280 1 imperial per lot CHF2,400-3,000</p>
<p>Château Cheval-Blanc 1998 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+274 1 double-magnum per lot CHF1,800-2,400</p>	<p>Château Cheval-Blanc 2004 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+281 1 double-magnum per lot CHF1,200-1,500</p>
<p>Château Cheval-Blanc 1998 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+275 1 imperial per lot CHF4,000-5,000</p>	<p>Château Cheval-Blanc 2004 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+282 1 imperial per lot CHF2,400-3,000</p>
<p>Château Cheval-Blanc 1999 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+276 1 double-magnum per lot CHF1,300-1,600</p>	<p>Château Cheval-Blanc 2005 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+283 1 double-magnum per lot CHF2,200-2,800</p>
<p>Château Cheval-Blanc 1999 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+276 1 double-magnum per lot CHF1,300-1,600</p>	<p>Château Cheval-Blanc 2005 <i>Saint-Émilion, 1er grand cru classé (A)</i> <i>In original wooden case</i></p> <p>+284 1 imperial per lot CHF4,500-6,000</p>

CHATEAU ANGELUS

This is one of the oldest yet most modern estates in Saint Emilion. Oldest because its origins go back hundreds of years and has been in the De Bouard Laforest family for the last 235 of those, most modern because, as from the early 1980s, Hubert, the seventh generation De Bouard, embarked on a very ambitious vineyard and cellar renovation programme that brought promotion first in 1996 to « Premier Grand Cru Classé » status, then for the 2012 vintage, to « Premier Grand Cru Classé A » status, joining, together with Pavie, the ranks of Cheval Blanc and Ausone. Needless to say, the Bordeaux establishment were very standoffish about this meteoric rise. Personally, as from the '85, Hubert's first solo vintage, I was totally impressed. These were no mere body-built garage wines. They were already showing that kind of concentration but they had a lot more than concentration in them and I started taking clients there to taste as often as I could. What convinced me too was the way Hubert described how he did it : for the first four years, he spent all his time in the vineyard studying, detailing and deciding what should be done where. Meanwhile, apart from a lot of care on selection, temperature control and ripeness of tannins, he didn't do much special in the cellar. My thanks go to him, his cousin Jean-Bernard Grenié and now his daughters Stéphanie and Coralie for all the great times we had together tasting and understanding these wines.

The vintages in this catalogue all come from this period of Hubert's ascendancy:

The difficult years of '92, '93 and '94 all showing extraordinary depth and muscle for such weak vintages, the '92 a little more diluted by the rain.

The '95, a hot year that ripened the Cabernet Francs to perfection, providing as much richness and smoothness as the Merlot but with more complexity and silkier tannins (Hubert swears by his Cabernet Francs)

The '96 was then a truly Cabernet year, 55% of the blend in this vintage, and he and the new winemaker Emmanuelle Fulchi turned it to their advantage - and to ours in providing a long-lived wine.

He managed to flesh out the weaker '97 vintage by emphasising the velvety fat black character of the Merlot, taking it up to 60% and spicing it up with some judicious barrel effect.

The '98, a great right bank vintage, is surprisingly Merlot-dominated (65%) and still has a gorgeous lustrous sheen.

Having learned the lesson from the '99 vintage when a hail storm had forced him to pick early, he did so again, this time on purpose, for the Merlots of the '00. This marks a turning-point to a bit more freshness amidst the concentration.

The hot '03 vintage everywhere produced rather heavy and over-ripe Merlots. Hubert countered this by leaving his Cab Francs an extra month before picking them and as a result they nestled nicely into the Merlots to make a very balanced blend.

The more traditional '04 and '05 were more on their tannins but at Angélus the richness of concentration countered those tannins nicely and the '05 seems to be headed for the stars.

Chateau Angelus 1994

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+285 1 double-magnum *per lot* CHF900-1,400

Chateau Angelus 1994

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+286 1 imperial *per lot* CHF1,800-2,800

Chateau Angelus 1995

*Saint-Emilion, 1er grand cru classe (A)
In original wooden cases*

+287 2 double-magnums *per lot* CHF2,200-3,200

Château Angélus 1995

*Saint-Emilion, 1er grand cru cru classé (A)
In original wooden case*

+288 1 imperial *per lot* CHF2,200-3,200

Chateau Angelus 1996

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+289 1 imperial *per lot* CHF2,000-3,000

Chateau Angelus 1997

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+290 1 double-magnum *per lot* CHF900-1,400

Chateau Angelus 1997

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+291 1 imperial *per lot* CHF1,800-2,800

Chateau Angelus 1998

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+292 1 imperial *per lot* CHF2,800-3,800

Chateau Angelus 2003

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+293 6 magnums *per lot* CHF3,200-4,200

Chateau Angelus 2003

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+294 1 double-magnum *per lot* CHF1,100-1,600

Chateau Angelus 2003

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+295 1 imperial *per lot* CHF2,200-3,200

Chateau Angelus 2004

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+296 6 magnums *per lot* CHF2,600-3,200

Chateau Angelus 2004

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+297 1 double-magnum *per lot* CHF900-1,200

Chateau Angelus 2004

*Saint-Emilion, 1er grand cru classe (A)
In original wooden case*

+298 1 imperial *per lot* CHF1,800-2,400

CHÂTEAU FIGEAC

I am glad to have tasted all these vintages every year with Thierry Manoncourt. He was a 'grand Monsieur', very aware of the greatness of his terroir and of his wines and, like his daughter Hortense Idoine-Manoncourt who succeeded him after his passing in 2010, an eminent and very qualified agronomist. At the end of each tasting visit, he would have us file past a table where all the latest reviews were open at the relevant page and he would point out those where Figeac was equal or better than the First Growths. He would then recount how Figeac's vineyard occupies three of the five gravel terroirs of the Saint Emilion plateau, sharing them with Cheval Blanc, and how both wines are accordingly planted to Cabernet. He was immensely proud of his wines and rightly so for it was he who, as from 1947, had conducted all the experiments in vineyard and cellar that had allowed the 'Figeac style' to exist. He would have been devastated if he had lived long enough to receive the news in 2012 that his dear Figeac had been refused Grand Cru Classé A status. His descendants were also shocked by the decision but decided to react and, working closely with the recently promoted Frédéric Faye as director and a new team of consultants, his ambitions have been multiplied, culminating in organic status for the vineyard and a brand new state-of-the-art cellar for the '19 vintage.

So now I taste with Frédéric, a disarmingly frank and switched-on guy who knows exactly where the estate is going. He came to Figeac as a trainee at a very young age, then Thierry kept him on first as vineyard manager, then as technical manager, so he has come up through the ranks, all the time working closely with the owner. He defined the Figeac taste recently as being made of little ripe red fruits, cassis, spring flowers and a great spicy kind of finesse with a point of smoke and graphite. With age, a signature theme of menthol, and the structure as very firmly Cabernet that is always just saved from strictness by a suave kind of fleshiness.

The wines of the 90s all have this noticeable strictness and classicism about them, reflecting great finesse and a lovely tightness, the '95, Thierry's fiftieth vintage, commemorated by a special surround to the label, being the fleshiest and probably the best of the decade. The '05, tasted recently, has a thicker Merlot covering to the more subtle red fruit of the Cabernets. Knowing the château's ambitions, some interpreted this as a step towards a change in the style of Figeac but this was always totally denied by Thierry who was always striving for progress rather than for change. The new team continues in the same vein. They see their quest for excellence as one of greater precision rather than any kind of turn-around.

Château Figeac 1982

Saint-Emilion, 1er grand cru classé

In a twelve-bottle original wooden case. Good appearance. Levels: base of neck or better

+299 6 bottles per lot CHF1,900-2,400

Château Figeac 1985

Saint-Emilion, 1er grand cru classé

In original wooden case. Slightly damaged capsule. Good appearance. Level: into-neck

+300 1 imperial per lot CHF1,100-1,600

Château Figeac 1986

Saint-Emilion, 1er grand cru classé

In original wooden case. Slightly bin-soiled label. Level: into-neck

+301 1 imperial per lot CHF1,000-1,500



LOT 300

	Château Figeac 1986		
	<i>In original wooden case. Good appearance. Level: into-neck</i>		
			double-magnum (1)
	1989		
	<i>In a second-hand case. Corroded capsule. Good appearance. Level: into-neck</i>		double-magnum (1)
+302	2 double-magnums		per lot CHF1,000-1,400
	Château Figeac 1994		
	<i>In original wooden case</i>		double-magnum (1)
	1996		
	<i>In original wooden case</i>		double-magnum (1)
+303	2 double-magnums		per lot CHF750-950
	Château Figeac 1994		
	<i>Saint-Emilion, 1er grand cru classé</i>		
	<i>In original wooden case</i>		
+304	1 imperial		per lot CHF600-800
	Château Figeac 1996		
	<i>Saint-Emilion, 1er grand cru classé</i>		
	<i>In original wooden case</i>		
+305	1 imperial		per lot CHF850-1,100
	Château Figeac 1999		
	<i>Saint-Emilion, 1er grand cru classé</i>		
	<i>In original wooden case</i>		
+306	1 imperial		per lot CHF700-900
	Château Figeac 2005		
	<i>Saint-Emilion, 1er grand cru classé</i>		
	<i>In original wooden case</i>		
+307	1 imperial		per lot CHF1,400-2,000

CHÂTEAU VALANDRAUD

I got to know Jean-Luc and Murielle Thunevin through a German customer of mine. We had spent the day tasting in Saint Emilion and had been invited over to the little house he had bought in the middle of the village. My recollection of that beautiful barbecue evening in their backyard is one of highly charged conversation about what Saint Emilion wines ought to be and of emptying the contents of several great bottles from the appellation as a demonstration. It is also one of sudden realisation that the « garage » movement had well and truly started: his first vintages were made in his garage by the barbecue, with no room or resources for a crusher so they crushed by hand. Being a motor racing fan at the time, I quickly made the association with Le Mans where two local guys had built a car in their garage and had just beaten the hell out of the works Porsches. It wasn't long before he and several like-minded anti-conformists would be overtaking many of the established grands crus classés. It brought out the rebellious streak in me and I gave them all the support I could and so did Parker who, when criticised, stood by his guns and pronounced « What's wrong with a guy buying a no-name lot of good land and doing the best thing he can with it? ». And when Jean Nossiter, producer of the film Mondovino, held a lunch to celebrate its opening night (in Bordeaux), threw into the conversation: « What is the difference between a growth and a brand? », Jean-Luc replied that when he started, Valandraud was a brand, « Val » representing the 0.6 ha of land he had bought in the valley by the village and « Andraud » being his wife's maiden name; but that now that his enlarged vineyard had stabilised into a single terroir for several years, he was entitled to call it a growth. This great answer was vindicated in 2012 when he was awarded Premier Grand Cru Classé status.

At first, I found the wines a bit exotic, playing on spicy aromas and often showing too much oak but, as time went on, they gradually became much more sophisticated and terroir-driven. Strangely, I found the '04 to be more in that finer style than the '05, the former seeming to me modern but classy, very ripe yet fresh, and the tannins strong but long, the latter more opulent and velvety. Maybe those earlier hot vintages of the movement, '00, '03 and '05, were slightly excessive for the newfound hand-crafted concentration that was being imparted to the wines. They are now both on excellent form.

Château Valandraud 2004

Saint-Emilion, grand cru classé
In original wooden case

+308 12 bottles per lot CHF1,300-1,800

Château Valandraud 2004

Saint-Emilion, grand cru classé
In original wooden case

+309 6 magnums per lot CHF1,300-1,800

Château Valandraud 2005

Saint-Emilion, grand cru classé
In original wooden case

+310 12 bottles per lot CHF2,000-3,000

Château Valandraud 2005

Saint-Emilion, grand cru classé
In original wooden case

+311 6 magnums per lot CHF2,000-3,000

Château Valandraud 2004

In original wooden case

double-magnum (1)

2005

In original wooden case

double-magnum (1)

+312 2 double-magnums per lot CHF1,100-1,500

Château Valandraud 2004

In original wooden case

imperial (1)

2005

In original wooden case

imperial (1)

+313 2 imperials per lot CHF2,200-3,200





3 litres
1 Bille

Pomerol 2000

CHÂTEAU
CLINET

2000



CHÂTEAU

CLINET

Pomerol

*Appellation Pomerol contrôlée
J.-L. propriétaire à Pomerol (Gironde)*

13%
vol.

Mis en bouteille au château
Vin de Bordeaux . Product of France

3L

CHÂTEAU CLINET

I never really had much to do with Clinet until quite recently : firstly because until 1991 it belonged to the Libournais Audy, who looked after most of its distribution so I didn't have access to it commercially and I had to wait for Jean-Louis Arcaute to open up the distribution when he bought the property in 1999; secondly, if I am desperately honest, it was not really my or my very traditional customers' style of wine, being totally opulent and rather fat and spicy, and by that token more suited to those who loved such big wines (and Parker was a great advocate of Clinet).

Nevertheless, I got on very well with Jean-Louis, largely through an annual event that we sponsored together every year in Washington: the Hearts Delight, a charity tasting, auction and dinner by great chefs in aid of research on heart disease. We would be at the bar in the evening and one time he introduced me to a smart young man who turned out to be Ronan his son, who would eventually take over the estate in 2004. I remember being impressed by his drive. Meanwhile, the wines had been totally transformed since the late 70s into the above-mentioned level of quality by a certain Jean-Michel Arcaute who had worked for the Audy's and then for Laborde. He was one of the first in the region to do leaf-plucking, crop-thinning, picking at ultra-ripeness, hand harvesting in crates, malo-lactic in barrel, more and better new oak and for longer. The results started to be noticed in a big way in the early 80s and made Clinet very successful. When Jean-Michel died suddenly in 2001 in a boating accident, Ronan ended up taking the reins in 2004 and initiated his own little revolution, which he considered more in tune with his more finesse-oriented times, replanting 20% of the vineyard immediately at increased density and in the cellar, reducing the amount of new oak.

There is one vintage, the '05, in this sale that demonstrates this newfound finesse without losing its intense, chocolatey, textured and smooth personality. It was applauded at our Southwold blind tasting in 2008 like never before as a wine of total balance and very high quality. The previous vintages were much more plummy, fatter and more opulent in their aromas and tastes of oriental spice from the barrels and of figs from the very ripe fruit.

The '03, that ultra hot summer that caused shut-down of the vines in Pomerol more than anywhere else, is an interesting wine because it was deliberately under-vinified and has ended up very aromatic and soft. The '01, Jean-Michel's last vintage and the last of the 100% Merlots, was soft in the extreme but I am sure it has held up fine; the '96 was remarkably similar. The '00, fleshy and very ripe; the '99 the odd one out in this series, being unusually elegant and fresh; the '98 very strongly made so presumably still drinking fine; and the '95, as you would expect, showing its tannins a bit more.

But if you want to taste the summum of the previous opulent style of Clinet, then don't miss the velvety, spicy '90 and the silky but firmer '89, both at their absolute prime now.

Château Clinet 1989

*Pomerol
In original twelve-bottle wooden case. Good appearance. Levels:
into-neck*

+314 6 bottles *per lot* CHF3,200-4,200

Château Clinet 1995

*Pomerol
In original wooden case*

+315 6 magnums *per lot* CHF1,300-1,800

Château Clinet 1995

*Pomerol
In original wooden cases*

+316 2 double-magnums *per lot* CHF900-1,300

Château Clinet 1995

*Pomerol
In original wooden case*

+317 1 imperial *per lot* CHF900-1,300

Château Clinet 2000

*Pomerol
In original wooden case*

+318 6 magnums *per lot* CHF1,700-2,200

Château Clinet 2000

In original wooden case

double-magnum (2)

In original wooden case

double-magnum (1)

+319 3 double-magnums *per lot* CHF1,500-1,900

Château Clinet 2000

*Pomerol
In original wooden case*

+320 1 imperial *per lot* CHF1,200-1,600

Château Clinet 2001

*Pomerol
In original wooden cases*

+321 12 bottles *per lot* CHF900-1,300

+322 12 ..

Château Clinet 2001

*Pomerol
In original wooden case*

+323 1 imperial *per lot* CHF600-800

Château Clinet 2003

*Pomerol
In original wooden cases*

+324 12 bottles *per lot* CHF900-1,300

+325 12 ..

Château Clinet 2005

*Pomerol
Not in original wooden case*

+327 6 bottles *per lot* CHF600-800

Château Clinet 2005

*Pomerol
In original wooden case*

+328 6 magnums *per lot* CHF1,200-1,800

Château Clinet 2005

*Pomerol
In original wooden case*

+329 1 imperial *per lot* CHF800-1,000

END OF MORNING SESSION

1990

1990 BORDEAUX VINTAGE

A stellar vintage. Nearly as hot as the famed 1947 vintage (when winemakers had to fight fishmongers for ice!). A cool spring and early flowering was followed by a scorching summer and a huge storm in mid September. The moisture drove alcohol levels up and, with increased sunlight, resulted in fantastic phenolic ripeness. The wines are powerful, robust, rich and now opening up with velvety tannins and sweet fruit.



1990 BMW ALPINA ROADSTER LIMITED EDITION

In the period between 5th July 1990 and 19th September 1991, 66 BMW ALPINA Roadster Limited Edition models were produced in the Buchloe automobile manufactory on the basis of the BMW Z1. An exceptional model, which generated an extremely high level of interest, not just because of its rarity, but also due to the increase in engine capacity to 2693cm³, which permitted exceptionally serene cruising. A power output of 200hp and torque of 193lbs-ft make the RLE extremely responsive to driver inputs. The loving attention to detail typical of ALPINA is also clearly in evidence. As just one example, the individual production number of each RLE can be found in the emblems of the hand-stitched leather steering wheel and the alloy wheels, as well as in the exclusive production plate fitted in the interior and last but not least also on the hand-engraved key tag, both of which are made of solid silver. This BMW ALPINA was highly coveted in Japan, since the BMW Z1 was not available there.



AFTERNOON SESSION

CHÂTEAU LA CONSEILLANTE

I started tasting en primeur here in the early 80s. A member of the Nicolas family (owners since 1870, and incidentally the vineyard has not changed at all since) would welcome me and my fellow-tasters and we would gather round him to taste from various barrels. The idea was to note the differences that came from cooperage rather than from the individual lots, precisely because there weren't any! The assemblage was made early and the wines that went into barrel were all the same. There wasn't even a second wine (that would be introduced in 2007). Yet La Conseillante in those days could be stunning and I loved its natural, unforced, velvety softness. Sometimes, at first sip, I found it a bit simple and easy, all fruit and no structure. I was wrong, it would grow on me and, during further visits to the barrels, it would add more and more strength from its tannins.

The '50s are reputed to have been the 'grande époque' for La Conseillante but I have little experience of them outside of a few dinners when detailed tasting took second place to socialising and I don't remember them too well. On the other hand I often drank the wines of the 60s and 70s, a period of soft, elegant wines that rather lacked power but were very satisfying. The '89 and '90 were the two vintages that put La Conseillante firmly back on the map, absolutely majestic in the beauty of their complexity and softness, just like a great burgundy. They are very similar but I had a slight preference for the '89 at a recent showing. Both will sail gracefully into old age for many more years.

The roundness and softness of La Conseillante's style were a useful asset during the lighter years 1991-2-3-4 and -7, all of which were - and probably still are - very attractively aromatic and smooth, all harmonious and soft textured. Then the '98 introduced a period when the wines had a bigger, more powerful frame. This trend continued through an excellent '99 into the great and, for me, equal pair '00 and '01. The '02 and, surprisingly, the hot vintage '03, the style got tighter and more mineral, but the '04, Jean-Michel Laporte's first vintage of which he was always so proud, and the '05 marked a return to that softness that is the estate's signature.

As a postscript, that trend towards a greater form of softness has continued to this day, under the management of Jean-Valmy and Bertrand Nicolas since 2010 and the technical supervision of Marielle Cazaux since 2015, benefitting greatly from the entirely new cellar of 2012.

