



FUX Restaurant

WINES FROM THE CELLAR OF FUX RESTAURANT

HONG KONG 30 SEPTEMBER 2017

FUX 餐廳酒窖珍藏名釀



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WINES FROM THE CELLAR OF FUX RESTAURANT

AUCTION IN HONG KONG 30 SEPTEMBER 2017 AT 10AM

FUX 餐廳酒窖珍藏名釀

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FUX RESTAURANT DINING AREA





WINE CELLAR AT FUX RESTAURANT



FUX Restaurant

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WINES FROM THE CELLAR OF FUX RESTAURANT

FUX 餐廳酒窖珍藏名釀

SATURDAY 30 SEPTEMBER 2017 AT 10AM

LOTS 8001-8568



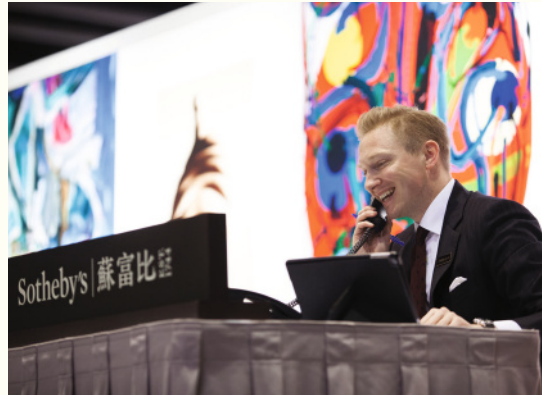


FUX Restaurant

THE FUX RESTAURANT CELLAR

JAMIE RITCHIE, *Worldwide Head of Sotheby's Wine*

ADAM BILBEY, *Head of Sotheby's Wine Asia*



The world of wine collecting embodies passion, friendship and sharing. It is also littered with wonderful individuals and characters, of which Peter Strolz, the forty-four year old owner of Fux Restaurant in Lech, Austria, is undoubtedly one. Larger than life, Peter displays a superb knowledge of wine, a hunger for learning more and an incredible generosity in sharing great bottles.

Over the past twenty years, Peter has dreamt of breaking the norm and offering visitors to Lech a new and exciting gastronomic experience. In the form of Fux Restaurant, Peter has succeeded with two contrasting restaurants that very much broke the mould for what a visitor to Lech would expect. This also gave Peter the opportunity to nurture his love of wine and he set about to curate

not just the finest wine cellar in Lech but one of the finest in Austria.

Earlier this year, on separate visits to Lech, we enjoyed getting to know Peter, discussing this special sale and inspecting the wines. It became very obvious that this is a family business, with Peter's brother Ingo owning the hotel next to Fux Restaurant and Peter's cousin owning the hotel next to that! In fact, Peter's family have based themselves in Lech for generations and his father was a pioneer of the region, building one of the town's very first hotels. There is great camaraderie and team spirit shared by people local to this region that is wonderful to see. Although Fux Restaurant offers a new and contemporary experience it is steeped in the history of the region.





FUX Restaurant

“We have offered more than 50 single-owner sales from private collectors, but so far only one series from a restaurant: the very successful sales of The elBulli Cellar in 2013. We are very excited that Fux Restaurant becomes only the second restaurant that has had an entire Sotheby’s auction dedicated to its wines.”

JAMIE RITCHIE, WORLDWIDE HEAD OF SOTHEBY’S WINE

“With a meticulous and astute eye on provenance, the majority of these fine wines were sourced directly from the distributor and stored in immaculate climate controlled cellars, assuring the wines are kept in perfect condition.”

ADAM BILBEY, HEAD OF SOTHEBY’S WINE ASIA

During our separate visits, we experienced first hand the generosity of both Peter and the Stolz family. Peter’s passion for wine has undoubtedly rubbed off on family members, and every evening was spent discussing great vintages or new exciting producers. In fact, Peter tipped us off on a few new exciting Burgundy vigneron that we had never heard of before... though that information is staying with us!

The wines we offer in this sale are a very small sample of this quite breathtaking restaurant cellar. The sale does focus on Peter’s main love - the wines of Burgundy. Here we are lucky enough to offer great depth from the legends of the region: DRC, Rousseau, de Vogüé to name but a few. Peter’s knowledge

and astute attention to detail when collecting means the vast majority of the wines offered were purchased on release from the local distributor. The condition of the wines is impeccable.

So to come full circle: Collecting wine invokes passion, sharing and creates friendships. Peter, his family and Fux Restaurant embodies this perfectly, and we invite you to bid and celebrate this spirit with a bottle or two from this wonderful restaurant cellar.

Jamie Ritchie *Adam Bilbey*



FUX Restaurant

「蘇富比曾舉辦超過五十場私人洋酒珍藏專拍，但餐廳窖藏專拍卻只有2013年跟ELBULLI餐廳合作的那一次。FUX餐廳將成為我們第二家洋酒窖藏專拍的餐廳，對此我們感到非常雀躍。」

錢禮智
蘇富比洋酒部環球主管

「這位洋酒鑑藏家目光如炬，尤其重視來源，因此大部分佳釀乃直接購自經銷商，然後儲存於恆溫酒窖，確保佳釀狀態絕佳。」

貝安霖
蘇富比亞洲區洋酒部主管

FUX 餐廳窖藏

洋酒收藏的精神在於發自內心的熱情、推杯換盞的情誼和分享樂趣，當中或會偶遇一些令人難忘的人和事。年僅四十四歲、奧地利雷赫 (Lech) 知名餐廳Fux的東主Peter Strolz 就是其中一位。Peter 的洋酒知識廣博，而且好學不倦，為人亦慷慨至極，以分享美酒為樂。

在過去二十年來，Peter一直堅持夢想，銳意打破餐飲界常規，帶給當地遊客前所未有的美酒佳釀體驗。Fux餐廳是Peter 夢想的結晶；兩間風格截然不同的餐廳確實為初次到步的賓客帶來驚喜。餐飲創意的成功亦培養出Peter 對美酒的熱愛，他的目標不只是建立起雷赫最精彩的酒窖，而是要使它名揚全國，一爭風采。

今年初，我們多次前往雷赫，與Peter熟捻起來，並討論今次拍賣事宜和檢視上拍佳釀。很明顯這餐廳是家族事業的一部分：Fux 餐廳旁邊的酒店屬於Peter的兄弟Ingo，再旁邊的酒店則屬於他的表兄。事實上，Peter的家族世代居於雷赫，他的父親是當地酒店業的開拓者之一。同鄉合作的企業關係充滿友誼和團結精神，令人喜聞樂見。Fux餐廳紮根當地，同時緊貼時代，散發當代新潮氣息。

我們每次到訪雷赫，都深刻體會到Peter與Strolz家族的好客熱情精神。Peter 對美酒的熱愛無疑感染了家人，因此我們每晚的話題都圍繞著出色的年份或新酒莊。Peter 還介紹了幾位我們從未聽聞過的布良地葡萄種植專家，這些我們都一一銘記在心！

Fux 餐廳酒窖規模宏大，本拍賣呈獻的佳釀只佔當中小一部分，卻以Peter最欣賞的布良地佳釀為主。我們有幸呈獻區內各大名莊的多個年份佳作，包括羅曼尼康帝、Rousseau、de Vogüé，不一而足。Peter不只眼界廣闊，亦注重細節，因此今是次上拍的大部分佳釀乃藏家趁其上市之時直接從當地經銷商購入。每瓶酒的狀態皆無懈可擊。

Peter 與他的家人和Fux餐廳確切體現了本文開頭所言的洋酒收藏精神。我們誠邀大家參與這場精彩拍賣，將所得佳釀與親朋摯友共享，盡得其樂。







FUX Restaurant

HOW WINE BECAME MY PASSION

PETER STROLZ

Owner of Fux Restaurant



I grew-up in my parents' hotel in Lech, then left for thirteen years to study and gain work experiences abroad. I came back in 1997 and, one year later, opened the Restaurant FUX at a young age of only twenty-five. Having the opportunity to live in a village like Lech, which has such a great tradition in both hospitality and skiing, is a great honor and I was humbled to walk in the footsteps of our great ancestors, who developed a tourism industry from scratch.

After a tough start, we developed a unique restaurant concept, particularly at that time and specially for this location: a modern building, with a lot of glass, alongside the River Lech, containing a Euro-Asian fusion restaurant, a steakhouse and a cigar lounge.





FUX Restaurant

“I am delighted to be working with Sotheby’s. Their expertise and attention to detail gives me the feeling that these rare gems from my cellar are in good hands. For me, wine is about passion and sharing emotions. After my first meeting with Jamie Ritchie and Adam Bilbey from the Sotheby’s Wine, I found exactly that same spirit.”

PETER STROLZ, OWNER OF FUX RESTAURANT

I remember it was a late night wine tasting with friends and sommeliers in 1999, that awakened my interest in fine wine. We did a vertical tasting of Château Gruaud Larose from 1961 to 1996. I still look out for bottles of this great '61 with its coconut flavour....

From that point on, I started to read tasting notes on a regular basis, traveling to wine areas and fairs and organizing professional tastings for guests at the restaurant. After my first visit to Burgundy in 2005, I got completely hooked, not only by these incredible Chardonnays and Pinot Noirs, but also by the people and their passion for what they do. Some of the wine makers have become good friends, who now also come to Lech for their skiing holidays!

For me, wine has become more than a drink, it is a passion and a time for sharing good moments with friends, colleagues, clients and, of course, winemakers. Sometimes, I bring a good bottle of wine in my rucksack, when I am ski-touring in the mountains around Lech. My skiing partners always get a big surprise, when I pull out the wine glasses in front of our beautiful mountain scenery.

After having collected wines for twenty years, the wine list has now reached the 4.000 labels and more than 55,000 bottles. As the cellar is becoming too small, it is now the time to make some space for the new vintages and give other people the chance to taste some of the rarest and best wines of the world.



FUX Restaurant

「與蘇富比合作令我感到欣喜愉快；他們擁有專業知識、重視細節，我可以放心將多年來的珍藏佳釀交給他們。對我而言，美酒代表對生命的熱情、與人分享的喜悅。我與蘇富比洋酒專家錢禮智和貝安霖初次見面後，即有志同道合之感。」

PETER STROLZ
FUX餐廳東主

我與葡萄酒之緣

我在父母經營的旅店成長，後來離開雷赫前往外國學習和工作，一算十三年。1997年我回到故鄉，一年後開設FUX餐廳，那時候我只有二十五歲。雷赫的殷勤好客傳統由來已久，加上附近有天然的滑雪環境，我的祖輩在當地從零開始，經年努力發展出今日的旅遊業。我有幸成長在這樣的村莊，並兢兢業業地跟隨先輩的足印，不敢懈怠。

創業之路甚艱，我們逐步發展出一套在當時非常獨特的餐廳概念，尤其在當地前所未有：一座聳立在雷赫河畔的現代玻璃建築，裡面的餐廳以歐亞混搭料理為主題，還有一間牛排餐廳和一個雪茄酒廊。

我記得那是在1999年，我與朋友和侍酒師在一個深夜裡品酒，我對葡萄酒的興趣即肇於此。我們垂直品嚐了Château Gruaud Larose 的1961至1966年。這款帶椰香的1961年份，教我回味至今，一直嘗試尋回……

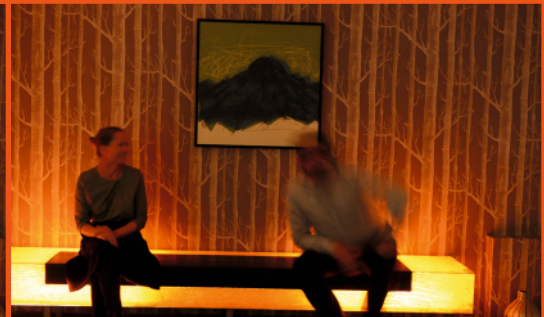
從那時開始，我養成了閱讀品酒紀錄的習慣，又到訪葡萄酒產區、交易會，也在餐廳內為客人組織專業品酒會。我在2005年首次前往布良地，那裡的莎當妮和黑皮諾佳釀令我一試傾心，而當地民風以及他們對自身事業的熱情亦教人難忘。我與一些釀酒師結為良友，現在他們也會前來雷赫享受滑雪假期。

對我而言，葡萄酒不只是一種飲料，更代表對生命的熱愛，亦是與不同人——朋友、同事、客人、當然還有釀酒師一起分享的喜悅。當我去雷赫周邊山區滑雪遠足時，有時候會在背包裡放一瓶美酒。每當我在壯麗山景前取出美酒和酒杯，我的同行友伴都會驚喜不已。

我收藏洋酒已有二十年，酒窖裡的佳釀來自4000間酒莊、共逾55000瓶。酒窖的空間越來越小，我自覺現在是時候騰出一些空間，以便收藏新年份，亦使其他愛酒人士有機會品嚐世界各地一些最珍貴的美酒。



PETER AND MARTINA STOLZ





FUX Restaurant

THE STUFF OF DREAMS

SERENA SUTCLIFFE, M.W.
Honorary Chairman, Sotheby's Wine



To paraphrase Shakespeare, this is a collection of wine on which dreams can be made. The reality of drinking these wines would be even better. It is with enormous pleasure that we bring you this remarkable array of some of the world's most desirable wines, gathered and perfectly stored by the owner of a great restaurant known to connoisseurs from many countries. This is part of a collection that has been amassed and enjoyed, while growing ever more important, and now a scintillating proportion of the cellar is coming to where you are!

A collection such as this could only have been chosen by a restaurateur who is himself a knowledgeable and genuine wine lover, alert to those producers who, quite simply, own the greatest vineyards and make the best wines. One feels the love behind the choice of both winemakers and regions and this is why one miraculous name

succeeds another, almost to the limits of imagination. When this is allied to condition and provenance, a state of nirvana can be declared.

The glittering stand-out of this collection is Burgundy, both red and white, with a preponderance of Grands Crus – well, it also includes divine honorary Grands Crus, such as Rousseau's Clos St. Jacques and de Vogüé's Les Amoureuses. I am writing this at a serendipitous moment, in the after-glow of drinking the great Rousseau Clos de la Roche 1996. Although this vintage is not in the sale, there is a precision and purity, not to mention an enthralling character, in the wines from this glorious domain that will be familiar to all who know them. If this experience is still in your future, you have much to look forward to. Then, of course, there are the vertiginous verticals and heavenly horizontals from the Domaine



“A collection such as this could only have been chosen by a restaurateur who is himself a knowledgeable and genuine wine lover, alert to those producers who, quite simply, own the greatest vineyards and make the best wines.”

SERENA SUTCLIFFE, M.W.
HONORARY CHAIRMAN, SOTHEBY'S WINE

de la Romanée Conti, a true portrait of brilliance. Here, again, I have recently been lucky, with a gorgeous bottle of Grands Echézeaux 1985 prized by my husband from the depths of our cellar for my birthday. You may wish to drink your DRCs a little younger and, personally, I offer myself as a drinking companion to anyone who shares a bottle from this domain, at any stage of its maturity. One of the glories of the Pinot Noir in this blessed small area of France is that it has the potential to stop you in your tracks whether young, middle aged, or venerable.

The white Burgundy is a roll call of talent, from Coche Dury to Roulot, DRC to Henri Boillot, Pierre Yves Colin Morey and Thomas Morey, a thicket of Burgundian revered families.

A very exciting aspect of this sale are the pillars of Italian winemaking genius from both Piedmont and Tuscany, majoring on Gaja, Masseto, Ornellaia, Sassicaia and Solaia.

And the proverbial icing on the cake here is the thrilling range of bottle sizes, including some really grand formats. I always feel that there is something particularly Italian about eye-catching large bottles, as Italians are extremely hospitable and love eating and entertaining in numbers, so a show-stopping giant bottle can go round the table with ease. And, of course, we all know that wines age in an especially beautiful way when there is a certain 'mass' of quantity.

Bordeaux is particularly represented by Lafite and Lafleur and one cannot do much better than that. Then there are the stars of Spain, Vega Sicilia, Pingus and L'Ermita, the Southern Rhône's of Henri Bonneau and Château Rayas, J J Prüm's mouthwatering Auslese wines, Australia's Grange and, to kick off the celebration, Champagne from iconic Jacques Selosse and Krug.

Serena Sutcliffe



FUX Restaurant

美酒如夢

施慧娜 (葡萄酒大師M.W.)
蘇富比洋酒名譽主席

「一間餐廳的洋酒珍藏能有如此質素，餐廳東主想必是一位識酒愛酒之人，而且熟悉一眾擁有各地最佳葡萄園的頂尖酒莊。」

施慧娜 (葡萄酒大師M.W.)
蘇富比洋酒名譽主席

今次拍賣呈獻一系列令許多人夢寐以求的名莊佳釀。我們欣幸地為大家呈獻一間著名餐廳的美酒窖藏，他們的珍藏在國際洋酒鑑賞界享譽多年，深受推崇。這餐廳多年來搜羅各地佳釀，不僅奉客享用，亦有悉心窖藏，今次拍賣僅售出其中一部分，可見其窖藏質量俱全。

一間餐廳的洋酒珍藏能有如此質素，餐廳東主想必是一位識酒愛酒之人，而且熟悉一眾擁有各地最佳葡萄園的頂尖酒莊。藏家對酒莊和地區的精心細選，反映在今次拍賣會星光熠熠的酒莊名單上；若再仔細看各瓶佳釀的狀況和來源，盡善盡美亦不過如此。

今次拍賣最亮眼的地區是布良第的紅白酒，甚至以特級園居多，當中當然包括一些實力勝於等級名銜的一級園佳釀，如Rousseau 的Clos St. Jacques、de Vogüé 的 Les Amoureuses。此文乃筆者隨興而就，蓋因較早前品嚐了精彩的1996年份Rousseau Clos de la Roche，似仍醉在餘香之中。雖然此年份不在本拍賣之列，但那純淨精細的酒感、扣人心弦的

獨特個性，想必每一位品嚐過酒莊佳釀的同好都有深刻的體會。若未曾見過廬山面目，今次莫要錯過。此外，羅曼尼康帝的垂直年份，以及同年份不同酒款，亦教人眼花繚亂，心猿意馬。最近我又有幸品嚐過一瓶1995年Grands Echézeaux，是我丈夫為慶祝我的生辰而特意從酒窖深處取出。大家或許會選擇品嚐年份稍淺的羅曼尼康帝，就我個人而言，如有人願意分享一瓶成熟年份的DRC，我會無比樂意地暫當酒伴。這款只生長於法國一小片土地上的黑皮諾佳釀最令人讚歎的特性，是無論年份年輕、成熟、古老，都有可能使飲者驟然忘我，進入飄飄然的狀態。

今次出場的布良地白酒，皆係出名門，包括Coche Dury、Roulot、DRC羅曼尼康帝、Henri Boillot、Pierre Yves Colin Morey 和 Thomas Morey。

除此之外，本場拍賣雲集意大利皮埃蒙特和托斯卡尼的各大頂尖名莊，當中以Gaja、Masseto、Ornellaia、Sassicaia 和Solaia 為主。另

一錦上添花之處，是齊備不同瓶裝，包括一些特大瓶裝。我一直覺得，大瓶裝葡萄酒似乎特別受意大利人青睞，因為他們喜以盛宴待客、更熱衷舉行熱鬧的美食聚會。一瓶令人驚喜的巨瓶裝葡萄酒，足以讓賓客推杯換盞，舉杯盡歡。

波爾多方面以拉菲古堡和Lafleur為代表，無疑已是極致。西班牙方面有Vega Sicilia、Pingus和L'Ermita，隆河谷南部有Henri Bonneau和Château Rayas；來自德國的J.J. Prüm 精選Auslese甜酒亦令人垂涎，還有無人不曉的澳洲葛蘭許(Grange)。Jacques Selosse與Krug香檳可為這場美酒盛宴揭開序幕。

今場拍賣會呈獻一連串夢幻佳釀組合——但即使無法獲得心頭好，希望不會成為一場噩夢！我們只能在場邊眼巴巴看著，願大家得償所願。此外，我們非常感謝FUX委託我們舉行這一場精彩的拍賣會，亦希望各位買家與家人、摯友及愛酒同好們共享愉悅的品酒時光。

Severin Subliffe





FUX Restaurant

INSPECTION AND INDIVIDUAL BOTTLE STICKERS

All wines in this sale were inspected by Adam Bilbey and Damian Tillson at Fux Restaurant in Lech, Austria. From there they were loaded onto a temperature controlled reefer container and shipped directly to Crown Wine Cellars in Hong Kong.

Each bottle in this sale carries a special label created for this sale.

檢驗及酒瓶貼紙

貝安霖與Damian Tillson 親自前往奧地利雷赫Fux 餐廳，檢驗本次上拍的全部洋酒，及後將全部洋酒送入備有恆溫裝置的貨櫃箱，再直接運往香港皇冠酒窖。

每瓶將上拍的洋酒均貼上特別為此拍賣設計的貼紙。





BURGUNDY RED

DOMAINE ARMAND ROUSSEAU

Charles Rousseau was not only one of the most engaging men you will ever find in Burgundy, he was also a fantastic wine-maker. His total respect for the raw material, plus a real gift for coaxing out superb scent and lovely flavour, have left us with decades of stunning Rousseau wines. Now, Eric Rousseau follows in these illustrious footsteps. When you taste in the Rousseau cellar, each and every characteristic of all the Premiers and Grands Crus sings out, even in cask. Without a doubt, some of my most lasting Burgundian memories centre on this Domaine. Serena Sutcliffe, MW

Charles Rousseau不單是布良地最有魅力的男士之一，更是一位傑出的釀酒師。他對葡萄園的悉心打理及在釀酒方面的超凡技術，引發出葡萄酒的超然芳香和怡人口感，過去數十年為我們留下了華美絕倫的Rousseau佳釀。現在，兒子Eric Rousseau正繼承Charles的成就。當你在Rousseau酒窖品酒之時，所有一級及頂級（即使仍在酒桶內）的佳釀，每款佳釀都有其獨特風格。無用置疑，我一些最悠久深刻的布良地記憶，也與此酒莊有關。施慧娜（葡萄酒大師 M.W.）

GEVREY CHAMBERTIN

Gevrey Chambertin 2014

Domaine Armand Rousseau
Côte de Nuits

8001 12 bts (2 oc)
per lot: HKD10,000-13,000
USD1,200-1,600

8002 6 bts (oc)
per lot: HKD5,000-6,500
USD600-800

Gevrey Chambertin 2013

Domaine Armand Rousseau
Côte de Nuits
Lot 8004: Packed in 6 bottle carton

8003 12 bts (2 oc)
per lot: HKD8,000-11,000
USD1,000-1,400

8004 10 bts (cn, oc)
per lot: HKD6,500-9,000
USD800-1,100

Gevrey Chambertin 2012

Domaine Armand Rousseau
Côte de Nuits

This will be bottled at the end of April 2014. Tender, with perfumed finesse. Smooth and with a charming sweetness to it. Serena Sutcliffe, MW

8005 12 bts (2 oc)
8006 12 bts (2 oc)
per lot: HKD9,000-12,000
USD1,100-1,500

8007 6 bts (oc)
per lot: HKD4,500-6,000
USD550-750

Gevrey Chambertin 2011

Domaine Armand Rousseau
Côte de Nuits

8008 12 bts (2 oc)
8009 12 bts (2 oc)
8010 12 bts (2 oc)
per lot: HKD8,000-12,000
USD1,000-1,500

8011 6 bts (oc)
per lot: HKD4,000-6,000
USD500-750

GEVREY CHAMBERTIN, LES CAZETIERS

Gevrey Chambertin, Les Cazetiers 2014

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

8012 12 bts (2 oc)
per lot: HKD12,000-17,000
USD1,500-2,000

Gevrey Chambertin, Les Cazetiers 2013

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

8013 12 bts (2 oc)
per lot: HKD14,000-19,000
USD1,700-2,400

8014 6 bts (oc)
per lot: HKD7,000-9,500
USD850-1,200



FUX Restaurant

Gevrey Chambertin, Les Cazetiers 2012

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

8015 12 bts (2 oc)
per lot: HKD13,000-19,000
USD1,600-2,400

8016 6 bts (oc)
per lot: HKD6,500-9,500
USD800-1,200

Gevrey Chambertin, Les Cazetiers 2011

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

8017 12 bts (2 oc)
8018 12 bts (2 oc)
per lot: HKD12,000-17,000
USD1,500-2,000

8019 6 bts (oc)
per lot: HKD6,000-8,500
USD750-1,000

Gevrey Chambertin, Les Cazetiers 2010

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

I was very impressed by the delicious taste of liquorice in this wine which sets it apart as very seductive. Serena Sutcliffe, MW.

此酒散發的甘草香令我回味不已，使它與別不同，非常誘人。
施慧娜（葡萄酒大師MW.）

8020 12 bts (2 oc)
per lot: HKD14,000-20,000
USD1,700-2,400

8021 6 bts (oc)
per lot: HKD7,000-10,000
USD850-1,200

Gevrey Chambertin, Les Cazetiers 2009

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

8022 12 bts (2 oc)
per lot: HKD13,000-18,000
USD1,600-2,200

8023 9 bts (2 oc)
per lot: HKD10,000-14,000
USD1,200-1,700





FUX Restaurant

Gevrey Chambertin, Les Cazetiers 2008

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

8024 12 bts (2 oc)

per lot: HKD12,000-16,000
USD1,500-2,000

Gevrey Chambertin, Les Cazetiers 2007

Domaine Armand Rousseau
Côte de Nuits, 1er Cru
Packed in generic Rousseau carton

8025 6 bts (cn)

per lot: HKD6,000-8,000
USD750-1,000

Gevrey Chambertin, Les Cazetiers 2006

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

Very good scent just emerging. Lots of really healthy, expressive fruit on the palate. Serena Sutcliffe, MW

香氣冉冉而至。果味豐碩充沛。施慧娜（葡萄酒大師M.W.）

8026 10 bts (oc)

per lot: HKD10,000-14,000
USD1,200-1,700

GEVREY CHAMBERTIN, CLOS ST. JACQUES

Gevrey Chambertin, Clos St. Jacques 2014

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

8027 12 bts (2 oc)

per lot: HKD30,000-42,000
USD3,800-5,000

Gevrey Chambertin, Clos St. Jacques 2013

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

8028 12 bts (2 oc)

per lot: HKD28,000-38,000
USD3,500-4,800

Gevrey Chambertin, Clos St. Jacques 2012

Domaine Armand Rousseau
Côte de Nuits, 1er Cru

A very exciting marriage of freshness and natural glycerol all through, with firm underlying structure to give it gravitas and longevity. Superb wine, with balance, fruit and class. Serena Sutcliffe, MW

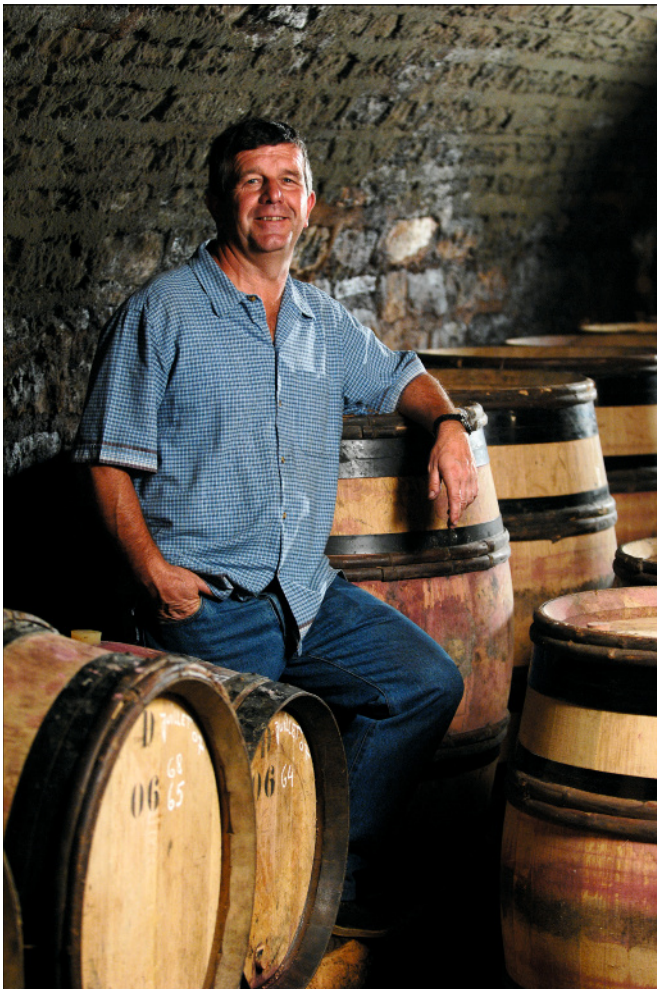
鮮爽感和天然甘油的結合令人驚喜，結構穩健結實，故酒感典雅穩重，可待陳年。出眾佳作，酒體平衡，果味豐富，甚具格調。施慧娜（葡萄酒大師M.W.）

8029 12 bts (2 oc)

per lot: HKD28,000-38,000
USD3,500-4,800

8030 3 mags (oc)

per lot: HKD15,000-20,000
USD1,900-2,400



ERIC ROUSSEAU



FUX Restaurant

Gevrey Chambertin, Clos St. Jacques 2011

Domaine Armand Rousseau

Côte de Nuits, 1er Cru

- 8031** 12 bts (2 oc)
8032 12 bts (2 oc)
- per lot: HKD28,000-38,000
 USD3,500-4,800

Gevrey Chambertin, Clos St. Jacques 2010

Domaine Armand Rousseau

Côte de Nuits, 1er Cru

This received 80% new oak - interestingly, the 2009 had 50% new oak. Square shouldered in structure, but with textural finesse. It is as if it had a band of iron around it, but inside it is so full of mighty flavour. Serena Sutcliffe, MW

80%在新橡木桶內陳年，但2009年只有50%。結構平穩、結實，質感細膩。有一股生鐵味包圍，內裡是豐富的香味。施慧娜(葡萄酒大師M.W.)

- 8033** 12 bts (2 oc)
- per lot: HKD45,000-60,000
 USD5,500-7,500

Gevrey Chambertin, Clos St. Jacques 2009

Domaine Armand Rousseau

Côte de Nuits, 1er Cru

This was matured in 70% new barrels. Immediately you see the backbone of the wine, with glorious flavours of morello cherries and a marvellous, ripe glycerol texture. All this and perfect structure too - one's cup, or glass, runneth over. Serena Sutcliffe, MW

70%在新木桶內陳年。此酒的主調一嚐便知，充滿歐洲酸櫻桃味和熟滑的甘油質感。結構完美，令人千杯不厭。施慧娜(葡萄酒大師M.W.)

- 8034** 12 bts (2 oc)
- per lot: HKD42,000-60,000
 USD5,000-7,500
- 8035** 3 mags (oc)
- per lot: HKD24,000-35,000
 USD3,000-4,200

Gevrey Chambertin, Clos St. Jacques 2008

Domaine Armand Rousseau

Côte de Nuits, 1er Cru

- 8036** 12 bts (2 oc)
- per lot: HKD30,000-40,000
 USD3,800-5,000
- 8037** 3 mags (oc)
- per lot: HKD16,000-22,000
 USD2,000-2,800

Gevrey Chambertin, Clos St. Jacques 2006

Domaine Armand Rousseau

Côte de Nuits, 1er Cru

- 8038** 12 bts (oc)
- per lot: HKD32,000-45,000
 USD4,000-5,500
- 8039** 3 mags (oc)
- per lot: HKD15,000-22,000
 USD1,900-2,800

Gevrey Chambertin, Clos St. Jacques 1980

Domaine Armand Rousseau

Côte de Nuits, 1er Cru

Corked slightly sunken, otherwise excellent condition

- 8040** 1 bt (cn)
- per lot: HKD6,000-8,000
 USD750-1,000

VERTICAL LOTS

Gevrey Chambertin, Clos St. Jacques

Domaine Armand Rousseau

Côte de Nuits, 1er Cru

2003 (5 bts) *Labels slightly marked*

2006 (1 bt)

2007 (6 bts)

- 8041** 12 bts (cn)
- per lot: HKD28,000-40,000
 USD3,500-5,000





FUX Restaurant

Gevrey Chambertin, Clos St. Jacques

Domaine Armand Rousseau

Côte de Nuits, 1er Cru

2005 (3 bts) 1 label marked

2009 (4 bts)

8042 7 bts (cn)

per lot: HKD28,000-40,000

USD3,500-5,000

Gevrey Chambertin, Clos St. Jacques

Domaine Armand Rousseau

Côte de Nuits, 1er Cru

1993 (1 bt) Excellent appearance and condition

2002 (1 bt) Vintage slip slightly peeling off

8043 2 bts (2 cn)

per lot: HKD11,000-15,000

USD1,400-1,900

Gevrey Chambertin, Clos St. Jacques

Domaine Armand Rousseau

Côte de Nuits, 1er Cru

2011 (2 mags)

2013 (1 mag)

8044 3 mags (cn)

per lot: HKD15,000-20,000

USD1,900-2,400

CLOS DE LA ROCHE

Clos de la Roche 2013

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

8045 6 bts (oc)

per lot: HKD9,000-12,000

USD1,100-1,500

Clos de la Roche 2012

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

Mineral notes on the nose, with subtle aromas. A real explosion of fruit on the palate, yet with more finesse of texture than either Mazis or Ruchottes - very much in that fascinating, linear Clos de la Roche style. Serena Sutcliffe, MW

散發礦物氣息，香氣細膩。果味澎湃豐滿，質感比Mazis 和 Ruchottes更加細緻，集合 Clos de la Roche 的經典特色。施慧娜 (葡萄酒大師MW)

8046 12 bts (2 oc)

per lot: HKD16,000-24,000

USD2,000-3,000

8047 6 bts (oc)

per lot: HKD8,000-12,000

USD1,000-1,500

LOTS (8042), (8061), 8067, 8084





FUX Restaurant

Clos de la Roche 2011

Domaine Armand Rousseau
Côte de Nuits, Grand Cru

8048 12 bts (2 oc)

8049 12 bts (2 oc)

per lot: HKD16,000-24,000
USD2,000-3,000

Clos de la Roche 2010

Domaine Armand Rousseau
Côte de Nuits, Grand Cru

This already has a very enchanting nose. Very refined wine, perhaps more than usual. Exceptional this year, with a lovely taste of winegums (a particular British candy). Serena Sutcliffe, MW

香氣迷人。酒感細膩，或甚於平常。此年尤其出眾，有怡人的酒香橡皮糖味。施慧娜（葡萄酒大師M.W.）

8050 6 bts (oc)

per lot: HKD9,000-12,000
USD1,100-1,500

Clos de la Roche 2009

Domaine Armand Rousseau
Côte de Nuits, Grand Cru

All the grapes here were destemmed because of the hail in early May - 30 hl/hectare were produced here, where 35-40 hl/hectare were made in other vineyards. Harvesting began on 7 September, about 4 days earlier than elsewhere, to preserve acidity in this ripe year. This is great wine that explodes with flavour on the palate, with that freshness so intelligently retained. Serena Sutcliffe, MW

當年五月初下冰雹，故全部葡萄均被除梗，每公頃產量3000公升，其他葡萄園產量3500至4000公升。9月7日開始採收，比其他地方早了四天，目的是保存這個早熟年份的酸度。出色的佳釀，味蕾間綻放豐富味道，鮮酸度保持得恰到好處。施慧娜（葡萄酒大師M.W.）

8051 12 bts (2 oc)

per lot: HKD18,000-24,000
USD2,200-3,000

Clos de la Roche 2008

Domaine Armand Rousseau
Côte de Nuits, Grand Cru

8052 12 bts (2 oc)

per lot: HKD16,000-22,000
USD2,000-2,800

Clos de la Roche 2007

Domaine Armand Rousseau
Côte de Nuits, Grand Cru
Damaged top

8053 9 bts (oc)

per lot: HKD12,000-16,000
USD1,500-2,000

Clos de la Roche 2006

Domaine Armand Rousseau
Côte de Nuits, Grand Cru
Packed in original carton, damaged lid

8054 9 bts (oc)

per lot: HKD12,000-16,000
USD1,500-2,000

RUCHOTTES CHAMBERTIN, CLOS DES RUCHOTTES

Ruchottes Chambertin, Clos des Ruchottes 2014

Domaine Armand Rousseau
Côte de Nuits, Grand Cru

8055 6 bts (oc)

per lot: HKD11,000-15,000
USD1,400-1,900

Ruchottes Chambertin, Clos des Ruchottes 2013

Domaine Armand Rousseau
Côte de Nuits, Grand Cru

8056 12 bts (2 oc)

per lot: HKD22,000-30,000
USD2,800-3,800

Ruchottes Chambertin, Clos des Ruchottes 2012

Domaine Armand Rousseau
Côte de Nuits, Grand Cru

8057 12 bts (2 oc)

per lot: HKD22,000-30,000
USD2,800-3,800

Ruchottes Chambertin, Clos des Ruchottes 2011

Domaine Armand Rousseau
Côte de Nuits, Grand Cru

8058 12 bts (2 oc)

per lot: HKD19,000-26,000
USD2,400-3,200

8059 6 bts (oc)

per lot: HKD9,500-13,000
USD1,200-1,600

Ruchottes Chambertin, Clos des Ruchottes 2009

Domaine Armand Rousseau
Côte de Nuits, Grand Cru

8060 5 bts (oc)

per lot: HKD14,000-20,000
USD1,700-2,400

MIXED LOT

Ruchottes Chambertin, Clos des Ruchottes 2010 Domaine Armand Rousseau (3 bts)

Clos de la Roche 2005 Domaine Armand Rousseau (4 bts)
2 labels very slightly wrinkled

8061 7 bts (cn)

per lot: HKD19,000-26,000
USD2,400-3,200



CHAMBERTIN, CLOS DE BEZE

Chambertin, Clos de Bèze 2014

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru**Packed in 6 bottle oc*

8062 3 bts (oc)

per lot: HKD18,000-24,000
USD2,200-3,000**Chambertin, Clos de Bèze 2013**

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

8063 6 bts (oc)

per lot: HKD28,000-40,000
USD3,500-5,000**Chambertin, Clos de Bèze 2012**

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru**Lot 8065: Packed in Rousseau Clos St. Jacques carton*

100% new barrels. Very expressive on the nose. There is so much super-crunchy fruit on the palate you have the feeling you could eat this. Magisterial wine. This is harmony at top level.