Château La Conseillante 1990

*Pomerol
In original wooden cases. Slightly corroded capsules. Good appearance. Levels: into-neck*

+330 12 bottles *per lot* CHF5,500-7,500

Château La Conseillante 1990

*Pomerol
In original wooden case. Corroded capsule. Good appearance. Level: into-neck*

+331 1 imperial *per lot* CHF3,500-4,500

Château La Conseillante 1993

*Pomerol
In original wooden case*

+332 1 imperial *per lot* CHF400-500

Château La Conseillante 1994

*Pomerol
In original wooden case*

+333 12 bottles *per lot* CHF800-1,000

Château La Conseillante 1994

*Pomerol
In original wooden case*

+334 6 magnums *per lot* CHF800-1,400

Château La Conseillante 1994

*Pomerol
In original wooden case*

+335 1 imperial *per lot* CHF550-750

Château La Conseillante 1995

*Pomerol
In original wooden case*

+336 12 bottles *per lot* CHF1,300-1,800

Château La Conseillante 1995

*Pomerol
In original wooden case*

+337 6 magnums *per lot* CHF1,300-1,800

Château La Conseillante 1993

In original wooden case

double-magnum (1)

1995
In original wooden case

double-magnum (2)

+338 3 double-magnums *per lot* CHF1,100-1,500

Château La Conseillante 1995

*Pomerol
In original wooden case*

+339 1 imperial *per lot* CHF900-1,200

Château La Conseillante 1996

*Pomerol
In original wooden case*

+340 12 bottles *per lot* CHF1,400-2,000

Château La Conseillante 1996

*Pomerol
In original wooden case*

+341 6 magnums *per lot* CHF1,400-2,000

Château La Conseillante 1996

*Pomerol
In original wooden cases*

+342 2 double-magnums *per lot* CHF950-1,300

Château La Conseillante 1996

*Pomerol
In original wooden case*

+343 1 imperial *per lot* CHF950-1,300

Château La Conseillante 1997

*Pomerol
In original wooden case*

+344 12 bottles *per lot* CHF950-1,300

Château La Conseillante 1998

*Pomerol
In original wooden case*

+345 12 bottles *per lot* CHF1,400-2,000

Château La Conseillante 1999

*Pomerol
In original wooden cases*

+346 12 bottles *per lot* CHF1,100-1,600

+347 12 „

Château La Conseillante 1999 <i>Pomerol</i> <i>In original wooden case</i>			Château La Conseillante 2003 <i>Pomerol</i> <i>In original wooden cases</i>				
+348	6 magnums	<i>per lot</i>	CHF1,100-1,600	+360	24 bottles	<i>per lot</i>	CHF1,800-2,400
Château La Conseillante 1999 <i>In original wooden case</i>			double-magnum (1)	Château La Conseillante 2003 <i>Pomerol</i> <i>In original wooden case</i>			
2000 <i>In original wooden case</i> <i>Pomerol</i>			double-magnum (1)	+361	6 magnums	<i>per lot</i>	CHF900-1,200
+349	2 double-magnums	<i>per lot</i>	CHF1,100-1,500				
Château La Conseillante 1999 <i>Pomerol</i> <i>In original wooden case</i>				Château La Conseillante 2004 <i>Pomerol</i> <i>In original wooden cases</i>			
+350	1 imperial	<i>per lot</i>	CHF800-1,000	+362	12 bottles	<i>per lot</i>	CHF1,100-1,600
Château La Conseillante 2000 <i>Pomerol</i> <i>In original wooden cases</i>				+363	12 ..		
+351	12 bottles	<i>per lot</i>	CHF2,200-2,800				
+352	12 ..			Château La Conseillante 2004 <i>In original wooden case</i>			double-magnum (1)
Château La Conseillante 2000 <i>Pomerol</i> <i>In original wooden case</i>				2005 <i>In original wooden case</i>			double-magnum (1)
+353	6 magnums	<i>per lot</i>	CHF2,200-2,800	+364	2 double-magnums	<i>per lot</i>	CHF1,100-1,500
Château La Conseillante 2000 <i>Pomerol</i> <i>In original wooden case</i>				Château La Conseillante 2004 <i>Pomerol</i> <i>In original wooden case</i>			
+354	1 imperial	<i>per lot</i>	CHF1,500-2,000	+365	1 imperial	<i>per lot</i>	CHF700-900
Château La Conseillante 2001 <i>Pomerol</i> <i>In original wooden cases</i>				Château La Conseillante 2005 <i>Pomerol</i> <i>Not in original wooden case</i>			
+355	12 bottles	<i>per lot</i>	CHF1,400-1,800	+366	6 bottles	<i>per lot</i>	CHF1,000-1,500
+356	12 ..						
Château La Conseillante 2002 <i>Pomerol</i> <i>In original wooden cases</i>				Château La Conseillante 2005 <i>Pomerol</i> <i>In original wooden case</i>			
+357	12 bottles	<i>per lot</i>	CHF1,000-1,500	+367	6 magnums	<i>per lot</i>	CHF2,000-3,000
+358	12 ..						
Château La Conseillante 2002 <i>Pomerol</i> <i>In original wooden case</i>				Château La Conseillante 2005 <i>Pomerol</i> <i>In original wooden case</i>			
+359	6 magnums	<i>per lot</i>	CHF1,000-1,500	+368	1 imperial	<i>per lot</i>	CHF1,200-1,500

CHÂTEAU L'ÉGLISE-CLINET

I had the privilege of getting to know Denis Durantou right from the beginning when he moved to the property to take over its management from his father's adminstrateur Pierre Lasserre.

He came over immediately as a true man of the soil, seeming to know every vine in his 4½ ha vineyard, and also as a naturally instinctive winemaker. In his intense struggle for perfection, there always seems to be something that is troubling him. We taste round the barrels and he always asks what I think, never says what he thinks, which is crazy because he knows his wines so well, but in the end not so crazy because it allows him to hear frank opinions about them, founded or unfounded. Then it all starts to come out, while tasting the '89: Don't you think the alcohol is too dominant? Which of course it wasn't, especially in view of recent vintages. Why did the Southwold tasters think my wine was too tannic? Should I try and take my pH up to make them more attractive? To which the answer is of course. No, just stay the way you are.

These are indeed uncompromising wines, traditionally made, without any cap-plunging, just remontages, without malolactic in barrel, all in tank. I always have trouble dissociating the barrel tannins from the grape tannins in their first months and often just have to have blind faith that it will all work out, which of course it always does.

He got up onto his plateau of quality maybe a bit earlier than some of his neighbours, as from that very strong showing in '89. I have found all the successive vintages of really top quality, right up there in the top five or six Pomerols. They do require time to express themselves properly; there is none of the immediate softness of La Conseillante here, just the sometimes rather brutal force that slowly develops wonderful complexity as it ages. The two vintages that we offer today are, for me, just about in the middle of their development, requiring maybe ten more years to get to full maturity, the '05 still very tannic but with a swathe of roasted flavours and surprising freshness starting to peep through whilst the '02 is perhaps more fruit-driven from the outset.

Château L'Eglise-Clinet 2002

Pomerol

In original wooden case

+369 6 magnums *per lot* CHF900-1,200

Château L'Eglise-Clinet 2005

Pomerol

In original wooden case

+370 6 magnums *per lot* CHF3,800-4,800

Château L'Eglise-Clinet 2002

In original wooden case

double-magnum (1)

2005

In original wooden case

double-magnum (1)

+371 2 double-magnums *per lot* CHF1,600-2,000

Château L'Eglise-Clinet 2002

In original wooden case

imperial (1)

2005

In original wooden case

imperial (1)

+372 2 imperials *per lot* CHF3,200-4,000



CHÂTEAU L'EVANGILE

An old lady, beautifully and sedately dressed in a light mauve dress enters by a side door into her panelled office and we all rise. She motions to me to take the tray of glasses – exactly the number of the tasters I had announced – and take them to the little closet where the sample bottle awaits. I pour the wine and bring the tray back, glasses full, under the watchful eye of Madame lest I spill a drop on the little linen cloth. It is April 1984 and we are tasting the 1983 vintage l'Evangile en primeur. The lady is the formidable Madame Ducasse, descendant of the Chaperon family and she is quickly joined by Jean-Luc Marchive, the young affable winemaker. The wine is a lush, sensuously ripe-Merlot tasting, with a touch of asperity from the 20% Cabernet Franc and a sweet aroma exuding from the oak effect. I note down: « ultra ripe strawberries » and today, reading that note, I wonder if that isn't the reason the new cellars look like a strawberry cake when viewed from the almost equally out-of-context marina-motif cellar of Cheval Blanc and the shiny red plastic exterior of La Dominique the other side of the road.

The rest of the vintages in this catalogue all come from the period after the purchase by the Rothschilds of Lafite, 70% in 1990, the rest in 1999. I see the wines of this period retaining their velvety soft fruity ripeness before becoming progressively more structured and I can't help thinking that the Rothschilds are imparting a Médoc influence. Jean-Luc is replaced and then I do my tasting visits first with Dominique Befve before he left for Lascombes then with the very able Jean-Pascal Vazart from 2001.

Of these vintages, the '94, '95, '96 and '99 were always a little more structured in tannin than the softer and more seductive '97, the beautifully balanced '98, the lush, intense and very concentrated '00 and the sweetly fine '01.

Then, with the vineyard gradually being restructured and with the brand new cellar in place of 20 concrete tanks of varying sizes to accommodate the produce of each vineyard parcel separately, the black, massively constituted, opulent and oaky 2004 is for me one of the great Pomerols of the vintage. Unfortunately for it, the following vintage completely overshadowed it: the 2005 is still looking exactly as it was en primeur – though we now taste on a table set up in the new vat room, no longer in the Château itself – broad-flavoured, massive, fat and yet beautifully silky, a combination of power and softness. At the Southwold blind tasting of the 2005s, we have never scored a non-first growth so highly.

Château L'Evangile 1983

Pomerol

In original wooden case. Slightly bin-soiled label. Level: into-neck

+373 1 imperial per lot CHF1,300-1,900

Château L'Evangile 1994

Pomerol

In original wooden cases

+374 2 double-magnums per lot CHF600-800

Château L'Evangile 1994

Pomerol

In original wooden case

+375 1 imperial per lot CHF650-850

Château L'Evangile 1995

Pomerol

In original wooden case

+376 6 magnums per lot CHF1,400-1,800

Château L'Evangile 1995

Pomerol

In original wooden cases

+377 2 double-magnums per lot CHF950-1,200

Château L'Evangile 1995

Pomerol

In original wooden case

+378 1 imperial per lot CHF1,000-1,500

Château L'Evangile 1996

Pomerol

In original wooden case

+379 6 magnums per lot CHF1,000-1,500

Château L'Evangile 1996

Pomerol

In original wooden cases

+380 2 double-magnums per lot CHF700-900

Château L'Evangile 1996

Pomerol

In original wooden case

+381 1 imperial per lot CHF700-900

Château L'Evangile 1997

Pomerol

In original wooden cases

+382 2 double-magnums per lot CHF550-650

Château L'Evangile 1997

Pomerol

In original wooden case

+383 1 imperial per lot CHF550-650

Château L'Evangile 1998

Pomerol

In original wooden case

+384 6 magnums per lot CHF1,800-2,400

Château L'Evangile 1998

Pomerol

In original wooden cases

+385 2 double-magnums per lot CHF1,200-1,600

Château L'Evangile 1998

Pomerol

In original wooden case

+386 1 imperial per lot CHF1,200-1,600

Château L'Evangile 1999

Pomerol

In original wooden case

+387 6 magnums per lot CHF1,000-1,500

Château L'Evangile 1999

Pomerol

In original wooden cases

+388 2 double-magnums per lot CHF700-900

	Château L'Evangile 1999 <i>Pomerol</i> <i>In original wooden case</i>	
+389	1 imperial	per lot CHF700-900
	Château L'Evangile 2000 <i>Pomerol</i> <i>In original wooden case</i>	
+390	12 bottles	per lot CHF3,000-4,000
	Château L'Evangile 2000 <i>Pomerol</i> <i>In original wooden case</i>	
+391	6 magnums	per lot CHF3,000-4,000
	Château L'Evangile 2000 <i>Pomerol</i> <i>In original wooden case</i>	
+392	1 imperial	per lot CHF2,000-2,800
	Château L'Evangile 2004 <i>Pomerol</i> <i>In original wooden case</i>	
+393	12 bottles	per lot CHF1,000-1,500
	Château L'Evangile 2004 <i>Pomerol</i> <i>In original wooden case</i>	
+394	6 magnums	per lot CHF1,000-1,500
	Château L'Evangile 2004 <i>Pomerol</i> <i>In original wooden case</i>	
+395	1 imperial	per lot CHF650-850
	Château L'Evangile 2005 <i>Pomerol</i> <i>In original wooden case</i>	
+396	12 bottles	per lot CHF2,800-3,500
	Château L'Evangile 2005 <i>Pomerol</i> <i>In original wooden case</i>	
+397	6 magnums	per lot CHF2,800-3,500
	Château L'Evangile 2005 <i>Pomerol</i> <i>In original wooden case</i>	
+398	1 imperial	per lot CHF1,800-2,200
	Château L'Evangile 2000 <i>In original wooden case</i>	double-magnum (1)
	2004 <i>In original wooden case</i>	double-magnum (1)
	2005 <i>In original wooden case</i>	double-magnum (1)
+399	3 double-magnums	per lot CHF2,200-3,000



LOT 376





1996-2001 40TH ANNIVERSARY VINTAGE
CHATEAU MARGAUX
GRAND VIN
1996
PREMIER GRAND CRU
MARGAUX
APPELLATION D'ORIGINE PROTEGEE

2001
RIDGE
CALIFORNIA
MONTE BELLO

CHATEAU CHEVAL BLANC
2005
St. Emilion
1^{er} Grand Cru Classe A
Mis en bouteille au Chateau



2005

Ch. Lafleur

Pomerol

MIS EN BOUTEILLE AU CHATEAU

H. Guinaudeau

FONDATEUR

GUINAUDEAU, VIGNERONS À POMEROL

CHÂTEAU LAFLEUR

My difficulty with assessing Lafleur in its first few years mirror those that I have at Cheval Blanc. In both cases, the core of the wine seems so elusive and I need to take much more time seeking out all its subtleties of underlying flavour and nuances of structure. If I don't do that, I miss it completely. Both are unusually constructed around the Cabernet Franc, a grape much less forthcoming than the always rather ebullient Merlot and maybe that has something to do with it.

In the case of Lafleur it is also perhaps because I have only got to know the estate quite recently since, while I was a négociant, it was not on my circuit.

Now, I have got to know the Guinaudeau family and to appreciate their vast understanding of this tiny (4.5 ha) property. Jacques, the father and grandson of the original owner in the late 1800s, a remarkably thoughtful and intellectual man with a wonderful bushy moustache, his wife Sylvie and their son Baptiste, pony tail, jeans and leather waistcoat, and his partner Julie all work together to form a totally competent, no-nonsense and very serious team. They are 100% devoted to all the intricate details of this remarkable vineyard in the most natural, agricultural way as though they were running a model farm.

The three distinct soil types demand a lot of attention and they have gone to extraordinary lengths to adapt to each. To the south, where it borders on Pétrus and VCC, the brown sandy gravel over clay-gravel is planted to Cabernet Franc (which Baptiste insists on calling 'Bouchet', the local name: he has even developed some original Bouchet strains for re-planting); to the west, the pure gravel over clay produces more powerful wines, essentially Merlot; to the east, by La Fleur Pétrus, there are more sandy elements with a crescent of deeper soil running through it. Putting the produce of all these soil types together is almost as complicated as tasting the young wines.

However, when it comes to tasting Lafleur with some age on it, the picture becomes altogether clearer. Jacques says the average optimum drinking window is about 20 years – much more for the great years. I have to confess that I have never drunk the legendary '47 or the revered '82 but I have tasted the four vintages in the catalogue, which all seem to be just coming into their prime: the '99 surprisingly massively built for a Lafleur but gaining finesse; the '03 quite advanced and the readiest to drink, as one would expect from such a 'southern' climate; the '04 which was always straight-styled and in its perfect symmetry; the '05 always monumental from the start and now just beginning to get into its stride. These are four wines of completely varying styles but all have that common theme of finesse.

Château Lafleur 1999

*Pomerol
In original wooden case*

+400 12 bottles *per lot* CHF3,800-4,800

Château Lafleur 2003

*Pomerol
In original wooden case*

+401 12 bottles *per lot* CHF4,800-6,000

Château Lafleur 2004

*Pomerol
In original wooden case*

+402 12 bottles *per lot* CHF3,500-4,500

Château Lafleur 2004

*Pomerol
In original wooden case*

+403 1 double-magnum *per lot* CHF1,200-1,600

Château Lafleur 2004

*Pomerol
In original wooden case*

+404 1 imperial *per lot* CHF2,200-3,200

Château Lafleur 2005

*Pomerol
In original wooden case*

+405 12 bottles *per lot* CHF13,000-18,000

Château Lafleur 2005

*Pomerol
In original wooden case*

+406 3 magnums *per lot* CHF6,500-9,000

Château Lafleur 2005

*Pomerol
In original wooden case*

+407 1 double-magnum *per lot* CHF4,500-6,000

Château Lafleur 2005

*Pomerol
In original wooden case*

+408 1 imperial *per lot* CHF9,000-12,000



VIEUX-CHÂTEAU-CERTAN

It was fairly late in my career that I got to know VCC well. Alexandre Thienpont's father Geroges had bought the property in 1924 and since he was a wine négociant in Belgium, most of his wines were sold in that country and it wasn't until the 80s that a more international distribution was encouraged, and my excuse to go to châteaux to taste was always that I wanted to buy and sell the wines!

I had already been tremendously impressed by the finesse of the wines, but from afar, either buying bottles or drinking them in restaurants, of which the real eye-opener for me was a dinner Chez Darroze in Villeneuve-de-Marsan, a fine restaurant at the time very close to my in-laws. We had duck with a bottle of 1964. It was totally beguiling, all silk and charm yet full of the Cabernet Franc kind of structure to which I later became accustomed when I started going to the Château regularly to taste.

Alexandre, Georges's son, and now Alexandre's son Guillaume, are totally committed to this style of wine. Alexandre loves people to talk about his wines but beware if you talk nonsense or platitudes. He knows his wines perfectly, having crafted them all on his own and you need to keep on your toes.

The vineyard is planted 65% to Merlot but oftentimes, it's the Cabernet that shines through by its particularly reserved flavours and discreet structure. The hottest years seem to be the best Merlot-dominated ones: '05, '09, '10 and '16; the cooler ones the Cabernet Franc years: '04, '06, '08, '11 and '14. The '03 is the exception to all this because Alexandre didn't want roasted Merlot grapes in his blend, so there we have a very hot vintage that is at record levels of Cab Franc.

Today we offer:

the '90, still a full-styled but graceful wine resembling a great Côte de Nuits

the '95, which started out a little hard in its tannins but which has now enveloped them with some superbly ripe fruit

the '98, incredibly densely packed with tremendously ripe Merlot

the '99, a little lighter but very finely constructed

the '00, lusher and plusher. I am hoping it will finally show the restraint and finesse through the concentration that I love in VCC.

Vieux-Château-Certan 1990

*Pomerol
In original wooden case. Slightly corroded capsule. Good appearance. Level: into-neck*

+409 1 imperial per lot CHF1,700-2,200

Vieux-Château-Certan 1995

*Pomerol
In original wooden case*

+410 1 imperial per lot CHF1,000-1,400

Vieux-Château-Certan 1996

*Pomerol
In original wooden case*

+411 1 imperial per lot CHF1,200-1,800

Vieux-Château-Certan 1998

*Pomerol
In original wooden case*

+412 1 imperial per lot CHF1,700-2,200

Vieux-Château-Certan 1999

*Pomerol
In original wooden case*

+413 1 imperial per lot CHF1,200-1,800

Vieux-Château-Certan 2000

*Pomerol
In original wooden case*

+414 12 bottles per lot CHF2,000-3,000

Vieux-Château-Certan 2000

*Pomerol
In original wooden case*

+415 1 double-magnum per lot CHF700-900

Vieux-Château-Certan 2000

*Pomerol
In original wooden case*

+416 1 imperial per lot CHF1,400-1,800



Château d'Yquem
Lur-Saluces

1986

SAUTERNES

APPELLATION SAUTERNES CONTROLÉE

MIS EN BOUTEILLE AU CHATEAU

LUR-SALUCES - SAUTERNES - FRANCE

CHÂTEAU D'YQUEM

Down in my favourite corner of Bordeaux. Sauternes has become the love of my wine life. It is a region of die-hard perfectionists battling against all the odds that the weather and the markets can hurl at them and yet never surrendering. They are by necessity wonderfully humble people and it's a pleasure to have got to know them all so well. It all started in the second year of my négociant company, 1983. I got lucky for the first year because of the red '82s, on which I had bet the farm and more - and it had paid off. The '83 reds were welcomed with less applause and I was looking for something else. Nathie Johnston tipped me off that the '83 Sauternes were excellent so I went down there and never looked back. Sauternes hasn't been a core market since La Belle Epoque. Opening a fine bottle of sweet wine today is not as automatic as opening a dry wine. But if we don't do it from time to time, to accompany any food imaginable, by the way, we are missing out on one of the greatest pleasures in wine drinking.

Now to Yquem, originating from local nobility when Jacques Sauvage was granted feudal tenure in 1593 - and the origins of the Château going back even further - and to this day widely accepted, inside and outside Sauternes, as the most noble Sauternes of all. It is unique firstly by its terroir: 150 parcels of vineyard, planted on a rich variety of soils providing all possible options for selection at harvest time and covering a vast buttress of land overlooking the whole region that benefits from greater air circulation when the drying easterly breezes of October are so necessary to concentrate the botrytis, the harvest being carried out, of course, grape by grape as each attains perfect noble rot.