Serena Sutcliffe, MW

WA 97

香氣強勁。果味爽脆豐腴，幾可嚼嚼。值得致敬的佳作。酒感無比和諧，渾然天成。施慧娜（葡萄酒大師M.W.）

8064 6 bts (oc)

per lot: HKD28,000-40,000
USD3,500-5,000

8065 3 mags (cn)

per lot: HKD28,000-40,000
USD3,500-5,000**Chambertin, Clos de Bèze 2011**

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

8066 3 mags (oc)

per lot: HKD28,000-40,000
USD3,500-5,000**Chambertin, Clos de Bèze 2010**

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

This had 100% new wood, which always shows a little more at the beginning at Clos de Bèze. So much primary fruit and roses on the nose. Great flavour, which becomes increasingly forceful as you savour it. Serena Sutcliffe, MW

100%採用新木桶，木桶香在Clos de Bèze佳釀的初段總是特別明顯。新鮮飽滿的果香和玫瑰香。味道豐沛，越嚼越有勁度。施慧娜（葡萄酒大師M.W.）

8067 1 jero - 3 litres (wc)

per lot: HKD32,000-45,000
USD4,000-5,500**Chambertin, Clos de Bèze 2009**

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

Clos de Bèze is always harvested before Chambertin, as it is a mite warmer, and the signature is black fruits, with cassis to the fore here. This has a touch of coffee too - at an early stage, one sees the barrel more in Bèze than in Chambertin or Clos St. Jacques. Very attractive, with a 'melting' quality to it. Serena Sutcliffe, MW

Clos de Bèze 的氣溫比Chambertin稍暖，因此採收期一般較早。黑肉水果味是她的特色，黑加侖子味尤其突出。一絲咖啡香；早段的木桶香比Chambertin 或 Clos St. Jacques 都明顯。非常迷人，感覺「軟融」。施慧娜（葡萄酒大師M.W.）

8068 3 mags (oc)

per lot: HKD50,000-70,000
USD6,000-8,500**Chambertin, Clos de Bèze 2008**

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru*A very good Clos de Bèze, as its 'warm' position on the slope gave real sleekness and generosity to the wine in a vintage that was not perfectly ripe. Serena Sutcliffe, MW
WA 96+

Clos de Bèze 佳作，此年份雖未達完美的成熟度，但由於葡萄園位處「和暖」的山坡，賦予酒釀圓渾柔和的質感。施慧娜（葡萄酒大師M.W.）

8069 6 bts (oc)

per lot: HKD30,000-42,000
USD3,800-5,000**Chambertin, Clos de Bèze 2006**

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru**Lot 8070: Packed in 2008 Clos de Beze box, all labels slightly stained and scuffed*

8070 6 bts (cn)

per lot: HKD28,000-40,000
USD3,500-5,000

8071 3 mags (oc)

per lot: HKD35,000-50,000
USD4,200-6,000

VERTICAL LOTS

Chambertin, Clos de Bèze

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru***2007** (10 bts)**2008** (2 bts)

8072 12 bts (cn)

per lot: HKD60,000-80,000
USD7,500-10,000



FUX Restaurant

Chambertin, Clos de Bèze

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

2008 (1 mag)

2013 (1 mag)

8073 2 mags (cn)

per lot: HKD20,000-28,000
USD2,400-3,500

CHAMBERTIN

Chambertin 2014

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

8074 12 bts (2 oc)

per lot: HKD90,000-120,000
USD11,000-15,000

8075 6 bts (oc)

per lot: HKD45,000-60,000
USD5,500-7,500

Chambertin 2013

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

8076 12 bts (2 oc)

8077 12 bts (2 oc)

per lot: HKD60,000-90,000
USD7,500-11,000

Chambertin 2012

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

Lot 8080: Packed in Rousseau generic carton

A really classy nose, with some discretion on the palate at this stage, but huge nobility and elegance. Clos de Bèze is all fruit, this is an aristocrat, holding back until he knows you (and ages a bit!). Serena Sutcliffe, MW

充滿格調的香氣，味道現時有點內儉，但高貴及優雅，Clos de Beze葡萄園的出品果味充沛，此酒則十分貴氣，但仍需陳年。施慧娜 (葡萄酒大師M.W.)

8078 12 bts (2 oc)

8079 12 bts (2 oc)

per lot: HKD65,000-90,000
USD8,000-11,000

8080 2 mags (cn)

per lot: HKD22,000-30,000
USD2,800-3,800

Chambertin 2011

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

8081 12 bts (2 oc)

per lot: HKD70,000-95,000
USD8,500-12,000

8082 6 bts (oc)

per lot: HKD35,000-48,000
USD4,200-6,000

8083 3 mags (oc)

per lot: HKD32,000-45,000
USD4,000-5,500





FUX Restaurant

Chambertin 2009

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

Great quality from the start and obviously a keeper. Real tannin and structure but with velvety ripeness. Immensely beautiful with that perfect balance of tannin, fruit and acidity. Serena Sutcliffe, MW

初段表現已經非常優秀，窖藏潛力無可置疑。丹寧純淨，結構豐富，伴隨天鵝絨般醇厚的熟潤感覺。丹寧、果味與酸度完美平衡。施慧娜 (葡萄酒大師M.W.)

8084 3 mags (oc) per lot: HKD65,000-90,000
USD8,000-11,000

Chambertin 2008

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

8085 12 bts (2 oc) per lot: HKD70,000-100,000
USD8,500-12,000

8086 4 mags (cn, oc) per lot: HKD50,000-70,000
USD6,000-8,500

Chambertin 2007

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

8087 12 bts (oc) per lot: HKD48,000-65,000
USD6,000-8,000

Chambertin 2006

Domaine Armand Rousseau

Côte de Nuits, Grand Cru

8088 12 bts (oc) per lot: HKD65,000-90,000
USD8,000-11,000

8089 3 mags (oc) per lot: HKD35,000-50,000
USD4,200-6,000

MIXED LOTS

Chambertin 2014 Domaine Armand Rousseau (1 mag)

Chambertin, Clos de Bèze 2014 Domaine Armand Rousseau (1 mag)

Gevrey Chambertin, Clos St. Jacques 2014 Domaine Armand Rousseau (1 mag)

Packed in 2014 Rousseau Chambertin carton

8090 3 mags (cn) per lot: HKD32,000-48,000
USD4,000-6,000

Chambertin 2013 Domaine Armand Rousseau (1 mag)

Chambertin, Clos de Bèze 2013 Domaine Armand Rousseau (1 mag)

Gevrey Chambertin, Clos St. Jacques 2013 Domaine Armand Rousseau (1 mag)

8091 3 mags (cn) per lot: HKD26,000-35,000
USD3,200-4,200

COMTE GEORGES DE VOGUE

This aristocratic domaine has marvellous vineyards including nearly seventy per cent of Grand Cru Musigny. The '90s have confirmed the domaine's status as part of Burgundy's patrimony. Meticulous attention to detail and rigorous quality control are left in the capable hands of vineyard manager Eric Bourgogne while François Millet's winemaking is spot-on. It all starts with low yields and adaptability to the conditions of the year, although the proportion of new oak has not been higher than thirty or forty per cent since 1990. It ends with the excellent, classy wines we have been seeing over the last years. Serena Sutcliffe, MW

這散發貴族氣派的酒莊擁有差不多百份之七十的Musigny特級田。自90年代起，這酒莊已成為了布良地不可或缺的傳承象徵。一絲不拘的造酒過程和優良的質量控制全賴能幹的莊園經理Eric Bourgogne 及釀酒師François Millet。如此優質，有氣派的佳釀源於低產量、彈性的處理每年不同的天氣狀況及自1990年起，採用不高於百份之四十新橡木桶的比例。施慧娜 (葡萄酒大師M.W.)

CHAMBOLLE MUSIGNY

Chambolle Musigny 2013

Comte Georges de Vogüé

Côte de Nuits

Tissue wrapped

8092 12 bts (2 ovc) per lot: HKD9,000-12,000
USD1,100-1,500

Chambolle Musigny 2012

Comte Georges de Vogüé

Côte de Nuits

Tissue wrapped

8093 12 bts (2 ovc) per lot: HKD9,000-12,000
USD1,100-1,500

Chambolle Musigny 2008

Comte Georges de Vogüé

Côte de Nuits

Tissue wrapped

8094 12 bts (2 ovc) per lot: HKD8,500-11,000
USD1,000-1,400



WITH 4th BOUTEFILLE AU CHATEAU



GRAND VIN
DE
CHATEAU LATOUR

PREMIER GRAND CRU CLASSE

PAULIAC
1982

PREMIER GRAND CRU CLASSE

CHATEAU LATOUR

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MUSIGNY C

DE VOGÜÉ



BONNES-MARES
GRAND CRU
APPELLATION BONNES-MARES CONTRÔLÉE

MUSIGNY
GRAND CRU
APPELLATION MUSIGNY CONTRÔLÉE
CUVÉE VIEILLES VIGNES
GRAND VIN DE BOURGOGNE

CHAMBOLLE-MUSIGNY LES AMOUREUSES
PREMIER CRU
APPELLATION CHAMBOLLE-MUSIGNY LES AMOUREUSES CONTRÔLÉE
GRAND VIN DE BOURGOGNE

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

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

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

Réserve numérotée
N° 000001
Jean-Jacques de Vogüé
2002
PRODUCE OF FRANCE
1500 ml

Réserve numérotée
N° 00007
Jean-Jacques de Vogüé
2005
PRODUCE OF FRANCE
13% vol. 1500 ML

Réserve numérotée
N° 00004
Jean-Jacques de Vogüé
2008
PRODUCE OF FRANCE
12,5% vol. 750 ml

IMPORTEUR : A. GOTTARDI, INNSBRUCK

IMPORTEUR : A. GOTTARDI, INNSBRUCK

IMPORTEUR : A. GOTTARDI, INNSBRUCK

TROCKEN

TROCKEN

TROCKEN

LOTS (8124), 8141, 8105

TROCKEN

TROCKEN



FUX Restaurant

Chambolle Musigny 2005

Comte Georges de Vogüé

Côte de Nuits

Tissue wrapped

8095 6 bts (owc)

per lot: HKD5,500-8,000
USD700-1,000

CHAMBOLLE MUSIGNY, PREMIER CRU

Chambolle Musigny, Premier Cru 2012

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

Owc lid replaced with cardboard, tissue wrapped

8096 2 mags (owc)

per lot: HKD5,000-7,000
USD600-850

Chambolle Musigny, Premier Cru 2010

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

Tissue wrapped

Very mineral with great energy. Raspberry tastes with a splash of ginger. This is a wine of crystal clarity, beautifully defined and 'transparent'. Serena Sutcliffe, MW

礦物味豐富，口感活潑強勁。紅莓味之外帶一抹薑香。酒感如水晶般清冽明淨，層次分明而清透。施慧娜（葡萄酒大師M.W.）

8097 6 bts (owc)

per lot: HKD7,500-10,000
USD950-1,200

Chambolle Musigny, Premier Cru 2009

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

Tissue wrapped

8098 6 bts (owc)

per lot: HKD7,500-10,000
USD950-1,200

Chambolle Musigny, Premier Cru 2006

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

3 bts - Lid replaced by cardboard, 6 bts - Tissue wrapped

8099 9 bts (2 owc)

per lot: HKD10,000-13,000
USD1,200-1,600

CHAMBOLLE MUSIGNY, LES AMOUREUSES

Chambolle Musigny, Les Amoureuses 2012

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

Packed in a 3-magnum owc, lid replaced with cardboard

Redcurrants on the nose. Cherry liqueur on the palate, rich and sweet. Almost a 'candy' note. Red roses and very 'summer in the garden'. Serena Sutcliffe, MW

帶櫻桃利口酒味，豐沛香甜。幾乎有糖果香。帶紅玫瑰和夏日花團氣息。施慧娜（葡萄酒大師M.W.）

8100 2 mags (owc)

per lot: HKD11,000-15,000
USD1,400-1,900

Chambolle Musigny, Les Amoureuses 2011

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

Lot 8101: Packed in 6 bottle owc, lid replaced by cardboard, Lot

8102: Packed in a 3-magnum owc, lid replaced with cardboard

8101 3 bts (owc)

per lot: HKD7,500-10,000
USD950-1,200

8102 2 mags (owc)

per lot: HKD10,000-14,000
USD1,200-1,700

Chambolle Musigny, Les Amoureuses 2010

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

Tissue wrapped

Red ruby, magenta colour. Mineral elements with pomegranate and raspberries. Fresh acidity but with glycerol too. There is a touch of wild strawberry on the finish. Les Amoureuses is almost a spiritual wine. Serena Sutcliffe, MW

色澤近似紅寶石和洋紅調。帶礦物感，有石榴和紅莓香。酸度爽利清新，亦帶甘油。尾段有一絲野草莓香。此酒令人精神為之一振。施慧娜（葡萄酒大師M.W.）

8103 6 bts (owc)

per lot: HKD24,000-35,000
USD3,000-4,200

Chambolle Musigny, Les Amoureuses 2009

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

Tissue wrapped

8104 6 bts (owc)

per lot: HKD24,000-35,000
USD3,000-4,200

Chambolle Musigny, Les Amoureuses 2008

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

Tissue wrapped

8105 12 bts (2 owc)

per lot: HKD32,000-45,000
USD4,000-5,500



FUX Restaurant

Chambolle Musigny, Les Amoureuses 2007

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

Tissue wrapped

8106 12 bts (2 owc)

per lot: HKD32,000-45,000
USD4,000-5,500

VERTICAL LOTS

Chambolle Musigny, Les Amoureuses

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

1997 (1 bt) *Excellent level, label damp stained and spotted*

2006 (4 bts) *Lid replaced by cardboard*

8107 5 bts (cn, wc)

per lot: HKD11,000-15,000
USD1,400-1,900

Chambolle Musigny, Les Amoureuses

Comte Georges de Vogüé

Côte de Nuits, 1er Cru

2009 (1 mag) *Label has a small red mark in corner*

2010 (1 mag) *Packed in a Musigny Comte Georges de Vogüé*

2013 owc, lid replaced with cardboard

8108 2 mags (wc)

per lot: HKD16,000-22,000
USD2,000-2,800

MIXED LOT

Chambolle Musigny, Les Amoureuses 2013 Comte Georges de Vogüé (2 mags)

Chambolle Musigny, Premier Cru 2013 Comte Georges de Vogüé (2 mags)

8109 4 mags (cn)

per lot: HKD16,000-22,000
USD2,000-2,800

BONNES MARES

Bonnes Mares 2013

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Tissue wrapped

8110 6 bts (owc)

per lot: HKD12,000-16,000
USD1,500-2,000

Bonnes Mares 2012

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Tissue wrapped

It was cold in the cellar so the nose was a bit reticent, but what a 'red earth' effect on the palate - an explosion of flavours, sweet and full of bilberries. Strong in the centre, with great structure of fruit and a dash of peony. You can bite into this one. Serena Sutcliffe, MW

酒窖內寒冷，因此香氣稍覺收斂，但入口即嚐到豐富澎湃的味道，香甜、充滿山桑子味道。中段強勁，果味結構豐美，一陣牡丹香。香味柔韌豐滿，可堪嚼咬。施慧娜（葡萄酒大師 M.W.）

8111 6 bts (owc)

per lot: HKD12,000-16,000
USD1,500-2,000





FUX Restaurant

Bonnes Mares 2010

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

6 bts - Owc lid replaced with cardboard, tissue wrapped, 3 bts - Owc lid replaced with cardboard, packed in 6 bottle owc, tissue wrapped

In 2014, a blackberry and cassis nose. So rich, luscious and gummy on the palate. Intoxicating flavours all through. The blackberries persist to the end. Impressive wine. Serena Sutcliffe, MW

2014年品嚐，散發黑莓和黑加侖子香氣。口感豐腴、甘沛，柔韌香和。豐富的味道次第展開，令人迷醉。黑莓味延續至收結。令人讚歎。施慧娜（葡萄酒大師M.W.）

8112 9 bts (2 owc)
per lot: HKD19,000-28,000
USD2,400-3,500

Bonnes Mares 2009

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Lot 8113-8114: Tissue wrapped

8113 6 bts (owc)
per lot: HKD13,000-18,000
USD1,600-2,200

8114 3 mags (owc)
per lot: HKD15,000-20,000
USD1,900-2,400

Bonnes Mares 2008

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Lot 8115-8116: Tissue wrapped

8115 6 bts (owc)
per lot: HKD11,000-15,000
USD1,400-1,900

8116 3 mags (owc)
per lot: HKD12,000-16,000
USD1,500-2,000

Bonnes Mares 2007

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Lot 8117: 6 bts - Tissue wrapped, Lot 8118: Owc lid slightly damaged, tissue wrapped

8117 12 bts (2 owc)
per lot: HKD20,000-28,000
USD2,400-3,500

8118 3 mags (owc)
per lot: HKD11,000-15,000
USD1,400-1,900

Bonnes Mares 2006

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Tissue wrapped

8119 12 bts (2 owc)
per lot: HKD20,000-28,000
USD2,400-3,500

Bonnes Mares 2002

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Warm, spicy nose. Density, acidity, minerality. So long, so spicy. Rich, fat and with real layers. Redcurrants and black berries, with the signature Bonnes Mares blueberries. Serena Sutcliffe, MW

香氣溫暖、辛辣。濃度、酸度、礦物感俱備。餘香悠悠，辛香迷人。口感肥碩豐腴，層次豐富而分明。嚐到紅醋栗和黑莓味，還有獨特的Bonnes Mares藍莓香。施慧娜（葡萄酒大師M.W.）

8120 9 bts (sc)
per lot: HKD22,000-30,000
USD2,800-3,800

Bonnes Mares 2000

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

8121 2 bts (cn)
per lot: HKD10,000-14,000
USD1,200-1,700

Bonnes Mares 1985

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

u. 3.5cm, label has a pink stain, top of capsule corroding

8122 1 bt (cn)
per lot: HKD3,000-4,500
USD350-550

VERTICAL LOTS

Bonnes Mares

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

2005 (1 mag) Packed in a 3-magnum 2006 owc, label has a very small nick down right side

2006 (2 mags)

8123 3 mags (owc)
per lot: HKD16,000-22,000
USD2,000-2,800

Bonnes Mares

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

2002 (1 mag) BT# 000001, good level, label has a small red mark, packed in 2010 owc, lid replaced with cardboard

2010 (2 mags) Packed in 2010 owc, lid replaced with cardboard

8124 3 mags (owc)
per lot: HKD15,000-20,000
USD1,900-2,400



MUSIGNY, CUVÉE VIEILLES VIGNES

Musigny, Cuvée Vieilles Vignes 2013

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Tissue wrapped

8125 12 bts (2 owc) per lot: HKD26,000-35,000
USD3,200-4,200

8126 3 mags (owc) per lot: HKD14,000-18,000
USD1,700-2,200

Musigny, Cuvée Vieilles Vignes 2012

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Tissue wrapped

Immediately, this is a wine that 'hits' you, on the nose and palate. What a taste of pomegranate and raspberry, with terrific aromatic strength. This is a marker in the vintage. Serena Sutcliffe, MW

一聞一嚐，即令人精神一振。石榴和紅莓味濃郁，香味在口中久不散。該年份的標杆佳作。施慧娜（葡萄酒大師M.W.）

8127 12 bts (2 owc) per lot: HKD26,000-35,000
USD3,200-4,200

8128 3 mags (owc) per lot: HKD15,000-20,000
USD1,900-2,400

Musigny, Cuvée Vieilles Vignes 2011

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Lot 8129-8130: Tissue wrapped

The average age of the vines here is 40 years. In 2014, a nose of total impact, class and myriad black fruits. Real black fruit density on the palate, with both glycerol and freshness. Such glossy, rich length. Terrific. Serena Sutcliffe, MW

此葡萄園的平均樹齡為40歲。2014年品嚐，散發無數的黑色水果香，盡顯氣派。味道也呈現精密仔細的黑色水果味道，新鮮而且帶甘油香。質感光滑、收結長久。令人驚嘆！施慧娜（葡萄酒大師M.W.）

8129 6 bts (owc) per lot: HKD13,000-18,000
USD1,600-2,200

8130 3 mags (owc) per lot: HKD14,000-20,000
USD1,700-2,400

Musigny, Cuvée Vieilles Vignes 2010

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Lot 8131: 6 bts - Tissue wrapped, Lot 8132: Tissue wrapped

In 2014, a gingerbread nose of heavenly, smoky intensity. Spices and black fruits on a massive level. Cinnamon, allspice and star anise. Incredible ripeness, richness and voluptuousness. Startlingly good. Serena Sutcliffe, MW

2014年品嚐，洋溢動人，濃烈煙燻的薑餅香氣。味道則展現出許多的香料、黑色水果、肉桂、多香果及八角。酒體濃郁、嬌艷，展現超乎想像的成熟度。此佳釀質量之高令人驚嘆。施慧娜（葡萄酒大師M.W.）

8131 12 bts (2 owc) per lot: HKD42,000-60,000
USD5,000-7,500

8132 6 bts (owc) per lot: HKD22,000-30,000
USD2,800-3,800

Musigny, Cuvée Vieilles Vignes 2009

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Lot 8133: One owc lid replaced with cardboard, tissue wrapped.

8133 10 bts (2 owc) per lot: HKD35,000-50,000
USD4,200-6,000

8134 3 mags (owc) per lot: HKD26,000-32,000
USD3,200-4,000

Musigny, Cuvée Vieilles Vignes 2008

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Lot 8135: Tissue wrapped, Lot 8136: Owc lid replaced with cardboard

8135 6 bts (owc) per lot: HKD17,000-24,000
USD2,000-3,000

8136 2 mags (owc) per lot: HKD12,000-17,000
USD1,500-2,000

Musigny, Cuvée Vieilles Vignes 2007

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Lot 8137: 6 bts - Tissue wrapped, Lot 8138: Tissue wrapped

8137 12 bts (2 owc) per lot: HKD32,000-48,000
USD4,000-6,000

8138 3 mags (owc) per lot: HKD18,000-26,000
USD2,200-3,200



FUX Restaurant

Musigny, Cuvée Vieilles Vignes 2006

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

Lot 8139: 6 bts - Tissue wrapped, Lot 8140: Tissue wrapped, damaged owc lid

8139 12 bts (2 owc)
per lot: HKD32,000-48,000
USD4,000-6,000

8140 3 mags (owc)
per lot: HKD18,000-26,000
USD2,200-3,200

Musigny, Cuvée Vieilles Vignes 2005

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

u. 3cm, label very slightly marked

8141 1 mag (cn)
per lot: HKD12,000-17,000
USD1,500-2,000

VERTICAL LOTS

Musigny, Cuvée Vieilles Vignes

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

2000 (2 bts) Both labels have several red marks, 1 label slightly damaged along top edge

2004 (2 bts) Both labels have several red marks

2005 (1 bt) Label bin soiled with several pink stains

8142 5 bts (3 cn)
per lot: HKD15,000-22,000
USD1,900-2,800

Musigny, Cuvée Vieilles Vignes

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

2012 (1 mag)

2013 (1 mag)

8143 2 mags (cn)
per lot: HKD10,000-15,000
USD1,200-1,900

Musigny, Cuvée Vieilles Vignes

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

2009 (2 mags) Owc lid replaced with cardboard lid

2010 (1 mag) Packed in a 3 magnum 2009 owc, owc lid replaced with cardboard

8144 3 mags (owc)
per lot: HKD24,000-32,000
USD3,000-4,000

BURGUNDY WHITE

Bourgogne Blanc 2008

Comte Georges de Vogüé

Bourgogne

Lot 8145: 6 bts - Tissue wrapped, Lot 8146: Tissue wrapped

8145 12 bts (2 owc)
per lot: HKD16,000-22,000
USD2,000-2,800

8146 6 bts (owc)
per lot: HKD8,500-12,000
USD1,000-1,500



COMTE GEORGES DE VOGUE



FUX Restaurant

Bourgogne Blanc 2007

Comte Georges de Vogüé

Bourgogne

8147 12 bts (2 ovc)

per lot: HKD16,000-22,000

USD2,000-2,800

Musigny Blanc 1992

Comte Georges de Vogüé

Côte de Nuits

u. 3cm, good colour and clarity, very good appearance

8148 1 bt (cn)

per lot: HKD7,500-10,000

USD950-1,200

BURGUNDY RED

DOMAINE GEORGES ROUMIER

Christophe Roumier makes the wines following the death of his father Jean-Marie, the third son of Georges. He favours a natural, organic approach in the vineyard as he wishes to encourage a diversity of natural yeasts. Low yields are also a fixture here, but via strict pruning, rather than green harvest later in the season. Fermentation temperature is not allowed to exceed 30 degrees Celsius, there are one to two pigeages a day, and the wines are aged in a maximum of one-third new oak. The Ruchottes and Charmes now appear under Christophe Roumier's own label. Wines of purity and great class and depth of flavour, with a long future ahead of them, made by a guardian of the Burgundian Grail. Serena Sutcliffe, MW

Christophe Roumier 繼承了先父、Georges Roumier 的第三子 Jean-Marie 的釀酒事業，他偏好自然有機的葡萄種植模式，藉此發展更多樣化的自然釀酒酵母。酒莊特色之一是低產量，並通過嚴謹的剪枝工序達成，而非在正式秋收前進行「綠色採收」(green harvest)。發酵溫度必須低於攝氏30度，每日進行一至兩次踩皮壓榨。最多三分一的酒釀在全新橡木桶內陳年。現在Christophe Roumier更用自己名字的牌子釀造Ruchottes及Charmes特級田的佳釀。這間布良地經典名莊的佳釀純淨高貴，味道豐厚，未來有悠悠年月可待。施慧娜(葡萄酒大師 M.W.)



LOT 8147 (LEFT), LOT 8148 (RIGHT)



FUX Restaurant

CHAMBOLLE MUSIGNY

Chambolle Musigny 2014

Domaine Georges Roumier

Côte de Nuits

8149 12 bts (oc)

8150 12 bts (oc)

per lot: HKD7,500-10,000

USD950-1,200

MOREY ST. DENIS, CLOS DE LA BUSSIÈRE

Morey St. Denis, Clos de la Bussière 2014

Domaine Georges Roumier

Côte de Nuits, 1er Cru

8151 12 bts (cn)

8152 12 bts (cn)

per lot: HKD11,000-15,000

USD1,400-1,900

Morey St. Denis, Clos de la Bussière 2012

Domaine Georges Roumier

Côte de Nuits, 1er Cru

8153 5 bts (cn)

per lot: HKD4,500-6,500

USD550-800

CHAMBOLLE MUSIGNY, LES CRAS

Chambolle Musigny, Les Cras 2014

Domaine Georges Roumier

Côte de Nuits, 1er Cru

8154 12 bts (cn)

per lot: HKD18,000-24,000

USD2,200-3,000

Chambolle Musigny, Les Cras 2012

Domaine Georges Roumier

Côte de Nuits, 1er Cru

8155 3 bts (wc)

per lot: HKD4,000-6,500

USD500-800

BONNES MARES

Bonnes Mares 2014

Domaine Georges Roumier

Côte de Nuits, Grand Cru

8156 12 bts (oc)

per lot: HKD50,000-70,000

USD6,000-8,500

Bonnes Mares 2012

Domaine Georges Roumier

Côte de Nuits, Grand Cru

8157 6 bts (cn)

per lot: HKD26,000-35,000

USD3,200-4,200





ROMANÉE

DURG

ANNEE

LA ROMANÉE-CONTI
CÔTE D'OR FRANCE
VANT

CIVILE DU DOMAINE DE LA
ETAIRE A VOSNE-ROMANÉE (CÔTE D'OR)
RICHEBOURG
APPELLATION RICHEBOURG

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE D'OR) FRANCE
MONTRACHET
APPELLATION MONTRACHET CONTRÔLÉE
s. s. s. 000 Bouteilles Récoltées
LES ASSOCIÉS-GRANDS
Hubert & Fabrice Rosta
A. d. V. s. s. s.
Mise en bouteille au domaine
BOUTEILLE N° 012002
ANNÉE 2006

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE D'OR) FRANCE
ÉCHÉZAY
APPELLATION ÉCHÉZAY
16.827
BOUTEILLE N° 0100
ANNÉE

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE D'OR) FRANCE
VOSNE-RO
APPELLATION



DRC COLLECTION

ROMANUS
DURANT
ANTON VOISSE ROMANUS, PROPRIÉTAIRE
10.1160 Bouteilles
ANNÉE 2006
N° 01221
Mis en bouteille au domaine
PRODUCE OF SWITZERLAND
15% vol

2006
Mis en bouteille

RICH
ANNÉE 2006

ROMANUS
ANNÉE 2006

ECO
ANNÉE 2006

LA
ANNÉE 2006



DOMAINE DE LA ROMANÉE-CONTI

The Domaine, as it is known, is iconic. Much more important, it also produces the most extraordinary wines in Burgundy - and it has been doing so for a long time. The generations responsible for the Domaine change, but the terroir remains. And these are very special vineyard parcels indeed, married to meticulous care and philosophy leading to low yields and healthy, ripe grapes, at whatever cost. From the 1990s, vineyard policy has been organic, with co-owner Aubert de Villaine monitoring everything with his usual attention to detail. Domaine de la Romanée-Conti wines evolve and develop dimensions in a way that resembles a mosaic - points of bouquet and flavour making up a harmonious whole that becomes more beautiful as it unfolds in the glass. Yes, these are hedonistic wines and yes, they are not like any other. The trick is in capturing what these remarkable plots of vines can give and letting them express themselves through minimum intervention and enlightened nurturing. Serena Sutcliffe, MW

人所皆知，這是一個最具代表性的酒莊，亦已有一段時間出品布良地最非凡卓越葡萄酒的酒莊。酒莊經歷歲月的洗禮，但地源特性依舊不變。而莊主不惜一切一絲不苟地照料葡萄園達至低生產，為求種植出健康成熟的葡萄。於九十年代，葡萄園謹守有機種植的方法，合夥人 Aubert de Villaine 一貫的細緻及觀察入微，令其葡萄酒發放異彩，如馬賽克般把點點的香味及味道構成和諧的整體，讓她在酒杯中展示更豔麗動人的姿態。這是快樂主義者的葡萄酒，並各有其獨特之處，因為這些葡萄樹原有的地源性，在最少的干預及細心培植下，讓她們自由生長，表現其獨有風味。施慧娜（葡萄酒大師 M.W.）

VOSNE ROMANÉE, CUVEE DUVAUT-BLOCHET

Vosne Romanée, Cuvée Duvault-Blochét 2002

Domaine de la Romanée-Conti

Côte de Nuits, 1er Cru

1 label very slightly soiled

8158

4 bts (cn)

per lot: HKD16,000-22,000

USD2,000-2,800

Vosne Romanée, Cuvée Duvault-Blochét 2006

Domaine de la Romanée-Conti

Côte de Nuits, 1er Cru

Excellent levels, 1 label damp stained, 1 very slightly marked

Very warm, spicy nose. Summer brambles. Cherry jam taste. Fruity impact and well-constructed underneath. Serena Sutcliffe, MW

WA 90

溫暖而辛辣的氣息。夏日的果叢及櫻桃果醬味道。充滿果香，結構出色。施慧娜（葡萄酒大師 M.W.）

8159

4 bts (cn)

per lot: HKD16,000-22,000

USD2,000-2,800

Vosne Romanée, Cuvée Duvault-Blochét

Domaine de la Romanée-Conti

Côte de Nuits, 1er Cru

2002 (2 bts) Heavily stained and bin soiled labels that have been re-attached in a higher position, stained capsules

2008 (1 bt)

8160

3 bts (cn)

per lot: HKD12,000-18,000

USD1,500-2,200

CORTON, PRINCE FLORENT DE MERODE

Corton, Prince Florent de Mérode 2009

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Good levels and appearance

WA 95

8161

2 bts (cn)

per lot: HKD12,000-17,000

USD1,500-2,000



4.67 ha (11.30 acres), average production: 1,340 cases, average age of vines: 31 years

The Domaine owns one-seventh of this vineyard. The rock structure that underpins Échézeaux is immensely complicated, with lower Bathonian and upper Bajocian limestones in constant interplay. The vineyard is situated very high for a Grand Cru, but the soil has good pebbles and is deep enough to produce outstanding wines. Serena Sutcliffe, MW

4.67 公頃 (11.39 英畝) 平均產量：1,340 箱，葡萄藤平均年齡：31年

酒莊擁有這個葡萄園七分之一的面積。此處的岩石結構非常複雜，巴通期早期與巴柔期晚期的石灰岩層互相交錯。其所處海拔對於特級田來說非常高，但土壤的礫石成分非常理想，深度足以造就一流的佳釀。施慧娜 (葡萄酒大師M.W.)

ECHEZEUX

Echézeaux 2011

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

22 hl/ha. Average age of vines: 35 years. Total production: 1030 cases. In 2014, a lovely "wet earth" Burgundian nose, redolent of the soil of Vosne. Really gingery and spicy on the palate, yet soft and seductive. Finishes on a fresh, sprightly note. Serena Sutcliffe, MW
WA 90

每公頃產量2200公升。葡萄藤平均樹齡35年。總產量1030箱。2014年品嚐，迷人的布良地「濕土」氣息，充滿Vosne地區土壤的芬芳。薑味濃郁，口感辛辣，卻溫柔而誘惑。收結清爽活潑。施慧娜 (葡萄酒大師M.W.)

8162 1 mag (cn)

per lot: HKD12,000-17,000
USD1,500-2,000

Echézeaux 2010

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8163: Excellent levels and appearance, 1 bottle in o/wc

This is just so pretty, with glorious freshness and fruit. Serena Sutcliffe, MW
WA (93-95)

此佳釀非常出色迷人，帶精彩的清新水果氣息。施慧娜 (葡萄酒大師M.W.)

8163 2 bts (cn)

per lot: HKD13,000-18,000
USD1,600-2,200

8164 1 mag (cn)

per lot: HKD14,000-20,000
USD1,700-2,400

Echézeaux 2009

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8165: Labels very slightly marked

Glorious sweet raspberries on the nose with utter harmony on the palate, balancing the depth of fruit with the finely etched profile and the generosity of the texture. Serena Sutcliffe, MW
WA 91+

甜美的覆盆子芬芳，口感絕妙均衡，果味的深度與精緻的結構和濃厚的質感互相平衡。施慧娜 (葡萄酒大師M.W.)

8165 3 bts (cn)

per lot: HKD20,000-28,000
USD2,400-3,500

8166 1 mag (cn)

per lot: HKD14,000-20,000
USD1,700-2,400

Echézeaux 2007

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Label slightly marked

A wonderful pure, bloomy, great Pinot and "red earth" nose. Silky and yet with a real "terroir" flavour, full of roses and prettiness. Graceful and so clean. Lovely and gummy on the finish. Serena Sutcliffe, MW
WA 90

綻放純淨的黑皮諾和「紅土地」的氣息。質感順滑如絲，又帶「土壤」的純正味道，芬芳瑰麗如玫瑰。酒感優雅婉約，純淨清新。收結口感柔韌怡人。施慧娜 (葡萄酒大師M.W.)

8167 1 mag (cn)

per lot: HKD20,000-28,000
USD2,400-3,500



FUX Restaurant

Echézeaux 2006

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8168: Excellent levels, 2 labels marked, rest lightly marked

Wonderful vivid nose. Roses and blackberries. Delicious taste of blackcurrants. Terrific fruit impact and so healthy and vivacious. Very frank flavours. Serena Sutcliffe, MW
WA 92

酒香活潑鮮美。玫瑰和黑莓芬芳。嚐到美味的黑加侖子。果味澎湃清爽，活力鮮香。施慧娜（葡萄酒大師M.W.）

8168 6 bts (cn)

per lot: HKD35,000-48,000
USD4,200-6,000

8169 1 mag (cn)

per lot: HKD12,000-17,000
USD1,500-2,000

Echézeaux 2005

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8170: Good levels, labels very slightly marked

Lovely full-frontal brambly nose. Quite smoky too. Very black fruit and full of undergrowth flavours. Fruity projection and complete health. Serena Sutcliffe, MW
WA (94-95)

無法掩飾的迷人黑肉莓子芳香，還有點點煙薰的氣息。充滿黑肉水果和森林灌木叢的味道。果味豐富，充滿清新健康之感。施慧娜（葡萄酒大師M.W.）

8170 4 bts (cn)

per lot: HKD30,000-40,000
USD3,800-5,000

8171 1 mag (cn)

per lot: HKD16,000-22,000
USD2,000-2,800



AUBERT DE VILLAINÉ DURING THE HARVEST



FUX Restaurant

Echézeaux 2004

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Labels very slightly marked

Incredible, rosy, bloomy, fruity nose. Beguiling. Great, great flavour - there are 45 year-old vines here and the vineyard is now in great form. Superb. Really crunchy fruit. Serena Sutcliffe, MW

玫瑰、花卉及水果的芬芳，教人悠然神往。滿園已達45高齡的高級葡萄樹製作出妙不可言的頂級味道，令葡萄園益發出眾。奇脆無比的果味，實屬頂級之作。施慧娜（葡萄酒大師M.W.）

8172 2 mags (2 cn)

per lot: HKD24,000-32,000
USD3,000-4,000

Echézeaux 2003

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Labels with small mark on top

A really 'tawny', brambly nose, enormously welcoming. A wonderful irony/raspberry taste with a cocoa finish. Fine-grained texture. In 2010, at a wonderful dinner in Hong Kong, this was pure pleasure - one could just sink into it. Serena Sutcliffe, MW
WA 95

此酒有一股如波特酒般的芳香，教人精神為之一振。生鐵/覆盤子的味道怡人，拌以可可回甘，質感細密。2010年於香港一晚宴品嚐，令人迷醉。施慧娜（葡萄酒大師M.W.）

8173 1 mag (cn)

per lot: HKD12,000-16,000
USD1,500-2,000

Echézeaux 2002

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Scented heather nose. Red fruits. A really earthy taste of pure red Echézeaux soil. Even a touch gamey. Serena Sutcliffe, MW
WA 94

充滿石南花的怡然芳香，還有紅肉水果的香味。純淨嫣紅的埃雪索土壤，為此酒賦予一股濃郁的泥土氣息，甚至帶點野味般的風味。施慧娜（葡萄酒大師M.W.）

8174 1 bt (cn)

per lot: HKD6,000-8,000
USD750-1,000

VERTICAL LOTS

Echézeaux

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2007 (3 bts) Excellent levels, 2 labels slightly marked, 1 slight damp spotted and nicked down the edge

2008 (3 bts) Excellent levels, 2 labels slightly marked

8175 6 bts (cn)

per lot: HKD32,000-42,000
USD4,000-5,000



3.53 ha (8.6 acres) average production: 1,150 cases, average age of vines: 51 years

The Domaine owns fully one-third of this vineyard. Along with La Tâche, Grands Echézeaux is the other vineyard where the Domaine is practising biodynamic viticulture. Density of plantation of the vines has also increased here, as well as in the Romanée-Conti vineyard from 10,000 to 15,000 vines per hectare. Serena Sutcliffe, M.W.

3.53公頃（8.6英畝）平均產量：1,150箱，葡萄藤平均年齡：51年

酒莊擁有這個葡萄園三分之一的面積。除了在 La Tâche 外，酒莊也在 Grands Echézeaux 實行生物動力自然農法。與 Romanée-Conti 一樣，這裡的葡萄藤種植密度也提高了，從每公頃一萬株增加至一萬五千株。施慧娜（葡萄酒大師M.W.）

GRANDS ECHEZEUX

Grands Echézeaux 2011

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2 labels very slightly marked

25.3 hl/ha. Average age of vines: 55 years. Total production: 923 cases. In 2014, a warm, spicy nose, with a touch of vanilla pod and smoke. A nice, crisp note on the palate. Pretty and with finesse. Gently and full of charm. Serena Sutcliffe, MW
WA 93

每公頃產量2530公升。葡萄藤平均樹齡55年。總產量923箱。2014年品嚐，溫暖辛香的氣息，一絲香子蘭豆莢和煙燻香。口感爽利清脆。佳美精緻。溫馴而迷人。施慧娜（葡萄酒大師M.W.）

8176 4 bts (cn)

per lot: HKD24,000-32,000
USD3,000-4,000



FUX Restaurant

Grands Echézeaux 2010

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Excellent levels and appearance

In 2014, that wonderful "raspberry" nose, haunting in its penetration and beauty. Stunning flavours, intensity and tension. This sparks on all cylinders. There is a touch of cinnamon with the fresh red and black fruit. Glitteringly good. Serena Sutcliffe, MW
WA 96

2014年品嚐，迷人的紅莓香氣滲透五感，妙不可言。入口味道豐富，濃郁集中、互碰激盪。鮮爽的紅色和黑色水果味中夾著一絲肉桂香。華麗迷人的上等佳作。施慧娜（葡萄酒大師M.W.）

8177 2 bts (cn) per lot: HKD14,000-19,000
USD1,700-2,400

Grands Echézeaux 2009

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Label slightly marked

Lovely body and 'flesh' here, so enticing and attractive, with hidden depths as the old vines have given power. Spicy undercurrents and ripe fruit and structure. Wonderful integration of all the elements. Serena Sutcliffe, MW
WA 95

酒體豐碩肥厚，非常吸引，老葡萄樹給予她潛藏的深度和酒勁。暗藏辛辣氣息，結構和諧，有成熟水果味道。所有元素完美地融為一體。施慧娜（葡萄酒大師M.W.）

8178 1 bt (cn) per lot: HKD7,000-9,500
USD850-1,200

Grands Echézeaux 2008

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Labels slightly marked

WA 95

8179 3 bts (cn) per lot: HKD20,000-28,000
USD2,400-3,500

Grands Echézeaux 2005

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8180: 1 label with slight tear at top

Not as open on the nose as the Echézeaux, which is par for course at this early stage. Incredible cherry centre to it. Much more concentrated and intense than the Echézeaux. Almost peaty/earthy flavours on the finish. Real plummy depth and violetty aftertaste. Serena Sutcliffe, MW
WA (95-96)

與埃雪索 (Echézeaux) 相比，此酒顯然較為內斂。中段迷人的櫻桃味，相對於埃雪索更為濃稠。收結時幾乎有泥炭/泥土般的味道。多麼的肥碩深厚，啖落又有紫羅蘭的迷人回甘。施慧娜（葡萄酒大師M.W.）

8180 2 bts (cn) per lot: HKD17,000-24,000
USD2,000-3,000

8181 2 mags (2 cn) per lot: HKD38,000-55,000
USD4,800-7,000

Grands Echézeaux 2004

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8182: Excellent levels, labels very slightly marked, Lot 8183: Bt #00009, excellent appearance and condition

The nose is more closed than the Echézeaux, which is normal when the wines are young. Quite earthy and animally. Very good fruit at the end. Serena Sutcliffe, MW

香氣比Echézeaux較為緊閉，這是酒齡淺的正常表現。泥土味道頗豐，兼具野性。收結果味香和。施慧娜（葡萄酒大師M.W.）

8182 6 bts (cn) per lot: HKD38,000-55,000
USD4,800-7,000

8183 1 jero - 3 litres (wc) per lot: HKD26,000-38,000
USD3,200-4,800

Grands Echézeaux 2002

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Both labels very slightly stained

8184 2 bts (cn) per lot: HKD16,000-22,000
USD2,000-2,800



VERTICAL LOTS

Grands Echézéaux

Domaine de la Romanée-Conti
Côte de Nuits, Grand Cru

2012 (3 bts)

2013 (3 bts)

8185 6 bts (cn)

per lot: HKD40,000-50,000
USD5,000-6,000

Grands Echézéaux

Domaine de la Romanée-Conti
Côte de Nuits, Grand Cru

2006 (3 bts) *Excellent levels, 2 labels slightly soiled*

2007 (3 bts) *Excellent levels, 2 labels slightly damp stained*

8186 6 bts (cn)

per lot: HKD35,000-50,000
USD4,200-6,000

MIXED LOT

Echézéaux 2013 Domaine de la Romanée-Conti (1 bt)

Label with very minor tear at top

Echézéaux 2012 Domaine de la Romanée-Conti (2 bts)

1 label marked top right

Echézéaux 2011 Domaine de la Romanée-Conti (1 bt)

Grands Echézéaux 2010 Domaine de la Romanée-Conti (1 bt)

Corton 2013 Domaine de la Romanée-Conti (1 bt)

Corton 2010 Domaine de la Romanée-Conti (1 bt)

8187 7 bts (cn)

per lot: HKD42,000-55,000
USD5,000-7,000



5.28 ha (13 acres), average production: 1,500 cases, average age of vines: 33 years

The Domaine owns just over one-half of this vineyard which it purchased from the Marey-Monge family in 1988, having previously managed the vineyard for the family since 1966. The vineyard holdings were replanted over a number of years and the wines have greater concentration, less sharp tannins and more fat. They continue to set the highest standard for the appellation. Serena Sutcliffe, M.W.

5.28公頃 (13英畝) 平均產量：1,500箱，葡萄藤平均年齡：33年

酒莊自1966年開始一直為 Marey-Monge 家族管理這片葡萄園，1988年從這家族購得葡萄園約一半以上的面積。在往後數年葡萄園重新耕種，其間出產的葡萄酒變得更為濃稠，丹寧亦不如以前般尖銳，酒體更加豐碩。他們一如往地為該產區樹立起最高的標準。施慧娜（葡萄酒大師M.W.）

ROMANEE ST. VIVANT

Romanée St. Vivant 2010

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Very spicy on the nose with orange zests. Creamy-textured with a touch of mint. The tannin is there but it is so unctuous as the glycerol provides the rich coating. Serena Sutcliffe, MW WA (95-97)

酒香辛辣，有橙皮香。質感潤滑，一絲薄荷味。丹寧滑如甘油，故質感豐滿圓潤，包圍口腔。施慧娜（葡萄酒大師M.W.）

8188 1 mag (cn)

per lot: HKD17,000-24,000
USD2,000-3,000



FUX Restaurant

Romanée St. Vivant 2007

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8190: Bt #00007, excellent appearance and condition

An intense nose, maybe a bit tighter than the Richebourg. Red plums and depth. Really marked, rich, glycerol taste. Lots of fantastic fruit with cassis-like berries in the mouth and really classy texture - it is this quality that has so changed in RSV this century. A total crisp crunch on the palate. Beautiful definition. Serena Sutcliffe, MW
WA 93

香氣強勁熾烈，較李奇堡的作品更穩實。內涵深邃，有紅皮李子的特徵和濃郁的甘油味。像品著嚐各種佳美的水果以及像黑加侖子般的莓果，酒質極為優雅；如此水準，是羅曼尼·聖維望(RSV)於本世紀努力昇華的成果。爽口而有嚼勁，實在是完美的演繹！施慧娜(葡萄酒大師M.W.)

8189 1 mag (cn)
per lot: HKD14,000-20,000
USD1,700-2,400

8190 1 jero - 3 litres (wc)
per lot: HKD28,000-40,000
USD3,500-5,000

Romanée St. Vivant 2006

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8191: Excellent levels, 1 label slightly marked

A very spicy, cloves and cinnamon nose. Takes one to the Cairo spice bazaar! Even voluptuous. Extremely luscious blackberry jam taste. Thicker in texture than the 2007. It really feels like eating blackberries. Good acidity behind it. Maybe a glimmer of oak at 3 years old, but what seamless integration. A real "settled" feel in the mouth. DRC is really the king of the 2006s. Later, candied fruits on the nose. Serena Sutcliffe, MW
WA 93

散發非常辛辣的氣息，有丁香和肉桂香。讓人彷彿置身開羅的香料市集！渾圓豐沛。香甜多汁的黑莓果醬味道。質感比2007年更厚稠。感覺簡直如在嘴嚼黑莓，涵藏鮮酸度。陳年三載後，透露一縷橡木味，但融入得天衣無縫。口感「紮實」。DRC無疑是2006年份的王者。尾段有糖漬乾果香氣。施慧娜(葡萄酒大師M.W.)

8191 5 bts (cn)
per lot: HKD32,000-45,000
USD4,000-5,500

8192 1 mag (cn)
per lot: HKD14,000-20,000
USD1,700-2,400





ÉE-ST-VIVANT

CHE

VANT

OMANÉE-ST

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI PROPRIÉTAIRE A VOSNE-ROMANÉE (COTE-D'OR) FRANCE

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI PROPRIÉTAIRE A VOSNE-ROMANÉE (COTE-D'OR) FRANCE

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI PROPRIÉTAIRE A VOSNE-ROMANÉE (COTE-D'OR) FRANCE

ROMANÉE-ST-VIVANT

ROMANÉE-ST-VIVANT

RICH

APPELLATION ROMANÉE-ST-VIVANT

MAREY-MONGE

APPELLATION

APPELLATION ROMANÉE-ST-VIVANT CONTRÔLÉE

ROMANÉE-ST-VIVANT

APPELLATION ROMANÉE-ST-VIVANT CONTRÔLÉE

11.446 Bouteilles Récoltées

17.392 Bouteilles Récoltées

11.446 Bouteilles Récoltées

MAGNUM N° 00142

MAGNUM N° 00142
ANNÉE 2005

LES ASSOCIÉS-GÉRANTS

Henri-Frédéric Roch
A. de Villain

BOUTEILLE N° 21414
ANNÉE 1990

LES ASSOCIÉS-GÉRANTS

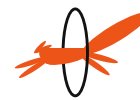
Charles Roch
A. de Villain

MAGNUM N° 00073
ANNÉE 2004

Mise en bouteille au domaine

Mise en bouteille au domaine

Mise en



FUX Restaurant

Romanée St. Vivant 2005

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

A beautiful scented bouquet. I have never seen such breed on a RSV. Chocolate and blackberries on the palate. Tremendous, vibrant fruit with excellent mineral tannins. At 4 years old, from magnum, it has a very dark colour and a fabulous clean, rich, undergrowth nose. Vanilla, candied violets, tree bark and strawberries. Extreme health. A real tannic structure on the palate. Very powerful, dense and forceful. Massive in its fruit and tannin, with the acidity perfectly integrated. A giant of a vintage and an obvious long-term keeper. Has that "sweet" finish of marvellous, not "over-the-top", ripeness. Cassis at the end. Later, serene and complex and a divine, multi-dimensional aftertaste. Serena Sutcliffe, MW
WA (96-97)

我從未在羅曼尼·聖維望 (RSV) 的酒品中看見如此上乘的質素或遇到這等妙不可言的薰香。口感有巧克力和黑莓的特徵，果味雄厚鮮明，伴以極佳的礦物味丹寧。品嚐過一瓶只窖藏四年的1.5公升裝作品，有著極為深邃的色澤，以及清朗、濃稠的樹叢香氣。洋溢香草、糖漬紫羅蘭、樹木莖皮和草莓的風味，屬生氣勃勃之作。口感上有極佳的丹寧架構，多麼的剛勁濃潤，雄渾有力。澎湃的果味和丹寧卻有著酸度以作調和，混然天成。實為這個年份的酒中巨擘，絕對值得收藏。此酒有一種甜味，並帶有黑加侖子的餘韻；及後更衍生出複雜、神聖，和多姿多采的回甘。施慧娜（葡萄酒大師M.W.）

8193 1 mag (cn)

per lot: HKD20,000-28,000
USD2,400-3,500

Romanée St. Vivant 2004

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lots of violets on the nose. This wine now has so much more class than before, following all the vineyard improvements. Terrific coffee finish. So juicy and so fresh. In 2009, from magnum, it has excellent colour and a really spicy, "oriental" nose, with a whiff of cherry liqueur. Dry spices in character, with a touch of turmeric. Real richness on the middle palate, but drier tannins on the finish than in 2005. Remains sensual, though with a sign-off that is "Cistercian"! Rich leather and liquorice finish. It really shows its terroir. Serena Sutcliffe, MW

洋溢紫羅蘭芳香，隨著年來葡萄園各方面的改進，此佳釀比之前更有格調。動人的咖啡味收結，多汁清新。2009年品嚐1.5公升，擁有出色的色澤，辛辣且帶有東方色彩，加上櫻桃甜酒香。香料氣息加上薑黃粉味道。中段口感濃潤，丹寧餘韻比2005年重身。感性迷人，但帶一點修士氣質。收結有皮革及甘草味道，展現其地源特性。施慧娜（葡萄酒大師M.W.）

8194 1 mag (cn)

per lot: HKD14,000-20,000
USD1,700-2,400





FUX Restaurant

Romanée St. Vivant 2003

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

An August vintage. The plot is 5 hectares but only what was produced from 3.5 hectares has been bottled as the vineyard was being reconstituted. In 2010 from magnum, a really voluptuous, sweet roses nose. Comes bursting out of the glass at you. Briary roses and plums. Great tannin and freshness on the palate. So rich in glycerol and sweetness. Coats the mouth in fat and sugar - one feels a touch of alcohol at the end. Incredibly soft - melts in the mouth. What impact of black fruit on the finish. This is completely rich and fabulous. Serena Sutcliffe, MW
WA 95

在八月採收的一個年份，當時葡萄園正進行翻新工程，故收成的葡萄都是在3.5公頃的土地上栽種的。2010年品嚐過一瓶1.5公升的作品，那迷人心竅的甜玫瑰香氣，在酒杯中躍然而出，美得沒法擋。洋溢著野薔薇、玫瑰和李子的芳香之餘，丹寧口感亦極為清爽，澎湃的甘油則配備了無窮無盡的甜香。脂糖的感覺盈滿一口，末段時更有少許酒精的勁度。柔嫩的酒質在口中慢慢融化。黑肉水果的餘韻，教人心神盪漾。絕對是豐郁精采之作。施慧娜（葡萄酒大師M.W.）

8195 1 mag (cn)
per lot: HKD15,000-20,000
USD1,900-2,400

Romanée St. Vivant 1990

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

At 19 years old from magnum, a wonderfully suave, smooth, well-bred nose. Total liqueur and coffee bean taste. One feels alcohol and ripeness. Rich cherries drenched in cassis. Immensely silky texture. A finish resembling eating blackcurrants. Now mature and ready. Sweet violets at the end, with a bit of tawny fruit and peat too. Ah, the complexity of great, mature Burgundy! In 2013, lots of breed and intensity. Serena Sutcliffe, MW
WA 92

品嚐過一瓶1.5公升的十九年佳釀，具有一種溫煦柔和，以及上等葡萄的醉人芬芳。甜酒和咖啡豆的特徵極其明顯，亦能嚐到杯中的酒精和成熟芳韻。味如泡浸在黑加侖子汁的櫻桃，並帶有順滑如絲的骨架。收結時的尾韻令人聯想起啖著黑加侖子的感覺，是粲然成熟的韻味之作。末段像甜絲絲的紫羅蘭，拌以黃褐色水果和泥炭般的味道。啊，好一瓶繽紛多采、成熟芳醇的布良地名作！2013年品嚐，充滿格調，十分濃稠。施慧娜（葡萄酒大師M.W.）

8196 2 bts (cn)
per lot: HKD14,000-20,000
USD1,700-2,400

VERTICAL LOTS

Romanée St. Vivant

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2011 (2 bts)

2012 (3 bts)

2013 (2 bts) 1 label slightly marked

8197 7 bts (cn)
per lot: HKD48,000-65,000
USD6,000-8,000

Romanée St. Vivant

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2007 (2 bts) Excellent levels, 1 label very slightly marked, 1 very slightly stained

2008 (2 bts) Good levels and appearance

2009 (1 bt) Good levels and appearance

2010 (1 bt) Excellent levels and appearance

8198 6 bts (3 cn)
per lot: HKD42,000-60,000
USD5,000-7,500

Romanée St. Vivant

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2005 (4 bts)

2009 (1 bt)

2010 (1 bt) Label very slightly marked

8199 6 bts (cn)
per lot: HKD48,000-65,000
USD6,000-8,000

Romanée St. Vivant

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2002 (1 bt) Excellent level, label soiled around edges, capsule very slightly corroded

2003 (1 bt) Excellent level, label slightly bin soiled with a small nick along top edge

2004 (2 bts) Excellent levels and good appearance

2005 (2 bts) Excellent levels, labels very slightly marked

8200 6 bts (cn)
per lot: HKD42,000-60,000
USD5,000-7,500

Romanée St. Vivant

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2003 (3 bts) Labels slightly marked

2004 (3 bts) 1 label slightly marked

8201 6 bts (cn)
per lot: HKD40,000-55,000
USD5,000-7,000



Romanée St. Vivant

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2000 (3 bts) u. 1x3cm, 1x4cm, all labels scuffed and stained, slight corroded capsules and signs of old seepage

2002 (2 bts) Heavily marked and stained labels that have been re-attached in slightly higher position, capsules slightly scuffed

2003 (1 bt) Label stained and with mark down center

8202 6 bts (cn)

per lot: HKD35,000-50,000
USD4,200-6,000

MIXED LOT

Echézeaux 1990 Domaine de la Romanée-Conti (2 bts)

Good levels, 1 label scuffed down on the right side otherwise good appearance

Romanée St. Vivant 1990 Domaine de la Romanée-Conti (2 bts)

Good levels, labels slightly marked

8203 4 bts (cn)

per lot: HKD30,000-42,000
USD3,800-5,000



3.51 ha (8.6 acres) average production 1,000 cases, average age of vines: 39 years

The Domaine owns 50% of this vineyard. Aged in barrels purchased from cooper François Frères, as all the DRC wines are, they benefit from a superb position in the vineyard and, in the great vintages, Richebourg is like velvet come to life. Serena Sutcliffe, M.W.

3.51公頃 (8.6英畝) 平均產量：1,000箱，葡萄藤平均年齡：39年

酒莊擁有半個葡萄園。這裡的葡萄如所有DRC葡萄一樣，在桶匠 François Frères 的木桶內陳年。酒莊佔葡萄園較優越的地理位置之利，如遇上優秀的年份，Richebourg 的出品簡直如天降甘露。施慧娜 (葡萄酒大師M.W.)

RICHEBOURG

Richebourg 2010

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Excellent levels and appearance

8204 2 bts (cn)

per lot: HKD18,000-26,000
USD2,200-3,200

Richebourg 2009

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8205: Good levels and appearance

8205 2 bts (cn)

per lot: HKD18,000-26,000
USD2,200-3,200

8206 1 mag (cn)

per lot: HKD20,000-26,000
USD2,400-3,200

Richebourg 2007

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

8207 1 mag (cn)

per lot: HKD15,000-22,000
USD1,900-2,800

Richebourg 2006

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

3 labels very slightly marked

8208 4 bts (cn)

per lot: HKD28,000-40,000
USD3,500-5,000

Richebourg 2005

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8209: 1 label slightly marked at base

8209 3 bts (cn)

per lot: HKD42,000-60,000
USD5,000-7,500

8210 1 mag (cn)

per lot: HKD30,000-42,000
USD3,800-5,000

Richebourg 2004

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8211: Excellent levels, 1 label marked, 2 labels slightly marked

8211 5 bts (cn)

per lot: HKD38,000-55,000
USD4,800-7,000

8212 1 mag (cn)

per lot: HKD16,000-22,000
USD2,000-2,800



FUX Restaurant

Richebourg 2003

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Excellent levels, 1 label very slightly marked

8213 2 bts (cn)

per lot: HKD17,000-24,000
USD2,000-3,000

Richebourg 1990

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Very slightly scuffed capsules, excellent levels

8214 3 bts (cn)

per lot: HKD55,000-75,000
USD7,000-9,500

VERTICAL LOTS

Richebourg

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2011 (2 bts) 1 label slightly marked

2012 (3 bts) 1 label slightly marked

2013 (2 bts) Excellent levels and appearance

8215 7 bts (cn)

per lot: HKD55,000-75,000
USD7,000-9,500

Richebourg

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2007 (3 bts) 1 label marked, 2 slightly marked

2008 (2 bts) 1 label slightly marked

8216 5 bts (cn)

per lot: HKD38,000-50,000
USD4,800-6,000

Richebourg

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

2001 (2 bts) Bin soiled labels and re-attached, with tear at top left of 1 label

2002 (1 bt) Slightly marked label and re-attached

8217 3 bts (cn)

per lot: HKD24,000-35,000
USD3,000-4,200



6.06 ha (14.4 acres), average production 1,870 cases, average age of vines: 46 years

75% of the vineyard is constituted from grafts of the Romanée-Conti vineyard. The vineyard is a monopole, the Domaine acquiring what is, today, the La Tâche vineyard in 1933 and henceforth recognized as AC La Tâche in 1936. Why do I love La Tâche? Well, plums and roses and deep, plush velvet fruit is the reason. The texture is always thicker than Romanée-Conti. Serena Sutcliffe, M.W.

6.06公頃 (14.4 英畝) 平均產量: 1,870箱 · 葡萄藤平均年齡: 46年

葡萄園四分之三的葡萄藤從 Romanée-Conti 移植而來。此葡萄園由酒莊獨家擁有。酒莊在1933年購下整塊如今日所見的葡萄園，自1936年起被認可為法定產區 AC La Tâche。為何我如此厚愛 La Tâche? 原因在於那交織李子、玫瑰與深邃華麗如絲絨般的水果香。她的質感較 Romanée-Conti 更厚重。施慧娜 (葡萄酒大師M.W.)

LA TACHE

La Tâche 2013

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8219: Bt #00053

18 hl/hectare. In 2016, quite a tight, concentrated, black fruit nose, holding its cards to its chest. Violets and a certain nuttiness. The taste grows as you savour it - fleshy, fruity and full of freshness. The gravitas is in the centre, with a violetty/rosy aftertaste that lingers long. Serena Sutcliffe, MW WA 96-98

2016年品嚐，黑色水果香氣頗為緊緻集中。紫羅蘭和一點果仁香。越嚼越香醇——口感飽滿、果味豐富、鮮香爽利。重點在中段，紫羅蘭/玫瑰香餘韻悠悠。施慧娜 (葡萄酒大師M.W.)

8218 2 bts (cn)

per lot: HKD30,000-38,000
USD3,800-4,800

8219 1 mag (cn)

per lot: HKD30,000-38,000
USD3,800-4,800



FUX Restaurant

La Tâche 2012

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8221: Bt #00080

Average age of vines: 50 years. Total production: 1113 cases. Yield: 21 hl/ha. Harvest: 25th and 27th September. In 2015, a mega-scented beauty, with a full "fan" of exotic bazaar perfumes. Massive - this leaps out of the glass at you. Amazing breadth of flavour, totally palate-filling. Undergrowth, cassis, blackberries and the most lovely harmony. The vivacity of this wine is impressive. Serena Sutcliffe, MW
WA 97

葡萄藤平均樹齡：50年。總產量：1113箱。產量：每公頃2100公升。9月25及27日採收。2015年品嚐，芳郁醉人，充滿異國奇香。酒感巨碩澎湃，幾乎衝杯而出。味道豐富，千變萬化，完美地包圍味蕾。灌木叢、黑加侖子、黑莓等味道諧美融和。此酒活力充沛，教人驚嘆。施慧娜（葡萄酒大師M.W.）

8220 2 bts (cn)

per lot: HKD28,000-38,000
USD3,500-4,800

8221 1 mag (cn)

per lot: HKD28,000-38,000
USD3,500-4,800

La Tâche 2011

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8222: 1 bottle with slight stain down center, 1 bottle with imperfection on surface of glass, Lot 8223: Bt #00138

27.5 hl/ha. Average age of vines: 50 years. Total production: 1516 cases. In 2014, a certain rosy tawiness on the nose. Very alluring and open. A super round earthiness on the palate. The tannins and fruit are so well married and in harmony with each other. Such a soft, gentle touch all through. Serena Sutcliffe, MW
WA 95

每公頃產量2750公升。葡萄藤平均樹齡50年。總產量1516箱。2014年品嚐，帶玫瑰氣息。酒香迷人奔放。口感渾圓、富泥土氣息。丹寧與果味完美結合，和諧均稱。始終感覺溫柔軟順。施慧娜（葡萄酒大師M.W.）

8222 3 bts (cn)

per lot: HKD40,000-55,000
USD5,000-7,000

8223 1 mag (cn)

per lot: HKD26,000-35,000
USD3,200-4,200



LA TACHE



FUX Restaurant

La Tâche 2010

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8224: 1 label with mark on right side, Lot 8225: Bt #00118

This has terrific power and structure with a fabulous cherry flavour. It just rolls round the mouth. Massive wine that will evolve slowly and become a giant. Serena Sutcliffe, MW WA (96-98)

酒感強勁，結構豐美，美味的櫻桃味。在口中悠轉迴盪。巨碩豐滿，靜待歲月，必成鉅作。施慧娜（葡萄酒大師M.W.）

8224 3 bts (cn)

per lot: HKD55,000-75,000
USD7,000-9,500

8225 1 mag (cn)

per lot: HKD38,000-50,000
USD4,800-6,000

La Tâche 2009

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8226: 1 label with minor stain down center, Lot 8227: Bt #00161, label slightly marked

A positively wicked perfume, more four-square than the Richebourg at this early stage - huge impact. Is this like the 1999 - the thought crossed one's mind. So luscious and so balanced, just perfectly composed. Flawless wine, coating the mouth with lovely richness and yet absolutely classic. Ends on a cassis note. Covert power and very long. Serena Sutcliffe, MW WA 97

香水般的芬芳，較同齡的Richebourg 更見穩重厚實，酒勁強烈。腦海驀然想到--這與1999年好像有些相似。甘香充沛，結構均衡完美。毫無瑕疵的佳作，質感豐腴柔潤包圍口腔，非常典雅。收結有黑加侖子味。酒勁甚強，激盪悠長。施慧娜（葡萄酒大師M.W.）

8226 4 bts (cn)

per lot: HKD70,000-100,000
USD8,500-12,000

8227 1 mag (cn)

per lot: HKD38,000-55,000
USD4,800-7,000

La Tâche 2008

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

1 label slightly marked

WA 97

8228 4 bts (cn)

per lot: HKD55,000-75,000
USD7,000-9,500





FUX Restaurant

La Tâche 2007

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8230: Bt #00109, label slightly marked

A lovely, open-textured nose of roses, even rose-hips. Quite marked acidity at this early stage, followed by sweetness. Cristal purity. A real juiciness and a certain "filigree" character. Almost a touch of lemon at the end - I have never noticed that before. Later, it becomes much fuller and more briary. A total liquorice mouthful. Melting and fresh at the same time. Serena Sutcliffe, MW
WA 91

開豁的玫瑰甚至是野玫瑰果的一流芳香。年輕時，已有一種俊朗的酸度和隨後而至的甜味。具有水晶香檳的純淨品質，甜美多汁且帶有一種「金絲銀縷」的特色。在收結時又有一股檸檬韻味。我以前可沒有嚐過這種味道。其後這味道又昇華至更為豐饒、更像野薔薇的層次。甘草的味道盈滿一口，慢慢融化之時，清爽的感覺亦同步而至。施慧娜 (葡萄酒大師M.W.)

8229 2 bts (cn) per lot: HKD24,000-35,000
USD3,000-4,200

8230 1 mag (cn) per lot: HKD26,000-35,000
USD3,200-4,200

La Tâche 2006

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8231: 2 labels slightly stained, Lot 8232: Bt #00200, label slightly marked, Lot 8233: Bt #00011, excellent appearance and condition

In 2010 from magnum, cherries in liqueur nose, with a touch of oak. And you see the oak on the palate too. Some raspberry flavours. Great cherry liqueur taste. Archetypal La Tâche. Great freshness at the end. Oozing violets. Real "undergrowth" finish with juicy cassis. La Tâche with real flair, showing the nobility of the "climat", and brilliant winemaking, in a tricky year. Great finesse of texture. Serena Sutcliffe, MW
WA 94

2010年時品嚐過一款1.5公升裝的作品，她帶櫻桃甜酒的郁香，並有點點橡木的口感。略帶覆盤子的特色，也有著櫻桃甜酒的一流味道。經典的拉塔希，擁有極為清新的酒後餘韻，使紫羅蘭之氣質盡情流露。收結時有著純淨的「樹叢氣息」和奇美多汁的黑加侖子味。這個年份充份展現出其尊貴的地利和過人的釀酒技術。質感精緻細密，水準之作。施慧娜 (葡萄酒大師M.W.)

8231 7 bts (cn) per lot: HKD90,000-120,000
USD11,000-15,000

8232 1 mag (cn) per lot: HKD26,000-35,000
USD3,200-4,200

8233 1 jero - 3 litres (wc) per lot: HKD55,000-80,000
USD7,000-10,000

LOTS 8246-8247, 8235-8236







FUX Restaurant

La Tâche 2005

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8234: One label slightly marked, Lot 8235: Bt #00216, label has a very small nick, Lot 8236: Bt #00215, good level and appearance

Beautiful, noble, sweet violets and raspberry nose. Damp earth and a touch of cinnamon. Great, huge, "woody" flavour. In full, rosy bloom. Very black fruit aftertaste. Cassis and blackberries. Big tannic structure. Then, from magnum in 2009. Deep, but very bright, crimson colour. The sheer breadth and dimension of the bouquet is (almost) indescribable. Raspberries, roses, cassis and redcurrants. Heady. Dramatic, violetty, sweet taste. So intense and with such a concentrated core to it. Amazing blackcurrant finish. Flawless. A liqueur-like texture. Combines being ethereal with being rich. Much later, in the almost empty glass, Cognac/vanilla/eau de vie! Stupendous. Serena Sutcliffe, MW

WA (98-99)

佳美華貴，漾溢甜紫羅蘭和樹莓的馥郁芳香，亦有濕土和肉桂的絲絲氣息和豐沛迷人的「木」味。像全然盛放的玫瑰。極富黑肉水果風味的餘韻，並有黑加侖子及黑莓的韻味。強勁的丹寧酒體。2009年品嚐的1.5公升裝，帶有深邃但亮麗的嫣紅色澤。寬弘複雜、多姿多采的芳香，筆墨都（幾乎）難以形容。樹莓、玫瑰、黑加侖子及紅漿果的味道，教人心神俱醉；精彩動人，像品嚐紫羅蘭般綺旎香甜。口感多麼的強烈，在口中融匯交織。出色的黑加侖子餘韻令人讚嘆不已。完美無瑕之作。甜酒般的結構，糅合了既輕且重的特質。當酒過三巡，差不多杯中無物之際，仍帶有干邑/雲呢拿/水果干邑芳香，精彩之作。施慧娜（葡萄酒大師M.W.）

8234 6 bts (cn)

per lot: HKD130,000-170,000
USD16,000-20,000

8235 1 mag (cn)

8236 1 mag (cn)

per lot: HKD45,000-65,000
USD5,500-8,000





FUX Restaurant

La Tâche 2004

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8237: Excellent levels, 2 labels very slightly marked, Lot 8238: Bt #00155, good levels and appearance

In 2010 from magnum, so intoxicating and spicy. Very black fruit. But also such luscious red fruit on the palate, like really rich redcurrants. The tannic structure is very well balanced and covered with glycerol, a real feat. Briary blackberries on the finish. Stunning for the year - and excellent anyway. Serena Sutcliffe, MW

2010年品嚐1.5公升裝，有一股令人陶醉的香料芬芳。此酒像極濃濃鬱鬱的黑肉果子，但也不乏紅肉水果特別是紅漿果的甘美口感。丹寧平衡得恰到好處，並有像甘油般的外層包圍，堪稱一絕。收結時有野薔薇及黑莓子的韻味。實屬這個年份的精彩作品。施慧娜 (葡萄酒大師M.W.)

8237 5 bts (cn)

per lot: HKD65,000-85,000
USD8,000-10,000

8238 1 mag (cn)

per lot: HKD26,000-35,000
USD3,200-4,200

La Tâche 2003

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8239: Excellent levels, labels very slightly marked, Lot 8240: Bt #00158, label very slightly soiled

An August vintage. With a tiny yield of 14.5 hl/hectare, this has real authority, great weight and depth, marvellously camouflaged by the elegance and freshness. In 2010 from magnum, a really "bloomy", rose-like nose, with enormous freshness, scent and perfume. Just a dream - 1947, but maybe more healthy! Huge forest fruits, exotic spices and yet pure, classic and noble. Clear candied roses finish. The sweetness is overwhelming, but not mawkish - with youthful vigour and delightful acidity. Serena Sutcliffe, MW
WA 99

採收於8月的佳釀。每年產量只有每公頃1,450升，無疑是珍稀之作；此酒雖然內涵豐富，份量十足，但其清新優雅的口感，卻將那份霸氣中和得恰到好處。箇中玄妙，只有天知曉！2010年品嚐1.5公升裝，有如玫瑰盛放的幽香，極為清新的氣息，有如迷人的香水。純粹猜想，它有點像1947年份的佳釀，但更佳美。極濃郁的森林水果味，又像紛陳的異國香料，卻又純正無瑕、經典顯赫。帶冰糖般的餘韻。那份甜香，洶湧得來又不至於盛氣凌人，還有一種年輕的衝勁和宜人的酸度。施慧娜 (葡萄酒大師M.W.)

8239 3 bts (cn)

per lot: HKD55,000-75,000
USD7,000-9,500

8240 1 mag (cn)

per lot: HKD38,000-55,000
USD4,800-7,000



DOMAINE DE LA ROMANEE CONTI VINEYARD



FUX Restaurant

La Tâche 2002

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8241: Both labels stained and scuffed, both with tear top left, both capsules stained, missing vintage slip, Lot 8242: Slightly bin soiled label, Lot 8243: 1 mag - Bt #00122, label soiled and slightly damaged along top edge, capsule slightly worn on top, vintage slip missing, 1 mag - Bt #00130, good level, label slightly soiled, damaged down right side and re-attached at angle

A real "undergrowth" nose, already quite evolved i.e. one could drink it. Quite a tawny taste, with toffee notes. Immediate charm and accessibility, but not a La Tâche to keep for years. Raspberry liqueur taste. And lovely freshness at the end. Serena Sutcliffe, MW
WA 97

樹叢的純美幽香，酒體成熟，現已適合飲用。波特酒的味道，並有著太妃糖般的特徵。光芒四射之餘，卻又平易近人。有別於其他，La Tâche不用陳年太久。覆盆子甜酒的味道鮮明，收結時有一股清新可人的餘韻。施慧娜（葡萄酒大師M.W.）

8241	2 bts (cn)	per lot: HKD30,000-45,000 USD3,800-5,500
8242	1 bt (cn)	per lot: HKD17,000-24,000 USD2,000-3,000
8243	2 mags (2 cn)	per lot: HKD75,000-110,000 USD9,500-14,000

La Tâche 2001

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8244: Part of an original consecutive case, 1 vintage slip peeling off, all labels stained, scuffed and re-attached, Lot 8245: Bt #00089, u. 3cm, label slightly soiled and re-attached at angle, slightly scuffed capsules

In 2010, intense candied violets on the nose. Almost honied - a first for me in La Tâche. A lovely, rosy muskiness and a certain briariness. Then all the raspberries come out. A total mouthful of raspberry and cherry fruit. Wonderfully vivacious. A Rubens-like aftertaste. So pure and sleek and yet wonderfully exciting and direct. Serena Sutcliffe, MW
WA (90-93)

2010年品嚐，充滿香甜紫羅蘭香氣，甚至蜜糖香。這是品嚐La Tâche新的體驗。迷人的玫瑰麝香及野玫瑰氣息，加上紅莓及櫻桃味道，活潑動人，如畫家Ruben的作品一樣，純潔亮麗而刺激及宣接了當。施慧娜（葡萄酒大師M.W.）

8244	4 bts (cn)	per lot: HKD40,000-60,000 USD5,000-7,500
8245	1 mag (cn)	per lot: HKD24,000-35,000 USD3,000-4,200

La Tâche 1990

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8246: Excellent levels and condition, Lot 8247: Vintage slip very slightly scuffed

In 2010 from magnum, it had a deep colour and a wonderfully rich, mysterious, smoky black fruit nose. Cassis, vanilla pod and blackberries bouquet. Utterly voluptuous. A giant wine of extreme splendour and total intensity. Extraordinary depth and layers. Well, it is supreme and so beautiful that the room was speechless. Serena Sutcliffe, MW
WA 95

2010年品嚐的1.5公升裝，有著極為深邃的色澤，還有一種濃濃鬱鬱，神秘莫測和煙薰黑肉水果味般的迷人氣息。洋溢黑加侖子、雲呢拿條及黑莓的香氣。誠然是甘醇豐滿的完美演繹。極度華美的酒中巨擘，具有非凡的內涵和層次感。登峰造極之作，美得已臻化境，叫人屏息靜氣。施慧娜（葡萄酒大師M.W.）

8246	2 bts (cn)	per lot: HKD60,000-90,000 USD7,500-11,000
8247	1 bt (cn)	per lot: HKD30,000-45,000 USD3,800-5,500





FUX Restaurant



1.80 ha (4.32 acres), average production: 450 cases, average age of vines: 52 years

In 1760, the Prince de Conti bought the lower part of La Romanée, and a myth was born. The de Villaine and Leroy families acquired Romanée-Conti in 1850 and they still own and run the Domaine jointly. It is interesting that in 1850 Romanée-Conti was estate bottled - then this ceased for a period and restarted in 1911.

Thus, the essence of Romanée-Conti was captured but, in my view, never tamed! It is a wild, extraordinary wine, unpredictable and constantly mutating as it matures, but always true to its indubitably great self.

The care lavished on Romanée-Conti is shown to all the wines of the Domaine, but the breed and refinement in the taste of Romanée-Conti would point to an indefinable "something extra" in this 1.80 ha plot. Tradition is respected (Romanée-Conti is always vinified in wooden vat number 17 which dates from 1862), but not blindly revered for its own sake. Short pruning, organic fertilizer, low yields, high average age of vines, late picking, selection of grapes, long fermentation with natural yeasts, 70-100% vin de presse added to give quality tannins and good acidity, new Tronçais oak barrels from wood the Domaine dries itself, almost no racking (and then only by gravity), fining with 3-4 egg whites per cask only in some years according to the character of the vintage, no filtration - all this is taken for granted. But Romanée-Conti is more than the total of a mass of intricate manoeuvres - it is the pure silk and intoxicating aromas and flavours that appear, as if by magic, from mere marl and limestone. Serena Sutcliffe, MW

1.80公頃 (4.32 英畝) 平均產量：450箱，葡萄藤平均年齡：52年

1760年，康帝王子 (Prince de Conti) 買下部分La Romanée葡萄園，她的傳奇從此展開。de Villaine家族和Leroy家族在1850年合作收購Romanée-Conti，至今仍然共同擁有和管理酒莊。頗有意味的是，1850年時Romanée-Conti仍是由酒莊直接裝瓶，之後這個做法停止了一段時間，直至1911年再被恢復。所以我認為Romanée-Conti的神髓只可捕捉而不可駕馭！這酒是那樣的粗獷不群，無法捉摸，成熟過程總是變化莫測，但卻總保持著本真。酒莊其他葡萄酒中亦獲得與Romanée-Conti相仿的垂注，但Romanée-Conti的出身和品味使這片1.8公頃的土地獨具一種無以名狀的魅力。在這裡人們不忘傳統，所收穫的葡萄只在一個源自1862年、編號為17的大木桶裡釀製；但另一方面，他們絕不墨守成規。短修枝；使用有機肥料；保持低產量；使用平均年齡較老的葡萄藤；晚採；篩選葡萄；利用天然酵母長時間發酵；加入70-100%的壓榨酒以提高丹寧質素和調節酸度；用全新Tronçais 橡木桶，木材更由酒莊親自乾燥處理；幾乎不換桶，全憑地心吸力使酒渣沉澱；只在某些年份、根據該年特色，每桶使用三至四個蛋白澄清；不過濾；這裡的每一個步驟理所當然地進行著。不過，造就Romanée-Conti的不只是這些繁複精細的步驟；天賜神奇的純泥灰岩和石灰岩，使她的酒柔滑如純絲、酒香和酒味令人飄醉欲仙。施慧娜 (葡萄酒大師M.W.)

ROMANEE CONTI

Romanée Conti 2013

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #00869, 00880, excellent appearance

17.5 hl/hectare. Picked in just one afternoon on 8 October. In 2016, an immensely 'winning' scent, silky sweet, redcurrant and smoky. The fruit has a nobility of its own. A tawny splendour on the palate, with a completely different profile to every other vineyard in the 'stable'. A lovely, sweet glycerol finish is the ultimate sign-off, promising (and delivering) eternal hedonistic pleasure. Serena Sutcliffe, MW
WA 97

每公頃產量1750 公升。僅於10月8日下午採收。2016年品嚐，香氣醉人，香甜滑潤，有紅醋栗和煙燻香。果味獨特不凡。個性與同區其他葡萄園出產的佳釀完全不同。收結帶香甜肥滑的甘油，令人沉醉其中，回味無窮。施慧娜 (葡萄酒大師M.W.)

8248 2 bts (cn)

per lot: HKD150,000-200,000
USD19,000-24,000



FUX Restaurant

Romanée Conti 2012

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #00963, excellent appearance and level

In 2015, a completely different nose from La Tâche, intriguing, mystic, smoky, briary and full of wild "maquis" herbs. Absolutely amazing. A marked taste of dark chocolate on the finish, with beautiful fresh acidity and a total refusal to fade away, five minutes after tasting (and swallowing, sorry) it. There is an astonishing scent of a wood-burning fireplace in the empty glass.