Since 1996 for half and 2004 for the other half, it is now owned by Bernard Arnault of LVMH so all the wines offered here come from the Lur Saluces period. At this point it is important to say that he has been very careful to maintain Lur Saluces's traditions - and the key staff - , with only minor tweaks that probably would have happened anyway: reducing the wine's time in barrel from an average of 36 to 30 months, developing the dry wine « Y » into a fresher more Sauvignon style and, as from 2003, offering the Yquem en primeur.

Therefore I don't find any stylistic difference between the wines of the two periods.

The '82, although dwarfed by the '83, was considered for its first few years to be superior to that greater vintage, just like at Suduiraut. Now it shows a perfect balance of finesse, sweetness and acidity but has clearly evolved saffron notes as it glides into full maturity.

The '85 was made from a desperately dry year which did not prevent a small amount of noble rot developing for a first pick in the third week of September but which arrested any further development until the end of October and well into November. Most estates didn't wait but Yquem could and did, resulting in what they call a very small « miracle vintage » of very high quality, now right in its drinking window.

The '86 was totally the opposite : good dampness in September sparked off early and rapid botrytisation, resulting in a softer style of wine that has allowed secondary aromas (dried apricots and almonds) to blossom.

The '88 was a long-winded harvest, picked over 6 passes, due to the dry conditions. The English have always preferred this, the first of the « great trio » of vintages, because of its superlative bright finesse.

The '90, the last of the trio, was picked in exactly the reverse conditions ; as in 2003, a few days of light rain occasioned a very rapid on rush of perfect botrytis that had to be picked hurriedly before it got over-concentrated (Lur Saluces was always looking for balance rather than « elixir »). The wine's power and finesse are magnificently enrobed in a rich kind of fatness.

The legendary quality of the '01 just proves his point : a wine of extreme finesse and balance, above all through vibrant acidity from the cool summer nights and perfect and from rapid botrytisation.

Château d'Yquem 1982
Sauternes, 1er grand cru classé
In original wooden case

+417 12 bottles per lot CHF3,200-4,200

Château d'Yquem 1982
Sauternes, 1er grand cru classé
In original wooden case

+418 1 double-magnum per lot CHF1,200-1,800

Château d'Yquem 1985
Sauternes, 1er grand cru classé
In original wooden case

+419 12 bottles per lot CHF2,600-3,200

Château d'Yquem 1985
Sauternes, 1er grand cru classé
In original wooden case

+420 6 magnums per lot CHF2,600-3,200

Château d'Yquem 1985
Sauternes, 1er grand cru classé
In original wooden case

+421 1 double-magnum per lot CHF900-1,200

Château d'Yquem 1986
Sauternes, 1er grand cru classé
In original wooden case

+422 12 bottles per lot CHF3,000-4,000

Château d'Yquem 1986
Sauternes, 1er grand cru classé
In original wooden case

+423 6 magnums per lot CHF3,000-4,000

Château d'Yquem 1986
Sauternes, 1er grand cru classé
In original wooden case

+424 1 double-magnum per lot CHF1,000-1,400

Château d'Yquem 1988
Sauternes, 1er grand cru classé
In original wooden case

+425 6 magnums per lot CHF2,800-3,800

Château d'Yquem 1988
Sauternes, 1er grand cru classé
In original wooden case

+426 1 double-magnum per lot CHF950-1,200

Château d'Yquem 1988
Sauternes, 1er grand cru classé
In original wooden case

+427 1 imperial per lot CHF1,400-1,900

Château d'Yquem 1990
Sauternes, 1er grand cru classé
In original wooden case

+428 6 magnums per lot CHF2,800-3,800

Château d'Yquem 1990
Sauternes, 1er grand cru classé
In original wooden case

+429 1 double-magnum per lot CHF900-1,200

Château d'Yquem 1990
Sauternes, 1er grand cru classé
In original wooden case

+430 1 imperial per lot CHF1,800-2,400

Château d'Yquem 2001
Sauternes, 1er grand cru classé
In original wooden case

+431 12 half bottles per lot CHF2,400-3,000

Château d'Yquem 2001
Sauternes, 1er grand cru classé
In original wooden case

+432 6 bottles per lot CHF2,400-3,000

DOMAINE ALAIN BURGUET, GEVREY-CHAMBERTIN

Having worked at Domaine Tortochot, Alain Burguet started his own Domaine in 1972. From day one he has aimed for the highest possible quality. His Gevrey-Chambertin Mes Favorites Vieilles Vignes is a village Gevrey made from 18 different plots. This well respected wine has a fine concentration with harmonious ripe tannins and spicy flavours. A beauty, especially from the great 2005, 2009 and 2010 vintages, which exceeds it's classification.

Alain Burguet, Gevrey-Chambertin Mes Favorites Vieilles Vignes 2005
Côte de Nuits
Not in original carton

+433 6 bottles per lot CHF300-400

Alain Burguet, Gevrey-Chambertin Mes Favorites Vieilles Vignes 2009
Côte de Nuits
In original carton

+434 12 bottles per lot CHF700-900

Alain Burguet, Gevrey-Chambertin Mes Favorites Vieilles Vignes 2010
Côte de Nuits
In original carton

+435 12 bottles per lot CHF700-900

DOMAINE CONFURON COTETIDOT, NUITS ST GEORGES

This serious Domaine with wines of good intensity from low yields, old vines and long cuvaision has been in the forefront of Côte de Nuits for many years. Their Vosne-Romanee Les Suchots is of Grand Cru quality. Located directly north of Romanee St Vivant it also resembles this illustrious neighbour in finesse, depth and elegance.

A small selection of rarely seen magnums was made from the Alpina reserves just for this jubilee auction.

Confuron-Cotetidot, Échezeaux 2005
Côte de Nuits, Grand Cru
In original carton

+436 6 magnums per lot CHF1,600-2,000

Confuron-Cotetidot, Vosne-Romanée Les Suchots 2003
Côte de Nuits, 1er Cru
In original carton

+437 6 magnums per lot CHF800-1,000

Confuron-Cotetidot, Vosne-Romanée Les Suchots 2010
Côte de Nuits, 1er Cru
In original carton

+438 12 bottles per lot CHF1,000-1,500

Confuron-Cotetidot, Vosne-Romanée Les Suchots 2010
Côte de Nuits, 1er Cru
In original carton

+439 6 magnums per lot CHF1,000-1,500



DOMAINE DE COURCEL, POMMARD

Gilles de Courcel is to be envied - not only does he lead Chanson Père & Fils, one of the oldest and best Négoces in Burgundy, he is also, along with his three sisters, co-owner of the venerable Domaine de Courcel, a true pearl, which has been family owned for 400 years. In this exemplary endeavor, Yves Confuron (Confuron-Cotetidot) is responsible for the winemaking and applies the same rigorous methods as in his own Domaine, which lead to concentrated, masculine wines with great potential for development - however they demand bottle maturity to fully show character! The legendary des Epenots is a Courcel Monopole, producing lush, concentrated wines on limestone-clay soil. The classic Rugiens (clay / marl), however, is spicy and often with great finesse. These are classic high-quality Pommards.

Courcel, Pommard Clos des Epenots 1999

1er Cru, Côte de Beaune
In original cartons

+440 2 double-magnums per lot CHF550-750

Courcel, Pommard Clos des Epenots 2003

1er Cru, Côte de Beaune
In original carton

+441 12 bottles per lot CHF900-1,200

Courcel, Pommard Clos des Epenots 2003

1er Cru, Côte de Beaune
In original carton

+442 6 magnums per lot CHF900-1,200

Courcel, Pommard Clos des Epenots 2005

1er Cru, Côte de Beaune
In original carton

+443 12 bottles per lot CHF900-1,200

Courcel, Pommard Clos des Epenots 2005

1er Cru, Côte de Beaune
In original carton

+444 6 magnums per lot CHF900-1,200

Courcel, Pommard Clos des Epenots 2005

1er Cru, Côte de Beaune
In original carton

+445 1 double-magnum per lot CHF300-400

Courcel, Pommard Les Rugiens 2003

1er Cru, Côte de Beaune
In original carton

+446 6 magnums per lot CHF800-1,000

Courcel, Pommard Les Rugiens 2004

1er Cru, Côte de Beaune
In original carton

+447 6 magnums per lot CHF800-1,000

Courcel, Pommard Les Rugiens 2006

1er Cru, Côte de Beaune
In original carton

+448 6 magnums per lot CHF700-900





DOMAINE COMTE GEORGES DE VOGÜÉ

When walking from the Domaine Comte Georges de Vogüé courtyard down the stairs to the cellar you start anticipating the vinous treasures that await you. As you get closer to the base of the stairs you can smell the poetically named 'angels share'. Upon entering the barrel cellar you are overtaken by the magical aromas of the wine aging in their wooden barrels. A perfume that is so attractive and unique that you wished you could capture it in a small perfume bottle. You are now deep underground in the cellar where numerous vintages have been aged. If only the walls could talk, what stories would they tell? Domaine Comte Georges de Vogüé is unique as it can trace its history all the way back to the 15th century. The same year James Christie held his first auction in 1766 the vineyards were inherited by the de Vogüé family. Since then the Domaine has remained in the hands of the same family by inheritance or marriage.

Currently the vineyards are carefully managed by Eric Bourgogne. Since 1986 François Millet has been the cellar-master, taking over when Alain Roumier retired after more 30 years at the Domaine. Last but not least, the sales and marketing are in the capable hands of Jean-Luc Pépin who started in 1988.

BONNES-MARES

While driving south from Morey-Saint-Denis the Bonnes-Mares vineyard is on your right and starts where Clos de Tart finishes. It goes on until just before you enter the Chambolle-Musigny village.

Of the total 15.06 hectares only a small part lies in Morey-Saint-Denis, 1.52ha. There used to be a part of Bonnes-Mares located within the Clos de Tart wall, this was logically rectified in 1965.

Bonnes-Mares is mostly a Chambolle-Musigny grand cru though being located at the north side of the village it's distinctively different from Musigny in the south. In fact it's closer to Chambertin in soil and style. In total there are 25 owners. Overall there is little soil, the vines grow quickly on the rock.

With 2.70ha, Domaine Comte Georges de Vogüé is the largest owner of this highly regarded grand cru vineyard. The de Vogüé part is almost one block on the Chambolle side alongside the road, where the soil is red clay.

Francois Millet describes the two soil types in Bonnes-Mares, the red clay soft and relaxed and the white marble tense and nervous. On average he vinifies his Bonnes-Mares in 30-35% new oak each vintage.

Comte Georges de Vogüé, Bonnes-Mares 1997

*Grand Cru, Côte de Nuits
In original wooden case*

+449 6 bottles *per lot* CHF2,000-2,600

Comte Georges de Vogüé, Bonnes-Mares 1998

*Grand Cru, Côte de Nuits
In original wooden case*

+450 6 bottles *per lot* CHF2,400-3,000

Comte Georges de Vogüé, Bonnes-Mares 2000

*Grand Cru, Côte de Nuits
In original wooden case*

+451 6 bottles *per lot* CHF1,700-2,200

Comte Georges de Vogüé, Bonnes-Mares 2000

*Grand Cru, Côte de Nuits
In original wooden case*

+452 3 magnums *per lot* CHF1,700-2,200

Comte Georges de Vogüé, Bonnes-Mares 2001

*Grand Cru, Côte de Nuits
In original wooden case*

+453 6 bottles *per lot* CHF2,000-2,600

Comte Georges de Vogüé, Bonnes-Mares 2001

*Grand Cru, Côte de Nuits
In original wooden case*

+454 3 magnums *per lot* CHF2,000-2,600

Comte Georges de Vogüé, Bonnes-Mares 2002

*Grand Cru, Côte de Nuits
In original wooden case*

+455 6 bottles *per lot* CHF3,500-4,500

Comte Georges de Vogüé, Bonnes-Mares 2002

*Grand Cru, Côte de Nuits
In original wooden case*

+456 3 magnums *per lot* CHF3,500-4,500

Comte Georges de Vogüé, Bonnes-Mares 2003

*Grand Cru, Côte de Nuits
In original wooden case*

+457 3 bottles *per lot* CHF1,000-1,400

Comte Georges de Vogüé, Bonnes-Mares 2003

*Grand Cru, Côte de Nuits
In original wooden case*

+458 1 magnum *per lot* CHF700-900

Comte Georges de Vogüé, Bonnes-Mares 2004

*Grand Cru, Côte de Nuits
In original wooden case*

+459 6 bottles *per lot* CHF1,500-2,000

Comte Georges de Vogüé, Bonnes-Mares 2004

*Grand Cru, Côte de Nuits
In original wooden case*

+460 3 magnums *per lot* CHF1,500-2,000

Comte Georges de Vogüé, Bonnes-Mares 2005

*Grand Cru, Côte de Nuits
In original wooden case*

+461 6 bottles *per lot* CHF3,000-4,000

Comte Georges de Vogüé, Bonnes-Mares 2005

*Grand Cru, Côte de Nuits
In original wooden case*

+462 3 magnums *per lot* CHF3,000-4,000

COUVÉE MUSIGNY



MUSIGNY

GRAND CRU
APPELLATION MUSIGNY CONTRÔLÉE
CUVÉE VIEILLES VIGNES

Domaine Comte Georges de Vogüé
CHAMBOLLE-MUSIGNY (CÔTE-D'OR)

Réserve numérotée

N° 02424

Georges de Vogüé

2000

PRODUCE OF FRANCE

14% vol. 750 ml

Mis en bouteille
au domaine
par SD Comte Georges de Vogüé
Chambolle-Musigny - France

MUSIGNY VIEILLES VIGNES

A Musigny wine is as elegant as lace and as generous as a bouquet of flowers. It is vigorous and complete. The aromas are complex and take years to truly reveal themselves. After long aging, you will be full of emotions as the aroma's pick you up and demand your attention, delicately presenting layer after layer of red and black fruits, spices and finally leaving a perfumed licorice. With it's long aftertaste, a Musigny will trill on your tongue, leaving you in silent admiration. The tannin structure is so different from the other Chambolle-Musigny grand cru, Bonnes Mares. Strength and power all in a velvet groove. In character, Musigny is closer to Les Amoureuses than to Bonnes Mares.

Domaine Comte Georges de Vogüé is the principal owner of Musigny, 7.12ha owned of the total vineyard of 10.85ha. This includes the whole of lieu-dit Les Petits-Musigny 4.19 ha. On old de Vogüé bottles it says: Domaine des Musigny.

The Vieilles Vignes section, of vines older than 25 years old, is 5.67ha. The oldest vines date from 1953. Until the sixties there were two Musigny cuvees, one for the old vines and one from the younger vines.

From 1995 onwards the Musigny from vines younger than 25 years old are bottled as Chambolle-Musigny Premier Cru. As the average age increases there will be less of this wine, possibly up to the point that it's all Musigny Vieilles Vignes.



	Comte Georges de Vogüé, Chambolle-Musigny 1er Cru 1999 <i>1er Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+463	3 magnums	per lot CHF1,700-2,200
	Comte Georges de Vogüé, Chambolle-Musigny 1er Cru 2000 <i>1er Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+464	3 magnums	per lot CHF1,600-1,900
	Comte Georges de Vogüé, Chambolle-Musigny 1er Cru 2001 <i>1er Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+465	3 magnums	per lot CHF1,700-2,200
	Comte Georges de Vogüé, Chambolle-Musigny 1er Cru 2002 <i>1er Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+466	3 magnums	per lot CHF2,000-2,600
	Comte Georges de Vogüé, Chambolle-Musigny 1er Cru 2003 <i>1er Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+467	3 magnums	per lot CHF1,500-2,000
	Comte Georges de Vogüé, Chambolle-Musigny 1er Cru 2004 <i>1er Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+468	3 magnums	per lot CHF1,100-1,400

	Comte Georges de Vogüé, Chambolle-Musigny 1er Cru 2005 <i>1er Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+469	3 magnums	per lot CHF2,000-2,500
	Comte Georges de Vogüé, Musigny Vieilles Vignes 2000 <i>Grand Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+470	6 bottles	per lot CHF4,000-5,000
	Comte Georges de Vogüé, Musigny Vieilles Vignes 2001 <i>Grand Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+471	6 bottles	per lot CHF3,600-4,500
	Comte Georges de Vogüé, Musigny Vieilles Vignes 2002 <i>Grand Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+472	6 bottles	per lot CHF6,000-9,000
	Comte Georges de Vogüé, Musigny Vieilles Vignes 2004 <i>Grand Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+473	6 bottles	per lot CHF2,600-3,500
	Comte Georges de Vogüé, Musigny Vieilles Vignes 2005 <i>Grand Cru, Côte de Nuits</i> <i>In original wooden case</i>	
+474	6 bottles	per lot CHF6,000-9,000
	Comte Georges de Vogüé, Musigny Vieilles Vignes 2000 <i>In original wooden case</i>	magnum (1)
	2001 <i>In original wooden case</i>	magnum (1)
	2002 <i>In original wooden case</i>	magnum (1)
	2004 <i>In original wooden case</i>	magnum (1)
	2005 <i>In original wooden case</i>	magnum (1)
+475	5 magnums	per lot CHF7,500-10,000



JEAN-LOUIS CHAVE

MAINE
VITICULTEUR
VIGNERONS DE PÈRE EN FILS DEPUIS 1841
J.L. CHAVE
A.L.E.
2005

PRODUCT OF FRANCE



Hermitage

APPELLATION HERMITAGE CONTRÔLÉE

N° 11974

DOMAINE JEAN-LOUIS CHAVE

MISE EN BOUTEILLES A LA PROPRIÉTÉ
PROPRIÉTAIRE-VITICULTEUR - MAUVES EN ARDÈCHE - FRANCE



DOMAINE

MAINE
VITICULTEUR
VIGNERONS DE PÈRE EN FILS DEPUIS 1841
J.L. CHAVE
A.L.E.
2005

PRODUCT OF FRANCE



Hermitage

APPELLATION HERMITAGE CONTRÔLÉE

N° 16065

DOMAINE JEAN-LOUIS CHAVE

MISE EN BOUTEILLES A LA PROPRIÉTÉ
PROPRIÉTAIRE-VITICULTEUR - MAUVES EN ARDÈCHE - FRANCE

DOMAINE CHAVE, HERMITAGE

The Chave family is the reference for beautiful Syrah wines from the Northern Rhone's Hermitage hill. There is no secret to why the Chave wines are so great. As often with top quality domaines the recipe sounds so simple: low-yielding old vines, a late harvest producing physiologically ripe fruit, virtually no intervention and no filtration before bottling. A tasting in the Chave cellar of wines from the various Syrah plots is certainly one of the great moments in the life of a wine professional or demanding amateur. The white Hermitage comes from three separate plots of old vines and is a blend of 85% Marsanne and 15% Roussanne. It's the finest white Hermitage of the appellation.

The red Hermitage is a blend of six different parcels on the Hermitage hill. Each with its own character, it's the sum of the parts that turns out to be more interesting than the individual components. In the finest years, Chave's red Hermitage is an immortal wine that begins life slowly, but never fails to impress after 7-10 years in bottle.

In this Alpina Jubilee sale we offer a small range of red Hermitage including the legendary 2003 vintage, but we also have a range of white Chave. Often underestimated but when served always impressive. Domaine Chave's wines are every year sold out and only allocated in limited quantities, therefore this is a unique chance to acquire some superbly aged wines.

Chave, Hermitage Blanc 2001
Rhone
Not in original carton
 +476 6 bottles *per lot* CHF950-1,200

Chave, Hermitage Blanc 2002
Rhone
Not in original carton
 +477 6 bottles *per lot* CHF800-1,000

Chave, Hermitage Blanc 2003
Rhone
In original carton
 +478 6 bottles *per lot* CHF1,100-1,400

Chave, Hermitage Blanc 2004
Rhone
Not in original carton
 +479 6 bottles *per lot* CHF900-1,100

Chave, Hermitage Blanc 2005
Rhone
Not in original carton
 +480 6 bottles *per lot* CHF1,000-1,300

Chave, Hermitage Rouge 2002
Rhone
Not in original carton
 +481 6 bottles *per lot* CHF650-900

Chave, Hermitage Rouge 2003
Rhone
In original carton
 +482 6 bottles *per lot* CHF2,200-3,200

Chave, Hermitage Rouge 2004
Rhone
Not in original carton
 +483 6 bottles *per lot* CHF1,000-1,500

Chave, Hermitage Rouge 2005
Rhone
Not in original carton
 +484 6 bottles *per lot* CHF1,600-2,100

2003

2003 RHONE VINTAGE

2002 had seen floods in the Rhône, so the soaring temperatures of 2003 were a relief. Quality winemakers tempered the heat, which could increase sugar levels and leave unbalanced acidity levels and the resulting wine are attractive and ripe. Wines to relish as they are fleshy, sensual and fresh.



2003 BMW ALPINA ROADSTER V8

The second act of the Buchloe roadster story resulted in the extremely attractive BMW ALPINA ROADSTER V8 in 2003. Compared with the Z8 model from BMW with manual transmission, this car features a sporty five-speed automatic transmission which can be manually operated by shift buttons on the steering wheel (SWITCH-TRONIC). The engine from the ALPINA manufactory endows this collector's item with high torque and a splendid sound. In addition, 20" wheels in the ALPINA DYNAMIC design were also specially designed for the BMW ALPINA Roadster V8. 555 exclusive roadsters – and each one with the familiar attention to detail in the interior.