Serena Sutcliffe, MW

WA 99

2015年品嚐，香氣與La Tâche的迥異其趣，神秘迷人，有煙燻、野莓和異國野草氣息。收結明顯有黑巧克力味。鮮酸度一流，品嚐過後五分鐘，餘香依然不散。杯中甚至留有燒木火爐的氣息，令人驚奇。施慧娜（葡萄酒大師M.W.）

8249 1 bt (cn)

per lot: HKD75,000-100,000
USD9,500-12,000

Romanée Conti 2011

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #01526, 01536, excellent appearance and levels

26.8 hl/ha. Average age of vines: 56 years. Total production: 473 cases. In 2014, this has an extra note of pure breed on the nose. A touch of pomegranate and peppermint. Extreme silkiness and style all through. So juicy too and with sweetness at the end. There is such clarity and beauty that it is tempting to drink this young! Serena Sutcliffe, MW

WA 96

每公頃產量2680公升。葡萄藤平均樹齡56年。總產量473箱。2014年品嚐，酒香尤其純淨高貴。一縷紅石榴和薄荷香。質感始終順滑如絲，甚具個性。果味豐腴，收結香甜。清透瑰麗，雖然如此年輕，卻令人躍躍欲試。施慧娜（葡萄酒大師M.W.）

8250 2 bts (cn)

per lot: HKD130,000-180,000
USD16,000-22,000



ROMANEE CONTI VINEYARD





FUX Restaurant

Romanée Conti 2010

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #01104, 01106

An amazing nose of very pure blackberries - absolutely stunning. Such finesse of texture on the palate, displaying the fact that the vineyard has been totally biodynamic for three years. Fabulous, multi-dimensional length. So complex. For me, this is one of the great Romanée-Contis. Serena Sutcliffe, MW
WA (97-99)

散發黑莓純香，令人驚艷。口感細膩，印證了葡萄園三年來完全採用生物動力法的效果。餘韻悠長，層次豐富。酒感富麗複雜。我認為這是羅曼尼康帝的頂級佳作之一。施慧娜（葡萄酒大師M.W.）

8251 2 bts (cn)

per lot: HKD160,000-220,000
USD20,000-28,000

Romanée Conti 2009

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #01649, 01650

Initially, less exuberant on the nose than La Tâche but then the subtlety of all the scents pours in, blueberries and flowers. A 'lightness of being' on the palate in terms of refinement and finesse. Such sweet persistence, all lace and silk while La Tâche is damask. A great compote of black fruit with an ethereal finish. One floats away on a cloud..... Serena Sutcliffe, MW
WA 98+

酒香起初不如La Tâche 般芬芳四溢，但微妙的香氣漸漸湧出，有藍莓和花香。口感輕盈，細緻飄逸。餘韻香甜，如La Tâche是織錦，此酒則有如蕾絲和絲綢。香濃的蜜餞黑肉水果味，尾韻讓人飄然欲仙。施慧娜（葡萄酒大師M.W.）

8252 2 bts (cn)

per lot: HKD160,000-220,000
USD20,000-28,000

Romanée Conti 2008

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #01202, 01208, 1 label very slightly marked

The phenomenally low yield and tireless vineyard work produced a wine that is gloriously expressive on the nose, announcing all the juicy fruit, concentration and silky structure that one finds on the palate. The length is both sensual and seductive, alluring in its purity and ability to fill the mouth with old-vine (an average age of 56 years) sweetness. Serena Sutcliffe, MW
WA 97

酒莊付出無數心力打理葡萄園，產量卻奇低，所釀造的美酒芬芳澎湃，果香盈溢，醇美濃稠，質感順滑如絲。口感悠長動人、純淨，老葡萄藤（平均樹齡56歲）的甘甜香味洋溢口腔。施慧娜（葡萄酒大師M.W.）

8253 2 bts (cn)

per lot: HKD150,000-200,000
USD19,000-24,000

Romanée Conti 2007

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #01043, 01058

A smoky, tobacco-like quality to the bouquet. Then the archetypal sweetness comes through, with the emphasis on red cherries. It is like having a whole bowl of red and black fruit in the mouth. This really wins the day in 2007. A beautifully clear, clean sign-off. Rose petals and liquorice. This is pure class in the bottle. Serena Sutcliffe, MW
WA 96

煙燻及煙草般的上佳氣息。典型的甜味隨後而至，並帶有紅櫻桃的特質。箇中感覺就如啖著盛滿紅肉及黑肉水果的果盤。2007年的傑出名釀。極為佳美的明淨尾韻。有玫瑰花瓣和甘草的特徵。酒中的列級名品。施慧娜（葡萄酒大師M.W.）

8254 2 bts (cn)

per lot: HKD130,000-180,000
USD16,000-22,000

Romanée Conti 2006

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #01969-01971, 1 label slightly marked at top

Extremely complex spicy nose, multi-layered and mysterious. Enormous, packed-down concentration on the palate. A wonderful sweet, gummy taste. A finish of pure blueberries. Peaty aftertaste plus huge fruit. Serena Sutcliffe, MW
WA 98

複雜無比的辛辣芳香，層次分明。具有濃得化不開的巨碩口感，以及一股甜如口香糖的宜人味道。收結時有純淨藍莓的餘韻，並有泥炭及豐盈水果的回甘。施慧娜（葡萄酒大師M.W.）

8255 3 bts (cn)

per lot: HKD220,000-300,000
USD28,000-38,000



FUX Restaurant

Romanée Conti 2005

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #01666-01668, 1 label very slightly marked

Tighter less open nose at this stage than La Tâche which is always the case. Notes of tobacco and liquorice. So elegant and streamlined. A completely different texture from La Tâche. A huge concentrated kernel, or centre, of cassis. Tight-knit heart. Still guarding its best secrets for us. Will be a landmark Romanée-Conti. Serena Sutcliffe, MW
WA (99-100)

一如以往，此酒沒有拉塔希 (La Tâche) 那麼澎湃奔放的氣味。煙草和甘油的香氣，酒體高雅流麗。有著與La Tâche截然不同的架構，並帶有一股巨碩濃稠的黑加侖子果心的芬芳。她的內心仍然緊閉，讓人看不穿她臉紗後的美態。將來必會成為羅曼尼康帝的不朽之作。施慧娜 (葡萄酒大師M.W.)

8256 3 bts (cn)

per lot: HKD260,000-350,000
USD32,000-42,000

Romanée Conti 2004

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8257: Bt #02722, bottle has a minor horizontal scratch; Bt #02697, excellent level, label very slightly marked, capsule slightly damaged just below collar, vintage slip peeling off slightly, Lot 8258: Bt #02723, excellent appearance and condition, Lot 8259: Bt #00063, very minor mark center

Amazing persistence on the nose, with spicy smokiness. Incredible flavour and length with the silky seduction that marks out this unique vineyard. You could call this weightless density. There is even a touch of nuttiness on the finish which I sometimes see in Romanée-Conti. This wine has a very far horizon of development. Serena Sutcliffe, MW

令人驚嘆的持久芳香，伴以一縷香辛煙薰的氣息。非凡的味道，透人的柔順長韻，將羅曼尼·康帝酒莊的獨特個性表露無遺。稱得上是輕如絮、密如綿的佳作。略帶點點在羅曼尼·康帝中偶見的果仁餘韻。此酒具有非常長遠的發展潛力。施慧娜 (葡萄酒大師M.W.)

8257 2 bts (2 cn)

per lot: HKD150,000-200,000
USD19,000-24,000

8258 1 bt (cn)

per lot: HKD75,000-100,000
USD9,500-12,000

8259 1 mag (cn)

per lot: HKD160,000-220,000
USD20,000-28,000

Romanée Conti 2003

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #00717, excellent appearance and condition; Bt #00714, excellent level, good appearance

The amazing element behind Romanée-Conti this year is that the wine has almost 'normal' acidity, whether due to the individual terroir, the remarkably old average age (53 years) of the vines, or the minute yield, we do not know. Suffice it to say that it has a magic scent that is totally true and utterly impressive in its purity and clarity. Complex and packed with aromatics. The taste is of pure bilberries, astonishing. Soft and mellow on the long finish. Reined in glory. Serena Sutcliffe, MW
WA 95

締造出這年的羅曼尼康帝佳釀的神奇元素，竟然是那「正常不過」的酸度。箇中原因究竟是關乎其地源特性、年逾半百 (53歲) 的老葡萄樹，又或是其稀少的生產量，我們真的是無從考稽。但肯定的是此酒有一股如煙如夢的薰香，純淨得教人一試難忘。複雜尾韻悠長，輝煌之作。施慧娜 (葡萄酒大師M.W.)

8260 2 bts (2 cn)

per lot: HKD160,000-240,000
USD20,000-30,000

Romanée Conti 2002

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #01590, stained and scuffed label that has been re-attached at wrong angle and height, missing vintage slip

Without a doubt, this is the Domaine's top wine in this vintage, packing more depth into it than the very attractive La Tâche. It is the spiciness together with the breed that win the day, with underlying mineral elements and structure that I think will take it further into the future than La Tâche. However, with these two wines, I am always ready to review my opinion! Serena Sutcliffe, MW
WA 90

無可否認，這是羅曼尼康帝酒園在2002年最好的一款佳釀，與La Tâche比較，此酒更具內涵。一流的辛香、隱含著的礦物味元素和酒體架構，是她成功的關鍵；相對起拉塔希，我認為此酒更是前程似錦。縱然如此，面對此兩款頂級佳釀，我任何時候都準備就緒。施慧娜 (葡萄酒大師M.W.)

8261 1 bt (cn)

per lot: HKD70,000-100,000
USD8,500-12,000

LOTS 8259, 8256, 8264-8265

MANÉE-C

MONOPOLE
2004

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE A VOSNE-ROMANÉE (COTE-D'OR) FRANCE

ROMANÉE-CONTI

APPELLATION ROMANÉE-CONTI CONTRÔLÉE

5.663 Bouteilles Récoltées

LES ASSOCIÉS-GÉRANTS

MAGNUM N° 00063

ANNÉE 2004

Henri-Frédéric Roch
A. de Villain

Mise en bouteille au domaine

CONTI

MONOPOLE
2005

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE A VOSNE-ROMANÉE (COTE-D'OR) FRANCE

ROMANÉE-CONTI

APPELLATION ROMANÉE-CONTI CONTRÔLÉE

5.489 Bouteilles Récoltées

LES ASSOCIÉS-GÉRANTS

BOUTEILLE N° 01668

ANNÉE 2005

Henri-Frédéric Roch
A. de Villain

Mise en bouteille au domaine

E-CONTI

MONOPOLE
1990

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE A VOSNE-ROMANÉE (COTE-D'OR) FRANCE

ROMANÉE-CONTI

APPELLATION ROMANÉE-CONTI CONTRÔLÉE

7.446 Bouteilles Récoltées

LES ASSOCIÉS-GÉRANTS

BOUTEILLE N° 06240

ANNÉE 1990

Charles Roch
A. de Villain

Mise en bouteille au domaine



FUX Restaurant

Romanée Conti 2001

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #01961, label stained and scuffed and has been re-attached, vintage slip peeling off

At first, a slightly reticent, tremendously breedy Romanée-Conti nose. Then, as it meets the air, high octane wild strawberries nose of utter purity. The scent permeates the whole taste. Amazing flavour of sugared fraises de bois which explodes onto the palate. Such finesse of texture. Loganberries. Tremendous health. This is wine like no other - it knows no rivals. Serena Sutcliffe, MW
WA (91-93)

品嚐之初，香氣有點內斂，帶有非常羅曼尼·康帝的特徵；接觸空氣後，強烈的極純粹野草莓味撲鼻而來，箇中薰香，直滲味蕾；那包著糖漿般的野草莓味，在口腔內盡情爆發，如此細緻的口感，令人驚歎不已。洛甘莓的香味，異常佳美。此酒與眾不同，堪稱絕世無雙。施慧娜（葡萄酒大師M.W.）

8262 1 bt (cn)

per lot: HKD65,000-95,000
USD8,000-12,000

Romanée Conti 2000

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #03372, slightly stained and scuffed label that appears to have been re-attached

The Millennium vintage exploded on to the horizon with this beautifully balanced wine, so ripe and with such fresh acidity - those wonderful old vines immensely contributed here. Opulent, complex, refined and intricate, with a huge dollop of 2000 charm. It lingers on the palate in a very filigree, lacy way. Serena Sutcliffe, MW

美妙諧和的千禧年份佳釀，成熟有致，酸爽清新，那些老葡萄藤功不可沒。口感豐沛，雅緻而複雜，2000年的魅力鉅作。餘韻細膩悠長。施慧娜（葡萄酒大師M.W.）

8263 1 bt (cn)

per lot: HKD60,000-90,000
USD7,500-11,000







Romanée Conti 1990

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 8264: Bt #06240, excellent appearance and condition, Lot 8265: Bt# 06230, Label slightly marked on top right with label very slightly peeling away bottom right corner

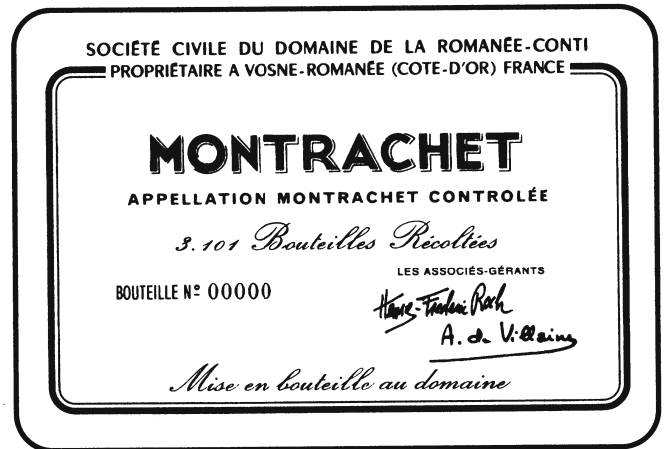
Vintage started 22nd September (32 hl/ha) A very great wine, the epitome of that Romanée Conti silkiness. The full aristocratic dimension of the wine is in full flower here, packed with concentration and fruit to the maximum degree. Serena Sutcliffe, MW
WA 98

當年9月22日開始採收，每公頃產量3,200公升。極佳的水準，絲般的柔順，締造出羅曼尼·康帝的不朽經典。此酒貴氣盎然，豐富多姿：花香襲人，帶有濃稠的口感，並保留了最大限度的水果香味。施慧娜（葡萄酒大師M.W.）

8264 1 bt (cn)

8265 1 bt (cn)

per lot: HKD130,000-200,000
USD16,000-24,000

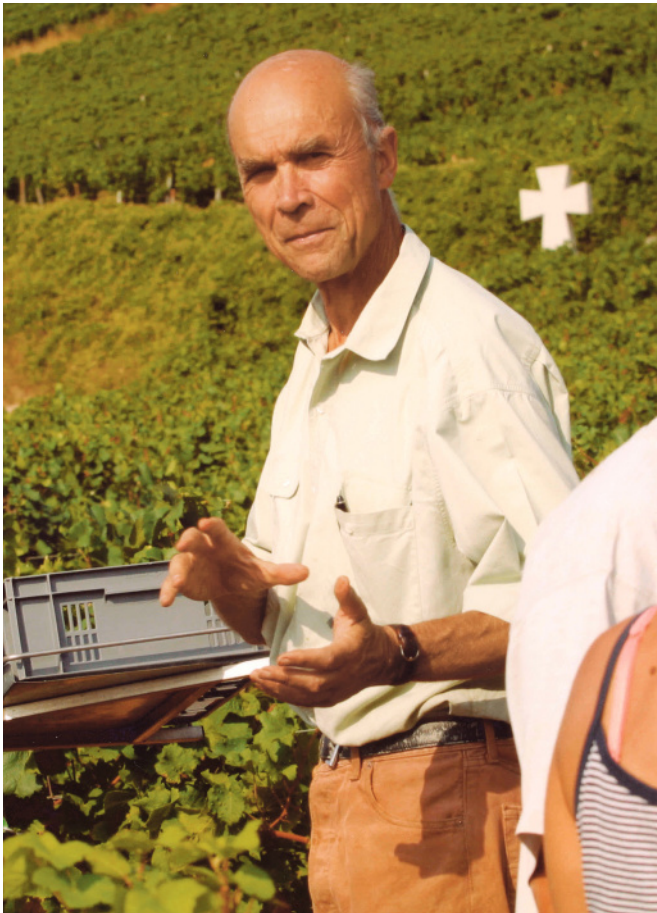


0.67ha (1.65 acres), average production: 250 cases, average age of vines: 61 years

First produced by the Domaine in 1964, but the first vintage to be released was 1965. Partially based on soil analysis by the agronomist Claude Bourguignon, the Domaine has reintroduced ploughing both Le Montrachet and Romanée-Conti with horses. The Domaine believes compacting the soil with heavy tractors can lead to less microbial activity and therefore damage to this unique terroir. This small holding in the famed vineyard produces an average of only 250 cases of this extraordinary powerful and complex wine which is keenly sought after by collectors and creates an atmosphere of excitement whenever it appears at auction. Serena Sutcliffe, M.W.

0.67公頃（1.65 英畝）平均產量：250箱，葡萄藤平均年齡：61年

酒莊1964年第一次用這裡的葡萄生產，而一個出產的年份是1965年。考慮到農學家 Claude Bourguignon 的土壤分析，酒莊在 Le Montrachet 和 Romanée-Conti 兩個葡萄園重新引入了用馬匹犁地的方法。酒莊相信重型拖拉機會將泥土壓實，導致泥土內的微生物活動減弱，因而損害這一片獨一無二的珍貴土壤。這片著名的葡萄園僅有一小部分為酒莊所有，所以平均產量只有250箱。這異常強勁和複雜的稀世佳釀深受收藏家的熱烈追捧，每次在拍賣會上登場必然引起哄動。施慧娜（葡萄酒大師M.W.）



AUBERT DE VILLAINÉ



BURGUNDY WHITE

MONTRACHET

Montrachet 2013

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Lot 8266: Bt #00514, good levels and appearance, Lot 8267: Bt

#00526

8266 1 bt (cn)

8267 1 bt (cn)

per lot: HKD24,000-35,000

USD3,000-4,200

Montrachet 2012

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Lot 8268: Bt #00273, good levels and appearance, Lot 8269: Bt

#00268

8268 1 bt (cn)

8269 1 bt (cn)

per lot: HKD24,000-35,000

USD3,000-4,200

Montrachet 2011

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Bt #00862, #00852, good levels and appearance

WA 97

8270 2 bts (2 cn)

per lot: HKD42,000-60,000

USD5,000-7,500

Montrachet 2010

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Bt #00458, #00463, good levels and appearance

8271 2 bts (2 cn)

per lot: HKD42,000-60,000

USD5,000-7,500

Montrachet 2009

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Lot 8272: Bt #01050, label very slightly marked, Bt #01047; Bt

#01048, label slightly marked; Lot 8273: Bt #00016, label very

slightly marked

WA 96

8272 3 bts (3 cn)

per lot: HKD65,000-90,000

USD8,000-11,000

8273 1 mag (cn)

per lot: HKD45,000-65,000

USD5,500-8,000

Montrachet 2008

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Lot 8274: Bt #01376, good appearance; Bt #01377, label slightly

marked, Lot 8275: Bottle #01384, very slight stain at top left, Lot

8276: Bt #00023, label slightly marked

WA 98+

8274 2 bts (2 cn)

per lot: HKD42,000-60,000

USD5,000-7,500

8275 1 bt (cn)

per lot: HKD22,000-30,000

USD2,800-3,800

8276 1 mag (cn)

per lot: HKD45,000-60,000

USD5,500-7,500







FUX Restaurant

Montrachet 2007

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Lot 8277: Bt #01020; Bt #01031, label very slightly marked;
Bt #01032, label slightly marked, Lot 8278: Bt #00022, label very slightly marked

The nose has not fully come out yet but it shows great delicacy. Incredible ripe, sweet grapefruit on the palate. There is also an element that is floral. Succulent. There is real elegance, but it will last and amplify in bottle as it has harmony and length. Serena Sutcliffe, MW

氣味依然內斂，但已教人驚喜。成熟香甜的西柚味。花卉的清香也在其中，甘甜可口，貴氣盎然。綿長和諧的特質，為此酒奠下陳年耐貯的基礎。施慧娜（葡萄酒大師M.W.）

8277	3 bts (3 cn)	per lot: HKD65,000-90,000 USD8,000-11,000
8278	1 mag (cn)	per lot: HKD45,000-60,000 USD5,500-7,500

Montrachet 2006

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Bt #01204, label very slightly marked; bt #01203, label slightly marked; bt #01216, label very slightly soiled; bt #01202

A year of botrytis. Very orangey taste. Very rich with a beautifully integrated acidity. Gains all the time in the glass. Ginger at the end. A dish of sweetbreads with spices and grapes was superb with it. Serena Sutcliffe, MW
WA 96

橙味盎然。濃度與酸度糅合得恰到好處，在酒杯內美感盡顯，回甘帶薑味。如有一道混和了香料、葡萄的雜碎菜式，配合此酒就最好不過了。施慧娜（葡萄酒大師M.W.）

8279	4 bts (4 cn)	per lot: HKD85,000-120,000 USD10,000-15,000
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Montrachet 2005

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Lot 8280: Bt #01085; bt #01084, label slightly marked, Lot 8281: Bt #01086, very slight stain at bottom left of label

Tasted at the Domaine in 2012, it starts with grapefruit on the nose which carries all through. Rich and already totally present, with lovely acidity to balance this, both the product of the vintage and the vineyard as Montrachet can be harvested later while keeping its intrinsic acidity. So much volume and 'matter' in this wine. The empty glass (!) delivers intoxicating scents of nutmeg. Serena Sutcliffe, MW

2012年於酒莊品嚐，初時帶西柚味，酸度出色平衡，此年份可遲些收成且能保持其酸度，十分有份量的佳釀。飲畢的空杯(!)仍洋溢迷人的肉豆蔻香。施慧娜（葡萄酒大師M.W.）

8280	2 bts (2 cn)	per lot: HKD60,000-80,000 USD7,500-10,000
8281	1 bt (cn)	per lot: HKD28,000-40,000 USD3,500-5,000

Montrachet 2004

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Lot 8282: Bt #01740; bt #01755, label slightly marked, Lot 8283: Bt #00031, slight signs of seepage on top and around base of capsule; bt #00032, good level and appearance

8282	2 bts (2 cn)	per lot: HKD42,000-60,000 USD5,000-7,500
8283	2 mags (2 cn)	per lot: HKD85,000-120,000 USD10,000-15,000



Maria's Empfehlungen

- Hydr-Aperitif
1 Biere ist 4,00
- Strawberry
das Charakter Getränk 13,00
- Strawberry Spritz
1 Biere ist 4,00
- Virgin Malt
1 Biere ist 4,00



FUX Restaurant

Montrachet 2003

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Bt #00648, u. 3cm, label very slightly marked

In 2010, absolutely enchanting. A great figs nose, with the addition of dates - all very 2003. So silky and so rich on the palate, allied to elegance. Sweet honeysuckle on the finish, with a touch of those dates again. So accessible already, a feature of the vintage. Serena Sutcliffe, MW
WA 97

在2010年享用時此酒已教我著迷不已。無花果香氣，拌以蜜棗的芬芳，2003年份的特色不就是盡在其中嗎。多麼柔嫩、豐饒的口感，揮灑著華麗的色彩。餘韻猶如香甜的金銀花，蜜棗的味道驟然再來。「隨時候命」，正正是這個年份的特色。施慧娜（葡萄酒大師M.W.）

8284 1 bt (cn)
per lot: HKD22,000-30,000
USD2,800-3,800

Montrachet 2002

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Bt #00648, slightly scuffed label and back label re-attached

WA 94

8285 1 bt (cn)
per lot: HKD22,000-30,000
USD2,800-3,800

Montrachet 2001

Domaine de la Romanée-Conti

Côte de Beaune, Grand Cru

Bt #00945, u. 3cm, label slightly bin soiled and scuffed, has been re-attached

Nutty, lanolin nose. Oh, but the taste - absolutely huge, fat, rich, mind-blowing. Sweet greengages - explosive orange zests, allspice and ginger. Gingerbread finish with a final lime sign-off. Tasted again in 2009 at a wonderful dinner in Athens and as superb, and now as ready, as ever. Serena Sutcliffe, MW
WA (92-94)

瀟灑著堅果、羊脂油的馥芳。那味道是多麼的巨碩濃厚，令人興奮莫名。甜絲絲的青酶味-是橙皮、多香果及生薑的化身。回甘帶有薑餅味，並以青檸作結。2009年時我在雅典一個難忘的晚宴上與之相遇，她可是出色極了，現在已適合品嚐。施慧娜（葡萄酒大師M.W.）

8286 1 bt (cn)
per lot: HKD20,000-28,000
USD2,400-3,500



FUX Restaurant

BURGUNDY RED

DOMAINE LEROY

Clos Vougeot 1998

Domaine Leroy
Côte de Nuits, Grand Cru

8287 1 bt (cn)

per lot: HKD5,500-8,000
USD700-1,000

Nuits St. Georges 2007

Maison Leroy
Côte de Nuits
2 labels scuffed, 2 labels heavily bin soiled

8288 11 bts (cn)

per lot: HKD9,000-13,000
USD1,100-1,600

Gevrey Chambertin, Lavaux St. Jacques 2007

Maison Leroy
Côte de Nuits, 1er Cru
2 labels bin soiled

8289 6 bts (cn)

per lot: HKD6,500-8,500
USD800-1,000

JACQUES-FREDERIC MUGNIER

Bonnes Mares 2006

Jacques-Frédéric Mugnier
Côte de Nuits, Grand Cru

8290 6 bts (owc)

per lot: HKD15,000-22,000
USD1,900-2,800

DOMAINE TRAPET

Chambertin 1993

Domaine Trapet
Côte de Nuits, Grand Cru

8291 8 bts (cn)

per lot: HKD11,000-15,000
USD1,400-1,900

Latricières Chambertin 1988

Domaine Trapet
Côte de Nuits, Grand Cru
4 bottles missing neck slip, slightly wrinkled bottles

8292 7 bts (cn)

per lot: HKD8,000-12,000
USD1,000-1,500





FUX Restaurant

BURGUNDY WHITE

J.-F. COCHE-DURY

Jean-François Coche is a magician who coaxes extraordinary aromas and flavours from his land, whether it be Grand Cru or village wine. He never makes anything less than riveting wine, whatever the weather conditions. To own a Coche-Dury wine is an achievement, given the quality and the scarcity. Serena Sutcliffe, MW

Jean-François Coche 善於利用土地賦予的香味和味道，不論是特級園或村莊級酒。他的作品無一不為傑作，不論天氣條件如何。Coche-Dury 量少罕有，如玉液金漿，能得一瓶已教人艷羨。施慧娜（葡萄酒大師M.W.）

BOURGOGNE ALIGOTE

Bourgogne Aligoté 2012

J.-F. Coche-Dury

8293 12 bts (cn)

per lot: HKD8,500-12,000
USD1,000-1,500

BOURGOGNE BLANC

Bourgogne Blanc 2012

J.-F. Coche-Dury

Bourgogne

8294 12 bts (oc)

8295 12 bts (oc)

per lot: HKD7,500-10,000
USD950-1,200

Bourgogne Blanc 2008

J.-F. Coche-Dury

Bourgogne

8296 12 bts (cn)

per lot: HKD8,500-12,000
USD1,000-1,500

MEURSAULT

Meursault 2013

J.-F. Coche-Dury

Côte de Beaune

8297 12 bts (cn)

per lot: HKD22,000-30,000
USD2,800-3,800

Meursault 2012

J.-F. Coche-Dury

Côte de Beaune

8298 12 bts (cn)

per lot: HKD22,000-30,000
USD2,800-3,800

Meursault 2011

J.-F. Coche-Dury

Côte de Beaune

Lot 8299: Slightly bin soiled bottles

8299 12 bts (cn)

per lot: HKD22,000-32,000
USD2,800-4,000

8300 6 bts (cn)

per lot: HKD11,000-15,000
USD1,400-1,900





CE VIN N'A PAS SUBI DE FILTRATION
PRODUIT
Meursault-
APPELLATION MEURSAULT 1^{re} CRU CONTRÔLÉE
J.-F. COCHE-DURY
PROPRIÉTAIRE-VITICULTEUR A MEURSAULT (CÔTE D'OR)

CE VIN N'A PAS SUBI DE FILTRATION
PRODUIT
Meursault-Perrières
APPELLATION MEURSAULT 1^{re} CRU CONTRÔLÉE
J.-F. COCHE-DURY
PROPRIÉTAIRE-VITICULTEUR A MEURSAULT (CÔTE D'OR)
N° 001162
75cl

2008
Meursault
APPELLATION MEURSAULT CONTRÔLÉE
LES ROUGEOTS
DOMAINE COCHE-DURY
C. & R. COCHE
VITICULTEURS A MEURSAULT, CÔTE D'OR

2005
Corton-Charlemagne
GRAND CRU
APPELLATION CORTON-CHARLEMAGNE CONTRÔLÉE
DOMAINE COCHE-DURY
C. & R. COCHE
VITICULTEURS A MEURSAULT, CÔTE D'OR
N° 03007
75cl



FUX Restaurant

Meursault 2010

J.-F. Coche-Dury

Côte de Beaune

8301 12 bts (cn)

per lot: HKD24,000-35,000
USD3,000-4,200

8302 5 bts (oc)

per lot: HKD10,000-15,000
USD1,200-1,900

Meursault 2009

J.-F. Coche-Dury

Côte de Beaune

8303 12 bts (oc)

8304 12 bts (cn)

per lot: HKD22,000-30,000
USD2,800-3,800

Meursault 2008

J.-F. Coche-Dury

Côte de Beaune

8305 12 bts (oc)

8306 12 bts (oc)

8307 12 bts (cn)

per lot: HKD22,000-30,000
USD2,800-3,800

Meursault 2007

J.-F. Coche-Dury

Côte de Beaune

8308 12 bts (cn)

per lot: HKD22,000-30,000
USD2,800-3,800

MEURSAULT, CAILLERETS

Meursault, Caillerets 2007

J.-F. Coche-Dury

Côte de Beaune

8309 5 bts (cn)

per lot: HKD16,000-22,000
USD2,000-2,800

MEURSAULT, ROUGEOTS

Meursault, Rougeots 2013

J.-F. Coche-Dury

Côte de Beaune, 1er Cru

8310 6 bts (cn)

per lot: HKD18,000-24,000
USD2,200-3,000

Meursault, Rougeots 2011

J.-F. Coche-Dury

Côte de Beaune, 1er Cru

8311 11 bts (cn)

per lot: HKD35,000-50,000
USD4,200-6,000

VERTICAL LOTS

Meursault, Rougeots

J.-F. Coche-Dury

Côte de Beaune, 1er Cru

2008 (4 bts)

2012 (3 bts)

2013 (1 bt)

8312 8 bts (cn)

per lot: HKD26,000-35,000
USD3,200-4,200

Meursault, Perrières

J.-F. Coche-Dury

Côte de Beaune, 1er Cru

2011 (2 bts)

2012 (3 bts)

2013 (3 bts)

8313 8 bts (cn)

per lot: HKD55,000-75,000
USD7,000-9,500

Meursault, Perrières

J.-F. Coche-Dury

Côte de Beaune, 1er Cru

2007 (3 bts)

2009 (3 bts)

8314 6 bts (cn)

per lot: HKD48,000-70,000
USD6,000-8,500

CORTON CHARLEMAGNE

Corton Charlemagne 2012

J.-F. Coche-Dury

Côte de Beaune, Grand Cru

8315 1 bt (cn)

per lot: HKD15,000-20,000
USD1,900-2,400

Corton Charlemagne 2005

J.-F. Coche-Dury

Côte de Beaune, Grand Cru

Labels slightly soiled, bottles bin soiled

8316 3 bts (cn)

per lot: HKD48,000-70,000
USD6,000-8,500

MIXED LOT

Meursault 2006 J.-F. Coche-Dury (3 bts)

Bourgogne Blanc 2007 J.-F. Coche-Dury (3 bts)

8317 6 bts (cn)

per lot: HKD8,000-11,000
USD1,000-1,400

MIS EN BOUTEILLE

PROPRIÉTAIRE

PROPRIÉTAIRE A MEURSAULT

2006

2009

2007



Meursault

Les Tillets

Appellation Meursault Contrôlée

Domaine ROULOT

Meursault-Charmes

Appellation Meursault 1^{er} Cru Contrôlée

Domaine ROULOT

Meursault
Clos de Mon Plaisir
Meursault Contrôlée
Domaine ROULOT

Meursault

Appellation

Dom

PROPRIÉTAIRE À MEURSAULT, CÔTE-D'OR, FRANCE - MIS EN BOUTEILLES À LA PROPRIÉTÉ
CONTAINS SULPHITES/SULFITES - WHITE BURGUNDY WINE 75 cl
PRODUCE OF FRANCE - ALC. 12.8% BY VOL.

PROPRIÉTAIRE À MEURSAULT, CÔTE-D'OR, FRANCE - MIS EN BOUTEILLES À LA PROPRIÉTÉ
15% vol. CONTAINS SULPHITES - ENTHÄLT SULFITE - PRODUCE OF FRANCE 750 ml
La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur le fœtus.

CÔTE-D'OR, FRANCE - MIS EN BOUTEILLES À LA PROPRIÉTÉ
ENTHÄLT SULFITE - WHITE BURGUNDY WINE
12% vol. ALC. 12.8% VOL. - 750 ML 75 cl

PROPRIÉTAIRE À MEURSAULT, CÔTE-D'OR, FRANCE - MIS EN BOUTEILLES À LA PROPRIÉTÉ
CONTAINS SULPHITES/SULFITES - WHITE BURGUNDY WINE
PRODUCE OF FRANCE 750 ml
La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur le fœtus.



FUX Restaurant

BURGUNDY RED

Bourgogne Rouge 2005

J.-F. Coche-Dury
Bourgogne

8318 10 bts (cn)

per lot: HKD6,000-9,000
USD750-1,100

Auxey Duresses 2011

J.-F. Coche-Dury
Côte de Beaune

8319 12 bts (cn)

per lot: HKD10,000-14,000
USD1,200-1,700

Auxey Duresses 2010

J.-F. Coche-Dury
Côte de Beaune

8320 9 bts (cn)

per lot: HKD8,000-11,000
USD1,000-1,400

Auxey Duresses 2007

J.-F. Coche-Dury
Côte de Beaune

8321 8 bts (cn)

per lot: HKD5,500-8,000
USD700-1,000

BURGUNDY WHITE

DOMAINE ROULOT

Jean-Marc's late father Guy Roulot was among the first growers in Meursault to vinify the different lieux-dits separately. For me, these are wines of finesse and breed. Pressing is rapid and vinification is in oak barrels with a proportion of new wood: between one third and one quarter for the Meursaults. Bottling is, on average, after ten to eleven months. The results have silky texture and length on palate, giving real joy to the taster. Serena Sutcliffe, MW

Meursault, Charmes 2009

Domaine Roulot
Côte de Beaune, 1er Cru

From the lower part of the vineyard and old vines. Jean-Marc Roulot says that biodynamics here have made the wine more 'nerveux'. Lots of flavour is packed in behind the textural richness. Serena Sutcliffe, MW

8322 6 bts (oc)

per lot: HKD11,000-16,000
USD1,400-2,000

LOTS 8331, 8322, (8333), (8334), 8324



FUX Restaurant

Meursault, Clos des Bouchères 2013

Domaine Roulot
Côte de Beaune, 1er Cru

8323 5 bts (oc)

per lot: HKD7,500-11,000
USD950-1,400

Meursault, Les Luchets 2006

Domaine Roulot
Côte de Beaune, 1er Cru
Packed in 12 BT oc

8326 9 bts (oc)

per lot: HKD6,500-9,000
USD800-1,100

Meursault, Clos des Bouchères 2011

Domaine Roulot
Côte de Beaune, 1er Cru

8324 6 bts (cn)

per lot: HKD8,500-12,000
USD1,000-1,500

Meursault, Les Meix Chavaux 2010

Domaine Roulot
Côte de Beaune

A nose of great purity. There is more clay in this vineyard. Lots of citrus fruits. Perfect profile Meursault. Serena Sutcliffe, MW
9 bts (oc)

8327

per lot: HKD8,000-12,000
USD1,000-1,500

Meursault, Les Luchets 2011

Domaine Roulot
Côte de Beaune, 1er Cru
Packed in 12 bottle oc

8325 9 bts (oc)

per lot: HKD7,000-10,000
USD850-1,200

Meursault, Les Meix Chavaux 2008

Domaine Roulot
Côte de Beaune
Keen and piercing this year, crisp and sleek. Serena Sutcliffe, MW

8328 6 bts (cn)

per lot: HKD7,000-10,000
USD850-1,200



ROULOT



FUX Restaurant

Meursault, Les Meix Chavaux

Domaine Roulot

Côte de Beaune

2011 (9 bts)

2013 (3 bts) *Packed in 12 bottle 2011 carton*

8329 12 bts (oc)

per lot: HKD10,000-14,000
USD1,200-1,700

Meursault, Les Tillets 2013

Domaine Roulot

Côte de Beaune

8330 6 bts (oc)

per lot: HKD6,000-8,000
USD750-1,000

Meursault, Les Tillets 2006

Domaine Roulot

Côte de Beaune

8331 9 bts (cn)

per lot: HKD14,000-20,000
USD1,700-2,400

VERTICAL LOTS

Meursault, Les Tessons, Clos de Mon Plaisir

Domaine Roulot

Côte de Beaune

2009 (6 bts) *Packed in 12 bottle 2009 oc*

2010 (3 bts) *Packed in 12 bottle 2009 oc*

8332 9 bts (oc)

per lot: HKD9,000-13,000
USD1,100-1,600

Meursault, Les Tessons, Clos de Mon Plaisir

Domaine Roulot

Côte de Beaune

2007 (5 bts)

2008 (7 bts)

8333 12 bts (cn)

per lot: HKD12,000-17,000
USD1,500-2,000

Meursault, Perrières

Domaine Roulot

Côte de Beaune, 1er Cru

2007 (4 bts)

2013 (1 bt)

8334 5 bts (cn)

per lot: HKD16,000-22,000
USD2,000-2,800

MIXED LOTS

Meursault, Les Tillets 2013

Domaine Roulot (3 bts)
Packed in 6 bottle Tillet oc

Meursault, Les Tessons, Clos de Mon Plaisir 2013 Domaine Roulot (3 bts)

8335 6 bts (oc)

per lot: HKD5,000-7,500
USD600-950

Meursault, Les Meix Chavaux 2012

Domaine Roulot (6 bts)

Meursault, Les Luchets 2012 Domaine Roulot (6 bts)

8336 12 bts (cn)

per lot: HKD10,000-15,000
USD1,200-1,900

Meursault, Charmes 2012

Domaine Roulot (3 bts)

Meursault, Clos des Bouchères 2012 Domaine Roulot (3 bts)

Meursault, Les Tessons, Clos de Mon Plaisir 2012 Domaine Roulot (3 bts)

8337 9 bts (cn)

per lot: HKD13,000-20,000
USD1,600-2,400

Meursault, Les Charmes 2010

Domaine Roulot (3 bts)
Packed in 12 bottle Luchets carton

Meursault, Les Luchets 2010 Domaine Roulot (8 bts)

8338 11 bts (oc)

per lot: HKD12,000-18,000
USD1,500-2,200

Meursault, Les Tillets 2009

Domaine Roulot (6 bts)
Packed in 12 BT oc

Meursault, Les Luchets 2009 Domaine Roulot (6 bts)

8339 12 bts (cn)

per lot: HKD11,000-15,000
USD1,400-1,900

Meursault, Les Tillets 2009

Domaine Roulot (1 bt)

Meursault, Les Luchets 2009 Domaine Roulot (1 bt)

Meursault, Les Meix Chavaux 2009 Domaine Roulot (8 bts)

Packed in 12 BT Roulot carton

8340 10 bts (cn)

per lot: HKD8,500-12,000
USD1,000-1,500

Meursault, Les Luchets 2007

Domaine Roulot (3 bts)

Meursault, Les Meix Chavaux 2007 Domaine Roulot (5 bts)

8341 8 bts (cn)

per lot: HKD8,000-11,000
USD1,000-1,400



FUX Restaurant

PIERRE-YVES COLIN-MOREY

This skillful winemaker formerly made wines for father Marc Colin. Pierre-Yves took on négociant status in 2001 and in 2006 inherited some family vineyards including several in Saint-Aubin and Chassagne-Montrachet. Elevage is from 15 to 18 months in barrel and there is no bâtonnage. Quantities are miniscule, but the quality is undeniable at this new Domaine. Serena Sutcliffe, MW

Corton Charlemagne 2007

Pierre-Yves Colin-Morey
Côte de Beaune, Grand Cru

8342 3 bts (sc)
per lot: HKD2,500-3,500
USD300-400

Bienvenues Bâtard Montrachet 2008

Pierre-Yves Colin-Morey
Côte de Beaune, Grand Cru
Lot 8343: 1 label slightly scuffed, 1 damaged wax capsule, 1 bottle minor sign of seepage, Lot 8344: 1 jm30 - Bin soiled and scuffed label

8343 5 mags (oc)
per lot: HKD16,000-22,000
USD2,000-2,800

8344 2 jero - 3 litres (oc, owc)
per lot: HKD14,000-18,000
USD1,700-2,200

Bâtard Montrachet 2007

Pierre-Yves Colin-Morey
Côte de Beaune, Grand Cru
Lot 8345: 3 bottles show signs of old seepage, 1 stained label, 1 damaged wax capsule, Lot 8347: Not in oc, stained label, cracked wax

In 2013, a very starry wine indeed. Stunning succulence and such a complete wine. Pure bliss, confirming the stature of this gifted grower. Serena Sutcliffe, MW

8345 4 mags (cn)
per lot: HKD8,500-12,000
USD1,000-1,500

8346 3 jero - 3 litres (3 wc)
per lot: HKD26,000-38,000
USD3,200-4,800

8347 1 jero - 3 litres (wc)
per lot: HKD9,000-13,000
USD1,100-1,600





PIERRE-YVES COLIN-MOREY

MONTRACHET

GRAND CRU

APPELLATION MONTRACHET GRAND CRU CONTRÔLÉE

2008

GRAND VIN DE BOURGOGNE
ÉLEVÉ ET MIS EN BOUTEILLE
PAR PIERRE-YVES COLIN-MOREY
À CHASSAGNE-MONTRACHET
CÔTE-D'OR - FRANCE

ALC. 13.5% BY VOL. - NET CONT. 3000 ML. - PRODUCT OF FRANCE - WHITE WINE

CONTAINS SULFITES



BOURGOGNE P

APPELLATION BOURGOGNE CONTRÔLÉE

VIN DE BOURGOGNE
Domaine Comte Georges
CHAMBOLLE - MUSIGNY (CÔTE D'OR)

Jean-François Voisin

Réserve numérotée
N° 00076

Contient sulfites
13% vol. 750 ml

2007

PRODUCE OF FRANCE



FUX Restaurant

Bâtard Montrachet 2008

Pierre-Yves Colin-Morey
Côte de Beaune, Grand Cru

8348 6 mags (oc)

per lot: HKD28,000-40,000
USD3,500-5,000

8349 2 jero - 3 litres (2 oc)

per lot: HKD18,000-24,000
USD2,200-3,000

Montrachet 2008

Pierre-Yves Colin-Morey
Côte de Beaune, Grand Cru

8350 6 mags (oc)

per lot: HKD45,000-65,000
USD5,500-8,000

8351 1 jero - 3 litres (owc)

8352 1 jero - 3 litres (wc)

per lot: HKD17,000-24,000
USD2,000-3,000

THOMAS MOREY

Chassagne Montrachet, Les Embrazées 2009

Thomas Morey
Côte de Beaune, 1er Cru
Label peeling off

8353 1 methuselah - 6 litres and 2 jero - 3 litres (2 owc, oc)

per lot: HKD5,000-8,000
USD600-1,000

Chassagne Montrachet, Les Embrazées 2008

Thomas Morey
Côte de Beaune, 1er Cru

8354 1 methuselah - 6 litres and 2 jero - 3 litres (owc, 2 oc)

per lot: HKD5,000-8,000
USD600-1,000

Chassagne Montrachet, Morgeot 2011

Thomas Morey
Côte de Beaune, 1er Cru

8355 6 mags (2 oc)

per lot: HKD3,000-4,000
USD350-500





FUX Restaurant

Chassagne Montrachet, Morgeot 2009

Thomas Morey
Côte de Beaune, 1er Cru

8356 3 jero - 3 litres (3 owc)
per lot: HKD3,000-6,000
USD350-750

8357 1 methuselah - 6 litres (owc)
per lot: HKD3,000-5,000
USD350-600

Chassagne Montrachet, Morgeot 2008

Thomas Morey
Côte de Beaune, 1er Cru
Slightly raised cork, wax seal still very intact, label peeling off

8358 2 methuselah - 6 litres (2 owc)
per lot: HKD5,500-8,000
USD700-1,000

Chassagne Montrachet, Morgeot 2007

Thomas Morey
Côte de Beaune, 1er Cru
Lot 8359: 1 jm30 - Label peeling off, Lot 8360: 1 meth - Correct vintage stuck over vintage slip; 1 meth - Correct vintage stuck over vintage slip, damaged wax seal

8359 4 jero - 3 litres (4 oc)
per lot: HKD5,500-8,000
USD700-1,000

8360 2 methuselah - 6 litres (2 owc)
per lot: HKD5,500-8,000
USD700-1,000

VERTICAL LOT

Chassagne Montrachet, Vide Bourse

Thomas Morey
Côte de Beaune, 1er Cru
2008 (1 meth) Labels peeling off
2009 (1 meth)

8361 2 methuselah - 6 litres (2 owc)
per lot: HKD5,000-8,000
USD600-1,000

MIXED LOT

Chassagne Montrachet, Les Embrazées 2007 Thomas Morey (1 jm30)
Vintage slip re-attached

Chassagne Montrachet, Morgeot 2008 Thomas Morey (1 jm30)

Chassagne Montrachet, Morgeot 2008 Thomas Morey (1 jm30)

Chassagne Montrachet, Morgeot 2011 Thomas Morey (1 jm30)

Chassagne Montrachet, Morgeot 2011 Thomas Morey (1 jm30)

8362 5 jero - 3 litres (owc, 4 oc)
per lot: HKD6,500-10,000
USD800-1,200

Bâtard Montrachet 2011

Thomas Morey
Côte de Beaune, Grand Cru
Label peeling off

8363 3 mags (oc)
per lot: HKD7,000-10,000
USD850-1,200

8364 3 jero - 3 litres (3 oc)
per lot: HKD15,000-20,000
USD1,900-2,400

Bâtard Montrachet 2009

Thomas Morey
Côte de Beaune, Grand Cru
Packed in different owc, labels re-attached

8365 2 jero - 3 litres (wc, oc)
per lot: HKD11,000-16,000
USD1,400-2,000

Bâtard Montrachet 2008

Thomas Morey
Côte de Beaune, Grand Cru

8366 3 jero - 3 litres (3 oc)
per lot: HKD12,000-18,000
USD1,500-2,200

Bâtard Montrachet 2007

Thomas Morey
Côte de Beaune, Grand Cru
Hand written "7" on vintage slip

8367 2 jero - 3 litres (2 oc)
per lot: HKD12,000-16,000
USD1,500-2,000



DOMAINE HENRI BOILLOT

Henri Boillot combines modern techniques with traditional winemaking values to create his highly sought after wines which are available only under a strict allocation basis. Currently, he is making wines under his name from the Jean Boillot Domaine in Volnay and also under his négociant business Maison Henri Boillot in Meursault. Strict control of fermentation temperatures and a dedication to producing wines that are honest examples of their terroir make these wines fascinating. Serena Sutcliffe, MW

Puligny Montrachet, Clos de la Mouchère 2014

Domaine Henri Boillot
Côte de Beaune, 1er Cru (Monopole)

- 8368** 3 mags (owc) per lot: HKD3,000-4,500
USD350-550
- 8369** 2 jero - 3 litres (2 owc) per lot: HKD4,000-6,000
USD500-750

Puligny Montrachet, Clos de la Mouchère 2013

Domaine Henri Boillot
Côte de Beaune, 1er Cru (Monopole)

- 8370** 3 mags (owc) per lot: HKD3,000-4,500
USD350-550
- 8371** 2 jero - 3 litres (2 owc) per lot: HKD4,000-6,000
USD500-750

Puligny Montrachet, Clos de la Mouchère 2011

Domaine Henri Boillot
Côte de Beaune, 1er Cru (Monopole)
Signs of seepage however excellent levels

- 8372** 2 jero - 3 litres (2 owc) per lot: HKD4,000-6,000
USD500-750

Bienvenues Bâtard Montrachet 2014

Domaine Henri Boillot
Côte de Beaune, Grand Cru

- 8373** 6 bts (owc) per lot: HKD12,000-17,000
USD1,500-2,000

Bienvenues Bâtard Montrachet 2013

Domaine Henri Boillot
Côte de Beaune, Grand Cru

- 8374** 6 bts (owc) per lot: HKD10,000-14,000
USD1,200-1,700

Bienvenues Bâtard Montrachet 2012

Domaine Henri Boillot
Côte de Beaune, Grand Cru

- 8375** 6 bts (owc) per lot: HKD10,000-14,000
USD1,200-1,700

Bienvenues Bâtard Montrachet 2011

Domaine Henri Boillot
Côte de Beaune, Grand Cru

- 8376** 6 bts (owc) per lot: HKD9,000-13,000
USD1,100-1,600

Criots Bâtard Montrachet 2014

Domaine Henri Boillot
Côte de Beaune, Grand Cru

- 8377** 6 bts (owc) per lot: HKD7,000-10,000
USD850-1,200



HENRI BOILLOT



FUX Restaurant

Criots Bâtard Montrachet 2013

Domaine Henri Boillot
Côte de Beaune, Grand Cru

8378 6 bts (owc)
per lot: HKD9,500-13,000
USD1,200-1,600

Criots Bâtard Montrachet 2012

Domaine Henri Boillot
Côte de Beaune, Grand Cru

8379 6 bts (owc)
per lot: HKD10,000-14,000
USD1,200-1,700

Criots Bâtard Montrachet 2011

Domaine Henri Boillot
Côte de Beaune, Grand Cru

8380 6 bts (owc)
per lot: HKD10,000-14,000
USD1,200-1,700

DOMAINE DES LAMBRAYS

Puligny Montrachet, Clos du Cailleret 2008

Domaine des Lambrays
Côte de Beaune, 1er Cru

8381 12 bts (oc)
per lot: HKD7,000-10,000
USD850-1,200

8382 3 mags (oc)
per lot: HKD4,000-6,000
USD500-750

Puligny Montrachet, Les Foliatières 2009

Domaine des Lambrays
Côte de Beaune, 1er Cru

8383 12 bts (oc)
per lot: HKD7,000-10,000
USD850-1,200

Puligny Montrachet, Les Foliatières 2008

Domaine des Lambrays
Côte de Beaune, 1er Cru

8384 12 bts (oc)
per lot: HKD8,000-12,000
USD1,000-1,500

8385 3 mags (oc)
per lot: HKD4,000-6,000
USD500-750

OLIVIER LEFLAIVE

Montrachet 2013

Olivier Leflaive
Côte de Beaune, Grand Cru

8386 6 bts (owc)
per lot: HKD10,000-14,000
USD1,200-1,700

Montrachet 2012

Olivier Leflaive
Côte de Beaune, Grand Cru

8387 6 bts (owc)
per lot: HKD10,000-14,000
USD1,200-1,700

Montrachet 2011

Olivier Leflaive
Côte de Beaune, Grand Cru

8388 6 bts (owc)
per lot: HKD10,000-14,000
USD1,200-1,700

MARC COLIN ET FILS

A brilliant address for White Burgundy, the wines until recently being made by Pierre-Yves Colin-Morey who took over from his father Marc in 1995. 2004 was the last vintage Pierre-Yves made at the domaine and from 2005 onward the wines are now being made by his brothers Joseph and Damian. This is a domaine always looking for the purest wines reflecting the best terroir and, to that end, they have recently reduced the toast on all their barrels, ended use of herbicides and now use only ploughing in the vineyards. Serena Sucliffe, MW

Bâtard Montrachet 2006

Marc Colin et Fils
Côte de Beaune, Grand Cru

8389 12 bts (oc)
per lot: HKD14,000-20,000
USD1,700-2,400

MAISON LEROY

Meursault, Perrières 2006 Maison Leroy (6 bts)
1 label stained

Chassagne Montrachet, Les Chenevottes 2007 Maison Leroy (6 bts)

8390 12 bts (cn)
per lot: HKD30,000-45,000
USD3,800-5,500





**BORDEAUX RED****CHATEAU LAFITE**

Throughout the centuries, Lafite has proved that this is a wine that ages in the most ethereal way. Lafite combines elegance, breed and scent with sustained power, a miracle of balance and nobility. The extraordinary terroir and position in Pauillac have always been matched by the Rothschilds' sense of quality and vision, resulting in a wine that has mythical status. Continuity is vital in producing a great wine and the wine-making brilliance of Charles Chevallier from the 1990s to the present day has added extra lustre to this exceptional liquid, with the fame of the property spreading further throughout the world. When serving Lafite, decant it well in advance of drinking as its bouquet and taste amplify to multi-faceted dimensions on contact with the air. At the Château itself, they double decant, back into the original bottle with its unchanging, instantly recognisable label. Lafite matures slowly, developing gloriously with bottle age, as historic tastings have shown. Collect Lafite for yourself and watch it grow! Serena Sutcliffe, MW

多個世紀以來拉菲古堡證明了其佳釀的品質隨著時間而漸漸昇華。她糅合了華麗，優良的品種和持久不散的香氣，稱得上是混然天成，散發出皇者之風。拉菲古堡位於波亞克區(Pauillac)的酒莊，其優越的地源特性 (Terroir)，再加上羅斯柴爾德家族 (Rothschild) 對品味的要求和其高瞻遠矚，締造了今日拉菲古堡超然脫俗的地位。代代相傳是釀造偉大佳釀的必要條件，釀酒奇才 Charles Chevallier 自 90 年代至今為拉菲古堡的出品默默耕耘，更是為此玉液瓊漿畫龍點睛，令拉菲古堡之名得以斐聲國際。每當享用拉菲古堡時，請務必預留時間醒酒，讓佳釀與空氣接觸，令其香味和味道充份昇華。拉菲古堡的工作人員醒酒時則會 Double Decant (即醒酒後把酒液倒回瓶內)，讓客人能一眼便看到拉菲古堡那獨一無二的酒標。以往的品試告訴我們，拉菲古堡會隨著時間緩緩昇華，今天就為自己準備一瓶然後看著她慢慢成長吧。施慧娜 (葡萄酒大師 M.W.)

Château Lafite 2005*Pauillac, 1er Cru Classé**Banded prior to inspection*

Great, warm, spicy nose. Big, huge, massive rich wine. An absolute 'must have', combining the enormous breed of Lafite with depth and profundity. Great, long, cassis finish. A giant, in all senses of the word. Serena Sutcliffe, MW
WA 95

榮美溫潤的辛辣芳香。雄渾巨碩，濃稠馥郁的佳釀。糅合了拉菲古堡一貫的內涵和深度，誠是你酒窖的必備首選。具有美妙而悠長的黑加侖子餘韻。無論怎樣說此酒也是殿堂級的佳作。施慧娜 (葡萄酒大師 M.W.)

8391 24 hrs (2 owc)

per lot: HKD48,000-70,000
USD6,000-8,500**Château Lafite 2003***Pauillac, 1er Cru Classé**Labels very slightly stained*

50% went into the 'grand vin' in this vintage. Great classy nose. Great coffee taste. Superb complexity. Sensational. Tremendously rich on the palate, with excellent length. A wonderfully exotic, smoky nose. Warm coffee notes. Glorious texture and depth. Has the real 'heart' to it of a great vintage. I am hooked. Serena Sutcliffe, MW
WA 100

只有百分之五十的葡萄用來釀製這款「主牌佳釀」(Grand Vin)。優雅的香氣，加上芳馥超卓的咖啡味。酒身複雜多變，實乃不可多得之作。口感濃郁，伴以綿長的餘韻。洋溢美不勝收且富異國風情的煙薰香味，兼有溫暖咖啡的味道，結構壯麗內涵豐富。這個偉大年份的「靈魂」都盡在此酒。我為之傾倒。施慧娜 (葡萄酒大師 M.W.)

8392 6 bts (cn)

per lot: HKD30,000-42,000
USD3,800-5,000**Château Lafite 2002***Pauillac, 1er Cru Classé**2 bts - Stained labels, 1 mag - Missing owc top, label torn bottom left*

Very vivid, redcurrant nose. Glorious, utterly mocha wine with huge red fruit. More recently, a very clean, healthy redcurrant nose and a bright cherries taste. Crisp, fruity and expressive. Serena Sutcliffe, MW
WA 94

活潑明朗的紅漿果香。入口後盡是美極了的濃烈莫卡咖啡風味，以及澎湃的紅肉水果味，是前途無可限量的名品。陳窖八年後，此酒有一股明淨、健碩的紅漿果氣息，還有一種糅合了紅漿果及櫻桃的味道。清新爽脆，果味盎然，散發年輕活力的色彩。屬印象鮮明的佳作。施慧娜 (葡萄酒大師 M.W.)

8393 1 mag and 2 bts (owc, cn)

per lot: HKD12,000-16,000
USD1,500-2,000



FUX Restaurant

Château Lafite 2000

Pauillac, 1er Cru Classé

OWC missing lid

Great scent, dominated by loganberries when it was young. Superb, juicy black fruit on the palate. Such a ripe finish, mouthwatering all the way through. That real, total super-healthy 2000 nose to it. One now senses the opulence of this wine, with all its layers. Such a vivid taste of plums. Such fresh acidity - still a baby. This will last a century if desired, so think two generations on. Serena Sutcliffe, MW
WA 98+

年輕時上佳的芬芳都是拜羅甘莓香味所賜。甜美多汁的黑肉果子口感，享受一流。成熟的餘韻令人垂涎。此酒有著2000年時那純淨佳美的香氣。現時，她給我一陣層層遞進的豐腴感覺。多麼鮮活的李子味，酸爽有勁，仍是初生之犢的她大有跨世紀的陳年潛力，試想像兩代之後會是甚麼光景。施慧娜(葡萄酒大師M.W.)

8394 6 bts (owc)
per lot: HKD48,000-65,000
USD6,000-8,000

Château Lafite 1998

Pauillac, 1er Cru Classé

1 label with small tear

My top Left Bank wine of the vintage. Spicy breed all the way through, with a touch of raspberries. Really tempting black fruit too and a lovely juicy finish. From Imperial in 2010, this was just so young and concentrated. In bottle, it is aristocratic and oozing allure. Serena Sutcliffe, MW
WA 98

出類拔萃的佳釀，也是該年份我最鍾情的左岸出品。每一口都流露辛香，並有絲絲紅莓的風味。極度誘惑的黑肉水果味，還有一股可人的水果餘韻。於2010年品嚐六公升裝，此酒十分年輕及濃郁，充滿貴氣，令人迷醉。品嚐標準裝，感覺典雅迷人。施慧娜(葡萄酒大師M.W.)

8395 12 bts (cn)
per lot: HKD55,000-75,000
USD7,000-9,500

Château Lafite 1996

Pauillac, 1er Cru Classé

Missing owc lid, good appearance and level

At a 2009 dinner in Hong Kong, a glorious spicy nose, like the smell of Christmas pudding cooking! Huge black cherries and liquorice taste. Perfect composition, bursting with fruit and health. Big impact wine. In 2012, as deeply concentrated as ever, just flexing its muscles. Serena Sutcliffe, MW
WA 100

2009年在香港的一個晚宴中，此酒散發一縷辛辣的芬芳，就如烹調聖誕布丁的香味！雄渾的黑櫻桃及甘草口味。天人合一，充滿健康水果氣息震撼之作。於2012年品嚐，濃稠如常，仍然非常年青。施慧娜(葡萄酒大師M.W.)

8396 1 d.mag - 3 litres (owc)
per lot: HKD24,000-35,000
USD3,000-4,200

Château Lafite 1994

Pauillac, 1er Cru Classé

Slightly scuffed label, missing owc lid

Tremendous breed, warmth and come-hither Lafite projection on the bouquet. Coffee-ish fruit. Not big but long Lafite lingering finish. Serena Sutcliffe, MW
WA 90

無出其右的精良品種、溫潤誘人的拉菲堡風格，都透過此酒的芳香滲漾而出。有咖啡味水果的特徵。並非巨碩之作，但有一股拉菲堡特有的綿延不絕的悠長尾韻。

8397 1 jero - 5 litres (owc)
per lot: HKD24,000-35,000
USD3,000-4,200

Château Lafite 1990

Pauillac, 1er Cru Classé

Lot 8398: Very slightly stained label, Lot 8399: Scuffed right side of label, bottle slightly stained, missing owc lid, cardboard replacement

57% Cabernet Sauvignon, 30% Merlot, 13% Cabernet Franc. In 2016, from our own stock, absolutely superb. We pitted it against the 1989 and it just won the battle because of its extraordinary, alluring perfume, opulence, breed, youth and silky fruit. Then came that long Lafite finish. A sleek, First Growth beauty, wonderfully on song all through - even the dregs of the decanter the next day were a total treat! Serena Sutcliffe, MW
WA 96

57%卡本納蘇維翁，30%梅樂，13%卡本納弗朗。2016年品嚐，取自我們的酒庫。我們將之與1989年比較，90年猶勝一籌，酒香芬芳醉人，豐沛優雅，果味順滑活潑。拉菲堡式的悠長收結。一級酒莊的風範，餘香裊裊--隔日後，醒酒瓶內的餘液竟還散發酒香！施慧娜(葡萄酒大師M.W.)

8398 1 bt (cn)
per lot: HKD4,000-6,000
USD500-750

8399 1 imperial - 6 litres (owc)
per lot: HKD42,000-60,000
USD5,000-7,500



MIS EN BOUTEILLE AU CHATEAU



CHATEAU LAFITE ROTHSCHILD
1990

PRODUCE
OF FRANCE

PAUILLAC
APPELLATION PAUILLAC CONTRÔLÉE

12.5% vol
600cl

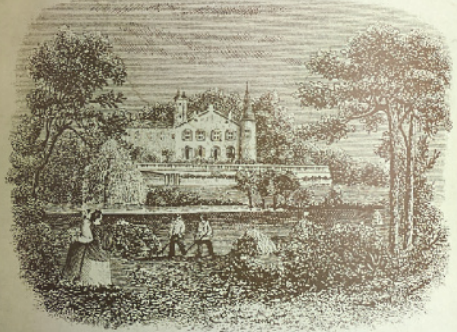
DEPOT

SOCIÉTÉ CIVILE DU CHATEAU LAFITE ROTHSCHILD, PROPRIÉTAIRE À PAUILLAC (GIRONDE) FRANCE

1.90-1



MIS EN BOUTEILLE AU CHATEAU



CHATEAU LAFITE ROTHSCHILD
1996

PRODUCE
OF FRANCE

PAUILLAC
APPELLATION PAUILLAC CONTRÔLÉE

12.5% vol
600cl

DEPOT

SOCIÉTÉ CIVILE DU CHATEAU LAFITE ROTHSCHILD, PROPRIÉTAIRE À PAUILLAC (GIRONDE) FRANCE

1.90-1



FUX Restaurant

Château Lafite 1989

Pauillac, 1er Cru Classé

u. 4bn, 1vts, bin soiled labels

67% Cabernet Sauvignon, 33% Merlot. In 2016, still a stunner and in the middle of a trio of great Lafites - the family relationship on the nose between 1988, 1989 and 1990 is remarkable, again showing the unique terroir of Lafite that dominates vintage character. So sweet, ripe and chocolatey, with great delicacy of texture, elegance and charm. Serena Sutcliffe, MW
WA 90

67%卡本納蘇維翁，33%梅樂。2016年品嚐，依然令人驚艷，在三個連續的頂級年份中--1988、1989、1990，穩居第二，充分展現出拉菲堡優厚過人、甚至超越年份特色的地源特性。口感甘潤成熟，香滑如巧克力，質感細膩優雅，充滿魅力。施慧娜（葡萄酒大師M.W.）

Château Lafite 1988

Pauillac, 1er Cru Classé

Excellent appearance, slightly scuffed capsule, missing owc lid, cardboard replacement

72% Cabernet Sauvignon in this vintage. Pure, cedary nose. Pure silky taste. Coffee and chocolate. Very classic then - and now. This wine just gets better and better. In 2009, at several dinners, a deep, spicy nose of great intensity. Cassis and raisins. Great, rich, cedary taste that is totally convincing and a real 'grand vin'. Meaty too, in the very best sense. An obvious keeper - I am so glad I still have some to comfort me in my old age! In 2010, this is still so young. Such a classic, almost vanillin, top Médoc. Serena Sutcliffe, MW
WA 94

此酒的卡本納·蘇維翁葡萄成分高達72%。純淨的雪松芳香。純美的絲般口味。咖啡及巧克力的特徵尤為明顯。一直以來，都是經典中的經典。越戰越勇的佳作。2009年時曾於多個晚宴場合品試過此酒，感受到一種極為熾烈的濃濃辛香。既有黑加侖子的風格，又有葡萄乾的特色。豐饒佳美的雪松味，好得教人無話可說，真正的「頂級之作」。還有肉質的絕妙芳香。毫無疑問的收藏之選，慶幸我還有多瓶珍藏，以陪伴我頤養天年！於2010年品嚐，此酒仍然年青，十分經典，帶有雲呢拿氣息的頂級梅鐸酒區(Médoc)之作。施慧娜（葡萄酒大師M.W.）

8400 12 bts (cn)

per lot: HKD42,000-60,000
USD5,000-7,500

8401 1 imperial - 6 litres (owc)

per lot: HKD30,000-42,000
USD3,800-5,000



CHATEAU MOUTON ROTHSCHILD

**Château Lafite***Pauillac, 1er Cru Classé***1983** (4 bts) *Slightly scuffed labels, 1 with tear down center***1985** (2 bts) *Slightly stained labels***1989** (3 bts) *Scuffed and bin soiled labels***1990** (3 bts) *Soiled and scuffed labels***8402** 12 bts (cn)

per lot: HKD38,000-55,000

USD4,800-7,000

CHATEAU LATOUR**Château Latour 1981***Pauillac, 1er Cru Classé**u. 3vts. bin soiled labels with old wrapping paper attached to bottles, slightly corroded capsules***8403** 6 bts (cn)

per lot: HKD11,000-15,000

USD1,400-1,900

CHATEAU MOUTON ROTHSCHILD**Château Mouton Rothschild 1996***Pauillac, 1er Cru Classé*

Label Artist: Gu Gan

In 2015, that stunning, aristocratic, Cabernet Sauvignon bouquet that you only get from top classed growth territory - stamped with the spirit of place. A glorious sweet, yet robust, flavour of succulent Cabernet Sauvignon - one cannot get away from it in this superb vintage. Majestic, deeply perfumed all through and with a cigar and cedarwood finish. This is almost a food, with its thick, juicy, cassis texture. Serena Sutcliffe, MW
WA 94

酒標藝術家：古干。2015年品嚐，散發高貴典雅、懾人心魄的卡本納蘇維翁芬芳，只有頂級葡萄園才能做到，她印證了當地的非凡風土氣質。香甜而充沛的卡本納蘇維翁，支配了這款絕佳瑰釀。馥郁醇香貫徹始終，雪茄和香柏木味作收結。質感豐腴，豐沛的黑加侖子感覺，味美如一道佳餚。施慧娜（葡萄酒大師M.W.）

8404 10 hbs (cn)

per lot: HKD14,000-20,000

USD1,700-2,400

CHATEAU AUSONE**Château Ausone 1961***St. Emilion, 1er Grand Cru Classé (A)**u. 1vts. 1ts, stained labels, otherwise excellent condition*

A very generous host in San Francisco put this out against the other top two St. Emilions and it really shone. Bottles or, more precisely, lots do vary but this was superb, with a very spicy bouquet and tremendous sweetness at the end. Simply marvellous and a total treat. Serena Sutcliffe, MW

在三藩市獲邀品嚐，與另外兩款聖埃美隆頂級佳釀互相較量之下，此酒脫穎而出。每瓶酒或每批酒的表現都不一樣，但這款非常出眾，酒香辛辣，收結香甜無比。是傑作毋庸多言，有幸一嚐令我甚歡。施慧娜（葡萄酒大師M.W.）

8405 2 bts (cn)

per lot: HKD9,000-14,000

USD1,100-1,700

CHATEAU LAFLEUR**Château Lafleur***Pomerol***1981** (4 bts) *u. 1bn, soiled and scuffed labels, peeling away, 1 removed***1988** (2 bts) *u. 1ts, slightly scuffed and stained labels***1994** (4 bts) *Scuffed and marked labels, 1 peeling away***1998** (2 bts)**8406** 12 bts (cn)

per lot: HKD24,000-32,000

USD3,000-4,000

CHAMPAGNE**DOMAINE JACQUES SELOSSE****Initiale Blanc de Blancs NV**

Domaine Jacques Selosse

*Champagne**3 bottles disgorged 06.08.2013, 3 bottles disgorged 25.07.14***8407** 6 bts (oc)

per lot: HKD5,500-7,000

USD700-850

Jacques Selosse V.O. NV

Domaine Jacques Selosse

*Champagne**Lot 8408: 6 bts - Disgorged 29.11.2010; 6 bts - Disgorged**10.07.2010, Lot 8409: 6 bts - Disgorged 12.05.2016, Lot 8410:**Disgorged 09.08.2013***8408** 12 bts (2 oc)**8409** 12 bts (2 oc)

per lot: HKD12,000-18,000

USD1,500-2,200

8410 4 bts (oc)

per lot: HKD4,000-6,000

USD500-750







FUX Restaurant

Jacques Selosse, Substance NV

Domaine Jacques Selosse

Lot 8411: 6 bts - Disgorged 04.05.2016, Lot 8412: Disgorged 21.12.2010

8411 12 bts (2 oc)
per lot: HKD18,000-24,000
USD2,200-3,000

8412 5 bts (oc)
per lot: HKD8,000-11,000
USD1,000-1,400

Jacques Selosse, Le Bout du Clos Ambonnay NV

Domaine Jacques Selosse

Champagne

Disgorged 19.01.2016

8413 6 bts (oc)
per lot: HKD9,000-13,000
USD1,100-1,600

Jacques Selosse, Les Carelles, Le Mesnil Sur Oger NV

Domaine Jacques Selosse

Champagne

Lot 8414: 6 bts - Disgorged 25.04.2012; 6 bts - Disgorged 23.02.2016, Lot 8415: Disgorged 26.01.2010, 4 bottles tissue wrapped

8414 12 bts (2 oc)
per lot: HKD19,000-26,000
USD2,400-3,200

8415 6 bts (oc)
per lot: HKD9,500-13,000
USD1,200-1,600

Jacques Selosse, Sous le Mont Mareuil/Ay NV

Domaine Jacques Selosse

Champagne

Disgorged 25.01.2016

8416 6 bts (oc)
per lot: HKD8,000-11,000
USD1,000-1,400

Jacques Selosse Millesime Grand Cru Extra Brut Blanc de Blancs 2005

Domaine Jacques Selosse

Champagne

4 bts - Disgorged 25.11.2016, 6 bts - Disgorged 25.11.2016

8417 10 bts (2 oc)
per lot: HKD24,000-32,000
USD3,000-4,000

Jacques Selosse Millesime Grand Cru Extra Brut Blanc de Blancs 2003

Domaine Jacques Selosse

Champagne

Disgorged 12.03.2013.

8418 6 bts (oc)
per lot: HKD18,000-26,000
USD2,200-3,200





FUX Restaurant

Jacques Selosse Millesime Grand Cru Extra Brut Blanc de Blancs 1999

Domaine Jacques Selosse

Champagne

Disgorged 26.03.2010

8419 5 bts (oc)

per lot: HKD15,000-22,000

USD1,900-2,800

VERTICAL LOT

Jacques Selosse Millesime Grand Cru Extra Brut Blanc de Blancs

Domaine Jacques Selosse

Champagne

2002 (3 bts) Disgorged 23.02.2012

2003 (1 bt) Disgorged 12.03.2013

8420 4 bts (cn)

per lot: HKD14,000-19,000

USD1,700-2,400

MIXED LOT

Jacques Selosse, Les Carelles, Le Mesnil Sur Oger NV

Domaine Jacques Selosse (2 bts)

Disgorged 23.02.2016

Jacques Selosse, Sous le Mont Mareuil/Ay NV Domaine

Jacques Selosse (2 bts)

Disgorged 12.02.2013

8421 4 bts (oc)

per lot: HKD5,500-8,000

USD700-1,000

Jacques Selosse, Chenim de Châlon à Cramant NV

Domaine Jacques Selosse (1 bt)

Disgorged 20.04.2015

Jacques Selosse, La Côte Faron, Ay NV Domaine Jacques

Selosse (1 bt)

Disgorged 07.04.2014

Jacques Selosse, Les Chantereines Avize NV Domaine

Jacques Selosse (1 bt)

Disgorged 25.02.2015

Jacques Selosse, Les Carelles, Le Mesnil Sur Oger NV

Domaine Jacques Selosse (1 bt)

Disgorged 07.02.2015

Jacques Selosse, Le Bout du Clos Ambonnay NV Domaine

Jacques Selosse (1 bt)

Disgorged 29.01.2015

Jacques Selosse, Sous le Mont Mareuil/Ay NV Domaine

Jacques Selosse (1 bt)

Disgorged 27.03.2015

8422 6 bts (oc)

per lot: HKD14,000-20,000

USD1,700-2,400



FUX Restaurant

Jacques Selosse, Chenim de Châlon á Cramant NV

Domaine Jacques Selosse (1 bt)

Disgorged 04.04.2014

Jacques Selosse, La Côte Faron, Ay NV Domaine Jacques Selosse (1 bt)

Disgorged 07.04.2014

Jacques Selosse, Les Chantereines Avize NV Domaine Jacques Selosse (1 bt)

Disgorged 04.04.02014

Jacques Selosse, Les Carelles, Le Mesnil Sur Oger NV

Domaine Jacques Selosse (1 bt)

Disgorged 13.02.2014

Jacques Selosse, Le Bout du Clos Ambonnay NV Domaine

Jacques Selosse (1 bt)

Disgorged 21.02.2014

Jacques Selosse, Sous le Mont Mareuil/Ay NV Domaine

Jacques Selosse (1 bt)

Disgorged 17.02.2014

8423 6 bts (oc)

per lot: HKD14,000-20,000
USD1,700-2,400

Jacques Selosse, Le Bout du Clos Ambonnay NV Domaine

Jacques Selosse (2 bts)

Disgorged 03.02.2015

Jacques Selosse, Les Carelles, Le Mesnil Sur Oger NV

Domaine Jacques Selosse (2 bts)

Disgorged 24.02.2015

Jacques Selosse, Sous le Mont Mareuil/Ay NV Domaine

Jacques Selosse (2 bts)

Disgorged 30.01.2015

8424 6 bts (oc)

per lot: HKD8,500-12,000
USD1,000-1,500

Jacques Selosse, Le Bout du Clos Ambonnay NV Domaine

Jacques Selosse (2 bts)

Disgorged 13.03.2013

Jacques Selosse, Les Carelles, Le Mesnil Sur Oger NV

Domaine Jacques Selosse (2 bts)

Disgorged 11.04.2013

Jacques Selosse, Sous le Mont Mareuil/Ay NV Domaine

Jacques Selosse (2 bts)

Disgorged 12.02.2013

8425 6 bts (oc)

per lot: HKD8,500-12,000
USD1,000-1,500





KRUG, CLOS DU MESNIL

Few great wine collectors, even if they concentrate on red wines, bypass Krug Champagne. Its power and sheer vinosity appeal to a connoisseur of the greatest Bordeaux and Burgundy, and collectors have a tendency to preface their tastings and dinners with a glass of this majestic Reims "institution". Some go so far as to organise vertical tastings of Krug in its own right, recognising the unique properties of this Champagne in terms of development and maturity. Krug is the Rolls Royce of Champagnes. Serena Sutcliffe, MW

即使是專注於紅酒的大收藏家，幾乎都不會錯過Krug 香檳。它勁度雄魄、酒質濃厚，足以令習慣欣賞頂級波爾多和布良地的鑑藏家另眼相看，收藏家也樂於在品試和晚宴開始前用它作華麗開場。有人甚至舉辦Krug 垂直品試，按照陳年階段和成熟程度欣賞Krug香檳的豐富特質。施慧娜（葡萄酒大師M.W.）

Krug, Clos du Mesnil 1998

In gift box

This is from a big crop, with a heatwave in mid-August. In 2012, a totally creamy bouquet, then hawthorn, heather and briary hedges. Limes, clementines and fresh ginger. So full in the mouth, surprising for a Blanc de Blancs, but this is no ordinary Chardonnay which was beautiful this year. Lemony taste developing to hazelnut butter and turning to caramel later. Serena Sutcliffe, MW
WA 96

這一年收穫豐盛，八月中還非常炎熱。此佳釀在2012年品嚐，充滿奶油香、山楂、石楠花及綠籬笆的氣味。味道則帶青檸檬，橘子及鮮薑。口感異常豐厚，有別於一般的Blanc De Blancs，全因為這是出自一個非常好的年份，而不是一般的莎當妮。收結帶檸檬味，然後是榛子醬，再轉化成焦糖。施慧娜（葡萄酒大師M.W.）

8426 2 bts (2 ovc) per lot: HKD9,000-13,000
USD1,100-1,600

Krug, Clos du Mesnil 1995

In gift box

In 2011, a bouquet like a Grand Cru Chablis. Mature and "smoky". Lovely crispness on the palate which surprises after the full, big bouquet - but that is great Chardonnay. Real character on the finish. And so "juicy". Serena Sutcliffe, MW
WA 93

於2011年品嚐，像布良地頂級Chablis般的香氣，成熟帶煙燻氣息，口感出奇清爽，揉合濃稠的芳香，十分出色的莎當妮，口感非常多汁，極有格調的收結。施慧娜（葡萄酒大師M.W.）

8427 3 bts (3 ovc) per lot: HKD16,000-24,000
USD2,000-3,000

Krug, Clos du Mesnil 1983

WA 92

8428 1 bt (owc) per lot: HKD7,000-10,000
USD850-1,200

Krug, Clos du Mesnil

1995 (2 bts)

1998 (2 bts) *Foil damaged*

8429 4 bts (cn) per lot: HKD20,000-28,000
USD2,400-3,500

RHONE RED

HENRI BONNEAU

The magician of Châteauneuf-du-Pape and this is the encyclopaedic vertical of Célestins, his top creation. The genius of Grenache, who clings to old vines, small yields, late harvesting and long maturation in old barrels, Bonneau defies accepted wisdom and does it his own way. The result may be inexplicable - but it is certainly great. Serena Sutcliffe, MW

Châteauneuf du Pape Rouge, Réserve des Célestins 2007

Henri Bonneau

WA 98

8430 11 bts (cn) per lot: HKD24,000-32,000
USD3,000-4,000

Châteauneuf du Pape, Cuvée Spéciale 1998

Henri Bonneau

Massively ripe with dried cherry character and an almost Amarone style intensity that hides the 16% alcohol with ease. Fascinating and exotic wine. RS.

WA 96

8431 5 bts (cn) per lot: HKD15,000-20,000
USD1,900-2,400







CHATEAU RAYAS

The most iconic of all the Châteauneuf estates. The highly individual Jacques Reynaud was responsible for making this wine, only using the Grenache grape from very old, low yielding vines. However, this works as the property is on cooler sand and clay soils, whereas the typical Châteauneuf terrain consists of large flat stones which would excessively heat up the Grenache. Since 1997, Jacques' nephew Emmanuel has made the wine, with considerable success. Undoubtedly this is the most complex, rich, ripe and exotic of all the Châteauneufs, gloriously atypical and a rule unto itself. Serena Sutcliffe, MW.