DOMAINE ROSTAING, CÔTE-RÔTIE

As with Domaine Chave the high quality Côte Rotie's from Rene Rostaing are difficult to find, they are sold out every year and there is a long waiting list of international collectors aspiring to obtain some bottles. The legendary 1999 Côte Blonde, Rostaing's best wine, scored 100 points from Parker – which further increased the reputation of this small domaine. Rene Rostaing makes four different cuvees, of which Côte Blonde and La Landonne are the most highly regarded, though the La Landonne is only bottled when deemed excellent. Of the Côte Blonde only 4,500 bottles are produced each year, of the La Landonne, on average 6,750. Tiny quantities to service an ever rising global demand.

We have selected a fine range of top quality vintages: the 2001, 2003 and 2005, especially for this jubilee auction released from the Alpina reserves.

R. Rostaing, Côte-Rôtie Côte-Blonde 2001

Rhône

In original carton

+485 12 bottles *per lot* CHF1,600-2,000

R. Rostaing, Côte-Rôtie Côte-Blonde 2003

Rhône

In original carton

+486 12 bottles *per lot* CHF1,100-1,600

R. Rostaing, Côte-Rôtie Côte-Blonde 2005

Rhône

In original carton

+487 12 bottles *per lot* CHF1,300-1,800

R. Rostaing, Côte-Rôtie La Landonne 2001

Rhône

In original carton

+488 12 bottles *per lot* CHF1,400-1,800

R. Rostaing, Côte-Rôtie La Landonne 2003

Rhône

In original carton

+489 12 bottles *per lot* CHF1,200-1,600

R. Rostaing, Côte-Rôtie La Landonne 2005

Rhône

In original carton

+490 12 bottles *per lot* CHF1,400-2,000





GAJA

DARMAGI
CABERNET SAUVIGNON 1988
PIEMONTE
VINO DA TAVOLA

3 LITRES e, ALCOHOL 13% BY VOLUME. BOTTLED BY GAJA, BARBAresco, ITALY

GAJA, BARBARESCO

The origin of Gaja goes back to the year 1856. At that time, the Gaja family ran a tavern in their hometown of Barbaresco, serving wine from their own bottling. After the Second World War, the now evolved winery Gaja, under the direction of Giovanni Gaja gained first fame. At this time, Gaja was one of the largest wineries in Piedmont. Clotilda Rey, the mother of Giovanni Gaja, promoted the prestige of the wines by clever pricing and distribution of the wines to selected customers. Her name is still immortalized in the first white wine of Angelo Gaja, the Gaia & Rey, a Chardonnay matured in barrique. Angelo Gaja succeeded at the end of the 60s, and the wines of Gaja achieved international validity. Angelo provided for a further development in his own winery and a rethinking in Piedmont.

In this jubilee auction we are proud to be able to offer a fine range of magnums from the Alpina reserves. Aged under temperature control these will provide fantastic drinking in the coming years.

Gaja, Barbaresco Costa Russi 1988

Piedmont

In original wooden case

+491 6 magnums per lot CHF2,200-3,200

Gaja, Barbaresco Sori Tildin 1988

Piedmont

In original wooden case. Slightly corroded capsules. Good appearance. Levels: 2cms

+492 6 magnums per lot CHF2,800-3,800

Gaja, Darmagi 1988

Piedmont

In original wooden case. Good appearance. Levels: into-neck

+493 6 magnums per lot CHF1,100-1,600

Gaja Darmagi 1988

In original wooden case

double-magnum (1)

Barolo Sperss 1996

In original wooden case

double-magnum (1)

+494 2 double-magnums per lot CHF1,200-1,600

Gaja, Barbaresco Sori Tildin 1989

Piedmont

In original wooden case. Slightly corroded capsules. Good appearance. Levels: 1cm

+495 6 magnums per lot CHF4,200-5,500

Gaja, Barolo Sperss 1993

Piedmont

In original wooden case

+496 6 magnums per lot CHF1,200-1,800

Gaja, Barbaresco 1995

In original wooden case

double-magnum (1)

1997

In original wooden case

double-magnum (1)

+497 2 double-magnums per lot CHF1,200-1,600

Gaja, Barbaresco Costa Russi 1995

Piedmont

In original wooden case

+498 6 magnums per lot CHF1,800-2,200



LOT 495

Gaja, Barbaresco Sori San Lorenzo 1995

Piedmont

In original wooden case

+499 6 magnums per lot CHF2,000-2,600

Gaja, Barbaresco Sori Tildin 1995

Piedmont

In original wooden case

+500 6 magnums per lot CHF2,000-3,000

Gaja, Barolo Sperss 1995

Piedmont

In original wooden case

+501 6 magnums per lot CHF2,400-3,000

Gaja, Barbaresco Costa Russi 1996

Piedmont

In original wooden case

+502 6 magnums per lot CHF3,000-4,000

Gaja, Barbaresco Sori San Lorenzo 1996

Piedmont

In original wooden case

+503 6 magnums per lot CHF4,200-5,500

Gaja, Barbaresco Sori Tildin 1996

Piedmont

In original wooden case

+504 6 magnums per lot CHF2,800-3,800



<p>Gaja, Barolo Sperss 1996 <i>Piedmont</i> <i>In original wooden case</i></p> <p>+505 6 magnums <i>per lot</i> CHF2,400-3,000</p>	<p>Gaja, Barbaresco 2000 <i>Piedmont</i> <i>In original wooden case</i></p> <p>+510 12 bottles <i>per lot</i> CHF1,400-2,000</p>
<p>Gaja, Barbaresco Costa Russi 1997 <i>Piedmont</i> <i>Not in original wooden case</i></p> <p>+506 6 bottles <i>per lot</i> CHF1,300-1,600</p>	<p>Gaja, Barbaresco Costa Russi 2001 <i>Piedmont</i> <i>In original wooden case</i></p> <p>+511 6 magnums <i>per lot</i> CHF3,000-4,000</p>
<p>Gaja, Barbaresco 1998 <i>Piedmont</i> <i>Not in original wooden case</i></p> <p>+507 6 bottles <i>per lot</i> CHF700-900</p>	<p>Gaja, Barbaresco Sori San Lorenzo 2001 <i>Piedmont</i> <i>In original wooden case</i></p> <p>+512 6 magnums <i>per lot</i> CHF2,600-3,200</p>
<p>Gaja, Barbaresco Costa Russi 1998 <i>Piedmont,</i> <i>Not in original wooden case</i></p> <p>+508 6 bottles <i>per lot</i> CHF1,400-1,900</p>	<p>Gaja, Barbaresco Sori Tildin 2001 <i>Piedmont</i> <i>In original wooden case</i></p> <p>+513 6 magnums <i>per lot</i> CHF2,600-3,200</p>
<p>Gaja, Barbaresco Costa Russi 1999 <i>Piedmont</i> <i>In original wooden case</i></p> <p>+509 6 magnums <i>per lot</i> CHF2,000-3,000</p>	<p>Gaja Barbaresco Sori Tildin 2001 <i>In original wooden case</i> double-magnum (1)</p> <p>Barbaresco Sori San Lorenzo 2001 <i>In original wooden case</i> double-magnum (1)</p> <p>+514 2 double-magnums <i>per lot</i> CHF1,700-2,200</p>



LOT 515

MASCARELLO

Bartolo Mascarello is acclaimed for traditional Barolo's that require aging to shed off austere character when young but then they acquire a complexity and elegance once at optimum drinking stage. The Monprivato vineyard is of exceptionally fine quality. Located on the western side of Castiglione it shares the same soil as other great Barolo vineyards, white and greyish marl. Since 1970, Giuseppe Mascarello has been putting this single vineyard name on his labels, quite exceptional at that time.

Of the offer here from the Alpina reserves we are very proud of the magnums and a double-magnum of the great Barolo vintage 1997. Perfect drinking now from these rare large format bottles.

Mascarello, Barolo Monprivato 1997

Piedmont

In original carton

+515 6 magnums per lot CHF2,800-3,800

Mascarello, Barolo Monprivato 1997

Piedmont

In original carton

+516 1 double-magnum per lot CHF900-1,200

Mascarello, Barolo Monprivato 2000

Piedmont

Not in original carton

+517 6 bottles per lot CHF850-1,100

Mascarello, Barolo Monprivato 2001

Piedmont

Not in original carton

+518 6 bottles per lot CHF900-1,200

Mascarello, Barolo Monprivato 2003

Piedmont

Not in original carton

+519 6 bottles per lot CHF650-850

Mascarello, Barolo Monprivato 2004

Piedmont

Not in original carton

+520 6 bottles per lot CHF800-1,000

Mascarello, Barolo Monprivato 2005

Piedmont

Not in original carton

+521 6 bottles per lot CHF900-1,200

ROMANO DAL FORNO, VALPOLICELLA

"When the wine history of Italy is written, in the chapter on the Valpolicella will read that a man rejected any compromise and set himself the highest level as an unavoidable goal ..." This is how Daniel Thomases begins his Song of Songs on Romano Dal Forno in the 1999 Veronelli Guide, a winemaker and visionary, as he probably only once every few decades enriched the world of wine. His stated goal is to create wines with the greatest possible concentration and complexity, without any extra alcohol. We are proud and grateful to be able to offer you these great wines. Unfortunately, the production and thus the allocations are extremely limited! However, anyone who has ever had the privilege of tasting a Valpolicella or Amarone from Dal Forno will, just like us, not shy away from great efforts and obstacles to get hold of one of the coveted bottles.

Dal Forno, Amarone della Valpolicella 1998

Veneto

In original carton

+522 6 bottles per lot CHF1,700-2,200

Dal Forno, Amarone della Valpolicella 1999

Veneto

In original carton

+523 6 bottles per lot CHF1,600-1,900

Dal Forno, Amarone della Valpolicella 1998

In original carton

magnum (1)

1999

In original carton

magnum (1)

+524 2 magnums per lot CHF1,100-1,400

Dal Forno, Amarone della Valpolicella 2001

Veneto

In original carton

+525 6 bottles per lot CHF2,000-2,500

Dal Forno, Amarone della Valpolicella 2002

Veneto

In original carton

+526 6 bottles per lot CHF1,700-2,200

Dal Forno, Amarone della Valpolicella 2002

Veneto

In original carton

+527 3 magnums per lot CHF1,700-2,200

Dal Forno, Amarone della Valpolicella 2002

Veneto

In original carton

+528 1 double-magnum per lot CHF1,100-1,500

SAN GUIDO SASSICAIA, BOLGHERI

What began in Bolgheri in 1942 as a simple table wine for the home of the Incisa della Rocchetta family, has become one of the great wines of Italy over the decades and a precursor to the wine style of the "Super Tuscans", which comes close to the finest Bordeaux. At the end of the 60s, Sassicaia of Tenuta San Guido made his first official sale and soon became the best Cabernet in Italy. The name Sassicaia is derived from Sassi (Italian for stone), after the rocky soil of the vineyard, which is located in Bolgheri directly on the Mediterranean Sea. Since 1994, Sassicaia is the only wine in Italy to have its own sub-area Bolgheri Sassicaia D.O.C. Each year only 2% of the total production is bottled in large formats like magnums, double-magnums and imperials. This last format is extremely rare. Sassicaia is one of the classic great wines of the world, very reliable even in the in-between vintages. Therefore we are exceptionally proud to offer the 1998, 1999 and 2000 in imperial especially for this jubilee.

The first vintage we offer is the fantastic 1979, Michael Broadbent MW described this vintage as a top 1959 Bordeaux. It's only fitting in the foundation year of Alpina that Sassicaia should be so fabulous, the relationship between Marquis Nicolo Incisa della Rocchetta and Burkard Bovensiepen is a close and friendly one.

For this 40 years jubilee auction we have selected a range of impeccably stored vintages in various formats. The youngest being the 2000 as at Alpina they understand full well that Sassicaia only shows its charm and depth after a bottle aging. All wines were bought up on release and stored in the temperature controlled Alpina cellar ever since. A unique chance to acquire this classic Tuscan legend in fantastic condition.

Sassicaia 1979

Tuscany. Marcheses Incisa della Rocchetta

In original twelve-bottle wooden case. Corroded and damaged capsule. Three raised corks. Slightly bin-soiled labels. Levels: two base of neck, three top-shoulder, one upper-shoulder

+529 6 bottles per lot CHF1,500-2,000

Sassicaia 1979

Tuscany. Marcheses Incisa della Rocchetta

In second hand carton. Magnum number 85. Slightly corroded capsule. Slightly damaged label. Level: into-neck

+530 1 magnum per lot CHF500-700

Sassicaia 1986

Tuscany. Marcheses Incisa della Rocchetta

In second hand carton. Slightly corroded capsule. Slightly bin-soiled label. Level: into-neck

+531 1 magnum per lot CHF450-550

Sassicaia 1987

Tuscany. Marcheses Incisa della Rocchetta

In original carton. Good appearance. Levels: into-neck

+532 6 bottles per lot CHF1,200-1,500

Sassicaia 1987

Tuscany. Marcheses Incisa della Rocchetta

In original wooden case. Slightly corroded capsule. Good appearance. Level: into-neck

+533 1 magnum per lot CHF400-500

Sassicaia 1988

Tuscany. Marcheses Incisa della Rocchetta

In original three-magnum wooden case. Good appearance. Levels: into-neck

+534 2 magnums per lot CHF1,200-1,500

Sassicaia 1989

Tuscany. Marcheses Incisa della Rocchetta

In original wooden cases. One slightly corroded capsule. One slightly bin-soiled label. Levels: into-neck

+535 2 magnums per lot CHF1,000-1,400



MAX LOAD 815 kg (1806 LBS)
MAX PRESS 350 kPa (5.1 PSI)

MICHELIN PILOT SPORT 4



SASSICAIA
1979

TENUTA SAN GUIDO
BOLGHERI

VINO DA TAVOLA
ITALIA

Alpine Restaurant, Procaccini & Co. 1880, Piacenza
GROSSE WEINE AUS BERÜHMTEM LAGEN



Sassicaia 1989

Tuscany. Marcheses Incisa della Rocchetta
 In original wooden case. Badly corroded capsule. Bin-soiled label.
 Level: into-neck

+536 1 double-magnum per lot CHF1,000-1,400

Sassicaia 1991

Tuscany. Marcheses Incisa della Rocchetta
 In original wooden case. Badly corroded capsule. Good appearance.
 Level: into-neck

+537 1 double-magnum per lot CHF800-1,000

Sassicaia 1992

Tuscany. Marcheses Incisa della Rocchetta
 In original wooden case

+538 1 double-magnum per lot CHF800-1,000

Sassicaia 1991

In original wooden cases. Slightly corroded capsules. Good appearance. Levels: into-neck magnum (2)

1992
 In original wooden cases magnum (2)

1994
 In original wooden cases magnum (2)

+539 6 magnums per lot CHF2,200-2,800

Sassicaia 1994

Tuscany. Marcheses Incisa della Rocchetta
 In original wooden case

+540 1 double-magnum per lot CHF600-700

Sassicaia 1995

Tuscany. Marcheses Incisa della Rocchetta
 In original wooden case

+541 3 magnums per lot CHF1,200-1,500

Sassicaia 1995

Tuscany. Marcheses Incisa della Rocchetta
 In original wooden case

+542 1 double-magnum per lot CHF800-1,000

Sassicaia 1996

Tuscany. Marcheses Incisa della Rocchetta
 In original wooden case

+543 3 magnums per lot CHF1,000-1,500

Sassicaia 1996

Tuscany. Marcheses Incisa della Rocchetta
 In original wooden case

+544 1 double-magnum per lot CHF700-900

Sassicaia 1997

Tuscany. Marcheses Incisa della Rocchetta
 In original wooden case

+545 12 bottles per lot CHF4,000-5,000

Sassicaia 1997

Tuscany. Marcheses Incisa della Rocchetta
 In original wooden case

+546 3 magnums per lot CHF2,000-2,500





Sassicaia 1997

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden case*

+547 1 double-magnum per lot CHF1,300-1,700

Sassicaia 1998

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden case*

+548 12 bottles per lot CHF2,400-3,200

Sassicaia 1998

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden case*

+549 3 magnums per lot CHF1,200-1,600

Sassicaia 1998

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden cases*

+550 2 double-magnums per lot CHF1,600-2,200

Sassicaia 1998

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden case*

+551 1 imperial per lot CHF1,800-2,200

Sassicaia 1999

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden case*

+552 12 bottles per lot CHF2,400-3,200

Sassicaia 1999

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden case*

+553 12 bottles per lot CHF2,400-3,200

Sassicaia 1999

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden case*

+554 6 magnums per lot CHF2,400-3,200

Sassicaia 1999

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden cases*

+555 3 double-magnums per lot CHF2,400-3,200

Sassicaia 1999

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden case*

+556 1 imperial per lot CHF1,600-2,000

Sassicaia 2000

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden cases*

+557 12 bottles per lot CHF1,900-2,400

+558 12 ..

Sassicaia 2000

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden case*

+559 6 magnums per lot CHF1,900-2,400

Sassicaia 2000

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden cases*

+560 3 double-magnums per lot CHF1,900-2,400

Sassicaia 2000

*Tuscany. Marcheses Incisa della Rocchetta
In original wooden case*

+561 1 imperial per lot CHF1,300-1,800





CONTI COSTANTI
VITICULTORI

**BRUNELLO
DI MONTALCINO**

denominazione di origine controllata e garantita

Riserva 2001

Imbottigliato all'origine da Andrea Costanti

COLLE AL MATRICHESE
MONTALCINO - ITALIA

3L

PRODOTTO IN ITALIA

13,5% Vol

CONTI COSTANTI, MONTALCINO

Today, Andrea Costanti is responsible for wine production. The microscopic winery produces almost exclusively Rosso and Brunello the traditional way, fine and elegant, yet concentrated and enormously long-lasting wines. Since both wines come from the same vineyard, the Rosso is practically a declassified Brunello, similar to the second wine of a large Bordeaux. For the magnificent 2001 Brunello, Parker gave 93 points, a great wine for long storage, similar to the wonderful 1999, which is slowly reaching its first drinking phase. The 1997 (93 points in Wine Spectator) begins to strip off his youthful hardness and to show why this vintage in Montalcino is already revered by fans of the "real", traditional Brunello.

Costanti, Brunello di Montalcino Riserva 1997
Tuscany
In original carton
 +562 12 bottles *per lot* CHF700-900

Costanti, Brunello di Montalcino Riserva 1997
Tuscany
In original carton
 +563 6 magnums *per lot* CHF700-900

Costanti, Brunello di Montalcino Riserva 2001
Tuscany
In original carton
 +564 12 bottles *per lot* CHF900-1,200

Costanti, Brunello di Montalcino Riserva 2001
Tuscany
In original carton
 +565 6 magnums *per lot* CHF900-1,200

Costanti, Brunello di Montalcino Riserva 2004
Tuscany
In original carton
 +566 12 bottles *per lot* CHF600-800

Costanti, Brunello di Montalcino Riserva 2004
Tuscany
In original carton
 +567 6 magnums *per lot* CHF600-800

Costanti, Brunello di Montalcino Riserva 2001
In original carton double-magnum (1)
2004
In original carton double-magnum (1)
 +568 2 double-magnums *per lot* CHF500-700

MASSETO, BOLGHERI

On Italy's Tuscan coast, overlooking the Tyrrhenian Sea, where the ancient Greeks believed the four divine winds of the god Aeolus met, Masseto sits in a protective sweep of the Bolgheri hills. Around the vineyard grows a wild profusion of Mediterranean maritime umbrella pines, groves of gnarled olive trees and 'macchia', that typically Tuscan blend of shrubs and bushes. Unseen, beneath the vines, is an extraordinary seam of ancient seabed, transformed over millions of years into a rich blue clay, filled with fossils of the sea life that once abounded there.

The wine made here is rarely seen, but each vintage is eagerly awaited, even as it is still evolving in French oak barrels, kept in an underground cellar buried deep in the same clay.

To open a bottle, is to unleash a liquid kaleidoscope. An elixir of wind-concentrated grapes, a rare combination of sumptuous opulence and polished elegance. Crimson-red with glints of light, like sun on broken seas. Complex tannins, silky from the summer's heat, and subtle oak.

It is a wine that was not meant to exist, but the potential of the unused slope was finally seen in the 1980's, when, against all the odds, good advice and local tradition, the first Masseto vines were planted there. Intuition paid off. Three years later, the wine broke free, shaking off long-established beliefs, driven not by lineage, history or reputation, but by its own untamed quality and softness and rich, raw power.

As a tribute to its rugged force, its softness, and the debt it owes to the soil from which it rises, Masseto was named after the rock-hard clusters of blue clay called 'massi' that form on the vineyard's surface after the summer ploughing, and then seem to melt, like snow, in the winter rain.