Châteauneuf du Pape, Reserve 2006

Château Rayas
Châteauneuf du Pape
4 labels peeling off

8432 6 bts (cn)
per lot: HKD11,000-15,000
USD1,400-1,900

Châteauneuf du Pape, Reserve 2002

Château Rayas
Châteauneuf du Pape

8433 6 bts (cn)
per lot: HKD10,000-14,000
USD1,200-1,700

Châteauneuf du Pape, Reserve

Château Rayas
Châteauneuf du Pape
2005 (3 bts)
2007 (3 bts) 1 label detached

8434 6 bts (cn)
per lot: HKD22,000-30,000
USD2,800-3,800

CHAPOUTIER

Ermitage, l'Ermite 2002

Chapoutier

8435 3 mags (3 ovc)
per lot: HKD2,500-3,000
USD300-350

AUSTRIA WHITE

WEINGUT UMATHUM

Trockenbeerenauslese Chardonnay 1995 Weingut

Umathum (5 hbs)

Welschriesling Trockenbeerenauslese 1995 Weingut

Umathum (5 hbs)

8436 10 hbs (2 ovc)
per lot: HKD5,000-7,000
USD600-850

GERMANY WHITE

J. J. PRUM

This extraordinary family estate in Wehlen produces some of the most pure Rieslings that grace this planet. Founded in 1911 and, from 1969, headed by Dr. Manfred Prüm, these 14 hectares on steep, schist slopes epitomise everything that is noble about top middle-Mosel sites. Since 2003, Manfred's highly capable daughter, Dr. Katharina Prüm, has been at the helm, a formidable combination of experience and meticulous attention to detail. Serena Sutcliffe, MW

這間家族酒莊位於Wehlen，釀製的Rieslings純淨勻美，獨步一方。酒莊建於1911年，自1969年開始Manfred Prüm博士繼任為莊主，佔地14公頃的葡萄園皆位於陡峭的片岩坡上，Middle Mosel地區頂級葡萄園高貴不凡之處，覽此地便可知。Manfred有一位才華出眾的千金Katharina Prüm博士，自2003年開始，她一直在背後掌舵，經驗豐富之餘，對細節亦無比用心。施慧娜（葡萄酒大師M.W.）

Wehlener Sonnenuhr Auslese

J. J. Prüm
Mosel Saar Ruwer

2006 (4 mags)
2007 (2 mags) 1 label slightly stained, 1 label with minor tear in center

8437 6 mags (cn)
per lot: HKD6,000-8,000
USD750-1,000

Wehlener Sonnenuhr Riesling Auslese Goldkapsel

J. J. Prüm
Mosel Saar Ruwer

2006 (3 mags) 1 label slightly stained and signs of old seepage, 1 other with signs of seepage
2007 (3 mags) 1 label with minor tear

8438 6 mags (oc)
per lot: HKD7,000-10,000
USD850-1,200

Wehlener Sonnenuhr Riesling Auslese Goldkapsel 2007

J. J. Prüm (6 hbs)
5 bottles signs of seepage

Wehlener Sonnenuhr Auslese 2005 J. J. Prüm (6 bts)

8439 6 bts and 6 hbs (2 cn)
per lot: HKD4,000-6,000
USD500-750



ITALY RED

GAJA

What can one say about Angelo Gaja that has not already been said, both by his admirers worldwide, but also by his Piedmontese neighbours, which is the greatest compliment. For this is the man who single-handedly brought Piedmontese wine-making into the modern era and forced it to realise its true potential. We have all learned a great deal from him - and we have certainly drunk some extraordinary wines that he has made. He knew that Nebbiolo grown in the finest sites in the zones of Barolo and Barbaresco could shed its rustic character and become noble and he set about reducing yields and introducing small French oak barrels as a means to this end. But the brilliance of Gaja is much more than this. His passion and commitment are reflected in the huge personality and concentration of the wines which have mind-blowing, myriad flavours and terrific volume and length on the palate. They are stunning with white truffles, as I was lucky enough to see at an "on-site" visit! The sheer individuality of these brilliant wines is dramatically evident when they are 'compared and contrasted' around a table with like-minded enthusiasts. Serena Sutcliffe, MW

有關於安捷洛·伽亞 (Angelo Gaja) 的傳奇故事和功績，不論在皮埃蒙特 (Piedmont) 的鄰里同行之間、或在世界各地的崇拜者而言，早已是耳熟能詳。他獨力帶領皮埃蒙特的釀酒業進入現代，並使它發揮出真正的天賦潛力。我們都從他身上學會了許多，而且肯定享用過他釀製的超凡瑰釀。他知道，在巴羅洛和芭芭萊斯高兩大產區的最佳葡萄園裡種植的內比奧羅 (Nebbiolo) 葡萄，所釀之酒醇厚強勁、典雅高貴。他下了一番苦功，力求降低產量、引入小型法國橡木桶。然而，他的才華遠不止於此。那濃稠豐厚、風韻獨特的美酒，反映出他對釀酒的奉獻和熱情。這些佳釀味道複雜奇美、酒體雄碩、餘韻醇厚悠長。我曾有幸親臨酒莊，看她與白松露配搭，效果奇佳。Gaja 佳釀各有風采，將之逐一品試、互相對比，其驚人品質更顯突出。施慧娜 (葡萄酒大師MW.)

Barbaresco 2003

Gaja
Piemonte, DOCG
Lot 8441: Missing lid
WA 93

8440 12 bts (2 owc)

per lot: HKD15,000-20,000
USD1,900-2,400

8441 5 bts (owc)

per lot: HKD6,500-9,000
USD800-1,100

Barbaresco 1997

Gaja
Piemonte, DOCG
Heavily stained and bin soiled labels
Brambly, truffley nose. Stunning. All liquorice and leather and such deep flavour. Fruit acidity and tannin all in balance. Ends in truffley splendour. Serena Sutcliffe, MW
WA 94

8442 6 bts (cn)

per lot: HKD7,000-9,500
USD850-1,200

Sperss 2001

Gaja
Langhe, DOC
WA 95

8443 12 bts (2 owc)

per lot: HKD12,000-17,000
USD1,500-2,000

8444 6 bts (owc)

per lot: HKD6,000-8,500
USD750-1,000

Sperss

Gaja
Langhe, DOC
1997 (3 bts) u. 1bn, 1vts, bin soiled labels and standed bottles
1998 (3 bts) Slightly scuffed labels
1999 (3 bts) Slightly scuffed labels
2001 (3 bts)

8445 12 bts (cn)

per lot: HKD16,000-22,000
USD2,000-2,800



FUX Restaurant

MIXED LOTS

Costa Russi 1990 Gaja (2 bts)

Heavily bin soiled labels and bottles

Sperss 1999 Gaja (2 mags)

u. 2vts, stained labels and bin soiled bottles

Barbaresco 1997 Gaja (1 bt)

Heavily bin soiled labels and bottles

Darmagi Cabernet Sauvignon 1999 Gaja (2 mags)

Stained labels and bin soiled bottles, labels peeling off

Barbaresco 1998 Gaja (2 bts)

Heavily bin soiled labels and bottles

Darmagi Cabernet Sauvignon

Gaja

Langhe

1994 (3 bts) *u. 1bn, slightly corroded capsules*

1994 (1 bt)

1996 (1 bt)

1998 (3 bts) *Slightly stained labels otherwise good appearance and level*

1998 (2 bts)

1999 (2 bts) *u. 2bn*

8447 12 bts (2 cn)

per lot: HKD9,500-12,000

USD1,200-1,500

8446 4 mags and 5 bts (2 cn)

per lot: HKD12,000-17,000

USD1,500-2,000



GAJA BARREL ROOM



GIACOMO CONTERNO

Barolo Riserva, Monfortino 2001

Giacomo Conterno

Piemonte, DOCG

WA 98

8448 3 mags (3 owc)

per lot: HKD24,000-32,000
USD3,000-4,000

ROBERTO VOERZIO

Barolo, Riserva vecchie viti dei Capalot e delle Brunate 2004

Roberto Voerzio

Piemonte, DOCG

WA 95

8449 3 mags (owc)

per lot: HKD6,000-8,000
USD750-1,000



ROBERTO CONTERNO

MASSETO

We owe it to the late, great Russian-American oenologist André Tchelistcheff for spotting the Masseto hill in the Bolgheri region of central west Tuscany as perfect Merlot territory. The clay soil is cool, allowing for a long growing season, giving the Merlot both ripeness and freshness, the magic combination that is Holy Grail for this grape variety. The climate variations give stunning vintage nuances, making it possible to compare years in the same way as we do for top Bordeaux wines. We now have nearly three decades of Masseto, a track record of excellence that is recognised world-wide and, more importantly, drunk with enormous pleasure around the globe. Serena Sutcliffe, MW

位於托斯卡納中西部寶格利 (Bolgheri) 區馬賽托山 (Masseto hill) 這一片完美的梅樂種植地，有賴於已故俄裔美籍釀酒學家 André Tchelistcheff 的發現。粘土質的土壤溫度清涼，有利較長的種植季節，讓梅樂葡萄既成熟亦新鮮，就此葡萄品種而言，這種難得的結合是最令人夢寐以求的境界。氣候的變化令各年份有微妙的差異，使我們可以比較不同年份，就像品評波爾多頂級佳釀一樣。Masseto 面世至今已有三十年，一直以優秀的品質聞名於世，讓全球各地人士樂飲不已。施慧娜 (葡萄酒大師 M.W.)

Masseto 2012

Toscana, IGT

Lot 8450: 3 bts - Banded prior to inspection, each bottle in individual gift box; 3 bts - Banded prior to inspection, Lot 8451: Banded prior to inspection

In 2015, strawberries, cedarwood and cinnamon on the nose, closer to Ornellaia than the usual which is what can happen in warmer years. Glorious red and black fruit dancing on the palate, so juicy, sweet and vanillin. Silky firmness, velvet curtains and violet creams. The power is so camouflaged this year. Roasting coffee beans at the end, with a touch of Pomerol too. Serena Sutcliffe, MW

WA 95

2015年品嚐，散發草莓、香柏木和肉桂香，比一般年份更接近 Ornellaia，這與當年溫暖的天氣有關。豐美的紅色和黑色果味在味蕾上跳躍交錯，果香充沛香甜，有香子蘭味。如絲綢般柔順、天鵝絨幕般瑰麗，帶紫羅蘭的柔滑感覺。此年份的勁度深藏，時隱時現。尾段有炒咖啡豆香，還有一絲龐美隆的氣息。施慧娜 (葡萄酒大師 M.W.)

8450 12 bts (4 owc)

per lot: HKD40,000-60,000
USD5,000-7,500

8451 1 mag (owc)

per lot: HKD8,000-11,000
USD1,000-1,400



FUX Restaurant

Masseto 2011

Toscana, IGT

Banded prior to inspection

WA 95

8452 6 bts (2 owc)

per lot: HKD20,000-30,000
USD2,400-3,800

Masseto 2010

Toscana, IGT

Lot 8453: 3 bts - Banded prior to inspection, Lot 8454: Banded prior to inspection

WA 98

8453 9 bts (3 owc)

per lot: HKD35,000-50,000
USD4,200-6,000

8454 1 mag (owc)

per lot: HKD8,500-12,000
USD1,000-1,500

Masseto 2009

Toscana, IGT

WA 94+

8455 6 bts (2 owc)

per lot: HKD20,000-30,000
USD2,400-3,800

8456 1 d.mag - 3 litres (owc)

per lot: HKD14,000-20,000
USD1,700-2,400

Masseto 2008

Toscana, IGT

Barrel sample. Incredibly intense, blackberry nose, with great spiciness. So "oriental" and exotic. Chocolate on the palate, with enormous opulence and lusciousness that always in stay balance. Velvet softness and great length. Serena Sutcliffe, MW WA 97+

酒桶品試，出色的濃郁黑莓香，且十分辛辣，富東方色彩及異國風情。巧克力味道十分豐厚，平衡度佳，如絲絨般柔軟，收結出色。施慧娜（葡萄酒大師M.W.）

8457 12 bts (cn, 2 owc)

per lot: HKD40,000-60,000
USD5,000-7,500

8458 1 mag (owc)

per lot: HKD7,000-10,000
USD850-1,200

8459 1 d.mag - 3 litres (owc)

per lot: HKD15,000-22,000
USD1,900-2,800





MASSETO

2004



TENUTA DELL'ORNELLAIA

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

ITALIA

1,5e

IMBOTTIGLIATO ALL'ORIGINE DA ORNELLAIA
CANTINE VINICOLE ITALIE

15% vol.

MASSETO

1998



Imbottigliato all'origine nella
TENUTA DELL'ORNELLAIA

Bolgheri - Toscana

M.L.A.

VITICOLTORI IN BOLGHERI

MASSETO



2006

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

IMBOTTIGLIATO ALL'ORIGINE DA ORNELLAIA
CANTINE VINICOLE ITALIE



FUX Restaurant

Masseto 2007

Toscana, IGT

Tissue wrapped

At ten years old, an immensely spicy, plums and damsons nose, plus attar of roses. Tremendous chocolatey taste, thick and sumptuous, lead pencil and blackberries. Totally mouth-filling, with a 'lift' of freshness right at the end. Serena Sutcliffe, MW

輕巧可人的新鮮黑莓、洋李及森林香，滿溢口腔的甘草及李香，悠遠濃厚的咖啡及可可佐以些許辛香的黑醋栗。2010年品嚐，此佳釀完美的組合與其誘惑力無可比擬，成熟度恰到好處，口中滿溢著精心經營的豐饒質感。施慧娜（葡萄酒大師 M.W.）

8460 6 bts (2 owc) per lot: HKD24,000-35,000
USD3,000-4,200

8461 1 d.mag - 3 litres (owc) per lot: HKD16,000-24,000
USD2,000-3,000

Masseto 2006

Toscana, IGT

Lot 8462: 6 bts - tissue wrapped, 1 Case missing lid

Lovely fresh projection of wild herbs plus black and red fruit on the nose, with a whiff of vanilla. Totally opulent and mouth-filling, with great polished tannins and supremely healthy fruit. Cinnamon at the end - with that charming freshness too. In 2010, at dinner in Milan, just so fruity and tempting, and yet with real depth. Serena Sutcliffe, MW
WA 100

散發清新動人的野生藥草，紅色鮮果及特出的香草香氣。華麗及口感豐裕，精雕細琢的單寧和健康非常的果實。帶肉桂味道的收結，清爽怡人。2010在米蘭的一個晚宴上品嚐，盡顯其充滿誘人的豐富果味，亦帶真實的深度。施慧娜（葡萄酒大師 M.W.）

8462 9 bts (3 owc) per lot: HKD45,000-70,000
USD5,500-8,500

8463 1 mag (owc) per lot: HKD12,000-17,000
USD1,500-2,000

8464 1 d.mag - 3 litres (owc) per lot: HKD22,000-32,000
USD2,800-4,000





FUX Restaurant

Masseto 2005

Toscana, IGT

Lot 8465: Tissue wrapped, 1 bin soiled case and wraps
WA 94

8465 9 bts (3 owc)
per lot: HKD35,000-50,000
USD4,200-6,000

8466 1 mag (owc)
per lot: HKD8,000-12,000
USD1,000-1,500

8467 1 d.mag - 3 litres (owc)
per lot: HKD16,000-24,000
USD2,000-3,000

Masseto 2004

Toscana, IGT

Tissue wrapped

Bottled in December 2006 and tasted in early 2007. Real berry nose. You can see the oak. Cassis. Coffee finish. Great concentration, the result of reducing the crop in half. Serena Sutcliffe, MW
WA 96

2006年12月裝瓶，2007年初品嚐。莓果香氣馥郁。橡木味明顯。嚐到黑加侖子味。收結有咖啡香。香味濃稠集中，可歸因於採收量減半。施慧娜（葡萄酒大師M.W.）

8468 6 bts (2 owc)
per lot: HKD26,000-38,000
USD3,200-4,800

8469 1 mag (owc)
per lot: HKD9,000-13,000
USD1,100-1,600

Masseto 2003

Toscana, IGT

Lot 8470: 3 bts - Tissue wrapped, Lot 8471: Slightly stained owc
This was a scented part of the Masseto vineyard. Very scented. Absolutely no sense of the heat on the nose, but a spicy, "oriental" taste to it. Baked cherries and mocha. Serena Sutcliffe, MW
WA 92

Masseto葡萄園的芬芳可見與此。香氣馥郁，完全感受不到當年的炎熱，但帶辛辣的「東方」氣息。烘烤櫻桃和摩卡香。施慧娜（葡萄酒大師M.W.）

8470 12 bts (4 owc)
per lot: HKD35,000-48,000
USD4,200-6,000

8471 1 d.mag - 3 litres (owc)
per lot: HKD12,000-17,000
USD1,500-2,000

Masseto 2002

Toscana, IGT

Lot 8473: Missing lid, tissue wrapped bottles, Lot 8476: Missing owc lid

This was a large harvest and a lovely year for Merlot. Masseto usually has 24 months in oak but, this year, the time was shortened to 19 months. Not a classical Masseto but very beautiful. Stunning scent. So succulent. Sweet and ripe on the palate. Utterly melting with a smoky finish. Serena Sutcliffe, MW
WA 95+

收成豐富，是梅樂葡萄的佳年。Masseto一般用橡木桶陳釀24個月，但今年縮減至19個月。不算是典型的Masseto，但依然出色。香氣令人陶醉。口感豐沛，香甜成熟。收結帶煙燻香，圓融順暢。施慧娜（葡萄酒大師M.W.）

8472 10 bts (cn)
per lot: HKD30,000-40,000
USD3,800-5,000

8473 6 bts (owc)
per lot: HKD18,000-24,000
USD2,200-3,000

8474 3 mags (sc)
per lot: HKD18,000-26,000
USD2,200-3,200

8475 1 mag (owc)
per lot: HKD6,000-8,500
USD750-1,000

8476 1 d.mag - 3 litres (owc)
per lot: HKD12,000-17,000
USD1,500-2,000



FUX Restaurant

Masseto 2000

Toscana, IGT

Lot 8477: Bin soiled and scuffed labels and bottles, Lot 8478: Owc missing lid, 2 bottles tissue wrapped, 2 bottles with marked labels, Lot 8479: Missing owc lid, wax capsule cork slight raised, label slightly scuffed

Great spiciness on the nose with the real iron and chocolate of Masseto. So sweet and so ripe. This has all the richness and earthiness of the Merlot, together with its sheer berry quality. Serena Sutcliffe, MW

擁有Masseto純正的生鐵和巧克力的辛辣香味，甜美成熟，有梅樂的豐沃和泥土氣息，加上其亮麗的漿果特質，加上輕微的成熟度，是如此誘人，像櫻桃利口酒。施慧娜 (葡萄酒大師M.W.)

8477	9 bts (cn)	per lot: HKD32,000-45,000 USD4,000-5,500
8478	6 bts (owc)	per lot: HKD22,000-30,000 USD2,800-3,800
8479	1 d.mag - 3 litres (owc)	per lot: HKD13,000-18,000 USD1,600-2,200

Masseto 1999

Toscana, IGT

Owc missing lid, 2 bottles tissue wrapped, 2 bottles with marked labels

In 2013, this has a huge nose of macerated berries and intensity of black fruit. Great power and glycerol. Utterly complete between the tannin, fruit and acidity. Massively rich and all-enveloping. This is the first of a great trio of vintages. Serena Sutcliffe, MW
WA 96

2013年品嚐，勁道十足的醬果與黑莓香氣，強烈的甘油口感，完美的丹寧、果香及酸度，碩大豐富，此佳釀產於Masseto華麗三重奏般三個完美年份的第一年。施慧娜 (葡萄酒大師M.W.)

8480	6 bts (owc)	per lot: HKD24,000-35,000 USD3,000-4,200
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Masseto 1998

Toscana, IGT

Scuffed and marked labels, slightly bin soiled bottles

At 14 years old, a fantastic bouquet of blueberries and spice - we decanted it just over an hour before drinking. There is a 'Pétrus connection' - it tasted a bit like Pétrus 1971 when it was young. But Masseto never tastes like Le Pin! Multi-layered with a flavour of spiced chocolate and, in this vintage, great fresh attack on the finish. A dose of Italian sun and genius. We drank it with osso buco. Serena Sutcliffe MW
WA 97

陳年十四載，美妙的藍莓芬芳和辛香--品嚐前我們先醒酒，約逾一個小時。有點像年輕的1971年份柏翠堡。但 Masseto 和Le Pin的味道不可能會一樣！層次豐富，有一絲香料巧克力的味道，收結突然有一股鮮爽勁。充滿意大利陽光和傳統的味道。我們配搭了意大利燴牛膝享用。施慧娜 (葡萄酒大師M.W.)

8481	6 bts (cn)	per lot: HKD26,000-38,000 USD3,200-4,800
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VERTICAL LOTS

Masseto

Toscana, IGT

2006 (1 bt)

2007 (5 bts)

8482	6 bts (cn)	per lot: HKD24,000-35,000 USD3,000-4,200
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Masseto

Toscana, IGT

1988 (1 bt) Slightly stained and tear label

1999 (2 bts) Scuffed labels, 1 with tear down center

2004 (2 bts)

2005 (1 bt)

2009 (2 bts)

8483	8 bts (cn)	per lot: HKD32,000-45,000 USD4,000-5,500
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ORNELLAIA





FUX Restaurant

ORNELLAIA

This is an amazing time for this great Tuscan property. Its wines are recognised as never before as among the best that Italy can produce and they afford some of the most exciting drinking experiences that can be found anywhere. The almost Margaux-like quality of Ornellaia, with its fruit, breed and fine texture, marks it as a winner. Many-layered, it unfolds on the palate to a long, lingering finish, a reflection of the complex marine, alluvial and volcanic soils of this breathtakingly beautiful area. If ever there were bottles of liquid landscape, these are they! Every serious cellar should have Ornellaia so that glorious vintage comparisons over dinners can bring Tuscan sunshine and light into your home. Serena Sutcliffe, MW

現時可算是這個優質托斯卡尼莊園的精采時刻——此酒從未如現在般，被公認為意大利有史以來最佳出品，世界各地都有人品嘗過此酒後對她讚不絕口。Ornellaia的果味、個性及細膩酒質，帶有濃濃瑪歌堡（Margaux）的影子，與其本身擁有梅樂葡萄（Merlot）的醇厚瑰麗特質大異其趣。這兩款酒都層次深邃，酒味開闊，餘韻悠長，經久不散，這都是拜這片由海洋、淤土及火山泥混合組成、美得叫人喘不過氣來的土地所賜。假如世上有一瓶匯聚天地精華的瓊漿玉液的話，那肯定就是Ornellaia。每一位認真收藏家的酒窖應該有不同年份的Ornellaia收藏，晚餐時品試可為你的家帶來托斯卡納的陽光。施慧娜（葡萄酒大師M.W.）

Ornellaia 2013

Bolgheri, DOC

Banded prior to inspection

56% Cabernet Sauvignon, 27% Merlot, 10% Cabernet Franc, 7% Petit Verdot. An amazing, spicy, blueberries, bilberries and blackberry nose. Rich and all-enveloping. A great, sweet opulence all over the palate, real "enchantment". Glossy coffee, vanillin and cassis all through, due to the ripe tannins. Sweet aniseed and full of spicy promise. So sumptuous. Serena Sutcliffe, MW

56%卡本納蘇維翁，27%梅樂，10%卡本納弗朗，7%小維鐸。帶辛香，藍莓、覆盆子和黑莓香氣。口感豐腴、覆蓋齒頰和味蕾，甘香充沛潤澤。咖啡、香子蘭和黑加侖子味芳郁悠長，丹寧成熟。甜茴香和滿滿的辛香。豐碩迷人的傑作。施慧娜（葡萄酒大師M.W.）

8484 6 bts (owc)

per lot: HKD6,000-8,000
USD750-1,000



FUX Restaurant

Ornellaia Vendemmia d'Artista 2013

Tenuta Dell'Ornellaia

Bolgheri, DOC

Bt #55/175, banded prior to inspection

- 8485** 1 imperial - 6 litres (owc)
per lot: HKD8,000-11,000
USD1,000-1,400

Ornellaia 2012

Bolgheri, DOC

Lot 8486: 6 bts - Banded prior to inspection, Lot 8487: 1 mag - Banded prior to inspection

56% Cabernet Sauvignon, 27% Merlot, 10% Cabernet Franc, 7% Petit Verdot. An amazing, spicy, blueberries, bilberries and blackberry nose. Rich and all-enveloping. A great, sweet opulence all over the palate, real "enchantment". Glossy coffee, vanillin and cassis all through, due to the ripe tannins. Sweet aniseed and full of spicy promise. So sumptuous. Serena Sutcliffe, MW

56%卡本納蘇維翁，27%梅樂，10%卡本納弗朗，7%小維鐸。帶辛香，藍莓、覆盆子和黑莓香氣。口感豐腴、覆蓋齒頰和味蕾，甘香充沛潤澤。咖啡、香子蘭和黑加侖子味芳郁悠長，丹寧成熟。甜茴香和滿滿的辛香。豐碩迷人的傑作。施慧娜（葡萄酒大師M.W.）

- 8486** 12 bts (2 owc)
per lot: HKD12,000-16,000
USD1,500-2,000
- 8487** 6 mags (6 owc)
per lot: HKD12,000-18,000
USD1,500-2,200

Ornellaia Vendemmia d'Artista 2012

Bolgheri, DOC

Lot 8488: bt #547/1160, 424/1160, 422/1160, all banded prior to inspection, Lot 8489: bt #483/1160, banded prior to inspection

- 8488** 3 d.mag - 3 litres (3 owc)
per lot: HKD12,000-16,000
USD1,500-2,000
- 8489** 1 d.mag - 3 litres (owc)
per lot: HKD4,000-5,500
USD500-700

Ornellaia 2010

Bolgheri, DOC

Lot 8490: 6 bts - Banded prior to inspection, 25th anniversary bottle, Lot 8491: 4 bts - 25th anniversary bottle, packed in 6 bt owc; 6 bts - Banded prior to inspection, 25th anniversary bottle, Lot 8492: 1 mag - Banded prior to inspection, 25th anniversary bottle, Lot 8493: 1 dm - Bt #412/1200, 25th anniversary, 1 dm - Bt #417/1200, 25th anniversary, Lot 8494: Bt #67/150 53% Cabernet Sauvignon, 39% Merlot, 4% Cabernet Franc, 4% Petit Verdot. The 25th anniversary year. In 2015, extraordinarily vibrant, aromatic nose. Spearmint and pine forests. Real espresso and silk on the palate. Wild blackberries, finishing with cigars. Crisp and well-defined. Keep another decade for the tannins to soften. Serena Sutcliffe, MW WA 97+

卡本納蘇維翁，39%梅樂，4%卡本納弗朗，4%小維鐸。25週年作品。2015年品嚐，香氣活潑芳濃。薄荷和松林氣息。嚐到濃縮咖啡香味，口感順滑如絲。野黑莓味，收結有雪茄香。爽脆、層次鮮明。施慧娜（葡萄酒大師M.W.）

- 8490** 12 bts (2 owc)
per lot: HKD12,000-18,000
USD1,500-2,200
- 8491** 10 bts (2 owc)
per lot: HKD10,000-15,000
USD1,200-1,900
- 8492** 6 mags (6 owc)
per lot: HKD12,000-18,000
USD1,500-2,200
- 8493** 2 d.mag - 3 litres (2 owc)
per lot: HKD8,000-11,000
USD1,000-1,400
- 8494** 1 imperial - 6 litres (owc)
per lot: HKD8,000-11,000
USD1,000-1,400



FUX Restaurant

Ornellaia 2009

Bolgheri, DOC

Lot 8496: Missing lid, 1 capsule scuffed, Lot 8497: Bt #610/800
52% Cabernet Sauvignon, 22% Merlot, 21% Cabernet Franc, 5% Petit Verdot. In 2015, richly and exotically perfumed, with notes of a Moroccan souk! Super vanilla pod sweetness on the palate, and then you are stopped short by the tannic structure - but the tremendous chocolatey finish covers everything. A keeper with an exciting, many-faceted future, given by the tropical elements of the vintage, beautifully balanced by the Cabernet Franc.

Serena Sutcliffe, MW
WA 97

52%卡本納蘇維翁，22%梅樂，21%卡本納弗朗，5%小維鐸。2015年品嚐，芳香濃郁、充滿異國風情，帶一絲摩洛哥市集氣息。嚐到香子蘭豆莢的香甜，接下來兀然出現強勁的丹寧結構，但收結的巧克力濃香掩蓋了一切。陳年潛力豐厚，因年份氣候如熱帶般炎熱，但又與卡本納弗朗的個性互相平衡。此酒在將來必更精彩多姿，令人期待。施慧娜（葡萄酒大師 M.W.）

8495	12 bts (2 owc)	per lot: HKD12,000-18,000 USD1,500-2,200
8496	6 bts (owc)	per lot: HKD6,000-9,000 USD750-1,100
8497	1 d.mag - 3 litres (owc)	per lot: HKD4,000-5,500 USD500-700







FUX Restaurant

Ornellaia 2008

Bolgheri, DOC

54% Cabernet Sauvignon, 27% Merlot, 16% Cabernet Franc, 3% Petit Verdot. This is a wine made from extreme highs and lows of temperature. In 2015, a deeply aromatic, herb garden nose, with a very welcoming perfume to lure you in. There are flowers here too. Really silky-textured and brimming over with cassis berries. A very serious Ornellaia packed with aromatic complexity - it was aged beyond 18 months in oak to tame the tannins. And it has! Serena Sutcliffe, MW
WA 97

54% 卡本納蘇維翁，27% 梅樂，16% 卡本納弗朗，3% 小維鐸。2015年品嚐，香氣芬芳濃郁如香草園，令人一聞傾心。還有花香。口感順滑如絲，黑加侖子莓果味滲透其中。令人印象深刻的Ornellaia佳作，芳香複雜豐富——它在橡木桶裡陳釀超過18個月，成功使丹寧更醇和。施慧娜(葡萄酒大師M.W.)

8498 6 bts (cn) per lot: HKD6,000-8,000
USD750-1,000

8499 1 mag (owc) per lot: HKD2,500-3,500
USD300-400

8500 1 imperial - 6 litres (owc) per lot: HKD10,000-14,000
USD1,200-1,700

Ornellaia 2007

Bolgheri, DOC

Packed in 6 bt owc, missing wooden lid

55% Cabernet Sauvignon, 27% Merlot, 14% Cabernet Franc, 4% Petit Verdot. In 2015, a very Bordeaux nose, with the breed of a top cru bursting out. Very creamy texture, like Bailey's cream with added mocha! Real substance, with the fruit, tannin and acidity so well integrated. Just coats the teeth with sweet fruit and glycerol. Very smooth. Serena Sutcliffe, MW
WA 93

55% 卡本納蘇維翁，27% 梅樂，14% 卡本納弗朗，4% 小維鐸。2015年品嚐，散發濃厚的波爾多氣息和頂級酒莊的貴氣。口感厚滑柔潤，像加上摩卡的巴利甜酒。酒體豐腴，果味、丹寧和酸度互相融合。果味香甜，甘油肥滑，齒頰留香。非常柔順。施慧娜(葡萄酒大師M.W.)

8501 5 bts (owc) per lot: HKD4,500-6,000
USD550-750

Ornellaia 2006

Bolgheri, DOC

56% Cabernet Sauvignon, 27% Merlot, 12% Cabernet Franc, 5% Petit Verdot. In 2015, a wonderfully blackcurrant nose, together with woodsmoke and liquorice. Waves of scent come over you. So creamy and luscious on the palate, vital and sparking on all cylinders. Exuberance itself! Glorious fresh tension. A miracle really and so exciting. Serena Sutcliffe, MW
WA 97

55% 卡本納蘇維翁，27% 梅樂，12% 卡本納弗朗，5% 小維鐸。2015年品嚐，黑加侖子芳香撲鼻，帶木煙燻和甘草香氣。香氣如浪潮般漸次展開。口感綿滑，豐腴多汁，活力十足。鮮酸爽冽。奇蹟般的佳作，令人歡喜。施慧娜(葡萄酒大師M.W.)

8502 12 bts (2 owc) per lot: HKD14,000-20,000
USD1,700-2,400

Ornellaia 2005

Bolgheri, DOC

60% Cabernet Sauvignon, 22% Merlot, 14% Cabernet Franc, 4% Petit Verdot. This was Axel Heinz's first vintage. In 2015, a real balsamic nose, very Bordeaux with added exoticism. A totally smooth, vinous "café crème" on the palate, all juicy loganberries. There is a real fruit cocktail finish to this which is very appealing. Serena Sutcliffe, MW
WA 93

60% 卡本納蘇維翁，22% 梅樂，14% 卡本納弗朗，4% 小維鐸。Axel Heinz 主理的第一個年份。2015年品嚐，濃郁的香脂氣息，感覺極像波爾多，別具異國風情。口感柔滑，帶鮮濃咖啡香，羅甘莓味道豐美。收結有水果雞尾酒的感覺，非常順喉怡人。施慧娜(葡萄酒大師M.W.)

8503 6 bts (owc) per lot: HKD6,500-9,000
USD800-1,100

Ornellaia 2004

Bolgheri, DOC

Lot 8505: Each bottle in individual owc

60% Cabernet Sauvignon, 25% Merlot, 12% Cabernet Franc, 3% Petit Verdot. In 2015, a real dark chocolate nose, with blackberries and spices. Total brambly taste, oozing luscious glycerol, with even a hint of orange. Real depth, layers and dimension, plus tempting sweetness on the finish that still remains so fresh. Classic, starry Ornellaia. Serena Sutcliffe, MW
WA 95

60% 卡本納蘇維翁，25% 梅樂，12% 卡本納弗朗，3% 小維鐸。2015年品嚐，散發濃郁的黑巧克力香氣，還有黑莓和辛香料氣息。充滿棘莓味，甘油圓潤肥滑，一絲橙香。層次豐富深厚，收結香甜，卻仍不失鮮爽感。經典的Ornellaia 鉅作。施慧娜(葡萄酒大師M.W.)

8504 12 bts (2 owc) per lot: HKD12,000-18,000
USD1,500-2,200

8505 3 bts (owc) per lot: HKD3,000-4,500
USD350-550



FUX Restaurant

Ornellaia 2003

Bolgheri, DOC

60% Cabernet Sauvignon, 20% Cabernet Franc, 15% Merlot, 5% Petit Verdot. The proportion of Cabernet Franc was important here. In 2015, a spice-bazaar nose, with an exotic "Kerala" aspect to it. An incredible dried figs taste, with dried apricots and damsons. Lines the mouth with vanillin and orange zests. You can sink into this, with its folds of flavour and texture. Serena Sutcliffe, MW
WA 93

60% 卡本納蘇維翁，20% 卡本納弗朗，15% 梅樂，5% 小維鐸。卡本納弗朗的比例是關鍵。2015年品嚐，散發香料巴扎的氣息，令人想起印度喀拉拉邦的異國風味。濃郁的無花果乾味，還有杏脯和西洋梨味。香子蘭和橙皮味齒頰留香。味道和口感層次豐富，令人沉醉其中。施慧娜(葡萄酒大師M.W.)

8506 6 bts (owc)

per lot: HKD5,000-8,000
USD600-1,000

Ornellaia 2001

Bolgheri, DOC

Heavily stained label with tear down center right
65% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc. In 2015, a deep, dense colour. Super-scented, intense nose. Loganberries, boysenberries and crème de cassis. Sheer vivacity of projection. Benchmark Ornellaia in the power zone. Velvet, high glycerol texture. So gentle, as all the strength is camouflaged by the opulence. Perfect harmony too - it has everything. This is an Ornellaia monument. Serena Sutcliffe, MW
WA 96

65% 卡本納蘇維翁，30% 梅樂，5% 卡本納弗朗。2015年品嚐，色澤深濃。酒香馥郁。嚐到羅甘莓、波森莓、黑醋栗酒的香味。酒感活潑。Ornellaia的標杆代表作。口感厚滑柔順如天鵝絨，豐富甘油感。柔和順喉，豐沛圓潤的酒體適當地掩飾其雄渾勁度。和諧無比，一切皆備而且恰到好處。Ornellaia的巔峰鉅作。施慧娜(葡萄酒大師M.W.)

8507 1 d.mag - 3 litres (owc)

per lot: HKD5,000-8,000
USD600-1,000



ORNELLAIA VINEYARD



FUX Restaurant

Ornellaia 1999

Bolgheri, DOC

Bin soiled and scuffed labels, stained bottles

65% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc. In 2015, the Cabernet Sauvignon comes singing through on the nose in this vintage, dominating its fellow grape varieties. Real sweet ripeness on the palate that is immensely seductive. The essence of stunningly healthy fruit picked at the optimum moment. Just a pure sensual pleasure. A dream of a wine. Serena Sutcliffe, MW
WA 95

65%卡本納蘇維翁，30%梅樂，5%卡本納弗朗。2015年品嚐，卡本納蘇維翁的香氣裊裊襲人，壓過了其他葡萄品種。味道香甜熟潤，迷人至極。果香豐富健碩，可見是趁佳期採收。夢幻般美好的醇釀。施慧娜（葡萄酒大師M.W.）

8508 6 bts (cn)

per lot: HKD5,000-8,000
USD600-1,000

Ornellaia 1998

Bolgheri, DOC

Bin soiled and scuffed labels and bottles

60% Cabernet Sauvignon, 35% Merlot, 5% Cabernet Franc. This was always quite open on the nose from the start and, in 2015, it has wonderful, frank red fruit that rises up to meet you. Redcurrants and vanillin. Very succulent on the palate - lip-licking good, with a lovely fruit profile, immediacy and a fine patina on the texture. Serena Sutcliffe, MW

60%卡本納蘇維翁，35%梅樂，5%卡本納弗朗。此佳釀一直以來已十分芬芳，2015年品嚐，美妙地散發著濃郁的香子蘭和紅莓子的味道。其果香盈溢，醇美濃稠，順滑如絲的質感非常動人。施慧娜（葡萄酒大師M.W.）

8509 12 bts (cn)

per lot: HKD12,000-18,000
USD1,500-2,200

Ornellaia 1991

Bolgheri, DOC

Missing ovc lid

Lovely spicy, cedary nose. Smells very top Médoc. Very fresh and full of impact. Like spiced plums. Strong. Very Cabernet Sauvignon finish. Excellent acidity balance.