Sprung from confidence, faith and the belief that great wine can alter the course of peoples' lives and shape their dreams, Masseto will draw you into an embrace and hold you tight to its beating vibrancy. It is beautiful, profound, elegant and uncommon. Its unmistakable personality, its sensual power, will haunt you, puzzle you and defy categorization.

This offer starts with the first released vintage, 1987. It is rarely seen nowadays, especially in such great condition as these bottles. 1989 and 1992 and then each vintage up to 2005 is represented in this amazing range of wines. Extremely limited numbers of large format Masseto are made, we are therefore proud to offer here double-magnums and imperials from various vintages. A unique chance to acquire this Tuscan legend with impeccable provenance.

Masseto 1987

Tuscany

In original wooden case. Good appearance. Levels: into-neck

+569 6 bottles per lot CHF3,000-4,000

Masseto 1989

Tuscany

In original wooden case. Corroded capsules, two damaged. Good appearance. Levels: into-neck

+570 6 bottles per lot CHF3,500-4,500

Masseto 1989

Tuscany

In original wooden case. Good appearance. Levels: two into-neck, one base of neck

+571 3 magnums per lot CHF3,500-4,500

Masseto 1992

Tuscany

In original wooden case

+572 6 bottles per lot CHF3,000-4,000

Masseto 1992

Tuscany

In original wooden case

+573 3 magnums per lot CHF3,000-4,000

Masseto 1993

Tuscany

In original wooden case

+574 12 bottles per lot CHF6,000-8,000

Masseto 1993

Tuscany

In original wooden case

+575 6 magnums per lot CHF6,500-8,500

Masseto 1993

Tuscany

In original wooden case

+576 1 double-magnum per lot CHF2,200-2,800

Masseto 1994

Tuscany

In original wooden case

+577 12 bottles per lot CHF6,500-8,500

Masseto 1994

Tuscany

In original wooden case

+578 6 magnums per lot CHF6,500-8,500

Masseto 1994

Tuscany

In original wooden case

+579 1 double-magnum per lot CHF2,200-2,800

Masseto 1995

Tuscany

In original wooden case

+580 12 bottles per lot CHF5,500-7,500

Masseto 1996

Tuscany

In original wooden case

+582 12 bottles per lot CHF5,500-7,500

Masseto 1996

Tuscany

In original wooden case

+583 6 magnums per lot CHF6,000-8,000



MASSETO

Cru Superiore di Merlot

1987



MARCHESE LODOVICO A.
VITICOLTORE IN BOLGHERI

Imbottigliato all'origine da
TENUTA DELL'ORNELLAIA
Bolgheri - Italia

VINO DA TAVOLA DI TOSCANA

ITALIA
e 750 ml

12,5% vol



<p>Masseto 1996 Tuscany In original wooden case</p>	<p>per lot CHF2,000-2,800</p>	<p>Masseto 2000 Tuscany In original wooden case</p>	<p>per lot CHF5,500-7,500</p>
<p>+584 1 double-magnum</p>		<p>+591 12 bottles</p>	
<p>Masseto 1997 Tuscany In original wooden case</p>	<p>per lot CHF7,000-9,000</p>	<p>Masseto 2000 Tuscany In original wooden case</p>	<p>per lot CHF6,000-8,000</p>
<p>+585 12 bottles</p>		<p>+592 6 magnums</p>	
<p>Masseto 1998 Tuscany In original wooden case</p>	<p>per lot CHF6,500-8,500</p>	<p>Masseto 2000 Tuscany In original wooden cases</p>	<p>per lot CHF6,000-8,000</p>
<p>+586 12 bottles</p>		<p>+593 3 double-magnums</p>	
<p>Masseto 1998 Tuscany In original wooden case</p>	<p>per lot CHF6,500-8,500</p>	<p>Masseto 2001 Tuscany In original wooden case</p>	<p>per lot CHF10,000-14,000</p>
<p>+587 6 magnums</p>		<p>+594 12 bottles</p>	
<p>Masseto 1998 Tuscany In original wooden case</p>	<p>per lot CHF2,200-2,800</p>	<p>Masseto 2001 Tuscany In original wooden case</p>	<p>per lot CHF10,000-14,000</p>
<p>+588 1 double-magnum</p>		<p>+595 6 magnums</p>	
<p>Masseto 1999 Tuscany In original wooden case</p>	<p>per lot CHF6,000-8,000</p>	<p>Masseto 2001 Tuscany In original wooden case</p>	<p>per lot CHF3,500-4,500</p>
<p>+589 12 bottles</p>		<p>+596 1 double-magnum</p>	
<p>Masseto 1999 Tuscany In original wooden case</p>	<p>per lot CHF6,000-8,000</p>	<p>Masseto 2002 Tuscany In original wooden case</p>	<p>per lot CHF5,000-7,000</p>
<p>+590 6 magnums</p>		<p>+597 12 bottles</p>	

<p>Masseto 2002 Tuscany In original wooden case</p> <p>+598 6 magnums per lot CHF5,500-7,500</p>	<p>Masseto 2004 Tuscany In original wooden case</p> <p>+604 6 magnums per lot CHF8,000-9,000</p>
<p>Masseto 2002 Tuscany In original wooden case</p> <p>+599 1 double-magnum per lot CHF1,800-2,400</p>	<p>Masseto 2004 Tuscany In original wooden case</p> <p>+606 1 imperial per lot CHF5,000-6,000</p>
<p>Masseto 2003 Tuscany In original wooden case</p> <p>+600 12 bottles per lot CHF5,000-7,000</p>	<p>Masseto 2005 Tuscany In original wooden case</p> <p>+607 12 bottles per lot CHF6,000-8,000</p>
<p>Masseto 2003 Tuscany In original wooden case</p> <p>+601 6 magnums per lot CHF5,500-7,500</p>	<p>Masseto 2005 Tuscany In original wooden case</p> <p>+608 6 magnums per lot CHF6,500-8,500</p>
<p>Masseto 2003 Tuscany In original wooden case</p> <p>+602 1 double-magnum per lot CHF1,800-2,400</p>	<p>Masseto 2005 Tuscany In original wooden case</p> <p>+609 1 double-magnum per lot CHF2,200-2,800</p>
<p>Masseto 2004 Tuscany In original wooden case</p> <p>+603 12 bottles per lot CHF7,500-9,500</p>	<p>Masseto 2005 Tuscany In original wooden case</p> <p>+610 1 imperial per lot CHF4,200-5,000</p>

MASSETO
BOLGHERI

2000

1 x 3000 ML

TENUTA DELL'ORNELLAIA



MASSETO

2000

TENUTA DELL'ORNELLAIA

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

ITALIA
15% vol




ORNELLAIA®
 1988
 MARCHESI LODOVICO A.
 VITICOLTORI DI BOLGHERI

IMBOTTIGLIATO ALL'ORIGINE DA TENUTA DELL'ORNELLAIA - BOLGHERI - ITALIA
 3/e VINO DA TAVOLA DI TOSCANA ITALIA 13% vol.
NON DISPERDERE IL VETRO NELL'AMBIENTE

ORNELLAIA, BOLGHERI

The estate of Tenuta dell'Ornellaia is most famous for their wine of the same name, Ornellaia. Tenuta dell'Ornellaia was one of the pioneers in Italy for planting the Bordeaux grape varieties and Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot dominate the plantings in their Tuscan estate. Ornellaia is a Cabernet Sauvignon dominated blend. Tenuta dell'Ornellaia is located in the Bolgheri DOC region in Tuscany. It was founded in 1981 by Marchese Lodovico Antinori, working alongside the great Californian winemaker, Professor André Tchelistcheff. Following a period under the influence of Robert Mondavi, the estate came under the ownership of Marchesi de Frescobaldi in 2005. In the capable hands of winemaker Thomas Duroux and consultant Michel Rolland, the estate continues its long-standing record of world-class wine production. The estate has two main vineyards in Tuscany; Ornellaia (which also houses the winery) and most recently at Bellaria. The estate has 91 hectares of vines; Cabernet Sauvignon (43 hectares), Cabernet Franc (7 hectares), Merlot (33 hectares), and Petit Verdot (8 hectares). Ornellaia, which was first produced in 1985 is the estate's signature wine and is made from a typical Bordeaux blend; Cabernet Sauvignon, Merlot, Cabernet Franc. (Generally in proportions of 65%, 30% and 5%). Wine Spectator awarded Wine of The Year to the 1998 vintage and the wine was officially recognized in 1994 as having its own DOC status. Aromas and flavours often mentioned are blackcurrants, redcurrants forest berries, rosemary, and cherries with a hint of minerality.

Large format bottles of Ornellaia are rare, especially now nicely matured vintages. We are therefore proud to be able to include these perfectly aged 1988 and 1990 double-magnums and the modern day classic, 2001.

Tenuta dell'Ornellaia, Ornellaia 1988

Tuscany

In original carton. Good appearance. Levels: into-neck

+611 6 bottles per lot CHF1,000-1,500

Tenuta dell'Ornellaia, Ornellaia 1988

Tuscany

In original wooden case. Bin-soiled label. Level: into-neck

+612 1 double-magnum per lot CHF700-900

Tenuta dell'Ornellaia, Ornellaia 1990

Tuscany

In original twelve-bottle wooden case. Good appearance. Levels: into-neck

+613 6 bottles per lot CHF1,000-1,500

Tenuta dell'Ornellaia, Ornellaia 1990

Tuscany

In original wooden case. Good appearance. Levels: into-neck

+614 6 magnums per lot CHF2,000-3,000

Tenuta dell'Ornellaia, Ornellaia 1990

Tuscany

In original wooden cases. Good appearance. Levels: into-neck

+615 3 double-magnums per lot CHF2,000-3,000

Tenuta dell'Ornellaia, Ornellaia 2001

Tuscany

In original wooden case

+616 6 bottles per lot CHF1,000-1,500

Tenuta dell'Ornellaia, Ornellaia 2004

In original wooden case

Tuscany

+617 6 bottles per lot CHF850-1,100

Tenuta dell'Ornellaia, Ornellaia 2005

Tuscany

In original wooden case

+618 6 bottles per lot CHF700-900

Tenuta dell'Ornellaia, Ornellaia

2001

In original wooden case

magnum (3)

2005

In original wooden case

magnum (3)

+619 6 magnums per lot CHF1,700-2,400

Tenuta dell'Ornellaia, Ornellaia

2004

In original wooden case

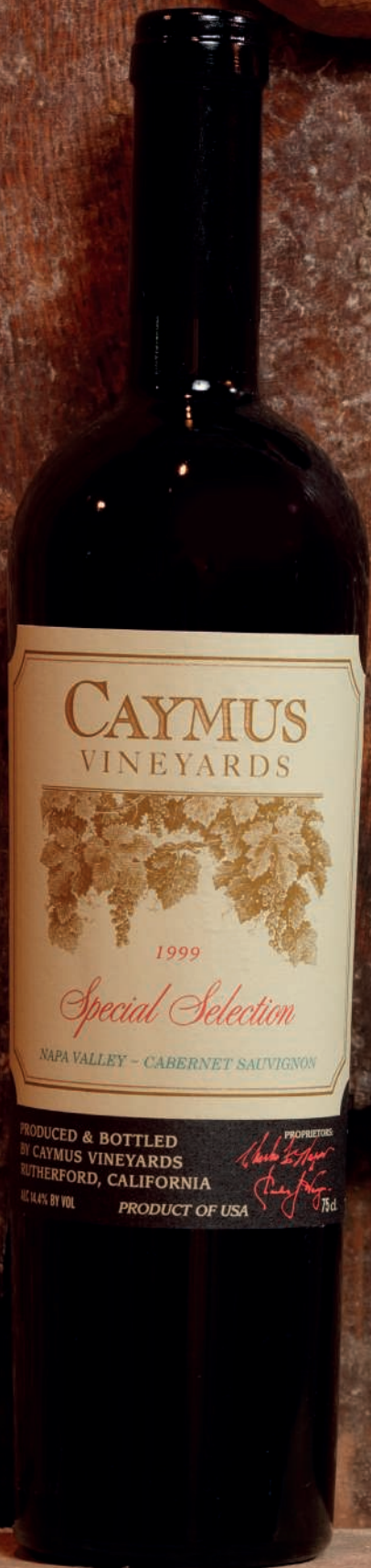
double-magnum (1)

2005


In original wooden case

double-magnum (1)

+620 2 double-magnums per lot CHF1,100-1,500



CAYMUS
VINEYARDS



1999

Special Selection

NAPA VALLEY - CABERNET SAUVIGNON

PRODUCED & BOTTLED
BY CAYMUS VINEYARDS
RUTHERFORD, CALIFORNIA

PROPRIETORS
*Mark & Joyce
Caymus*

75cl

ALC BY VOL

PRODUCT OF USA

CAYMUS, NAPA VALLEY

Chuck Wagner, aka, "Mister Cabernet" in the Napa Valley, continues to build his winery from strength to strength. His legendary Cabernet Sauvignon "Special Selection", was originally created by his father Charlie Wagner, who died in 2002. Ever since it's first release in 1975, more than 40 years ago, the Special Selection is seen as a hall-mark and reference for top quality Napa Cab. To this day it is a legendary Cabernet, among the best California has to offer.

From the reserves of Alpina we offer a range of vintages back to 1992, including the great 1994. Featuring rare large formats, double magnums and even Imperials. A rare opportunity to acquire well aged Caymus Special Selection in different bottle sizes.

Caymus, Cabernet Sauvignon Special Selection 1992

Napa Valley

In original carton. Good appearance. Levels: base of neck or better

+621 6 bottles *per lot* CHF700-1,000

Caymus, Cabernet Sauvignon Special Selection 1992

Napa Valley

In second-hand wooden case, no lid. Bin-soiled and damaged label. Level: base of neck

+622 1 imperial *per lot* CHF1,000-1,500

Caymus, Cabernet Sauvignon Special Selection 1994

Napa Valley

In second-hand carton. Slightly corroded capsule. Good appearance. Levels: into-neck

+623 1 double-magnum *per lot* CHF550-650

Caymus, Cabernet Sauvignon Special Selection 1994

Napa Valley

In second-hand carton. Slightly corroded capsule. Good appearance. Level: into-neck

+624 1 imperial *per lot* CHF1,100-1,600

Caymus, Cabernet Sauvignon Special Selection 1995

Napa Valley

In original carton

+625 6 bottles *per lot* CHF700-1,000

Caymus, Cabernet Sauvignon Special Selection 1997

Napa Valley

In original carton

+626 6 bottles *per lot* CHF950-1,200

Caymus, Cabernet Sauvignon Special Selection 1997

In original carton

double-magnum (1)

1998

In original carton

double-magnum (1)

1999

In original carton

double-magnum (1)

+627 3 double-magnums *per lot* CHF1,700-2,200

Caymus, Cabernet Sauvignon Special Selection 1997

Napa Valley

In original carton

+628 1 imperial *per lot* CHF1,300-1,600

Caymus, Cabernet Sauvignon Special Selection 1998

Napa Valley

In original carton

+629 12 bottles *per lot* CHF1,400-2,000

Caymus, Cabernet Sauvignon Special Selection 1998

Napa Valley

In original carton

+630 6 magnums *per lot* CHF1,400-2,000

Caymus, Cabernet Sauvignon Special Selection 1999

Napa Valley

In original carton

+631 12 bottles *per lot* CHF1,600-2,000

Caymus, Cabernet Sauvignon Special Selection 1999

Napa Valley

In original carton

+632 6 magnums *per lot* CHF1,600-2,000

Caymus, Cabernet Sauvignon Special Selection 2001

Napa Valley

In original carton

+633 12 bottles *per lot* CHF1,000-1,500

Caymus, Cabernet Sauvignon Special Selection 2002

Napa Valley

In original carton

+634 12 bottles *per lot* CHF1,900-2,400



part lot 641

CHATEAU MONTELENA, NAPA VALLEY

Bo Barrett produces some of the finest and longest lived California Cabernets at Montelena. This classic winery, whose reputation was formed in the 1970s when it was part of the famous Judgment of Paris, has been at the forefront of the popularity of high quality Californian wines. They are based in Calistoga, up in the Northern part of Napa Valley. Here the day time temperatures are high while the cooler marine air lowers the night temperatures significantly. These are ideal growing conditions which ensure finesse and freshness in the fruit.

We feature the fourth estate bottled vintage 1981, the drought and earthquake year 1989 and the excellent 2005 in this jubilee selection. Also appearing are the classic 1997 and 1999 years. These beautiful well balanced wines age gracefully in bottle size, however, in magnum, double-magnum and imperial the quality is phenomenal. This is a chance to acquire perfectly stored large formats of mature classic California Cab.

Château Montelena, Cabernet Sauvignon 1981

Napa Valley

In original twelve-bottle carton. Slightly corroded capsule. Good appearance. Levels: into-neck

+635 6 bottles per lot CHF650-850

Château Montelena, Cabernet Sauvignon 1989

Napa Valley

In second-hand carton. Good appearance. Levels: into-neck

+636 6 bottles per lot CHF500-700

Château Montelena, Cabernet Sauvignon 1995

Napa Valley

In original carton

+637 12 bottles per lot CHF1,400-1,900

Château Montelena, Cabernet Sauvignon 1996

Napa Valley

Not in original carton

+638 6 bottles per lot CHF500-700

Château Montelena, Cabernet Sauvignon 1996

Napa Valley

In original carton

+639 6 magnums per lot CHF1,000-1,500

Château Montelena, Cabernet Sauvignon 1996

In original carton

double-magnum (1)

1997

In original carton

double-magnum (1)

1999

In original carton

double-magnum (1)

+640 3 double-magnums per lot CHF1,400-1,800

Château Montelena, Cabernet Sauvignon 2000

In original carton

double-magnum (1)

2001

In original carton

double-magnum (1)

2005

In original carton

double-magnum (1)

+641 3 double-magnums per lot CHF1,000-1,400

Château Montelena, Cabernet Sauvignon 1996

Napa Valley

In original carton

+642 1 imperial per lot CHF700-900

Château Montelena, Cabernet Sauvignon 1997
Napa Valley
Not in original carton
 +643 6 bottles *per lot* CHF900-1,100

Château Montelena, Cabernet Sauvignon 1997
Napa Valley
In original carton
 +644 6 magnums *per lot* CHF1,800-2,200

Château Montelena, Cabernet Sauvignon 1997
Napa Valley
In original carton
 +645 1 imperial *per lot* CHF1,200-1,600

Château Montelena, Cabernet Sauvignon 1998
Napa Valley
In original carton
 +646 6 magnums *per lot* CHF800-1,000

Château Montelena, Cabernet Sauvignon 1998
Napa Valley
In original carton
 +647 1 imperial *per lot* CHF500-600

Château Montelena, Cabernet Sauvignon 1999
Napa Valley
In original carton
 +648 6 bottles *per lot* CHF600-800

Château Montelena, Cabernet Sauvignon 1999
Napa Valley
In original carton
 +649 6 magnums *per lot* CHF1,200-1,600

Château Montelena, Cabernet Sauvignon 2000
Napa Valley
In original carton
 +650 6 magnums *per lot* CHF1,200-1,600

Château Montelena, Cabernet Sauvignon 2000
Napa Valley
In original carton
 +651 1 imperial *per lot* CHF800-1,000

Château Montelena, Cabernet Sauvignon 2001
Napa Valley
In original carton
 +652 6 bottles *per lot* CHF450-550

Château Montelena, Cabernet Sauvignon 2001
Napa Valley
In original carton
 +653 6 magnums *per lot* CHF900-1,200

Château Montelena, Cabernet Sauvignon 2001
Napa Valley
In original carton
 +654 1 imperial *per lot* CHF600-800

Château Montelena, Cabernet Sauvignon 2003
Napa Valley
In original carton
 +655 6 bottles *per lot* CHF380-480

Château Montelena, Cabernet Sauvignon 2003
Napa Valley
In original carton
 +656 6 magnums *per lot* CHF750-950

Château Montelena, Cabernet Sauvignon 2004
Napa Valley
In original carton
 +657 6 bottles *per lot* CHF500-750

Château Montelena, Cabernet Sauvignon 2004
Napa Valley
In original carton
 +658 6 magnums *per lot* CHF1,000-1,500

Château Montelena, Cabernet Sauvignon 2005
Napa Valley
In original carton
 +659 12 bottles *per lot* CHF1,000-1,500

Château Montelena, Cabernet Sauvignon 2005
Napa Valley
In original carton
 +660 6 magnums *per lot* CHF1,000-1,500

Château Montelena, Cabernet Sauvignon 2005
Napa Valley
In original carton
 +661 1 imperial *per lot* CHF700-900

RIDGE, SANTA CRUZ MOUNTAINS

According to Robert Parker, there are only three wineries in California that have consistently delivered excellence for over three decades: Caymus Vineyards, Chateau Montelena and Ridge Vineyards. Most famous are the Zinfandel blends Geyserville and Lytton Springs from vines of which some are over 130 years old. Meanwhile, the legendary Monte Bello, is a "Bordeaux blend" with a focus on Cabernet Sauvignon. Ridge, under the leadership of Paul Draper, produces highly individualized wines that can be considered as references in their respective categories.