散發辛香、香柏木氣息。頂級梅多克的氣息。鮮香爽利，勁度十足。撒了香料般的李子味。收結有濃郁的卡本納蘇維翁香氣。酸度均衡度極佳。施慧娜（葡萄酒大師M.W.）

8510 1 mag (owc)

per lot: HKD2,000-3,000
USD250-350

VERTICAL LOTS

Ornellaia

Bolgheri, DOC

2005 (3 bts) *Scuffed labels and slightly stained bottles*

2006 (3 bts) *Packed in 2005 ovc, missing lid, scuffed labels and slightly stained bottles*

8511 6 bts (owc)

per lot: HKD7,500-9,500
USD950-1,200

Ornellaia

Bolgheri, DOC

2000 (5 bts) *Scuffed labels and bin soiled bottles*

2003 (2 bts)

2009 (2 bts)

8512 9 bts (cn)

per lot: HKD7,500-12,000
USD950-1,500

Ornellaia

Bolgheri, DOC

1990 (2 bts) *Bin soiled and scuffed labels*

1993 (2 bts) *Soiled labels*

1994 (2 bts) *Soiled labels*

1995 (2 bts) *Soiled labels*

1998 (2 bts) *Marked and scuffed labels*

1999 (2 bts) *Stained and marked labels*

8513 12 bts (cn)

per lot: HKD10,000-17,000
USD1,200-2,000



SASSICAIA

The King of the Super Tuscans and a monument to excellence and longevity - I have superb examples from the Seventies in my cellar (address not supplied!). Sassicaia launched Bolgheri on the wine-making map, with the grapes coming from four plots over 60 hectares. Usually 85% Cabernet Sauvignon and 15% Cabernet Franc, the wines are classy 'racehorses', with breed and stamina, standing up nobly to the best competition from around the world. Serena Sutcliffe, MW

超級托斯卡尼的酒王，是極致和恆久的不朽巨作，在我的酒窖（地址可能不能告訴你！）內珍藏了多瓶70年代的非凡出品。在葡萄酒地圖上，西施佳雅（Sassicaia）開發出波爾加利酒區，葡萄都是由那4片逾60公頃的園地種植出來的。一般而言，弗朗，造出來的酒有如一匹血統優良的駿馬良駒，於眾多優質葡萄酒當中依然能鶴立雞群。施慧娜（葡萄酒大師 M.W.）

Sassicaia 2013

Bolgheri Sassicaia, DOC

Lot 8514: Banded prior to inspection, Lot 8515: 1 mag - Banded

prior to inspection, Lot 8516: 1 dm - Banded prior to inspection,

Lot 8517: Bt #77/170, banded prior to inspection

WA 97

8514	6 bts (owc)	per lot: HKD7,500-10,000 USD950-1,200
8515	4 mags (4 owc)	per lot: HKD10,000-13,000 USD1,200-1,600
8516	2 d.mag - 3 litres (2 owc)	per lot: HKD11,000-15,000 USD1,400-1,900
8517	1 imperial - 6 litres (owc)	per lot: HKD12,000-16,000 USD1,500-2,000







FUX Restaurant

Sassicaia 2012

Bolgheri Sassicaia, DOC

Lot 8518: 1 mag - Banded prior to inspection, Lot 8519: 1 dm - Banded prior to inspection, Lot 8520: Bt #77/150, banded prior to inspection

WA 93

8518 4 mags (4 owc)

per lot: HKD7,000-10,000
USD1,000-1,400

8519 2 d.mag - 3 litres (2 owc)

per lot: HKD8,000-11,000
USD1,000-1,400

8520 1 imperial - 6 litres (owc)

per lot: HKD9,000-13,000
USD1,100-1,600

Sassicaia 2010

Bolgheri Sassicaia, DOC

Lot 8521: Banded prior to inspection, Lot 8522: 1 mag - Banded prior to inspection, Lot 8524: Bt #75/160, banded prior to inspection

WA 96

8521 6 bts (owc)

per lot: HKD6,500-8,000
USD800-1,000

8522 2 mags (2 owc)

per lot: HKD4,500-6,000
USD550-750

8523 2 d.mag - 3 litres (2 owc)

per lot: HKD10,000-14,000
USD1,200-1,700

8524 1 imperial - 6 litres (owc)

per lot: HKD12,000-16,000
USD1,500-2,000

Sassicaia 2009

Bolgheri Sassicaia, DOC

Lot 8525: 1 dm - Banded prior to inspection, Lot 8526: Bt #64/150, banded prior to inspection

WA 96

8525 2 d.mag - 3 litres (2 owc)

per lot: HKD8,000-11,000
USD1,000-1,400

8526 1 imperial - 6 litres (owc)

per lot: HKD9,000-13,000
USD1,100-1,600

Sassicaia 2007

Bolgheri Sassicaia, DOC

Banded prior to inspection

This was an almost perfect year that gave a more typical Sassicaia than (the excellent) 2006. A lovely warm, black berries nose, with a huge dash of blueberries. So juicy and fruity in the mouth. Almost 'confiserie', but in a good sense! An immensely attractive wine that will win a mass of new friends. Serena Sutcliffe, MW

WA 95

這是近乎完美的年份，比起極佳的2006較為接近Sassicaia典型的風格。散發美妙和暖的黑莓及極濃的藍莓香氣。多汁及充滿果味。有著軟糖果般的質感。一款魅力四射，很容易讓沒有接觸過它的人為之傾倒的佳釀。施慧娜（葡萄酒大師M.W.）

8527 6 bts (owc)

per lot: HKD6,500-9,000
USD800-1,100



TENUTA SAN GUIDO (SASSICAIA)



FUX Restaurant

Sassicaia 2006

Bolgheri Sassicaia, DOC

Tissue wrapped

Bolgheri had an exceptionally warm June and July this year, although August was cooler. The first thing that impresses with this wine is its beautiful, elegant bouquet followed by a real cassis taste and such noble texture. There is real breed in the flavour and fruit. For the future, stylistic comparisons between the 2006 and the 2007 will be riveting. Serena Sutcliffe, MW
WA 96

產區經歷了和暖的六月和七月，但八月稍涼。此酒予人第一印象是優雅的酒香和接續而來的黑加侖子味，口感瑰麗柔和。香味和果香豐滿細緻。2006和2007年份的對比令人非常期待。施慧娜（葡萄酒大師M.W.）

8528	6 bts (owc)	per lot: HKD7,500-10,000 USD950-1,200
8529	2 mags (2 owc)	per lot: HKD5,000-7,000 USD600-850

Sassicaia 2004

Bolgheri Sassicaia, DOC

Banded prior to inspection

This was Sebastiano Rosa's third vintage at this great family property. They say there are similarities with 2007, but the wines are very different. Scented and heathery, harmonious and full of character. The tannins seem thicker and denser than in 2007 and 2006 and it finishes a little drier in the mouth. Powerful stuff. Serena Sutcliffe, MW
WA 93

這是Sebastiano Rosa釀造的第三個年份。都說有著2007年的風格，但卻十分不相同。洋溢香氣及野花氣息，甚有格調。丹寧比2006及2007年更豐盛，收結較清爽，勁度十足。施慧娜（葡萄酒大師M.W.）

8530	6 bts (owc)	per lot: HKD7,500-10,000 USD950-1,200
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Sassicaia 2003

Bolgheri Sassicaia, DOC

Lot 8531-8532: 6 bts - Banded prior to inspection, Lot 8532: 3 bts - Good levels and appearance, packed in 6 bottle owc, lid replaced with cardboard, Lot 8533: Label slightly marked in center, not in owc

Initially, this is more austere than Ornellaia - maybe because there is more Cabernet Sauvignon here. Sweet cassis at the end which points to a very happy future. Serena Sutcliffe, MW
WA 93

初段比Ornellaia緊澀，可能是因為卡本納蘇維翁的成分較高。收結有香甜的黑加侖子味，未來大有可期。施慧娜（葡萄酒大師M.W.）

8531	12 bts (2 owc)	per lot: HKD12,000-17,000 USD1,500-2,000
8532	9 bts (2 owc)	per lot: HKD9,000-13,000 USD1,100-1,600
8533	1 imperial - 6 litres (wc)	per lot: HKD8,000-11,000 USD1,000-1,400

Sassicaia 2001

Bolgheri Sassicaia, DOC

Lot 8534: Slightly stained labels and bottles, Lot 8535: Good level and appearance, owc lid replaced with cardboard

A classic year and a classical Sassicaia. The temperatures were cooler than usual which has given lovely fruit without huge structure. Nevertheless, it needs time, in true Sassicaia fashion. It was the first year in which they made selections for the 'grand vin' and this practice has continued. Utterly 'blooming' on the nose. So vibrant and fresh. The most beautiful, crunchy fruit. Fine, filigree texture. So sleek and with a lovely juicy finish. Serena Sutcliffe, MW

這是個經典的年份，也是酒莊的經典之作。此年的氣溫比往年清涼，造就了怡人的果味，卻沒有雄碩的結構。不過，就如Sassicaia的一貫風格，她需要時間成長。這是酒莊第一次挑選葡萄作正牌佳釀的年份，往後一直沿用此法。香氣奔放濃郁。酒感清新活潑。奇美無比的爽脆果香。質感細膩高雅。口感順滑，果香迷人的收結。施慧娜（葡萄酒大師M.W.）

8534	6 bts (cn)	per lot: HKD6,000-9,000 USD750-1,100
8535	1 mag (owc)	per lot: HKD2,000-3,000 USD250-350



FUX Restaurant

Sassicaia 2000

Bolgheri Sassicaia, DOC

Lot 8536: u. 1bn, 1ts, 3 labels damp stained - 1 of which slightly damaged in corner, rest slightly damp stained and bin soiled, 2 of which slightly damaged, Lot 8537: Stained labels and bottles
Wonderfully vivid nose. Great quality of fruit and oak. So ripe - no aggression. The third new French oak is just there. Serena Sutcliffe, MW

出色的活潑香氣。極佳的果味和橡木味，成熟而內斂。混合了三分之一的新法國橡木桶的魅力正正在此。施慧娜（葡萄酒大師MW。）

8536 12 bts (cn)

per lot: HKD11,000-17,000
USD1,400-2,000

8537 6 bts (cn)

per lot: HKD6,000-9,000
USD750-1,100

Sassicaia 1999

Bolgheri Sassicaia, DOC

Lot 8538: Stained and scuffed labels, Lot 8539: Scuffed and marked labels, Lot 8540: Cardboard lid as original lid missing, bin soiled bottle, label slightly soiled and peeling off
Wonderful cassis nose. Big, fruity, definite. Great concentration at the heart of it and yet silky. Bigger production than the more powerful 1998. You must decant for all the bouquet and flavour to come out. Serena Sutcliffe, MW

洋溢動人的黑加倫香氣。宏大，果味充沛及精準。口感非常濃郁卻不失幼滑。產量比強壯的1998為大。需換瓶才能把這佳釀的特質全部呈現。施慧娜（葡萄酒大師MW。）

8538 12 bts (cn)

per lot: HKD13,000-18,000
USD1,600-2,200

8539 6 bts (cn)

per lot: HKD6,500-9,000
USD800-1,100

8540 1 d.mag - 3 litres (owc)

per lot: HKD4,500-6,000
USD550-750

Sassicaia 1998

Bolgheri Sassicaia, DOC

Lot 8541: u. 7bn, 2 labels badly damp stained, 1 of which damaged, rest damp stained - 5 of which damaged, Lot 8542: u. 7bn, 1ts, labels bin soiled and damp stained, several have blue marks, 1 slightly wrinkled

This was a fabulous year for Bolgheri and Sassicaia has made a stunning wine. A wonderful, vibrant blackberry nose leads to a real earthy/spicy taste, with lots of thick, mouth-filling fruit. It is very juicy and chocolatey, with red fruit, tobacco and mocha. Like lovely sweet blackberry jam on the palate. This has now had the time in bottle to be really complex. Serena Sutcliffe, MW WA 91

這是Bolgheri區及Sassicaia酒莊絕佳的年份。美麗有活力的黑莓氣息，帶泥土及辛辣，口感豐碩充滿果實味道。多汁及帶巧克力味道，紅色水果，煙草及摩卡特質。帶甜黑莓果醬的收結。此佳釀現在已變得相當複雜，適宜現時享用。施慧娜（葡萄酒大師MW。）

8541 12 bts (cn)

8542 12 bts (cn)

per lot: HKD16,000-22,000
USD2,000-2,800



SASSICAIA



FUX Restaurant

Sassicaia 1997

Bolgheri Sassicaia, DOC

Lot 8543: Stained and scuffed labels, 1 with tear down center,

Lot 8544: Good level, label bin soiled and peeling, capsule slightly worn

Very scented, perfumed nose. Lovely luscious, mouth-coating, gum-caressing wine. So elegant and classy. Serena Sutcliffe, MW

香氣馥郁芬芳。口感甘沛，齒頰留香。酒感瑰麗典雅。施慧娜（葡萄酒大師M.W.）

8543 6 bts (cn) per lot: HKD10,000-13,000
USD1,200-1,600

8544 1 mag (owc) per lot: HKD3,500-5,000
USD400-600

VERTICAL LOT

Sassicaia

Bolgheri Sassicaia, DOC

1999 (3 bts) *Bin soiled and scuffed labels and bottles*

2000 (2 bts) *Bin soiled and scuffed labels and bottles*

8545 5 bts (cn) per lot: HKD6,000-9,000
USD750-1,100

SOLAIA

Produced from a plot of vineyard of the same name, Solaiia is a bewitching blend of Cabernet Sauvignon and 20% Sangiovese that ages magnificently and has real complexity. Serena Sutcliffe, MW.

Solaia 2001

Toscana, IGT

Soiled owc, bin soiled and slightly scuffed labels

8546 4 mags (4 owc) per lot: HKD12,000-16,000
USD1,500-2,000

Solaia 1999

Toscana, IGT

Marked and scuffed labels, slightly stained capsules, stained owc

8547 5 mags (5 owc) per lot: HKD11,000-15,000
USD1,400-1,900

Solaia 1998

Toscana, IGT

1 mag - Marked and scuffed labels, slightly stained capsules,

stained owc, 3 mags - u. 3vts, marked and scuffed labels, slightly stained capsules, stained owc

8548 6 mags (3 owc, cn) per lot: HKD12,000-18,000
USD1,500-2,200

Solaia 1990

Toscana, IGT

u. 2bn, 1vts, stained and bin soiled bottles and capsules

80% Cabernet Sauvignon, 20% Sangiovese. Complex, aromatic nose. Lots of tarry fruit. Juicy, coffee-ish and black fruit on the palate with a lovely aromatic, intriguing finish. Serena Sutcliffe, MW

複雜的香氣，洋溢柏油果香，多汁，帶咖啡及黑果味道餘芳香迷人。施慧娜（葡萄酒大師M.W.）

8549 11 bts (cn) per lot: HKD17,000-22,000
USD2,000-2,800

VERTICAL LOTS

Solaia

Toscana, IGT

1997 (3 bts) *Scuffed and marked labels, stained bottles*

1998 (2 bts) *Scuffed and marked labels, stained bottles*

2000 (1 bt)

8550 6 bts (cn) per lot: HKD7,500-10,000
USD950-1,200

Solaia

Toscana, IGT

1986 (1 mag) *u. 1vts, scuffed and bin soiled labels, slightly stained capsules*

1997 (2 mags) *u. 2bn, scuffed and bin soiled labels, slightly stained capsules*

1998 (1 mag) *Marked and scuffed labels, slightly stained capsules, stained owc*

8551 4 mags (cn, owc) per lot: HKD11,000-16,000
USD1,400-2,000

CARNASCIALE

Il Caberlot 2004

Carnasciale

Toscana, IGT

8552 6 mags (2 owc) per lot: HKD5,500-7,000
USD700-850



Sobremesa Rafael Zabaleta



VEGA-SICILIA
COSECHA 1990 "UNICO"

Ribera del Duero
Denominación de Origen

Medalla de Oro y Gran Diploma de Honor
Feria de Navidad de Madrid de 1927
Medalla de Oro y Gran Diploma de Honor
Exposición Hotelera de Barcelona de 1927
Gran Premio de Honor
Exposición Internacional de Barcelona 1929-30

150cl. 13,5%Vol.

EMBOTELLADO EN LA PROPIEDAD
BODEGAS VEGA SICILIA, S. A. VALBUENA DE DUERO (Valladolid) España

Esta cosecha ha sido escogida para ser embotellada en 109.548 botellas bordelesas, 2.653 magnum y 150 doble magnum.

El número de esta botella es el N^o 001940
BODEGAS VEGA SICILIA, S. A.
El Presidente

Samuel Alarcón

LOTE N^o: M-004 R.E.: 2342 VA 00



Unico de Bouquet, 1959 Francisco Barro



VEGA-SICILIA
COSECHA 1994 "UNICO"

Ribera del Duero
Denominación de Origen

Medalla de Oro y Gran Diploma de Honor
Feria de Navidad de Madrid de 1927
Medalla de Oro y Gran Diploma de Honor
Exposición Hotelera de Barcelona de 1927
Gran Premio de Honor
Exposición Internacional de Barcelona 1929-30

300cl. 13,5%Vol.

EMBOTELLADO EN LA PROPIEDAD
BODEGAS VEGA SICILIA, S. A. VALBUENA DE DUERO (Valladolid) España

Esta cosecha ha sido escogida para ser embotellada en 98.280 botellas bordelesas, 2.196 magnum y 150 doble magnum.

El número de esta botella es el N^o 000067
BODEGAS VEGA SICILIA, S. A.
El Presidente

Samuel Alarcón

LOTE M-003 R.E.: 2.342 VA 00



VEGA-SICILIA
COSECHA 1989 "UNICO"

Ribera del Duero
Denominación de Origen

Medalla de Oro y Gran Diploma de Honor
Feria de Navidad de Madrid de 1927
Medalla de Oro y Gran Diploma de Honor
Exposición Hotelera de Barcelona de 1927
Gran Premio de Honor
Exposición Internacional de Barcelona 1929-30

150cl. 13,5%Vol.

EMBOTELLADO EN LA PROPIEDAD
BODEGAS VEGA SICILIA, S. A. VALBUENA DE DUERO (Valladolid) España

Esta cosecha ha sido escogida para ser embotellada en 116.840 botellas bordelesas, 2.632 magnum y 150 doble magnum.

El número de esta botella es el N^o 028726
BODEGAS VEGA SICILIA, S. A.
El Presidente

Samuel Alarcón

LOTE N^o 058 N^o embor. 2342

LOTS 8559, 8558, 8561



SPAIN RED

VEGA SICILIA 'UNICO'

Vega Sicilia is a name that resounds throughout the world, a vinous flagship for its country and a landmark for serious wine collectors everywhere. The wine is a true reflection of its region, climate and the area's oenological traditions. Ribera del Duero, with its affinity with the Tempranillo grape, its high altitude and its hot days and cold nights, is one of the world's classic wine regions. These treasures are part of Spain's patrimony and shining examples of what can be achieved when terroir and dynamism meet. Serena Sutcliffe, MW

Vega Sicilia酒莊在世界各地的名氣甚大，為其國家的旗幟酒莊，是一款受所有洋酒收藏家追捧的佳釀。此美酒真實反映該地區，氣候及釀酒傳統。Ribera del Duero產區與其Tempranillo葡萄，加上高海拔，炎熱的日和寒冷的夜，是世界經典葡萄酒產區之一。這些寶物是西班牙的遺產一部份，以及成功揉合其國家風土和活力的一個光輝例子。施慧娜(葡萄酒大師 M.W.)

Vega Sicilia 'Unico' 1998*Ribera del Duero*

92% Tinto Fino, 8% Cabernet Sauvignon. Nose of heather and tar. Great richness and immediacy. In 2013, a really tarry nose. Still adolescent on the palate, at the start of its life, with the impact and attack of youth. My guess is that this will need decades to smooth out - it is bursting at the seams with personality and flavour. Serena Sutcliffe, MW
WA 98

92% Tinto Fino, 8% 卡本納蘇維翁。石南花和尼古丁的氣息。濃稠而澎湃。2013年品嚐，尼古丁氣息撲鼻。嚙到尚未成熟，仍在初生階段，勁度十足。我認為她仍需待數十年去掉銳氣--目前的個性和味道稍為鋒芒過露。施慧娜(葡萄酒大師M.W.)

8553 6 bts (2 owc)

per lot: HKD14,000-18,000
USD1,700-2,200**Vega Sicilia 'Unico' 1996***Ribera del Duero*

90% Tinto Fino, 10% Cabernet Sauvignon. A dream vintage. From the beginning, a mosaic of scents ranging from mint to honeysuckle, redcurrants to brambles. Massive complexity on the palate, with heather, vanillin and meaty fruit and a great nutty interior with fresh acidity which will take it forward ad infinitum. In 2013, a vivid wild herbs nose led to a wine of enormous impact. In the same year, it is still a huge, glycerol giant. I must survive to see it at its peak - but will I be in such fine fettle?
Serena Sutcliffe, MW
WA 96

90% Tinto Fino, 10% 卡本納蘇維翁。偉大的年份。初段香氣變化多端，從薄荷以至金銀花、紅醋栗漸次到棘莓。口味道複雜豐富，有石南、香子蘭、豐碩柔韌的果味，深藏著果仁香味，兼備鮮爽酸香，似是可以無窮盡地發展下去。2013年品嚐，鮮明的野香草氣息，帶出強勁雄魄的酒體。同年再品嚐，依然肥滑豐腴，酒體巨碩。我希望此生有幸親眼見證它進入巔峰期的狀態。施慧娜(葡萄酒大師M.W.)

8554 12 bts (4 owc)

per lot: HKD24,000-32,000
USD3,000-4,000

8555 3 bts (owc)

per lot: HKD6,000-8,500
USD750-1,000**Vega Sicilia 'Unico' 1995***Ribera del Duero*

85% Tinto Fino, 15% Cabernet Sauvignon. This is the vintage between the stand-out 1994 and 1996, but it is a worthy rival. Amazing, complex bouquet. Irony, inky, elegant and beautiful on the palate, with a fascinating minty sleekness. In 2013, a bouquet of immense breed and refinement and such a taste of coffee liqueur. Serena Sutcliffe, MW
WA 97

85% Tinto Fino, 15% 卡本納蘇維翁。夾在兩個偉大年份1994年及1996年之間，其質素絕對不容忽視。散發出令人驚嘆，複雜的香氣，包括生鐵及墨汁氣息。優雅及美麗，有令人著迷的薄荷香氣。2013年品嚐，細緻的香氣帶咖啡甜烈酒氣息。施慧娜(葡萄酒大師M.W.)

8556 9 bts (3 owc)

per lot: HKD19,000-26,000
USD2,400-3,200**Vega Sicilia 'Unico' 1994***Ribera del Duero*

85% Tinto Fino, 15% Cabernet Sauvignon. Like a spice bazaar and a cigar box at the same time. Licorice and blackberry flavours. So rich, so opulent, with superb body and depth. All those fascinating tastes of Unico, such as mint, aniseed and orange zest - there is nothing else like it. So clear and crystalline. Finish of toast. Just sink into it. In 2014, an extraordinary peppermint nose. Rich, voluptuous, spicy and orangey. Marvellously original wine, stamped with its own character and individuality. Serena Sutcliffe, MW
WA 96

85% Tinto Fino, 15% 卡本納蘇維翁。散發香料市場和雪茄盒香芬。帶甘草及黑莓果味。口感豐腴華麗，酒感巨碩、深度懾人。盡顯Unico多姿多彩的香味，例如薄荷、八角和橙皮-無可比擬的特色。酒感清透純淨。收結有烤麵包香。2014年品嚐，洋溢曼妙的胡椒薄荷香。別具一格的佳釀，充滿個性。施慧娜(葡萄酒大師M.W.)

8557 9 bts (3 owc)

per lot: HKD26,000-35,000
USD3,200-4,200

8558 1 d.mag - 3 litres (owc)

per lot: HKD12,000-17,000
USD1,500-2,000



FUX Restaurant

Vega Sicilia 'Unico' 1990

Ribera del Duero

Lot 8559: Banded prior to inspection, with signs of seepage however excellent levels, Lot 8560: Label slight tear on top right 80% Tinto Fino, 20% Cabernet Sauvignon. When released in 2000, a monster! Then, we decanted it two hours before drinking so that it could 'escape'. Very black fruit on the nose. Huge, mineral tannins. Became more meaty and peppery in the glass, ending on a peppermint note. Raw, concentrated power, with great ageing potential. In 2013, still extraordinarily youthful on both the nose and palate, with a marked dark chocolate taste. Stunning. Serena Sutcliffe, MW
WA 96

80% Tinto Fino · 20%卡本納蘇維翁。2000年上市時，像一頭猛獸般強勁！我們品嚐前醒酒兩小時才足以釋放香氣。充滿黑色水果芳香。丹寧飽滿帶礦物感。於杯中一段時間後，胡椒和肉味越加突出，最後以胡椒薄荷為作結。2013年品嚐，氣息和味道竟仍充滿年輕活力，黑巧克力味突出。施慧娜（葡萄酒大師MW.）

Vega Sicilia 'Unico' 1989

Ribera del Duero

In a generic Vega Sicilia wc, 1 label tear at base 80% Tinto Fino, 20% Cabernet Sauvignon. Lovely sweet, even cinnamon nose. So elegant and ready. Tasted from magnum, it had an incredible wild herbs nose. Tight and concentrated, with discernible tannins. Pretty exciting. From bottle in 2013, such a chocolate nose, with enormous charm and enticement. This will keep. Serena Sutcliffe, MW
WA 93

80% Tinto Fino · 20% 卡本納蘇維翁。動人甜美的肉桂香氣。非常典雅，現適宜享用。

品嚐1.5公升裝，散發曼妙的野香草氣息。濃烈緊閉，丹寧比較乾。令人興奮期待。2013年品嚐瓶裝，散發巧克力香氣，魅力逼人，令人神往。陳年潛力甚厚。施慧娜（葡萄酒大師MW.）

8559 2 mags (2 owc)

per lot: HKD10,000-14,000
USD1,200-1,700

8560 1 d.mag - 3 litres (owc)

per lot: HKD12,000-17,000
USD1,500-2,000

8561 3 bts (wc)

per lot: HKD6,500-9,000
USD800-1,100





ALVARO PALACIOS

Alvaro Palacios provides the cutting edge of modern Spanish winemaking. Having trained at Château Pétrus for two years he began his own Priorat venture in 1989 based on a doctrine of low yields, old vines and high tech techniques. L'Ermita, his most famous wine (first vintage 1993) is a blend of 80% Garnacha, 15% Cabernet Sauvignon and 5% Cariñena. It is bottled unfiltered having been aged for up to 20 months in new French barrels. Serena Sutcliffe, MW.

L'Ermita 2000

Alvaro Palacios
Priorat, DOC
Slightly bin soiled bottles

8562 5 bts (cn)

per lot: HKD8,500-12,000
USD1,000-1,500

L'Ermita 1998

Alvaro Palacios
Priorat, DOC
WA 97

8563 1 jero - 5 litres (owc)

per lot: HKD14,000-20,000
USD1,700-2,400

L'Ermita

Alvaro Palacios
Priorat, DOC

1996 (1 mag) Scuffed label

2000 (1 mag) Missing owc lid, scuffed label

8564 2 mags (2 owc)

per lot: HKD6,500-10,000
USD800-1,200

PINGUS

Since 1995, Peter Sisseck has produced amazing wine from three separate plots of very old Tinto Fino (Tempranillo) vines high in the Ribera del Duero. A genius at pruning, Peter keeps yields very low indeed, averaging about 14 hl/ha, which gives 400-500 cases a year. The vines have never been fertilised nor treated with pesticides and are grown in the traditional en vaso system. Maturation is in 100% new French oak. Serena Sutcliffe, MW

Pingus

Ribera del Duero
1997 (3 bts) u. 1vts
2000 (3 bts)

8565 6 bts (cn)

per lot: HKD20,000-30,000
USD2,400-3,800



PETER SISSECK

**AUSTRALIA RED****PENFOLDS GRANGE**

This is part of Australia's national heritage and a tribute to the late Max Schubert who had the vision and ability to conceive such a wine and then construct it. Since then, Grange's winemakers have been outperforming brilliantly. I have always thought that one of Grange's many secrets is the magical mix of the Shiraz (Syrah) grape and American oak - somehow the "sweetness" of the wood marries perfectly with the peppery grape, leaving a glorious leathery richness on the palate. Anyone who has never tasted Grange owes it to his, or herself, to try it. A recent, unmatched vertical tasting of Grange in London was one of the wine events of my life. Serena Sutcliffe, MW

這是澳洲國家遺產的一部份，也是已故麥斯·舒伯特 (MaxSchubert) 的非凡成就。他目光遠大，由零開始到最後造出此偉大佳釀，魄力驚人。此後，葛蘭許 (Grange) 的釀酒師表現都出色過人。我一直認為，葛蘭許其中一個成功奧秘就是切拉子 (Shiraz) (亦稱希拉 Syrah) 與美國橡木這個神奇配搭——橡木的香甜與葡萄的辛辣簡直是天作之合，締造出有如亮滑皮革般的濃郁酒味。誰要是未嘗過葛蘭許的，不單有負於她，更是虧待了自己。最近一次在倫敦舉行的葛蘭許不配對垂直測試，是我一生中最難忘的盛事之一。施慧娜 (葡萄酒大師M.W.)

Penfolds Grange 1991*South Australia**Excellent condition*

95% Shiraz, 5% Cabernet Sauvignon. Immediate berryish cassis intensity. Great liqueur character. Such immense richness.

Such impact and punch. Great acidity balance. Serena Sutcliffe, MW

WA 95

95% Shiraz，5%卡本納蘇維翁。莓果和黑加侖子味突出且濃郁。有利口酒的個性。酒體豐腴濃稠。勁度十足。酸度均衡得當。施慧娜 (葡萄酒大師M.W.)

8566 6 bts (cn)

per lot: HKD11,000-16,000
USD1,400-2,000

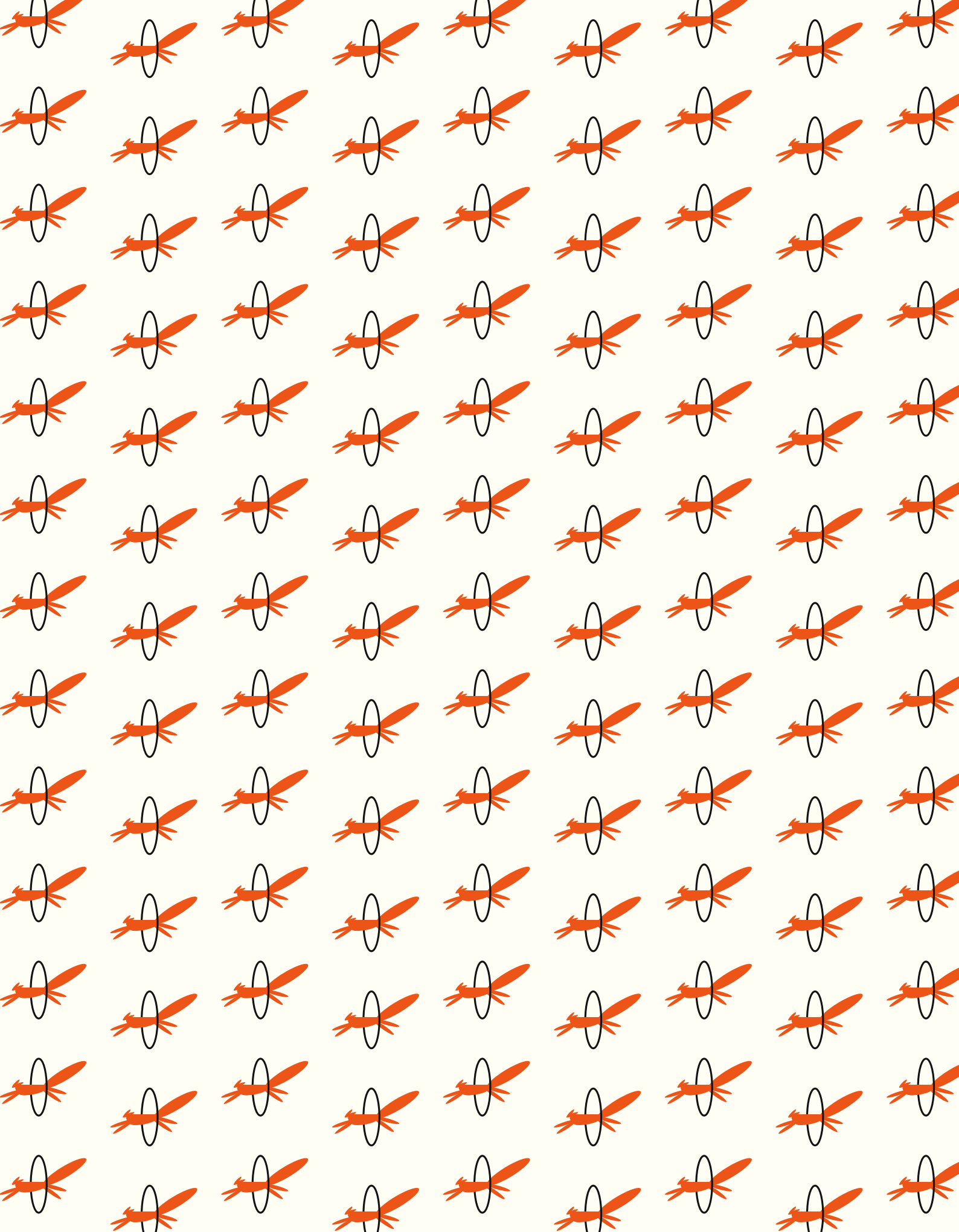
Penfolds Grange*South Australia***1987** (1 bt)**1995** (3 bts)**1997** (1 bt)**1997** (1 mag)**8567** 5 bts and 1 mag (cn)

per lot: HKD13,000-17,000
USD1,600-2,000

UNITED STATES WHITE**Sine Qua Non, Mr. K, DBS 1999****8568** 3 hrs (owc)

per lot: HKD3,000-4,000
USD350-500

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Meursault, Les Meix Chavaux, Domaine Roulot (8336)

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Meursault, Perrières, J.-F. Coche-Dury (8313)

Meursault, Rougeots, J.-F. Coche-Dury (8312)

Montrachet, DRC 8268-8269

Montrachet, Olivier Leflaive 8387

2013

Bienvenues Bâtard Montrachet, Domaine Henri Boillot 8374

Criots Bâtard Montrachet, Domaine Henri Boillot 8378

Meursault, Clos des Bouchères, Domaine Roulot 8323

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Meursault, Rougeots, J.-F. Coche-Dury 8310, (8312)

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Puligny Montrachet, Clos de la Mouchère, Domaine Henri Boillot 8370, 8371

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Bienvenues Bâtard Montrachet, Domaine Henri Boillot 8373

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2002

Châteauneuf du Pape, Reserve, Château Rayas 8433

Ermitage, l'Ermite, Chapoutier 8435

Châteauneuf du Pape, Reserve, Château Rayas (8434)

2005

Châteauneuf du Pape, Reserve, Château Rayas (8434)

2006

Châteauneuf du Pape, Reserve, Château Rayas 8432

2007

Châteauneuf du Pape Rouge, Réserve des Célestins, Henri Bonneau 8430

Châteauneuf du Pape, Reserve, Château Rayas (8434)

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Krug, Clos du Mesnil 8428

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Krug, Clos du Mesnil 8427, (8429)

1998

Krug, Clos du Mesnil 8426, (8429)

1999

Jacques Selosse Millesime Grand Cru Extra Brut Blanc de Blancs, Domaine Jacques Selosse 8419

2002

Jacques Selosse Millesime Grand Cru Extra Brut Blanc de Blancs, Domaine Jacques Selosse (8420)

2003

Jacques Selosse Millesime Grand Cru Extra Brut Blanc de Blancs, Domaine Jacques Selosse 8418, (8420)

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Jacques Selosse Millesime Grand Cru Extra Brut Blanc de Blancs, Domaine Jacques Selosse 8417

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Initiale Blanc de Blancs, Domaine

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Jacques Selosse 8408-8409, 8410

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á Cramant, Domaine Jacques

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Domaine Jacques Selosse (8422),

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Jacques Selosse, Le Bout du Clos

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Selosse 8413, (8422), (8423),

(8424), (8425)

Jacques Selosse, Les Carelles, Le

Mesnil Sur Oger, Domaine Jacques

Selosse 8414, 8415, (8421), (8422),

(8423), (8424), (8425)

Jacques Selosse, Les Chantereines

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(8422), (8423)

Jacques Selosse, Sous le Mont

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Selosse 8416, (8421), (8422),

(8423), (8424), (8425)

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Domaine Jacques Selosse 8411,

8412

GERMANY WHITE

2005

Wehlener Sonnenuhr Auslese, J. J. Prüm (8439)

2006

Wehlener Sonnenuhr Auslese, J. J. Prüm (8437)

Wehlener Sonnenuhr Riesling

Auslese Goldkapsel, J. J. Prüm (8438)

2007

Wehlener Sonnenuhr Auslese, J. J. Prüm (8437)

Wehlener Sonnenuhr Riesling

Auslese Goldkapsel, J. J. Prüm (8438), (8439)

AUSTRIA WHITE

1995

Welschriesling

Trockenbeerenauslese, Weingut

Umatham (8436)

Trockenbeerenauslese Chardonnay,

Weingut Umatham (8436)

ITALY RED

1986

Solaia (8551)

1988

Masseto (8483)

1990

Costa Russi, Gaja (8446)

Ornellaia (8513)

Solaia 8549

1991

Ornellaia 8510

1993

Ornellaia (8513)

1994

Darmagi Cabernet Sauvignon, Gaja (8447)

Ornellaia (8513)

1995

Ornellaia (8513)

1996

Darmagi Cabernet Sauvignon, Gaja (8447)

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Solaia (8550), (8551)

Sperss, Gaja (8445)

1998

Barbaresco, Gaja (8446)

Darmagi Cabernet Sauvignon, Gaja (8447)

Masseto 8481

Ornellaia 8509, (8513)

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Solaia 8548, (8550), (8551)

Sperss, Gaja (8445)

1999

Darmagi Cabernet Sauvignon, Gaja (8446), (8447)

Masseto 8480, (8483)

Ornellaia 8508, (8513)

Sassicaia 8538, 8539, 8540, (8545)

Solaia 8547

Sperss, Gaja (8445), (8446)

2000

Masseto 8477, 8478, 8479

Ornellaia (8512)

Sassicaia 8536, 8537, (8545)

Solaia (8550)

2001

Barolo Riserva, Monfortino,

Giacomo Conterno 8448

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Solaia 8546

Sperss, Gaja 8443, 8444, (8445)

2002

Masseto 8472, 8473, 8474, 8475,

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2003

Barbaresco, Gaja 8440, 8441

Masseto 8470, 8471

Ornellaia 8506, (8512)

Sassicaia 8531, 8532, 8533

2004

Barolo, Riserva vecchie viti dei

Capalot e delle Brunate, Roberto

Voerzio 8449

Il Caberlot, Carnasciale 8552

Masseto 8468, 8469, (8483)

Ornellaia 8504, 8505

Sassicaia 8530

2005

Masseto 8465, 8466, 8467, (8483)

Ornellaia 8503, (8511)

2006

Masseto 8462, 8463, 8464, (8482)

Ornellaia 8502, (8511)

Sassicaia 8528, 8529

2007

Masseto 8460, 8461, (8482)

Ornellaia 8501

Sassicaia 8527

2008

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Ornellaia 8498, 8499, 8500

2009

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2010

Masseto 8453, 8454

Ornellaia 8490, 8491, 8492, 8493, 8494

Sassicaia 8521, 8522, 8523, 8524

2011

Masseto 8452

2012

Masseto 8450, 8451

Ornellaia 8486, 8487

Ornellaia Vendemmia d'Artista

8488, 8489

Sassicaia 8518, 8519, 8520

2013

Ornellaia 8484

Ornellaia Vendemmia d'Artista,

Tenuta Dell'Ornellaia 8485

Sassicaia 8514, 8515, 8516, 8517

SPAIN RED

1989

Vega Sicilia 'Unico' 8561

1990

Vega Sicilia 'Unico' 8559, 8560

1994

Vega Sicilia 'Unico' 8557, 8558

1995

Vega Sicilia 'Unico' 8556

1996

L'Ermita, Alvaro Palacios (8564)

Vega Sicilia 'Unico' 8554, 8555

1997

Pingus (8565)

1998

L'Ermita, Alvaro Palacios 8563

Vega Sicilia 'Unico' 8553

2000

L'Ermita, Alvaro Palacios 8562,

(8564)

Pingus (8565)

UNITED STATES WHITE

1999

Sine Qua Non, Mr. K, DBS 8568

AUSTRALIA RED

1987

Penfolds Grange (8567)

1991

Penfolds Grange 8566

1995

Penfolds Grange (8567)

1997

Penfolds Grange (8567)

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Mouton Rothschild 8404

2005

Lafite 8391

GERMANY WHITE

2007

Wehlener Sonnenuhr Riesling
Auslese Goldkapsel, J. J. Prüm
(8439)

AUSTRIA WHITE

1995

Welschriesling
Troockenbeerenauslese, Weingut
Umatham (8436)
Troockenbeerenauslese Chardonnay,
Weingut Umatham (8436)