High up in the Santa Cruz Mountains the winery is located, with a view on the San Andreas fault. Due to Draper's retirement the vinification is now in the very capable hands of Eric Baugher, who worked along Paul for many vintages. The high altitude, cool vineyards on Mount Bello produce characterful, concentrated wines. Monte-Bello is a synonym for a top quality Cabernet blend, a wine that ages exceptionally well.

The long standing relationship of Alpina and Ridge dates back to the early days. In this jubilee selection we are proud to be able to offer the legendary 1997 and 2001 vintages. Of the latter and of the 2000 vintage, double-magnums are offered. These are extremely rare, only a limited number of large formats are bottled each vintage. Monte-Bello in large format is a wine lover's dream.

Ridge, Cabernet Sauvignon Monte Bello 1997

*Santa Cruz Mountains
In original wooden case*

+662 6 bottles per lot CHF1,000-1,500

Ridge, Cabernet Sauvignon Monte Bello 1998

*Santa Cruz Mountains
In original wooden case*

+663 12 bottles per lot CHF1,500-2,000

Ridge, Cabernet Sauvignon Monte Bello 1999

*Santa Cruz Mountains
In original wooden case*

+664 6 bottles per lot CHF850-1,100

Ridge, Cabernet Sauvignon Monte Bello 2000

*Santa Cruz Mountains
In original wooden case*

+665 6 bottles per lot CHF850-1,100

Ridge, Cabernet Sauvignon Monte Bello 2000

*Santa Cruz Mountains
In original wooden case*

+666 6 magnums per lot CHF1,700-2,200

Ridge, Cabernet Sauvignon Monte Bello 2000

*Santa Cruz Mountains
In original wooden cases*

+667 2 double-magnums per lot CHF1,200-1,600

Ridge, Cabernet Sauvignon Monte Bello 2000

*Santa Cruz Mountains
In original wooden case*

+668 1 imperial per lot CHF1,200-1,600

Ridge, Cabernet Sauvignon Monte Bello 2001

*Santa Cruz Mountains
In original wooden case*

+669 6 bottles per lot CHF1,900-2,400

Ridge, Cabernet Sauvignon Monte Bello 2000

*Santa Cruz Mountains
In original wooden case*

+670 1 double-magnum per lot CHF1,200-1,600

END OF SALE

RIDGE 2000
CALIFORNIA
MONTE BELLO

MONTE BELLO VINEYARD: 75% CABERNET SAUVIGNON
23% MERLOT, 2% CABERNET FRANC
SANTA CRUZ MOUNTAINS ALCOHOL 13.4% BY VOLUME
PRODUCED AND BOTTLED BY RIDGE VINEYARDS BW 4488
17100 MONTE BELLO ROAD, BOX 1810, CUPERTINO, CA 95015

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CONDITIONS OF SALE • BUYING AT CHRISTIE'S

CONDITIONS OF SALE

These **Conditions of Sale** and the Important Notices and Explanation of Cataloguing Practice set out the terms on which we offer the **lots** listed in this catalogue for sale. By registering to bid and/or by bidding at auction you agree to these terms so you should read them carefully before doing so. You will find a glossary at the end explaining the meaning of the words and expressions coloured in bold.

Unless we own a **lot** (Δ symbol), Christie's acts as agent for the seller.

A BEFORE THE SALE

1 DESCRIPTION OF LOTS

(a) Certain words used in the catalogue description have special meanings. You can find details of these on the page headed 'Important Notices and Explanation of Cataloguing Practice' which forms part of these terms. You can find a key to the Symbols found next to certain catalogue entries under the section of the catalogue called 'Symbols Used in this Catalogue'.

(b) Our description of any **lot** in the catalogue, any **condition** report and any other statement made by us (whether orally or in writing) about any **lot**, including about its nature or **condition**, artist, period, materials, approximate dimensions or **provenance** are our opinion and not to be relied upon as a statement of fact. We do not carry out in-depth research of the sort carried out by professional historians and scholars. All dimensions and weights are approximate only.

2 OUR RESPONSIBILITY FOR OUR DESCRIPTION OF LOTS

We do not provide any guarantee in relation to the nature of a **lot** apart from our **authenticity warranty** contained in paragraph E2 and to the extent provided in paragraph I below.

3 CONDITION

(a) The **condition** of **lots** sold in our auctions can vary widely due to factors such as age, previous damage, restoration, repair and wear and tear. Their nature means that they will rarely be in perfect **condition**. **Lots** are sold 'as is', in the **condition** they are in at the time of the sale, without any representation or **warranty** or assumption of liability of any kind as to **condition** by Christie's or by the seller.

(b) Any reference to **condition** in a catalogue entry or in a **condition** report will not amount to a full description of **condition**, and images may not show a **lot** clearly. Colours and shades may look different in print or on screen to how they look on physical inspection. **Condition** reports may be available to help you evaluate the **condition** of a **lot**. **Condition** reports are provided free of charge as a convenience to our buyers and are for guidance only. They offer our opinion but they may not refer to all faults, inherent defects, restoration, alteration or adaptation because our staff are not professional restorers or conservators. For that reason they are not an alternative to examining a **lot** in person or taking your own professional advice. It is your responsibility to ensure that you have requested, received and considered any **condition** report.

4 ESTIMATES

Estimates are based on the **condition**, rarity, quality and **provenance** of the **lots** and on prices recently paid at auction for similar property. **Estimates** can change. Neither you, nor anyone else, may rely on any **estimates** as a prediction or guarantee of the actual selling price of a **lot** or its value for any other purpose. **Estimates** do not include the buyer's premium or any applicable taxes.

5 WITHDRAWAL

Christie's may, at its option, withdraw any **lot** at any time prior to or during the sale of the **lot**. Christie's has no liability to you for any decision to withdraw.

6 WINE

Please see the Important Notices and Explanation of Cataloguing Practice section of this catalogue for further details. These important notices and explanations form part of these **Conditions of Sale**.

B REGISTERING TO BID

1 NEW BIDDERS

(a) If this is your first time bidding at Christie's or you are a returning bidder who has not bought anything from any of our salerooms within the last two years you must

register at least 48 hours before an auction to give us enough time to process and approve your registration. We may, at our option, decline to permit you to register as a bidder. You will be asked for the following:

(i) for individuals: Photo identification (driving licence, national identity card or passport) and, if not shown on the ID document, proof of your current address (for example, a current utility bill or bank statement).

(ii) for corporate clients: Your Certificate of Incorporation or equivalent document(s) showing your name and registered address together with documentary proof of directors and beneficial owners; and

(iii) for trusts, partnerships, offshore companies and other business structures, please contact us in advance to discuss our requirements. For help, please contact our Client Services on +41 22 319 1766.

(b) We may also ask you to give us a financial reference and/or a deposit as a **condition** of allowing you to bid. For help, please contact our Client Services on +41 22 319 1766.

2 RETURNING BIDDERS

We may at our option ask you for current identification as described in paragraph B1(a) above, a financial reference or a deposit as a **condition** of allowing you to bid. If you have not bought anything from any of our salerooms in the last two years or if you want to spend more than on previous occasions, please contact our Client Services on +41 22 319 1766.

3 IF YOU FAIL TO PROVIDE THE RIGHT DOCUMENTS

If in our opinion you do not satisfy our bidder identification and registration procedures including, but not limited to completing any anti-money laundering and/or anti-terrorism financing checks we may require to our satisfaction, we may refuse to register you to bid, and if you make a successful bid, we may cancel the contract for sale between you and the seller.

4 BIDDING ON BEHALF OF ANOTHER PERSON

(a) As authorised bidder: If you are bidding on behalf of another person, that person will need to complete the registration requirements above before you can bid, and supply a signed letter authorising you to bid for him/her.

(b) As agent for an undisclosed principal: If you are bidding as an agent for an undisclosed principal (the ultimate buyer(s)), you accept personal liability to pay the **purchase price** and all other sums due.

A bidder accepts personal liability to pay the **purchase price** and all other sums due unless it has been agreed in writing with Christie's before commencement of the auction that the bidder is acting as an agent on behalf of a named third party acceptable to Christie's and that Christie's will only seek payment from the named third party.

5 BIDDING IN PERSON

If you wish to bid in the saleroom you must register for a numbered bidding paddle at least 30 minutes before the auction. You may register online at www.christies.com or in person. For help, please contact the Client Services on +41 22 319 1766.

6 BIDDING SERVICES

The bidding services described below are a free service offered as a convenience to our clients and Christie's is not responsible for any error (human or otherwise), omission or breakdown in providing these services.

(a) Phone Bids

Your request for this service must be made no later than 24 hours prior to the auction. We will accept bids by telephone for **lots** only if our staff are available to take the bids. If you need to bid in a language other than in English, you must arrange this well before the auction. We may record telephone bids. By bidding on the telephone, you are agreeing to us recording your conversations. You also agree that your telephone bids are governed by these **Conditions of Sale**.

(b) Internet Bids on Christie's Live™

For certain auctions we will accept bids over the Internet. Please visit www.christies.com/livebidding and click on the 'Bid Live' icon to see details of how to watch, hear and bid at the auction from your computer. As well as these **Conditions of Sale**, internet bids are

governed by the Christie's LIVE™ terms of use which are available on www.christies.com.

(c) Written Bids

You can find a Written Bid Form at the back of our catalogues, at any Christie's office or by choosing the sale and viewing the **lots** online at www.christies.com. We must receive your completed Written Bid Form at least 24 hours before the auction. Bids must be placed in the currency of the saleroom. The **auctioneer** will take reasonable steps to carry out written bids at the lowest possible price, taking into account the **reserve**. If you make a written bid on a **lot** which does not have a **reserve** and there is no higher bid than yours, we will bid on your behalf at around 50% of the **low estimate** or, if lower, the amount of your bid. If we receive written bids on a **lot** for identical amounts, and at the auction these are the highest bids on the **lot**, we will sell the **lot** to the bidder whose written bid we received first.

C CONDUCTING THE SALE

1 WHO CAN ENTER THE AUCTION

We may, at our option, refuse admission to our premises or decline to permit participation in any auction or to reject any bid.

2 RESERVES

Unless otherwise indicated, all **lots** are subject to a reserve. We identify **lots** that are offered without reserve with the symbol Δ next to the **lot** number. The **reserve** cannot be more than the **lot's low estimate**.

3 AUCTIONEER'S DISCRETION

The **auctioneer** can at his sole option:

- refuse any bid;
- move the bidding backwards or forwards in any way he or she may decide, or change the order of the **lots**;
- withdraw any **lot**;
- divide any **lot** or combine any two or more **lots**;
- reopen or continue the bidding even after the hammer has fallen; and
- in the case of error or dispute related to bidding and whether during or after the auction, to continue the bidding, determine the successful bidder, cancel the sale of the **lot**, or reoffer and resell any **lot**. If you believe that the **auctioneer** has accepted the successful bid in error, you must provide a written notice detailing your claim within 3 business days of the date of the auction. The **auctioneer** will consider such claim in good faith. If the **auctioneer**, in the exercise of his or her discretion under this paragraph, decides after the auction is complete, to cancel the sale of a **lot**, or reoffer and resell a **lot**, he or she will notify the successful bidder no later than by the end of the 7th calendar day following the date of the auction. The **auctioneer's** decision in exercise of this discretion is final. This paragraph does not in any way prejudice Christie's ability to cancel the sale of a **lot** under any other applicable provision of these Conditions of Sale, including the rights of cancellation set forth in section B(3), E(2)(i), F(4) and J(1).

4 BIDDING

The **auctioneer** accepts bids from:

- bidders in the saleroom;
- telephone bidders, and internet bidders through 'Christie's LIVE™' (as shown above in Section B6); and
- written bids (also known as absentee bids or commission bids) left with us by a bidder before the auction.

5 BIDDING ON BEHALF OF THE SELLER

The **auctioneer** may, at his or her sole option, bid on behalf of the seller up to but not including the amount of the reserve either by making consecutive bids or by making bids in response to other bidders. The **auctioneer** will not identify these as bids made on behalf of the seller and will not make any bid on behalf of the seller at or above the reserve. If **lots** are offered without reserve, the **auctioneer** will generally decide to open the bidding at 50% of the **low estimate** for the **lot**. If no bid is made at that level, the **auctioneer** may decide to go backwards at his or her sole option until a bid is made, and then continue up from that amount. In the event that there are no bids on a **lot**, the **auctioneer** may deem such **lot** unsold.

6 BID INCREMENTS

Bidding generally starts below the **low estimate** and increases in steps (bid increments). The **auctioneer** will decide at his or her sole option where the bidding

should start and the bid increments. The usual bid increments are shown for guidance only on the Written Bid Form at the back of this catalogue.

7 CURRENCY CONVERTER

The saleroom video screens (and Christie's LIVE™) may show bids in some other major currencies as well as Swiss Francs. Any conversion is for guidance only and we cannot be bound by any rate of exchange used. Christie's is not responsible for any error (human or otherwise), omission or breakdown in providing these services.

8 SUCCESSFUL BIDS

Unless the auctioneer decides to use his or her discretion as set out in paragraph C3 above, when the auctioneer's hammer strikes, we have accepted the last bid. This means a contract for sale has been formed between the seller and the successful bidder. We will issue an invoice only to the registered bidder who made the successful bid. While we send out invoices by post and/or email after the auction, we do not accept responsibility for telling you whether or not your bid was successful. If you have bid by written bid, you should contact us by telephone or in person as soon as possible after the auction to get details of the outcome of your bid to avoid having to pay unnecessary storage charges.

9 LOCAL BIDDING LAWS

You agree that when bidding in any of our sales that you will strictly comply with all local laws and regulations in force at the time of the sale for the relevant sale site.

D THE BUYER'S PREMIUM AND TAXES

1 THE BUYER'S PREMIUM

In addition to the **hammer price**, the successful bidder agrees to pay us a **buyer's premium** on the **hammer price** of each **lot** sold. On all **lots** we charge 25% of the **hammer price** up to and including CHF 300,000, 20% on that part of the **hammer price** over CHF 300,000 and up to and including CHF 4,000,000, and 13.5% of that part of the **hammer price** above CHF 4,000,000.

Exception: the **buyer's premium** for Wine and Cigars is 22.5% of the **hammer price** sold.

VAT will be added to the **buyer's premium** and is payable by you. The VAT may not be shown separately on our invoice because of tax laws. You may be eligible to have a VAT refund in certain circumstances if the lot is exported. Please see the "VAT refunds: what can I reclaim?" section of "VAT Symbols and Explanation" for further information.

2 TAXES

The successful bidder is responsible for all applicable tax including any VAT, sales or compensating use tax or equivalent tax wherever they arise on the **hammer price** and/or the **buyer's premium**. VAT charges and refunds depend on the particular circumstances of the buyer. It is the buyer's responsibility to ascertain and pay all taxes due. VAT is payable on the **buyer's premium** and, for some **lots**, VAT is payable on the **hammer price**. Further information can be found in the "VAT Symbols and Explanation" section of our catalogue. In all circumstances EU and Swiss law takes precedence. For **lots** Christie's ships to the United States, a sales or use tax may be due on the **hammer price**, **buyer's premium** and/or any other charges on the **lot**, regardless of the nationality or citizenship of the purchaser. Christie's will collect sales tax where legally required. The applicable sales tax rate will be determined based upon the state, county, or locale to which the **lot** will be shipped. Successful bidders claiming an exemption from sales tax must provide appropriate documentation to Christie's prior to the release of the **lot**. For shipments to those states for which Christie's is not required to collect sales tax, a successful bidder may be required to remit use tax to that state's taxing authorities. Christie's recommends you obtain your own independent tax advice with further questions.

E WARRANTIES

1 SELLER'S WARRANTIES

For each **lot**, the seller gives a **warranty** that the seller:

(a) is the owner of the **lot** or a joint owner of the **lot** acting with the permission of the other co-owners or, if the seller is not the owner or a joint owner of the **lot**, has the permission of the owner to sell the **lot**, or the right to do so in law; and

(b) has the right to transfer ownership of the **lot** to the buyer without any restrictions or claims by anyone else. If either of the above **warranties** are incorrect, the seller shall not have to pay more than the **purchase price** (as defined in paragraph F1(a) below) paid by you to us.

The seller will not be responsible to you for any reason for loss of profits or business, expected savings, loss of opportunity or interest, costs, damages, other damages or expenses. The seller gives no **warranty** in relation to any **lot** other than as set out above and, as far as the seller is allowed by law, all **warranties** from the seller to you, and all other obligations upon the seller which may be added to this agreement by law, are excluded.

2 AUTHENTICITY WARRANTY IN RELATION TO WINES AND SPIRITS

(a) Subject to the obligations accepted by Christie's under this **authenticity warranty**, none of the seller, Christie's, its employees or agents is responsible for the correctness of any statement as to the authorship, origin, date, age, attribution, genuineness or provenance of any **lot**, for any other error of description or for any fault or defect in any lot and no warranty whatsoever is given by the seller. Christie's, its employees or agents in respect of any **lot** and any express or implied condition or warranty is hereby excluded:

(b) if: (1) within twenty-one days of the date of the auction, Christie's has received notice in writing from the buyer of any **lot** that in his view the **lot** was at the date of the auction short or ullaged or that any statement of opinion in the catalogue was not well founded, (2) within fourteen days of such notice, Christie's has the **lots** in its possession in the same condition as at the date of the auction and (3) within a reasonable time thereafter, the buyer satisfies Christie's that the **lot** was notified in writing by the buyer (as above) and that the buyer is able to transfer a good and marketable title to the **lot** free from any lien or encumbrance, Christie's will set aside the sale and refund the buyer any amount paid by the buyer in respect of the **lot** provided that the buyer shall have no rights under this **authenticity warranty** if:

(i) The defect is mentioned in the catalogue, or (ii) the **catalogue description** as the date of the auction was in accordance with the then generally accepted opinion of scholars or experts fairly indicated there to be a conflict of such opinion, or (iii) it can be established that the **lot** was notified in writing by the buyer (as above) only by means of a scientific process not generally accepted for use until after the publication of the catalogue or by means of a process which at the date of the auction was unreasonably expensive or impracticable or likely to have caused damage to the **lot**. (See also notes on ullages and corks in the Important Notices and Explanation of Cataloguing Practice section of this catalogue):

(c) the buyer shall not be entitled to claim under this **authenticity warranty** for more than the amount paid by him for the **lot** and in particular shall have no claim for any loss, consequential loss or damage whether direct or indirect suffered by him;

(d) the benefit of this **authenticity warranty** shall not be assignable and shall rest solely and exclusively with the buyer who shall be the person to whom the original invoice was made out by Christie's in respect of the **lot** when sold and who has since the sale retained uninterrupted, unencumbered ownership thereof.

3 YOUR WARRANTIES

(a) You **warrant** that the funds used for settlement are not connected with any criminal activity, including tax evasion, and you are neither under investigation, nor have you been charged with or convicted of money laundering, terrorist activities or other crimes.

(b) where you are bidding on behalf of another person, you warrant that:

(i) you have conducted appropriate customer due diligence on the ultimate buyer(s) of the **lot(s)** in accordance with all applicable anti-money laundering and sanctions laws, consent to us relying on this due diligence, and you will retain for a period of not less than 5 years the documentation evidencing the due diligence. You will make such documentation promptly available for immediate inspection by an independent third-party auditor upon our written request to do so;

(ii) the arrangements between you and the ultimate buyer(s) in relation to the **lot** or otherwise do not, in whole or in part, facilitate tax crimes;

(iii) you do not know, and have no reason to suspect, that the funds used for settlement are connected with, the proceeds of any criminal activity, including tax evasion, or that the ultimate buyer(s) are under investigation, or have been charged with or convicted of money laundering, terrorist activities or other crimes.

F PAYMENT

1 HOW TO PAY

(a) Immediately following the auction, you must pay the **purchase price** being:

- (i) the **hammer price**; and
- (ii) the **buyer's premium**; and
- (iii) any amounts due under section D2 above; and
- (iv) any duties, goods, sales, use, compensating or service tax or VAT.

Please note that the **purchase price** is exclusive of, and the buyer shall be responsible for

- (A) any charge for storage from the date of the auction; (B) any charge for subsequent packing or carriage; and (C) if you choose to take wines offered in bond duty paid, applicable excise duty and clearance VAT.

Payment is due no later than by the end of the seventh calendar day following the date of the auction (the **due date**).

(b) We will only accept payment from the registered bidder. Once issued, we cannot change the buyer's name on an invoice or re-issue the invoice in a different name. You must pay immediately even if you want to export the **lot** and you need an export licence.

(c) You must pay for **lots** bought at Christie's in Switzerland in the currency stated on the invoice in one of the following ways:

- (i) Wire transfer

You must make payments to:

Credit Suisse, Case Postale 100, 1211 Geneva 70, Switzerland. Account number: 161766 - 41, Clearing: 4835, Swift code: CRESCHZZ12A. IBAN (international bank account number): CH30 0483 5016 1766 4100 0.

- (ii) Credit Card.

We accept most major credit cards subject to certain conditions. You may make payment via credit card in person. You may also make a 'cardholder not present' (CNP) payment by calling Christie's Post-Sale Services Department on +41 22 319 1780 or, for some sales, by logging into your MyChristie's account and going to: www.christies.com/mychristies. Details of the conditions and restrictions applicable to credit card payments are available from our Post-Sale Services Department, whose details are set out in paragraph (f) below.

If you pay for your purchase using a credit card issued outside the region of the sale, depending on the type of credit card and account you hold, the payment may incur a cross-border transaction fee. If you think this may apply to you, please check with your credit card issuer before making the payment. We reserve the right to charge you any transaction or processing fees which we incur when processing your payment.

Please note that for sales that permit online payment, certain transactions will be ineligible for credit card payment.

- (iii) Cash

We accept cash subject to a maximum of CHF 12,500 per buyer per year at our Client Service Department only (subject to **conditions**).

- (iv) Banker's draft

We do not accept banker's drafts for sales in Switzerland.

- (v) Cheque

We do not accept personal or company cheques for sales in Switzerland.

(d) You must quote the sale number, the **lot** number(s), your invoice number and Christie's client account number when making a payment.

(e) Please note that we will only accept payment from the registered bidder. Once issued, we cannot change the buyer's name on the invoice or re-issue the invoice in a different name. You must pay immediately even if you want to export the lot and you need an export licence.

(f) For more information please contact our Client Service Department by phone on +41 22 319 1766 or fax on +41 22 319 1767.

2. TRANSFERRING OWNERSHIP TO YOU

If you make the highest bid accepted by the auctioneer, you will be the buyer of the **lot**. The striking of the auctioneer's hammer marks the conclusion of a contract of sale between the seller and you. However, ownership

in the **lot** will only transfer from the seller to you once we have received full and clear payment of the **purchase price**. The **lot** will not be released until we have received full payment of the **purchase price**.

3 TRANSFERRING RISK TO YOU

The risk in and responsibility for the **lot** will transfer to you from whichever is the earlier of the following:

- (a) When you collect the **lot**; or
- (b) At the end of the 30th day following the date of the auction or, if earlier, the date the **lot** is taken into care by a third party warehouse as set out on the page headed 'Storage and Collection', unless we have agreed otherwise with you.

4 WHAT HAPPENS IF YOU DO NOT PAY

- (a) If you fail to pay us the **purchase price** in full by the **due date**, we will be entitled to do one or more of the following (as well as enforce our rights under paragraph F5 and any other rights or remedies we have by law):
 - (i) to charge interest from the **due date** at a rate of 1% per month on the unpaid amount due;
 - (ii) we can cancel the sale of the **lot**. If we do this, we may sell the **lot** again, publicly or privately on such terms we shall think necessary or appropriate, in which case you must pay us any shortfall between the **purchase price** and the proceeds from the resale. You must also pay all costs, expenses, losses, damages and legal fees we have to pay or may suffer and any shortfall in the seller's commission on the resale;
 - (iii) we can pay the seller an amount up to the net proceeds payable in respect of the amount bid by your default in which case you acknowledge and understand that Christie's will have all of the rights of the seller to pursue you for such amounts;
 - (iv) we can hold you legally responsible for the **purchase price** and may begin legal proceedings to recover it together with other losses, interest, legal fees and costs as far as we are allowed by law;
 - (v) we can take what you owe us from any amounts which we or any company in the **Christie's group** may owe you (including any deposit or other part-payment which you have paid to us);
 - (vi) we can, at our option, reveal your identity and contact details to the seller;
 - (vii) we can reject at any future auction any bids made by or on behalf of the buyer or to obtain a deposit from the buyer before accepting any bids;
 - (viii) to exercise all the rights and remedies of a person holding security over any property in our possession owned by you, whether by way of pledge, security interest or in any other way as permitted by the law of the place where such property is located. You will be deemed to have granted such security to us and we may retain such property as collateral security for your obligations to us; and
 - (ix) we can take any other action we see necessary or appropriate.
- (b) If you owe money to us or to another **Christie's group** company, we can use any amount you do pay, including any deposit or other part-payment you have made to us, or which we owe you, to pay off any amount you owe to us or another **Christie's group** company for any transaction.
- (c) If you make payment in full after the **due date**, and we choose to accept such payment we may charge you storage and transport costs from the date that is 30 calendar days following the auction in accordance with paragraphs Gd(i) and (ii). In such circumstances paragraph Gd(iv) shall apply.

5 KEEPING YOUR PROPERTY

If you owe money to us or to another **Christie's group** company, as well as the rights set out in F4 above, we can use or deal with any of your property we hold or which is held by another **Christie's group** company in any way we are allowed to by law. We will only release your property to you after you pay us or the relevant **Christie's group** company in full for what you owe. However, if we choose, we can also sell your property in any way we think appropriate. We will use the proceeds of the sale against any amounts you owe us and we will pay any amount left from that sale to you. If there is a shortfall, you must pay us any difference between the amount we have received from the sale and the amount you owe us.

G COLLECTION AND STORAGE

1 COLLECTION

- (a) All wines lie at our third party wine storage facility, Fert & Cie, unless otherwise indicated. We ask that you collect purchased **lots** promptly following the auction (but note that you may not collect any **lot** until you have made full and clear payment of all amounts due to us).
- (b) Information on collecting **lots** from Fert & Cie is set out on the storage and collection page and on an information sheet which you can get from the bidder registration staff or Christie's Post Sale Services Department +41 22 319 1780.
- (c) If you do not collect any **lot** promptly following the auction we can, at our option, remove the **lot** to another Christie's location or an affiliate or third party warehouse.
- (d) If you do not collect a **lot** within the period set out in the storage and collection page then, unless otherwise agreed in writing:
 - (i) we will charge you storage costs from that date.
 - (ii) we can, at our option, move the **lot** to or within an affiliate or third party warehouse and charge you transport costs and handling fees for doing so.
 - (iii) we may sell the **lot** in any commercially reasonable way we think appropriate.
 - (iv) the storage terms shall apply.
 - (v) Nothing in this paragraph is intended to limit our rights under paragraph F4.

H TRANSPORT AND SHIPPING

1 TRANSPORT AND SHIPPING

We will enclose a transport and shipping form with each invoice sent to you. You must make all transport and shipping arrangements. However, we can arrange to pack, transport and ship your property if you ask us to and pay the costs of doing so. We recommend that you ask us for an **estimate**, especially for any large items or items of high value that need professional packing before you bid. We may also suggest other handlers, packers, transporters or experts if you ask us to do so. For more information, please contact Christie's Art Transport on +41 (0)22 319 1717. See the information set out at www.christies.com/shipping or contact us at shippinggeneva@christies.com. We will take reasonable care when we are handling, packing, transporting and shipping a **lot**. However, if we recommend another company for any of these purposes, we are not responsible for their acts, failure to act or neglect.

2 EXPORT AND IMPORT

Any **lot** sold at auction may be affected by laws on exports from the country in which it is sold and the import restrictions of other countries. Many countries require a declaration of export for property leaving the country and/or an import declaration on entry of property into the country. Local laws may prevent you from importing a **lot** or may prevent you selling a **lot** in the country you import it into. We will not be obliged to cancel your purchase and refund the **purchase price** if your **lot** may not be exported, imported or it is seized for any reason by a government authority. It is your responsibility to determine and satisfy the requirements of any applicable laws or regulations relating to the export or import of any **lot** you purchase.

- (a) You alone are responsible for getting advice about and meeting the requirements of any laws or regulations which apply to exporting or importing any **lot** prior to bidding. If you are refused a licence or there is a delay in getting one, you must still pay us in full for the **lot**. We may be able to help you apply for the appropriate licences if you ask us to and pay our fee for doing so. However, we cannot guarantee that you will get one. For more information, please contact Christie's Art Transport Department on +41 (0)22 319 1717. See the information set out at www.christies.com/shipping or contact us at shippinggeneva@christies.com.

(b) Lots made of protected species

Lots made of or including (regardless of the percentage) endangered and other protected species of wildlife are marked with the symbol - in the catalogue. This material includes, among other things, ivory, tortoiseshell, crocodile skin, rhinoceros horn, whalebone, certain species of coral, and Brazilian rosewood. You should check the relevant customs laws and regulations before bidding on any **lot** containing wildlife material if you plan to import the **lot** into another country. Several countries refuse to allow you to import property containing these materials, and some other countries require a licence from the relevant regulatory agencies in the countries of exportation as well as importation. In some cases, the

lot can only be shipped with an independent scientific confirmation of species and/or age and you will need to obtain these at your own cost. If a **lot** contains elephant ivory, or any other wildlife material that could be confused with elephant ivory (for example, mammoth ivory, walrus ivory, helmeted hornbill ivory), further restrictions and requirements apply if you are proposing to import the **lot** into the USA. We will not be obliged to cancel your purchase and refund the **purchase price** if your **lot** may not be exported, imported or it is seized for any reason by a government authority. It is your responsibility to determine and satisfy the requirements of any applicable laws or regulations relating to the export or import of property containing such protected or regulated material.

For all symbols and other markings referred to in paragraph H2, please note that **lots** are marked as a convenience to you, but we do not accept liability for errors or for failing to mark **lots**.

I OUR LIABILITY TO YOU

- (a) We give no **warranty** in relation to any statement made, or information given, by us or our representatives or employees, about any **lot** other than as set out in the **authenticity warranty** and, as far as we are allowed by law, all **warranties** and other terms which may be added to this agreement by law are excluded. The seller's **warranties** contained in paragraph E1 are their own and we do not have any liability to you in relation to those **warranties**.
- (b) (i) We are not responsible to you for any reason (whether for breaking this agreement or any other matter relating to your purchase of, or bid for, any **lot**) other than in the event of fraud or fraudulent misrepresentation by us or other than as expressly set out in these **Conditions of Sale**; or
(ii) We do not give any representation, **warranty** or guarantee or assume any liability of any kind in respect of any **lot** with regard to merchantability, fitness for a particular purpose, description, size, quality, **condition**, attribution, **authenticity**, rarity, importance, medium, **provenance**, exhibition history, literature, or historical relevance. Except as required by local law, any **warranty** of any kind is excluded by this paragraph.
- (c) In particular, please be aware that our written and telephone bidding services, Christie's LIVE™, **condition** reports, currency converter and saleroom video screens are free services and we are not responsible to you for any error (human or otherwise), omission or breakdown in these services.
- (d) We have no responsibility to any person other than a buyer in connection with the purchase of any **lot**.
- (e) If, in spite of the terms in paragraphs (a) to (d) or E2(i) above, we are found to be liable to you for any reason, we shall not have to pay more than the **purchase price** paid by you to us. We will not be responsible to you for any reason for loss of profits or business, loss of opportunity or value, expected savings or interest, costs, damages, or expenses.
- (f) We have sole discretion as to whether or not we accept a **lot** for sale. The fact that you purchased a **lot** from Christie's in the past is not a guarantee that we will offer the **lot** for sale in the future. Our decision to accept a **lot** for sale may be based on many factors including, but not limited to, updated company policies or expert opinion.

J OTHER TERMS

1 OUR ABILITY TO CANCEL

In addition to the other rights of cancellation contained in this agreement, we can cancel a sale of a **lot** if we reasonably believe that completing the transaction is, or may be, unlawful or that the sale places us or the seller under any liability to anyone else or may damage our reputation.

2 RECORDINGS

We may videotape and record proceedings at any auction. We will keep any personal information confidential, except to the extent disclosure is required by law. However, we may, through this process, use or share these recordings with another **Christie's group** company and marketing partners to analyse our customers and to help us to tailor our services for buyers. If you do not want to be videotaped, you may make arrangements to make a telephone or written bid or bid on Christie's LIVE™ instead. Unless we agree otherwise in writing, you may not videotape or record proceedings at any auction.

3 COPYRIGHT

We own the copyright in all images, illustrations and written material produced by or for us relating to a **lot** (including the contents of our catalogues unless otherwise noted in the catalogue). You cannot use them without our prior written permission. We do not offer any guarantee that you will gain any copyright or other reproduction rights to the **lot**.

4 ENFORCING THIS AGREEMENT

If a court finds that any part of this agreement is not valid or is illegal or impossible to enforce, that part of the agreement will be treated as being deleted and the rest of this agreement will not be affected.

5 TRANSFERRING YOUR RIGHTS AND RESPONSIBILITIES

You may not grant a security over or transfer your rights or responsibilities under these terms on the contract of sale with the buyer unless we have given our written permission. This agreement will be binding on your successors or estate and anyone who takes over your rights and responsibilities.

6 TRANSLATIONS

If we have provided a translation of this agreement, we will use this original version in deciding any issues or disputes which arise under this agreement.

7 PERSONAL INFORMATION

We will hold and process your personal information and may pass it to another **Christie's group** company for use as described in, and in line with, our privacy notice at www.christies.com.

8 WAIVER

No failure or delay to exercise any right or remedy provided under these **Conditions** of Sale shall constitute a waiver of that or any other right or remedy, nor shall it prevent or restrict the further exercise of that or any other right or remedy. No single or partial exercise of such right or remedy shall prevent or restrict the further exercise of that or any other right or remedy.

9 LAW AND DISPUTES

This agreement, and any non-contractual obligations arising out of or in connection with this agreement, or any other rights you may have relating to the purchase of a **lot** will be governed by Swiss law. Before we or

you start any court proceedings (except in the limited circumstances where the dispute, controversy or claim is related to proceedings brought by someone else and this dispute could be joined to those proceedings), we agree we will each try to settle the dispute by mediation following the Swiss Rules of a Commercial Mediation of the Swiss Chambers of Commerce and Industry (SCCI). We will use a mediator affiliated with SCCI who we and you agree to. If the dispute is not settled by mediation, you agree for our benefit that the dispute will be referred to and dealt with exclusively in the courts of the Canton of the sale location subject to any appeal to the Federal Tribunal. However, we will have the right to bring proceedings against you in any other court.

10 REPORTING ON WWW.CHRISTIES.COM

Details of all **lots** sold by us, including catalogue descriptions and prices, may be reported on www.christies.com. Sales totals are **hammer price** plus buyer's premium and do not reflect costs, financing fees, or application of buyer's or seller's credits. We regret that we cannot agree to requests to remove these details from www.christies.com.

K GLOSSARY

auctioneer: the individual auctioneer and/or Christie's.
authentic: a genuine example, rather than a copy or forgery of:

(i) the work of a particular artist, author or manufacturer, if the **lot** is described in the **Heading** as the work of that artist, author or manufacturer;

(ii) a work created within a particular period or culture, if the **lot** is described in the **Heading** as a work created during that period or culture;

(iii) a work for a particular origin source if the **lot** is described in the **Heading** as being of that origin or source; or

(iv) in the case of gems, a work which is made of a particular material, if the **lot** is described in the **Heading** as being made of that material.

authenticity warranty: the guarantee we give in this agreement regarding a **lot** is **authentic** as set out in section E2 of this agreement.

buyer's premium: the charge the buyer pays us along with the **hammer price**.

catalogue description: the description of a **lot** in the catalogue for the auction, as amended by any **saleroom notice**.

Christie's group: Christie's International Plc, its subsidiaries

and other companies within its corporate group.

condition: the physical **condition** of a **lot**.

due date: has the meaning given to it in paragraph F1(a).

estimate: the price range included in the catalogue or any **saleroom notice** within which we believe a **lot** may sell. **Low estimate** means the lower figure in the range and high estimate means the higher figure. The mid estimate is the midpoint between the two.

hammer price: the amount of the highest bid the **auctioneer** accepts for the sale of a **lot**.

Heading: has the meaning given to it in paragraph E2.

lot: an item to be offered at auction (or two or more items to be offered at auction as a group).

other damages: any special, consequential, incidental or indirect damages of any kind or any damages which fall within the meaning of 'special', 'incidental' or 'consequential' under local law.

purchase price: has the meaning given to it in paragraph F1(a).

provenance: the ownership history of a **lot**.

qualified: has the meaning given to it in paragraph E2 and **Qualified Headings** means the section headed **Qualified Headings** on the page of the catalogue headed 'Important Notices and Explanation of Cataloguing Practice'.

reserve: the confidential amount below which we will not sell a **lot**.

saleroom notice: a written notice posted next to the **lot** in the saleroom and on www.christies.com, which is also read to prospective telephone bidders and notified to clients who have left commission bids, or an announcement made by the **auctioneer** either at the beginning of the sale, or before a particular **lot** is auctioned.

UPPER CASE type: means having all capital letters.

warranty: a statement or representation in which the person making it guarantees that the facts set out in it are correct.

28/01/19

SYMBOLS USED IN THIS CATALOGUE

The meaning of words coloured in **bold** in this section can be found at the end of the section of the catalogue headed 'Conditions of Sale'.

o

Christie's has a direct financial interest in the lot. See Important Notices and Explanation of Cataloguing Practice.

△

Owned by Christie's or another **Christie's Group** company in whole or part. See Important Notices and Explanation of Cataloguing Practice.

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Lot offered without **reserve** which will be sold to the highest bidder regardless of the pre-sale estimate in the catalogue.

◆

Christie's has a direct financial interest in the **lot** and has funded all or part of our interest with the help of someone else. See Important Notices and Explanation of Cataloguing Practice.

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Lot incorporates material from endangered species which could result in export restrictions. See Section H2(b) of the Conditions of Sale.

+, ?, *, Ω, α, #, †

See VAT Symbols and Explanation.

Please note that **lots** are marked as a convenience to you and we shall not be liable for any errors in, or failure to, mark a **lot**.

VAT SYMBOLS AND EXPLANATION

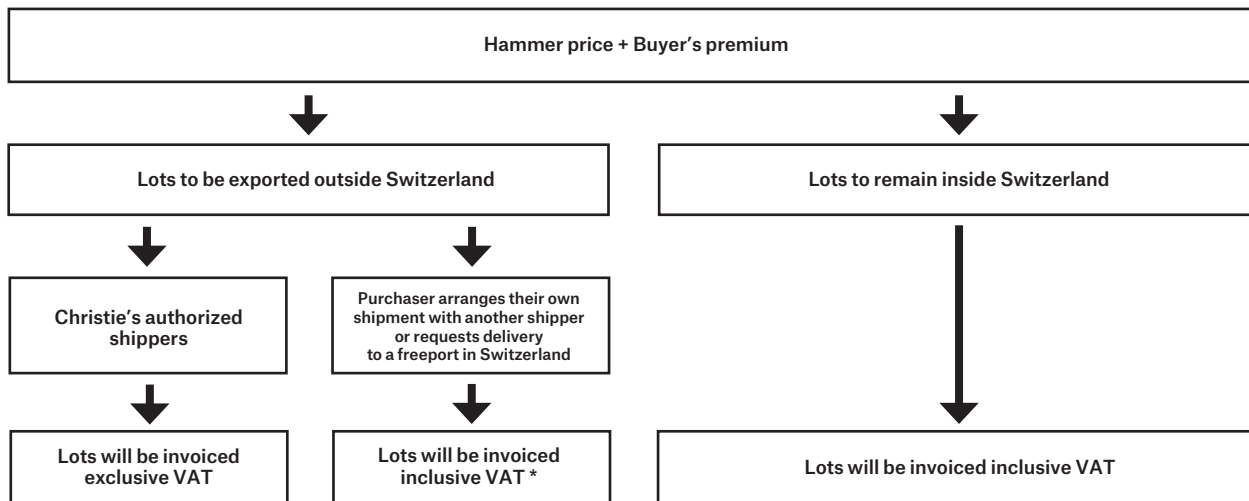
You can find a glossary explaining the meanings of words coloured in bold on this page at the end of the section of the catalogue headed 'Conditions of Sale'

VAT payable

Symbol	
No	No VAT will be charged on the hammer price.
Symbol	VAT at 7.7% will be charged on the buyer's premium.
+	VAT will be charged at 7.7% on both the hammer price and buyer's premium.

VAT Exemptions/Refunds on Export

- If you appoint Christie's Art Transport or one of our authorised shippers to arrange export/shipping of your purchased lots out of the Swiss customs territory (being Switzerland and the principality of Liechtenstein), we will issue you an export invoice exempt from Swiss VAT. If you later cancel or change the shipment we will issue a revised invoice charging you all applicable tax charges.
- If you wish to arrange your own export of your purchased lots out of the Swiss Customs territory either:
 - using your own shipper or by hand carrying your purchase out of the Swiss customs territory; or
 - if you request us to deliver your purchase to a Freeport in Switzerland (for non-Swiss resident buyers only);
 then you must pay all applicable Swiss VAT charges in full, before we release or deliver the lots to you or your authorised agents.
- Please note that Christie's is only able to issue refunds of the applicable Swiss VAT charged in the circumstances outlined in paragraph 2 above, if we receive the following:
 - satisfactory evidence of a definitive export of the purchased lots out of the Swiss customs territory (being Switzerland and the principality of Liechtenstein). For example a customs stamped Swiss export assessment demonstrating a correct export of the purchased lots within (i) three months of the date of the auction for direct exports (not via the Freeport); or (ii) six months from the date of the auction for exports via the Freeport;
 - your written confirmation that you have not used the lot in Switzerland prior to its export; and
 - your written confirmation that you have not and will not request a refund of the Swiss VAT from the Swiss VAT authority.
- If you have any questions about VAT please contact the Post-Sale Services Department on +41 22 319 1780 or PostSaleSwiss@christies.com.



* Please refer to paragraph 3 above.

IMPORTANT NOTICES AND EXPLANATION OF CATALOGUING PRACTICE

CHRISTIE'S INTEREST IN PROPERTY CONSIGNED FOR AUCTION

△ Property Owned in part or in full by Christie's

From time to time, Christie's may offer a **lot** which it owns in whole or in part. Such property is identified in the catalogue with the symbol **△** next to its **lot** number.

◦ Minimum Price Guarantees

On occasion, Christie's has a direct financial interest in the outcome of the sale of certain lots consigned for sale. This will usually be where it has guaranteed to the Seller that whatever the outcome of the auction, the Seller will receive a minimum sale price for the work. This is known as a minimum price guarantee. Where Christie's holds such financial interest we identify such **lots** with the symbol **◦** next to the **lot** number.

◊ Third Party Guarantees/Irrevocable bids

Where Christie's has provided a Minimum Price Guarantee it is at risk of making a loss, which can be significant, if the **lot** fails to sell. Christie's therefore sometimes chooses to share that risk with a third party. In such cases the third party agrees prior to the auction to place an irrevocable written bid on the **lot**. The third party is therefore committed to bidding on the **lot** and, even if there are no other bids, buying the **lot** at the level of the written bid unless there are any higher bids. In doing so, the third party takes on all or part of the risk of the **lot** not being sold. If the **lot** is not sold, the third party may incur a loss. **Lots** which are subject to a third party guarantee arrangement are identified in the catalogue with the symbol **◊**.

In most cases, Christie's compensates the third party in exchange for accepting this risk. Where the third party is the successful bidder, the third party's remuneration is based on a fixed financing fee. If the third party is not the successful bidder, the remuneration may either be based on a fixed fee or an amount calculated against the final **hammer price**. The third party may also bid for the **lot** above the written bid. Where the third party is the successful bidder, Christie's will report the final **purchase price** net of the fixed financing fee.

Third party guarantors are required by us to disclose to anyone they are advising their financial interest in any **lots** they are guaranteeing. However, for the avoidance of any doubt, if you are advised by or bidding through an agent on a **lot** identified as being subject to a third party guarantee you should always ask your agent to confirm whether or not he or she has a financial interest in relation to the **lot**.

Other Arrangements

Christie's may enter into other arrangements not involving bids. These include arrangements where Christie's has given the Seller an Advance on the proceeds of sale of the **lot** or where Christie's has shared the risk of a guarantee with a partner without the partner being required to place an irrevocable written bid or otherwise participating in the bidding on the **lot**. Because such arrangements are unrelated to the bidding process they are not marked with a symbol in the catalogue.

Bidding by parties with an interest

In any case where a party has a financial interest in a **lot** and intends to bid on it we will make a saleroom announcement to ensure that all bidders are aware of this. Such financial interests can include where beneficiaries of an Estate have reserved the right to bid on a **lot** consigned by the Estate or where a partner in a risk-sharing arrangement has reserved the right to bid on a **lot** and/or notified us of their intention to bid.

PROCEDURES

This auction will follow the same procedures as Christie's wine auctions in London. Catalogues will be available for sale at all Christie's offices. The sale will be conducted in French. Bids will be in Swiss Francs, per dozen bottles or per lot, as indicated in the catalogue. All wines are offered Swiss Duty Paid and will be grouped at Fert & Cie.

BIDS

Christie's will execute all bids free of charge. All telephone bids must be confirmed in writing or by fax 24 hours before the sale. Unfortunately, we cannot accept any bid by telephone during the sale.

PAYMENT AND BILLING

Buyers are reminded that the buyer's premium is 22.5% of the hammer price.

Invoices are in Swiss Francs and are mailed the day after the sale. Payments should reach the Geneva Christie's office within seven days. Wine purchases cannot be delivered until Christie's has received full payment of the purchase price (including any applicable taxes) in cleared funds.

COLLECTION AND DELIVERIES

Deliveries

All deliveries in Switzerland will be carried out by Fert & Cie Transports S.A. 2 rue Fendt, 1201 Geneva 1.

Contact: Cédric Lefrançois, tel: +41 22 730 47 23, c.lefrancois@fert.ch

Please note that deliveries take place three weeks after the sale.

Delivery charges for wines stored at rue Fendt are as follows:

Handling fees

CHF 50.-

Canton of Geneva

CHF 25.- per 12 bottles (75 cl)

(minimum charge of CHF 50.-)

Rest of Switzerland

CHF 40.- per 12 bottles (75 cl)

(minimum charge of CHF 70.-)

Obligatory insurance on transport

To CHF49 999.- : CHF15.- per delivery

From CHF50 000.- to CHF99 999.- : 0.3% of the value

From CHF100 000.- to CHF500 000.- : 0.2% of the value

Collection

Lots can be collected at Fert & Cie Transports SA only under exceptional circumstances and by prior agreement with Christie's (buyers are asked to note that not all of the wines offered will be available for immediate collection following the sale).

STORAGE

The wines offered for auction are lying in the Christie's dedicated warehouse at Fert & Cie, Geneva.

The wines will be available for collection from **Monday 2 December 2019** and will be only released if Christie's has received full payment of the **purchase price** (including any applicable taxes) in cleared funds and on presentation of a Christie's collection order. Delivery can also be arranged.

IMPORTANT INFORMATION

Please note that all lots should be collected from Fert before **Thursday 1 August 2019**. All lots remaining after this date will be subject to storage charges.

Storage fees CHF 0.30 per bottle and per month (minimum charge of CHF 30.- per month) as of the

Thursday 1 August 2019.

Storage insurance fees: 0,05% of the value (minimum charge of CHF 10.-)

OPTIONS TO BUY PARCELS

A parcel consists of several **lots** of the same wine of identical **lot** size, bottle size and description.

Bidding will start on the first **lot** of the parcel and the successful buyer of that **lot** is entitled to take some or all of the remaining **lots** in the parcel at the same **hammer price**.

If the buyer of the first **lot** does not take further **lots**, the remaining **lots** of the parcel will be offered in a similar fashion.

We recommend that a bid on a parcel **lot** be placed on the first **lot** of the parcel. If the bid is superseded, Christie's will automatically move your bid to the next identical **lot** and so on.

In all instances, such bids will be handled at the **auctioneer's** discretion.

RELEASE OF LOTS

The issue of Christie's official Delivery Order will constitute delivery.

CLASSIFICATIONS

Bordeaux Classifications in the text are for identification purposes only and are based on the official 1855 classification of the Médoc and other standard sources.

All wines are Château-bottled wines unless stated otherwise.

ULLAGES AND CORKS OF OLD WINES

Wines are described in this catalogue as correctly as can be ascertained at time of going to press, but buyers of old wines must make appropriate allowances for natural variations of ullages, conditions of cases, labels, corks and wine. No returns will be accepted.

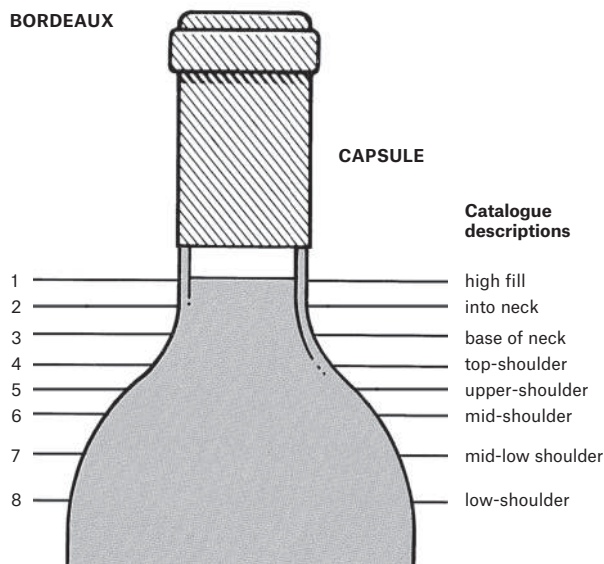
ULLAGES

The amount by which level of wine is short of being full: these levels may vary according to age of the wines and, as far as can be ascertained by inspection prior to the sale, are described in the catalogue.

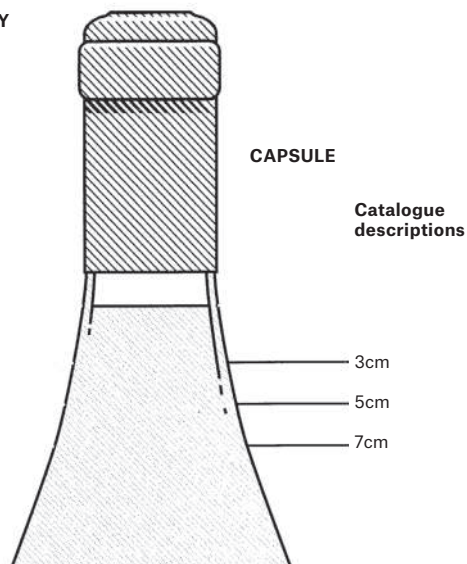
LEVEL/ULLAGE DESCRIPTIONS AND INTERPRETATIONS

(see notes below)

BORDEAUX



BURGUNDY



- 1 into neck: Level of young wines. Exceptionally good in wines over 10 years old.
- 2 bottom neck: Perfectly good for any age of wine. Outstandingly good for a wine of 20 years in bottle, or longer.
- 3 very top-shoulder
- 4 top-shoulder: Normal for any claret 15 years old or older.
- 5 upper-shoulder: Slight natural reduction through the easing of the cork and evaporation through cork and capsule. Usually no problem. Acceptable for any wine over 20 years old. Exceptional for pre-1950 wines.

- 6 mid-shoulder: Probably some weakening of the cork and some risk. Not abnormal for wines 30/40 years of age. Estimates usually take this into account.
- 7 mid-low-shoulder: Some risk. Low estimates.
- 8 low-shoulder: Risky and usually only accepted for sale if wine or label exceptionally rare or interesting. Always offered with low estimate.

Because of the slope of shoulder it is impractical to describe levels as mid-shoulder, etc. Wherever appropriate the level between cork and wine will be measured and catalogued in centimetres.

The condition and drinkability of burgundy is less affected by ullage than its equivalent from Bordeaux. For example, a 5 to 7 cm. ullage in a 30-year-old burgundy can be considered normal, indeed good for age, 3.5 to 4 cm. excellent for age, even 7cm. rarely a risk.

BOTTLE SIZES

magnum	= two regular bottles
marie-jeanne	= three regular bottles
double-magnum	= four regular bottles
jeroboam (Burgundy, Champagne)	= four regular bottles
jeroboam (Bordeaux) litres)	= six regular bottles (or 5
impériale (Bordeaux)	= eight regular bottles
methuselah (Burgundy)	= eight regular bottles

SPECIAL NOTICE

Though every effort is made to describe or measure the levels of older vintages, corks over 20 years old begin to lose their elasticity and levels can change between cataloguing and sale. Old corks have also been known to fail during or after shipment.

We therefore repeat that there is always a risk of cork failure with old wines and due allowance must be made for this.

Under no circumstances can an adjustment of price or credit be made after delivery except under the terms stated in Paragraph E2 of the Conditions of Sale.

Unless otherwise stated, Bordeaux are château bottled and all wines are bottled in the country of production.

Important note regarding opening of cases and listing of levels: Christie's and NYWines general policy is to open all wood cases and to describe levels. Bidders must make allowances for reasonable variations in ullage which may be encountered in cases from the 1984 vintage and older. Additionally, all wine from vintages 1985 and younger have levels bottom neck or better unless otherwise noted.



**159E VENTE DES VINS
DES HOSPICES DE BEAUNE**

Beaune, 17 November 2019

Halle de Beaune
Place de la Halle, 21200 Beaune

CONTACT

Charlotte Sere
csere@christies.com
+44 (0)20 7389 2219

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WRITTEN BIDS FORM

CHRISTIE'S GENEVA

To allow time for processing, written bids should be received at least 24 hours before the sale begins and the form needs to be duly filled in. Please note that bids in foreign currencies will be converted into Swiss Francs at the approximate prevailing rate in effect 24 hours before the sale.

Bids can be sent by post or email:

Christie's Bid Department Tel: +41 (0)22 319 1769 Email: bidsgeneva@christies.com

FINEST & RAREST WINES: THE 40 YEAR JUBILEE OF ALPINA FINE WINES

SUNDAY 10 NOVEMBER 2019

AT 10.00 AM LOTS 1-329

AT 2.00 PM LOTS 330-670

Four Seasons Hotel des Bergues
33 Quai des Bergues, 1201 Geneva

CODE NAME: ALPINA

SALE NUMBER: 18784

(Dealers billing name and address must agree with tax exemption certificate. Invoices cannot be changed after they have been printed.)

BID ONLINE FOR THIS SALE AT CHRISTIES.COM

IMPORTANT NOTICE

The attention of the potential Buyer is drawn to the fact that Christie's needs to verify the identity of the Buyer with a passport (individual) or a document of incorporation (company/corporation). It is also essential that the Buyer discloses the beneficial owner's identity of the funds transferred to Christie's. Please fax the relevant document together with this bid form to our bid department.

BIDDING INCREMENTS

Bidding generally opens below the low estimate and advances in increments of up to 10%, subject to the auctioneer's discretion. Absentee bids that do not conform to the increments set below may be lowered to the next bidding interval.

CHF 1,000-2,000	in 100's
CHF 2,000-3,000	in 200's
CHF 3,000-5,000	200, 500, 800
CHF 5,000-10,000	in 500's
CHF 10,000-20,000	in 1,000's
CHF 20,000-30,000	in 2,000's
CHF 30,000-50,000	2,000, 5,000, 8,000
CHF 100,000 +	Auctioneer's discretion

1. I request Christie's to bid on the stated **lots** up to the maximum bid I have indicated for each **lot**.

2. I understand that if my bid is successful, the amount payable will be the sum of the **hammer price** and the **buyer's premium** (together with any taxes chargeable on the **hammer price** and **buyer's premium** and any applicable Artist's Resale Royalty in accordance with the Conditions of Sale - Buyer's Agreement). The **buyer's premium** rate shall be an amount equal to 25% of the **hammer price** of each **lot** up to and including CHF300,000, 20% on any amount over CHF300,000 up to and including CHF4,000,000 and 13.5% of the amount above CHF4,000,000. For wine and cigars there is a flat rate of 22.5% of the **hammer price** of each **lot** sold.

3. I agree to be bound by the Conditions of Sale printed in the catalogue.

4. I understand that if Christie's receive written bids on a **lot** for identical amounts and at the auction these are the highest bids on the **lot**, Christie's will sell the **lot** to the bidder whose written bid it received and accepted first.

5. Written bids submitted on 'no reserve' **lots** will, in the absence of a higher bid, be executed at approximately 50% of the **low estimate** or at the amount of the bid if it is less than 50% of the **low estimate**.

I understand that Christie's written bid service is a free service provided for clients and that, while Christie's will be as careful as it reasonably can be, Christie's will not be liable for any problems with this service or loss or damage arising from circumstances beyond Christie's reasonable control.

Contracting Party

Client Number (if applicable)

Address

City

Zip Code

Country

Daytime Telephone

Evening Telephone

Mobile

Fax (Important)

Email

Please tick if you prefer not to receive information about our upcoming sales by email

The contracting party is the beneficial owner

(The beneficial owner may neither be an offshore nor a domiciliary company)

Yes

No

Beneficial owner

Address

If you have not previously bid or consigned with Christie's, please attach copies of the following documents. **Individuals:** government-issued photo identification (such as a photo driving licence, national identity card, or passport) and, if not shown on the ID document, proof of current address, for example a utility bill or bank statement. **Corporate clients:** a photocopy of the company register. **Other business structures** such as trusts, offshore companies or partnerships: please contact the Credit Department at +41 (0)22 319 1740 for advice on the information you should supply. If you are registering to bid on behalf of someone who has not previously bid or consigned with Christie's, please attach identification documents for yourself as well as the person/entity on whose behalf you are bidding, together with a signed letter of authorisation from the person/entity. New clients, clients who have not made a purchase from any Christie's office within the last two years, and those wishing to spend more than on previous occasions will be asked to supply a bank reference. We also request that you complete the section below with your bank details:

Name of Bank(s)

Account

Number(s)

Address of Banks(s)

Telephone

Fax

Email

Person of contact

Direct Telephone Number

PLEASE PRINT CLEARLY IN BLOCK LETTER

Lot numbers (in numerical order)	Maximum Bid CHF (excluding buyer's premium)	Lot numbers (in numerical order)	Maximum Bid CHF (excluding buyer's premium)

I am aware of the general Conditions of Sale and notices printed in the catalogue and hereby accept to be bound by them, as well as by changes made to them either by notices posted in the saleroom or by saleroom announcements made prior or during the auction.

Signature

Date



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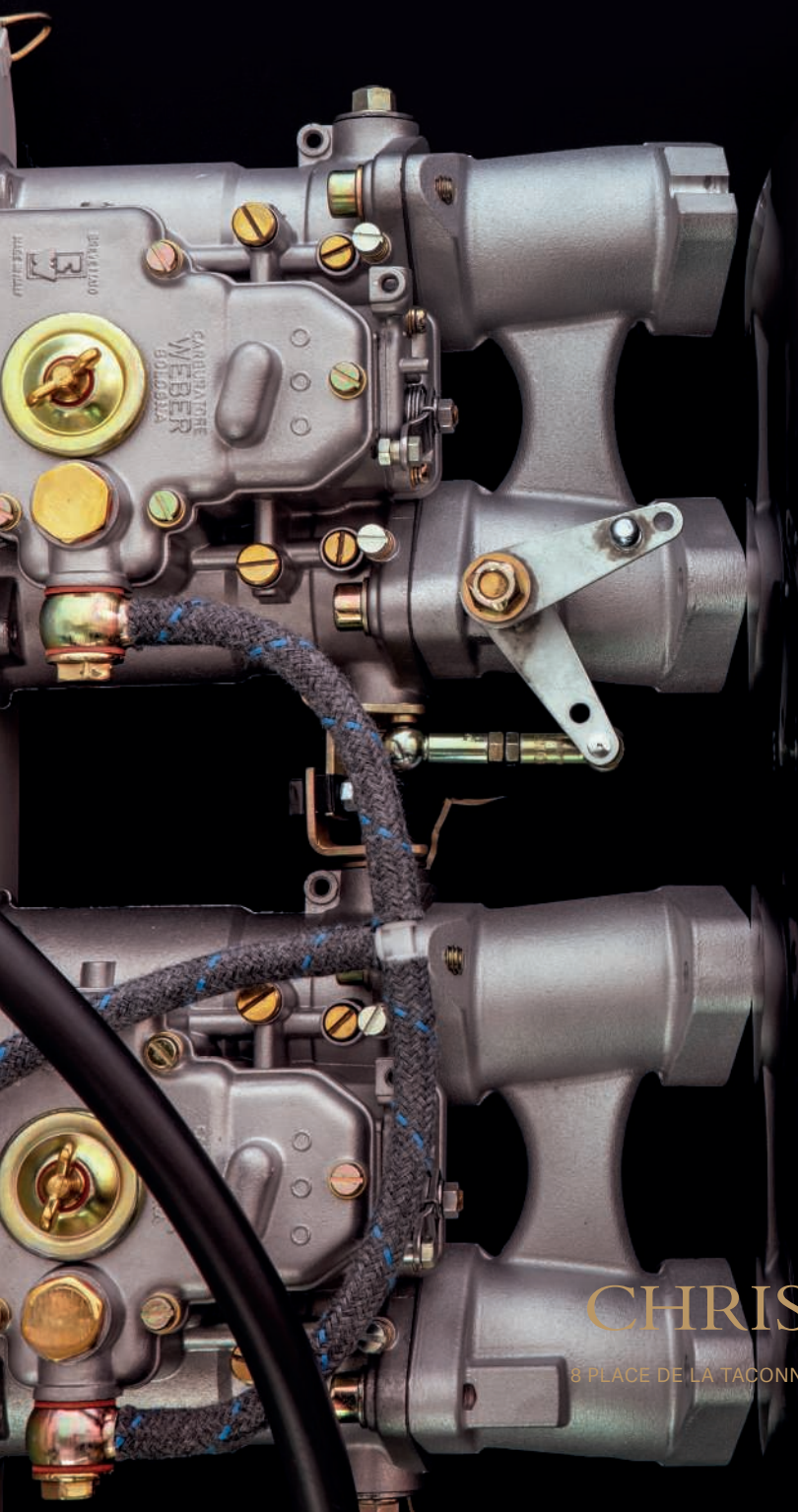
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