UNITED STATES WHITE

1999

Sine Qua Non, Mr. K, DBS 8568

MAGNUM

BORDEAUX RED

2002

Lafite 8393

BURGUNDY RED

2001

La Tâche, DRC 8245

2002

Bonnes Mares, Comte Georges de
Vogüé (8124)
La Tâche, DRC 8243

2003

Echézeaux, DRC 8173
La Tâche, DRC 8240
Romanée St. Vivant, DRC 8195

2004

Echézeaux, DRC 8172
La Tâche, DRC 8238
Richebourg, DRC 8212
Romanée Conti, DRC 8259
Romanée St. Vivant, DRC 8194

2005

Bonnes Mares, Comte Georges de
Vogüé (8123)
Echézeaux, DRC 8171
Grands Echézeaux, DRC 8181
La Tâche, DRC 8235-8236

Musigny, Cuvée Vieilles Vignes,
Comte Georges de Vogüé 8141
Richebourg, DRC 8210
Romanée St. Vivant, DRC 8193

2006

Bonnes Mares, Comte Georges de
Vogüé (8123)
Chambertin, Clos de Bèze, Domaine
Armand Rousseau 8071
Chambertin, Domaine Armand
Rousseau 8089

Echézeaux, DRC 8169

Gevrey Chambertin, Clos St.
Jacques, Domaine Armand
Rousseau 8039

La Tâche, DRC 8232

Musigny, Cuvée Vieilles Vignes,
Comte Georges de Vogüé 8140
Romanée St. Vivant, DRC 8192

2007

Bonnes Mares, Comte Georges de
Vogüé 8118
Echézeaux, DRC 8167
La Tâche, DRC 8230

Musigny, Cuvée Vieilles Vignes,
Comte Georges de Vogüé 8138
Richebourg, DRC 8207
Romanée St. Vivant, DRC 8189

2008

Bonnes Mares, Comte Georges de
Vogüé 8116
Chambertin, Clos de Bèze, Domaine
Armand Rousseau (8073)
Chambertin, Domaine Armand
Rousseau 8086
Gevrey Chambertin, Clos St.
Jacques, Domaine Armand
Rousseau 8037
Musigny, Cuvée Vieilles Vignes,
Comte Georges de Vogüé 8136

2009

Bonnes Mares, Comte Georges de
Vogüé 8114
Chambertin, Clos de Bèze, Domaine
Armand Rousseau 8068
Chambertin, Domaine Armand
Rousseau 8084
Chambolle Musigny, Les
Amoureuses, Comte Georges de
Vogüé (8108)
Echézeaux, DRC 8166
Gevrey Chambertin, Clos St.
Jacques, Domaine Armand
Rousseau 8035
La Tâche, DRC 8227
Musigny, Cuvée Vieilles Vignes,
Comte Georges de Vogüé 8134,
(8144)
Richebourg, DRC 8206

2010

Bonnes Mares, Comte Georges de
Vogüé (8124)
Chambolle Musigny, Les
Amoureuses, Comte Georges de
Vogüé (8108)
Echézeaux, DRC 8164
La Tâche, DRC 8225
Musigny, Cuvée Vieilles Vignes,
Comte Georges de Vogüé (8144)
Romanée St. Vivant, DRC 8188

2011

Chambertin, Clos de Bèze, Domaine
Armand Rousseau 8066
Chambertin, Domaine Armand
Rousseau 8083
Chambolle Musigny, Les
Amoureuses, Comte Georges de
Vogüé 8102
Echézeaux, DRC 8162
Gevrey Chambertin, Clos St.
Jacques, Domaine Armand
Rousseau (8044)
La Tâche, DRC 8223
Musigny, Cuvée Vieilles Vignes,
Comte Georges de Vogüé 8130

2012

Chambertin, Clos de Bèze, Domaine
Armand Rousseau 8065
Chambertin, Domaine Armand
Rousseau 8080
Chambolle Musigny, Les
Amoureuses, Comte Georges de
Vogüé 8100
Chambolle Musigny, Premier Cru,
Comte Georges de Vogüé 8096
Gevrey Chambertin, Clos St.
Jacques, Domaine Armand
Rousseau 8030
La Tâche, DRC 8221
Musigny, Cuvée Vieilles Vignes,
Comte Georges de Vogüé 8128,
(8143)

2013

Chambertin, Clos de Bèze, Domaine
Armand Rousseau (8073), (8091)
Chambertin, Domaine Armand
Rousseau (8091)
Chambolle Musigny, Les
Amoureuses, Comte Georges de
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Rousseau (8044), (8091)
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Comte Georges de Vogüé 8126,
(8143)

2014

Chambertin, Clos de Bèze, Domaine
Armand Rousseau (8090)
Chambertin, Domaine Armand
Rousseau (8090)
Gevrey Chambertin, Clos St.
Jacques, Domaine Armand
Rousseau (8090)

BURGUNDY WHITE

2004

Montrachet, DRC 8283

2007

Bâtard Montrachet, Pierre-Yves
Colin-Morey 8345
Montrachet, DRC 8278

2008

Bâtard Montrachet, Pierre-Yves
Colin-Morey 8348
Bienvenues Bâtard Montrachet,
Pierre-Yves Colin-Morey 8343
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Morey 8350
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Cailleret, Domaine des Lambrays
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Puligny Montrachet, Les Folatières,
Domaine des Lambrays 8385

2009

Montrachet, DRC 8273

2011

Bâtard Montrachet, Thomas Morey
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Chassagne Montrachet, Morgeot,
Thomas Morey 8355

2013

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Mouchère, Domaine Henri Boillot
8370

2014

Puligny Montrachet, Clos de la
Mouchère, Domaine Henri Boillot
8368

RHONE RED

2002

Ermitage, l'Ermite, Chapoutier 8435

GERMANY WHITE

2006

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Prüm (8437)
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Auslese Goldkapsel, J. J. Prüm
(8438)

2007

Wehlener Sonnenuhr Auslese, J. J.
Prüm (8437)

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ITALY RED

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1997

Sassicaia 8544

Solaia (8551)

1998

Solaia 8548, (8551)

1999

Darmagi Cabernet Sauvignon, Gaja
(8446)

Solaia 8547

Sperss, Gaja (8446)

2001

Barolo Riserva, Monfortino,

Giacomo Conterno 8448

Sassicaia 8535

Solaia 8546

2002

Masseto 8474, 8475

2004

Barolo, Riserva vecchie viti dei
Capalot e delle Brunate, Roberto
Voerzio 8449

Il Caberlot, Carnasciale 8552

Masseto 8469

2005

Masseto 8466

2006

Masseto 8463

Sassicaia 8529

2008

Masseto 8458

Ornellaia 8499

2010

Masseto 8454

Ornellaia 8492

Sassicaia 8522

2012

Masseto 8451

Ornellaia 8487

Sassicaia 8518

2013

Sassicaia 8515

SPAIN RED

1990

Vega Sicilia 'Unico' 8559

1996

L'Ermita, Alvaro Palacios (8564)

2000

L'Ermita, Alvaro Palacios (8564)

AUSTRALIA RED

1997

Penfolds Grange (8567)

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1996

Lafite 8396

ITALY RED

1999

Sassicaia 8540

2000

Masseto 8479

2001

Ornellaia 8507

2002

Masseto 8476

2003

Masseto 8471

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Masseto 8467

2006

Masseto 8464

2007

Masseto 8461

2008

Masseto 8459

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Sassicaia 8525

2010

Ornellaia 8493

Sassicaia 8523

2012

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8488, 8489

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2013

Sassicaia 8516

SPAIN RED

1990

Vega Sicilia 'Unico' 8560

1994

Vega Sicilia 'Unico' 8558

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BURGUNDY RED

2004

Grands Echézeaux, DRC 8183

2006

La Tâche, DRC 8233

2007

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Armand Rousseau 8067

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2007

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Chassagne Montrachet, Morgeot,

Thomas Morey 8359

2008

Bâtard Montrachet, Pierre-Yves

Colin-Morey 8349

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Chassagne Montrachet, Les

Embrazées, Thomas Morey 8354

Chassagne Montrachet, Morgeot,

Thomas Morey (8362)

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Morey 8351-8352

2009

Bâtard Montrachet, Thomas Morey
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Chassagne Montrachet, Les

Embrazées, Thomas Morey 8353

Chassagne Montrachet, Morgeot,

Thomas Morey 8356

2011

Bâtard Montrachet, Thomas Morey
8364

Chassagne Montrachet, Morgeot,

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Puligny Montrachet, Clos de la

Mouchère, Domaine Henri Boillot

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Puligny Montrachet, Clos de la

Mouchère, Domaine Henri Boillot

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BORDEAUX RED

1994

Lafite 8397

SPAIN RED

1998

L'Ermita, Alvaro Palacios 8563

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BORDEAUX RED

1988

Lafite 8401

1990

Lafite 8399

ITALY RED

2003

Sassicaia 8533

2008

Ornellaia 8500

2009

Sassicaia 8526

2010

Ornellaia 8494

Sassicaia 8524

2012

Sassicaia 8520

2013

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Sassicaia 8517

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BURGUNDY WHITE

2007

Chassagne Montrachet, Morgeot,

Thomas Morey 8360

2008

Chassagne Montrachet, Les

Embrazées, Thomas Morey 8354

Chassagne Montrachet, Morgeot,

Thomas Morey 8358

Chassagne Montrachet, Vide

Bourse, Thomas Morey (8361)

2009

Chassagne Montrachet, Les

Embrazées, Thomas Morey 8353

Chassagne Montrachet, Morgeot,

Thomas Morey 8357

Chassagne Montrachet, Vide

Bourse, Thomas Morey (8361)

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
Clients may not be allowed to register and bid on a lot if Sotheby's fails to receive a completed pre-registration application form or any financial references, guarantees, deposits or other security as requested by Sotheby's or if the pre-registration application is not accepted by Sotheby's.

COLLECTION AND STORAGE

Storage charge will be incurred for uncollected items from this sale one month after the date of the auction at HK\$800 per lot per month. Please refer to 'Guide for Prospective Buyers' for details.

給予買家的重要告示

預先登記

蘇富比可要求有意競投在目錄內標有  符號或電子目錄內標有  符號拍賣品（“高估價拍賣品”）的顧客填寫預先登記申請表及交付蘇富比**港幣5,000,000元**或其他由蘇富比決定之更大金額的訂金（此適用於任何中國藝術品，中國書畫，中國古代書畫，瑰麗珠寶與翡翠首飾及現當代亞洲藝術晚間拍賣）及交付**港幣2,000,000元**或其他由蘇富比決定之更大金額的訂金（此適用於任何其他類別之拍賣品）及任何財務狀況證明，擔保或及其他由蘇富比全權酌情決定要求的抵押作為參加蘇富比競投的保障。若在同一目錄中所有拍賣品均為高估價拍賣品，則會就此作出特別通知而不會使用此符號。網上競投服務並不適用於高估價拍賣品。

除高估價拍賣品外之其他拍賣品，不論拍賣品估計之預售低價為何，蘇富比有權要求準競投人填寫預先登記申請表及交付蘇富比**港幣1,000,000元**或其他由蘇富比決定之更大金額的訂金（此適用於任何中國藝術品，中國書畫，中國古代書畫，瑰麗珠寶與翡翠首飾及現當代亞洲藝術晚間拍賣）及交付**港幣500,000元**或其他由蘇富比決定之更大金額的訂金（此適用於任何其他類別之拍賣品）及任何財務狀況證明，擔保或及其他由蘇富比全權酌情決定要求的抵押作為參加蘇富比競投的保障。

蘇富比有權於任何時候向任何競投總和（成交價加買家支付之酬金）達到或超越競投人訂金10倍的競投人要求任何額外訂金，擔保及/或其他由蘇富比決定之其他保障。額外訂金，擔

保及/或其他保障的金額由蘇富比全權酌情決定。而蘇富比有權拒絕任何該競投人之其他競投直至該額外訂金，擔保及/或其他保障已交付予蘇富比。

蘇富比並無責任接受任何預先登記申請。蘇富比對對此有最終的決定權。

顧客須於有關的拍賣日前**不少於3個工作天**聯絡蘇富比進行預先登記。顧客必須緊記蘇富比無法於假日或週末取得財務狀況證明。任何所需訂金必須以電匯或借記卡/信用卡以港幣付款（顧客必須親身交付蘇富比其借記卡/信用卡）。

如顧客未能投得任何拍賣品，蘇富比將安排於有關出售日後十四個工作天內退回該顧客已付的訂金（不包含利息）。蘇富比可用訂金抵銷該顧客的任何欠款。任何涉及退款的兌換交易損失或費用，將由顧客承擔。

如蘇富比未能收到顧客填妥的預先登記申請表，或蘇富比要求的任何財務狀況證明，擔保，訂金或其他的抵押，或蘇富比不接受顧客提交的預先登記申請表，該等顧客可能不獲登記及不得競投拍賣品。

收取及儲存貨品

由拍賣後一個月起，閣下須為是次未獲領取的拍賣品支付儲存費，每件每月港幣800元。詳情請參考‘給準買家之指引’。

Sotheby's EST. 1744

Collectors gather here.



Screaming Eagle Vertical 1997–2013
(excluding 2000 & 2004), 45 bottles
Estimate HK\$850,000–1,200,000 /
US\$110,000–150,000
To be sold in Hong Kong,
Finest & Rarest Wines
29 – 30 September 2017

Upcoming Wine Auctions 2017

29 – 30 September
Hong Kong

18 October
London

21 October
New York

11 November
New York

15 November
London

18 November
Hong Kong

2 December
New York

8 – 9 December
Hong Kong

13 December
London

Dates subject to change

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GUIDE FOR PROSPECTIVE WINE BUYERS

Buying at Auction The following pages are designed to give you useful information on how to buy at auction. Sotheby's staff as listed at the front of this catalogue will be happy to assist you. However, it is important that you read the following information carefully and note that Sotheby's acts for the seller; you should refer in particular to Conditions 3 and 4 of the Conditions of Business for Buyers printed in this catalogue.

Prospective bidders should also consult www.sothebys.com for the most up to date cataloguing of the property in this catalogue.

Buyer's Premium A buyer's premium will be added to the hammer price and is payable by the buyer as part of the total purchase price. The buyer's premium is 22.5% of the hammer price.

1. BEFORE THE AUCTION

Catalogue Subscriptions If you would like to take out a catalogue subscription, please ring (852) 2822 8142.

Deposit If you wish to bid on (☞) lots in the printed catalogue and (☛) lots in the eCatalogue, you may be requested by Sotheby's to deliver to Sotheby's a deposit of HK\$5,000,000 or such other higher amount as may be determined by Sotheby's (for any items of Chinese Works of Art, Fine Chinese Paintings, Fine Classical Chinese Paintings, Magnificent Jewels & Jadeite and Modern & Contemporary Asian Art – Evening Sale) and of HK\$2,000,000 or such higher amount as may be determined by Sotheby's (for any items in other categories), and any financial references, guarantees and/or such other security as Sotheby's may require in its absolute discretion as security for the bid. For any lots other than Premium Lots, regardless of the low pre-sale estimate for the lot, Sotheby's reserves the right to request from prospective bidders to complete the pre-registration application form and to deliver to Sotheby's a deposit of HK\$1,000,000 or such higher amount as may be determined by Sotheby's (for any items of Chinese Works of Art, Fine Chinese Paintings, Fine Classical Chinese Paintings, Magnificent Jewels & Jadeite and Modern & Contemporary Asian Art – Evening Sale) and of HK\$500,000 or such other higher amount as may be determined by Sotheby's (for any items in other categories) and any financial references, guarantees and/or such other security as Sotheby's may require in its absolute discretion as security for the bid.

Pre-sale Estimates Pre-sale estimates are intended as a guide for prospective buyers. Any bid between the high and low pre-sale estimates would, in our opinion, offer a chance of success. However, all lots can realise prices above or below the pre-sale estimates.

It is advisable to consult us nearer the time of sale as estimates can be subject to revision. The estimates printed in the auction catalogue do not include the buyer's premium.

Cataloguing of old wines Wines are catalogued as accurately as possible at the time of going to press. However, buyers must take into consideration the natural variations and conditions of cases, labels, ullages, corks and wines. Sotheby's are unable to accept returns based on such variations.

Symbol Key The following key explains the symbols you may see inside this catalogue.

☞ Premium Lots

In order to bid on "Premium Lots" (☞ in print catalogue, ☛ in eCatalogue), Sotheby's may request from prospective bidders to complete the pre-registration application form and to deliver to Sotheby's a deposit of HK\$5,000,000

or such other higher amount as may be determined by Sotheby's (for any items of Chinese Works of Art, Fine Chinese Paintings, Fine Classical Chinese Paintings, Magnificent Jewels & Jadeite and Modern & Contemporary Asian Art – Evening Sale) and of HK\$2,000,000 or such other higher amount as may be determined by Sotheby's (for any items in other categories), and any financial references, guarantees and/or such other security as Sotheby's may require in its absolute discretion as security for the bid. If all lots in the catalogue are "Premium Lots", a Special Notice will be included to this effect and this symbol will not be used.

○ Guaranteed Property

The seller of lots with this symbol has been guaranteed a minimum price from one auction or a series of auctions. This guarantee may be provided by Sotheby's, by a third party or jointly by Sotheby's and a third party. Third parties providing all or part of a guarantee benefit financially if a guaranteed lot is sold successfully and may incur a loss if the sale is not successful. If every lot in a catalogue is guaranteed, the Important Notices in the sale catalogue will so state and this symbol will not be used for each lot.

△ Property in which Sotheby's has an

Ownership Interest

Lots with this symbol indicate that Sotheby's owns the lot in whole or in part or has an economic interest in the lot equivalent to an ownership interest. If all lots in the catalogue are lots in which Sotheby's has an ownership interest, a Special Notice will be included to this effect and the triangle symbol will not be used.

☞ Irrevocable Bids

Lots with this symbol indicate that a party has provided Sotheby's with an irrevocable bid on the lot that will be executed during the sale at a value that ensures that the lot will sell. The irrevocable bidder, who may bid in excess of the irrevocable bid, will be compensated based on the final hammer price in the event he or she is not the successful bidder. If the irrevocable bidder is the successful bidder, he or she will be required to pay the full Buyer's Premium and will not be otherwise compensated. If the irrevocable bid is not secured until after the printing of the auction catalogue, a pre-lot announcement will be made indicating that there is an irrevocable bid on the lot. If the irrevocable bidder is advising anyone with respect to the lot, Sotheby's requires the irrevocable bidder to disclose his or her financial interest in the lot. If an agent is advising you or bidding on your behalf with respect to a lot identified as being subject to an irrevocable bid, you should request that the agent disclose whether or not he or she has a financial interest in the lot.

▽ Interested Parties

Lots with this symbol indicate that parties with a direct or indirect interest in the lot may be bidding on the lot, including (i) the beneficiary of an estate selling the lot, or (ii) the joint owner of a lot. If the interested party is the successful bidder, they will be required to pay the full Buyer's Premium. In certain instances, interested parties may have knowledge of the reserve. In the event the interested party's possible participation in the sale is not known until after the printing of the auction catalogue, a pre-lot announcement will be made indicating that interested parties may be bidding on the lot.

□ No Reserve

Unless indicated by a box (□), all lots in this catalogue are offered subject to a reserve. A reserve is the confidential hammer price established between Sotheby's and the seller and below which a lot will not be sold. The reserve is generally set at a percentage of the low estimate and will not exceed the low estimate for the lot. If any lots in the catalogue are offered without a reserve, these lots are indicated by a box (□). If all lots in the catalogue are offered without a reserve,

a Special Notice will be included to this effect and the box symbol will not be used.

Condition of Lots

Prospective buyers are encouraged to inspect the property at the pre-sale exhibitions. Solely as a convenience, Sotheby's may provide condition reports. The absence of reference to the condition of a lot in the catalogue description does not imply that the lot is free from faults or imperfections. Please refer to Condition 3 of the Conditions of Business for Buyers printed in this catalogue.

2. BIDDING IN THE SALE

Bidding at Auction Bids may be executed in person by paddle during the auction, in writing prior to the sale, by telephone or online.

Auction speeds vary, but average between 50 and 200 lots per hour. The bidding steps are generally in increments of approximately 10% of the previous bid.

Please refer to Conditions 5 and 6 of the Conditions of Business for Buyers printed in this catalogue.

Options A parcel is a group of lots of the same type and quantity of wine. There may be some discrepancies between the different lots in a parcel with respect to level, condition or otherwise, as set forth in the catalogue descriptions for each lot. At the auctioneer's discretion, the successful bidder of the first lot in a parcel shall have the option, but not the obligation, to purchase in consecutive order one or more of the remaining lots in the parcel, each at the same successful bid price as the first lot. If any lots in the parcel are not purchased, the auctioneer will open the bidding on the next unsold lot in the parcel and the successful bidder of that lot shall have the option, but not the obligation, to purchase in consecutive order one or more, if any, of the remaining lots in the parcel, each at the newly established successful bid price.

Please refer to Conditions 5 and 6 of the Conditions of Business for Buyers printed in this catalogue.

Bidding in Person To bid in person, you will need to register for and collect a numbered paddle before the auction begins. Proof of identity will be required. If you have a Sotheby's Identification Card, it will facilitate the registration process.

Should you be the successful buyer of a lot, please ensure that your paddle can be seen by the auctioneer and that it is your number that is called out. Should there be any doubts as to price or buyer, please draw the auctioneer's attention to it immediately.

All lots sold will be invoiced to the name and address in which the paddle has been registered and cannot be transferred to other names and addresses.

Please do not mislay your paddle; in the event of loss, inform the Sales Clerk immediately. At the end of the sale, please return your paddle to the registration desk.

Absentee Bids If you cannot attend the auction, we will be happy to execute written bids on your behalf. A bidding form can be found at the back of this catalogue. This service is free and confidential. Lots will always be bought as cheaply as is consistent with other bids, the reserves and Sotheby's commissions. In the event of identical bids, the earliest received will take precedence. Always indicate a "top limit" - the hammer price to which you would bid if you were attending the auction yourself. "Buy" and unlimited bids will not be accepted. Please refer to Condition 5 of the Conditions of Business for Buyers printed in this catalogue.

Telephoned absentee bids must be confirmed before the sale by letter or fax. Fax number for bids only: (852) 2522 1063.

To ensure a satisfactory service, please ensure that we receive your bids at least 24 hours before the sale.

Bidding by Telephone If you cannot attend the auction, it is possible to bid on the telephone on

lots with a minimum low estimate of HK\$15,000. As the number of telephone lines is limited, it is necessary to make arrangements for this service 24 hours before the sale.

We also suggest that you leave a maximum bid which we can execute on your behalf in the event we are unable to reach you by telephone. Multi-lingual staff are available to execute bids for you. Please refer to Condition 5 of the Conditions of Business for Buyers printed in this catalogue.

Online Bidding If you cannot attend the auction, it is possible to bid online. A registration form for online bidding can be found at www.sothebys.com/wine. This service is free and confidential. To ensure a satisfactory service, please ensure that we receive your registration form at least 24 hours before the sale. Please refer to the Conditions for Live Online Bidding page printed in this catalogue.

Employee Bidding Sotheby's employees may bid only if the employee does not know the reserve and fully complies with Sotheby's internal rules governing employee bidding.

US Economic Sanctions The United States maintains economic and trade sanctions against targeted foreign countries, groups and organisations. There may be restrictions on the import into the United States of certain items originating in sanctioned countries, including Burma, Cuba, Iran, North Korea and Sudan. The purchaser's inability to import any item into the US or any other country as a result of these or other restrictions shall not justify cancellation or rescission of the sale or any delay in payment. Please check with the specialist department if you are uncertain as to whether a lot is subject to these import restrictions, or any other restrictions on importation or exportation.

3. THE AUCTION

Conditions of Business The auction is governed by the Conditions of Business for Sellers and Buyers and the Authenticity Guarantee. These apply to all aspects of the relationship between Sotheby's and actual and prospective bidders and buyers. Anyone considering bidding in the auction should read them carefully. They may be amended by way of notices posted in the saleroom or by way of announcement made by the auctioneer.

Interested Parties Announcement In situations where a person who is allowed to bid on a lot has a direct or indirect interest in such lot, such as the beneficiary or executor of an estate selling the lot, a joint owner of the lot, or a party providing or participating in a guarantee of the lot, Sotheby's will make an announcement in the sale room that interested parties may bid on the lot. In certain circumstances, interested parties may have knowledge of the reserves.

Consecutive and Responsive Bidding The auctioneer may open the bidding on any lot by placing a bid on behalf of the seller. The auctioneer may further bid on behalf of the seller, up to the amount of the reserve, by placing consecutive or responsive bids for a lot. Please refer to Condition 6 of the Conditions of Business for Buyers printed in this catalogue.

4. AFTER THE AUCTION

Payment Payment is due in HK dollars immediately after the sale and may be made by the following methods: Cash, Banker's Draft, Travellers Cheque, Cheque, Wire Transfer and Credit Card (American Express, Mastercard, Union Pay & Visa).

It is against Sotheby's general policy to accept single or multiple related payments in the form of cash or cash equivalents in excess of HK\$80,000.

It is Sotheby's policy to request any new clients or buyers preferring to make a cash payment to provide proof of identity (by providing some form

of government issued identification containing a photograph, such as a passport, identity card or driver's licence) and confirmation of permanent address. Thank you for your co-operation. Cheques and drafts should be made payable to Sotheby's Hong Kong Limited. Although personal and company cheques drawn in HK dollars on Hong Kong banks are accepted, you are advised that property will not be released until such cheques have cleared unless you have a pre-arranged Cheque Acceptance Facility. Forms to facilitate this are available from the Finance Department in Hong Kong.

If you wish to pay for any purchase with your American Express, Mastercard, Union Pay or Visa, you must present the card in person to Sotheby's. All charges are subject to acceptance by Sotheby's and by American Express, Mastercard, Union Pay or Visa, as the case may be. In the case a charge is not approved, you will nevertheless be liable to Sotheby's for all sums incurred by you. Credit card purchases may not exceed HK\$1,000,000.

Please note that Sotheby's reserves the right to decline payments received from anyone other than the buyer of record and that clearance of such payments will be required. Please contact our Client Accounts Department if you have any questions concerning clearance.

Collection & Storage All items from this sale not collected from Crown Wine Cellars will incur storage charge one month after the date of the auction at the following rate:

Storage charge: HK\$800 per lot per month. To arrange shipping or collection, please contact:

Administrator/ Shipping Administrator
Amanda Wong
amanda.wong@sothebys.com
+852 2822 8174
Fax +852 2810 6238

For details, please refer to Location, Storage, Collection and Delivery of Wines page printed in this catalogue.

Loss or Damage Buyers are reminded that Sotheby's accepts liability for loss or damage to lots for a maximum period of thirty (30) days after the date of the auction. Please refer to Condition 7 of the Conditions of Business for Buyers printed in this catalogue.

5. ADDITIONAL SERVICES

Sotheby's Financial Services* Sotheby's offers a wide range of financial services including advances on consignments, as well as loans secured by art collections not intended for sale. This is not an offer or solicitation and the services are subject to the laws and regulations of the jurisdictions in which the services are provided. For further information please contact Sotheby's Financial Services in Hong Kong at +852 2822 8188 or in London at +44 20 7293 6005.

Auction Estimates If you are considering selling property, we can provide you with our opinion of the likely sale value of your property if offered in a Sotheby's auction. We advise you to make an appointment with the relevant expert department.

Valuations Our Valuation team specialises in appraisals of large private collections and can provide you with both a complete inventory and a detailed valuation for each individual item. This service is offered at competitive rates and is available if you are considering a sale or if you require the information for insurance, probate, asset management, tax management or estate planning purposes. For more details, please contact us on (852) 2524 8121, Fax (852) 2810 6238.

給準買家之指引

於拍賣會上購買 下文旨在給予閣下有關於

何者在拍賣會上購買之實用資料。於本圖錄前部份所列之蘇富比職員將樂意協助閣下。然而，閣下務須詳閱下列資料，並須注意蘇富比乃為賣家行事；閣下尤其應查閱載於本圖錄之買家業務規則第3及4條。準競投人亦可瀏覽 sothebys.com，查閱有關本圖錄內拍賣品之最新編目。

買家支付之酬金 買家支付之酬金將加上成交價，並由買家支付，作為總買入價之一部份。買家支付之酬金為成交價之22.5%。

1. 拍賣前

圖錄訂閱 閣下如欲訂閱圖錄，請致電 (852) 2822 8142。

訂金 如閣下有意競投目錄中 (🔒) 或電子目錄中 (🔑) 所載的拍賣品，蘇富比可要求閣下，就高估價拍賣品交付蘇富比港幣5,000,000元的訂金或其他更大金額的訂金 (此適用於任何中國藝術品、中國書畫、中國古代書畫、瑰麗珠寶與翡翠手飾及現當代亞洲藝術晚間拍賣) 及交付港幣2,000,000元或其他由蘇富比決定之更大金額的訂金 (此適用於任何其他類別之拍賣品) 及任何財務狀況證明、擔保或/及其他由蘇富比全權酌情決定要求的抵押作為參加蘇富比競投的保障。

除高估價拍賣品外之其他拍賣品，不論拍賣品估計之預售低價為何，蘇富比有權要求準競投人填寫預先登記申請表及交付蘇富比港幣1,000,000元或其他由蘇富比決定之更大金額的訂金 (此適用於任何中國藝術品、中國書畫、中國古代書畫、瑰麗珠寶與翡翠手飾及現當代亞洲藝術晚間拍賣) 及交付港幣500,000元或其他由蘇富比決定之更大金額的訂金 (此適用於任何其他類別之拍賣品) 及任何財務狀況證明、擔保或/及其他由蘇富比全權酌情決定要求的抵押作為參加蘇富比競投的保障。

拍賣前估價 拍賣前估價用意在於為準買家提供指引。本公司認為，介乎拍賣前高估與低估價間之任何競投價均有成功機會。然而，所有拍賣品之價格可能高於或低於拍賣前估價。

由於估價可予修改，因此閣下應在臨近拍賣時諮詢本公司。拍賣圖錄所載之估價並不包括買家支付之酬金。

陳年葡萄酒編錄 葡萄酒編錄會在付印前盡可能做到準確無誤。然而，買家須考慮到葡萄酒會有自然差異，以及包裝盒、標籤、耗損量、酒塞和酒的狀況等。蘇富比恕不接受基於此類差異之退貨。

符號表示 以下為本圖錄所載符號之說明：

🔒 高估價拍賣品
蘇富比可要求競投高估價拍賣品 (在目錄內標有🔒符號或網上目錄內標有🔑符號) 的準競投人完成預先登記程序及交付蘇富比港幣5,000,000元或其他由蘇富比決定之更大金額的訂金 (此適用於任何中國藝術品、中國書畫、中國古代書畫、瑰麗珠寶與翡翠手飾及現當代亞洲藝術晚間拍賣) 及交付港幣2,000,000元或其他由蘇富比決定之更大金額的訂金 (此適用於任何其他類別之拍賣品) 及任何財務狀況證明、擔保或/及其他由蘇富比全權酌情決定要求的抵押作為參加蘇富比競投的保障。若在同一目錄中所有拍賣品均為高估價拍賣品，則會就此作出特別通知而不會使用此符號。

🔑 保證項目 附上🔑符號之拍賣品表示賣家獲本公司保證可在一次或一連串拍賣中得到最低售出價。此保證可由蘇富比、第三方或由蘇富比與第三方共同提供。若成功售出保證拍賣品，提供全部或部份保證之第三方可能會取得財務利益；惟銷售不成功則可能會產生虧損。若在同一目錄中之所有拍賣品均得到此保證，該保證會在本銷售圖錄所載之重要指示中註明，而此符號將不會用於每一項拍賣品。

△蘇富比擁有拍賣品擁有權權益 附有△符

號之拍賣品表示蘇富比全部或部份擁有該拍賣品，或在拍賣品中擁有相等於擁有權權益之經濟利益。如蘇富比擁有圖錄內全部拍賣品之擁有權權益，則會就此作出特別提示而不會使用△符號。

🚫 不可撤銷投標 附有此符號之拍賣品表示已有競投方就拍賣品向蘇富比做出不可撤銷投標的承諾 於拍賣進行時該投標將會以一確保拍賣品定能拍出的價格執行 該不可撤銷投標方可以超過不可撤銷投標之價格競投 如該方競投不成功 該方將會得到已最後成交價作為基準的補償 倘不可撤銷投標方競投成功 則須支付之酬金及不會得到任何其他報酬補償 倘不可撤銷投標於在拍賣圖錄印製後才接獲 一則示該拍賣品有不可撤銷投標之公告將於該拍賣品競投前作出

如不可撤銷投標方向何人士對拍賣品作出建議 蘇富比要求不可撤銷投標方必須向該人士披露己方與拍賣品有經濟利害關係 如有顧問建議閣下或閣下競投有不可撤銷投標之拍賣品 閣下應要求該顧問披露是否與拍賣品有經濟利害關係

👥 有利害關係各方 附有此符號之拍賣品表示對拍賣品有直接或間接利害關係的各方可能對拍賣品作出競投，包括 (i) 出售拍賣品之遺產之受益人，或 (ii) 拍賣品之聯權共有人。

倘有利害關係的一方為成功競投人，他們須支付全部買家支付之酬金，在某些情況下，有利害關係的各方可能知悉底價，倘在拍賣圖錄印製後才獲悉有利害關係的一方可能參與拍賣，一則示有利害關係的各方可能對拍賣品作出競投之公告將於該拍賣品拍賣前作出。

🏠 口無底價 除以口符號另作註明外，所有在此圖錄之拍賣品均有底價。底價是由蘇富比和買家共同設定之成交價位，且絕對機密。拍賣品不會以低於該售價出售。底價通常以低估價的一定比例來設定，且不會高於低估價。圖錄中之拍賣品如不設底價，均會以口符號註明。若在同一圖錄中之所有拍賣品均並非以底價出售，則會就此作出特別提示而不會使用此符號。

拍賣品之狀況 本公司鼓勵準買家在預售展覽時檢查拍賣品。僅為方便準買家，蘇富比可能提供拍賣品之狀況報告。圖錄中未提及拍賣品狀況並不意味著該拍賣品不存在缺陷或瑕疵。請參閱本圖錄之買家業務規則第3條。

2. 拍賣之競投

在拍賣會中競投 競投須就每件拍賣品作出。競投可以由個人親臨拍賣會上舉板示意，亦可在拍賣前以書面參加或以電話競投或網上競投。拍賣過程需時各有不同，但平均為每小時50至200件拍賣品。每次出價通常較前一次出價高約10%。請參閱印於本圖錄之買家業務規則第5及6條。

選擇權 一批酒是指一批相同種類和數量之葡萄酒拍賣品。如圖錄所描述之每件拍賣品，同一批酒中不同拍賣品在液面、酒質或其他方面可能存在一定差異。拍賣官可酌情決定，成功投得一批酒中第一件拍賣品之競投人可選擇 (但無義務) 以第一件拍賣品之成功競投價接連購買一批酒中其餘一件或以上拍賣品。倘一批酒內並無售出任何一件拍賣品，拍賣官將為一批酒中下一件未售出之拍賣品開始競投，而成功投得該拍賣品之競投人可選擇 (但無義務) 以新設定之成功競投價接連購買一批酒中其餘一件或以上拍賣品 (如有)。請參閱載於本圖錄之買家業務規則第5及6條。

親身競投 親身競投之人士須在拍賣會開始前登記及領取號碼板，並須出示身份證明文件。如閣下持有蘇富比卡，則可加快登記程序。閣下如欲競投高估價拍賣品，請參閱上述一段。如閣下成功購得拍賣品，請確定拍賣官看到閣下之號碼板及叫出閣下之號碼。如對叫價或買家有任何疑問，請立即向拍賣官示意。所有售出之拍賣品發票抬頭人為登記號碼板之人士及其地址，而不得轉讓至他人及其他地址。請勿隨意放置閣下之號碼板；如有遺失，請

立即通知拍賣主任。拍賣完結時，請將號碼板交回登記席。

缺席競投 如閣下未能出席拍賣會，本公司樂意代表閣下進行書面競投。本圖錄後附有競投表格。此為保密之免費服務。拍賣品將會以相對於其他競投價、底價及蘇富比委託標之最相宜價格購得。倘競投價相同，則最先競投者有優先權。請列明「最高限價」——即閣下如親身出席拍賣會將會作出之成交價。「購買」和無限價競投標將不獲接納。請參閱本圖錄所載之買家業務規則第5條。

電話競投者必須於拍賣前以函件或傳真確認。競投傳真專線號碼為 (852) 2522 1063。為確保獲得滿意之服務，請確保本公司在拍賣前最少24小時收到閣下確認競投之指示。

電話競投 如閣下未能出席拍賣會，可透過電話競投低價估價最低為15,000港元之拍賣品。由於電話線路有限，因此必須於拍賣前24小時安排此項服務。

本公司亦建議閣下表明最高限價，以便當本公司不能以電話聯絡閣下時可代表閣下競投。請參閱本圖錄所載之買家業務規則第5條。

網上競投 若閣下未能出席拍賣會，有可能通過網上競投。網上競投之登記表詳見蘇富比網頁 www.sothebys.com/wine。這項服務是免費及保密。為確保閣下得到滿意服務，請確保我們在拍賣前至少24小時收到閣下之登記表。請參閱印於本圖錄之即時網上競投規則。

僱員競投 蘇富比之僱員只可在不知底價及全面遵守蘇富比監管僱員競投之內部規例之情況下，方可於蘇富比拍賣會上競投。

美國經濟制裁 美國維持對目標海外國家、集團及組織之經濟及貿易制裁。某些物品之來源地如為受制裁國家，包括緬甸、古巴、伊朗、北韓及蘇丹，該等物品可能被禁止進口美國。買家即使無法將任何物品進口，亦不得因此而取消或撤銷買賣合約或延遲付款。如閣下不能確定拍賣品是否受該等進口限制或任何其他進出口限制所規限，務請向專家部門查詢。

3. 拍賣

業務規則 拍賣會受買家及買家業務規則及保證書所規限。該等業務規則及保證書適用於蘇富比與實際或準競投人及準買家之間之各方面的關係。任何考慮於拍賣會競投之人士，務須詳閱該等業務規則及保證書。該等業務規則及保證書可在拍賣會場張貼通告或由拍賣官作出公佈之方式進行修改。

有利害關係各方之公告 倘獲準競投拍賣品之人士直接或間接擁有該拍賣品之權益，如為出售拍賣品之遺產受益人或執行人，或為拍賣品之共同擁有人，或提供或參與拍賣品擔保，蘇富比將會在拍賣會場發表公告表示有利害關係各方可能競投拍賣品。在某些情況下，有利害關係各方可能知悉底價。

接連投標及競投 拍賣官可代表賣家為任何拍賣品叫第一口價以開始競投。拍賣官更可代表賣家以接連投標或競投之方式，就拍賣品作出競投直至達到底價。請參閱載於本圖錄之買家業務規則第6條。

4. 拍賣後

付款 拍賣後須即時以下列方式以港元付款：現金、銀行匯票、旅行支票、支票、電匯、信用卡 (American Express、MasterCard、Union Pay 及 Visa)。蘇富比之一般政策是不會以現金或現金等值形式接納逾80,000港元之一項或多項相關付款。

蘇富比之政策是要求選擇以現金付款之任何新客戶或買家提供身份證明 (通過出示帶有照片及由政府發出之證明，如護照、身份證或駕駛執照) 並確認固定地址。多謝合作。支票及匯票請以蘇富比為抬頭人。雖然以香港銀行港元開出之個人及公司支票均獲接納，惟敬請留意，除非閣下已預先安排支票受納設施，否則本公司須待支票兌現後方會將閣下所購得之物品交付。如欲作出是項安

排，請向位於香港之財務部索取表格辦理。

若以 American Express、MasterCard、Union Pay 或 Visa 信用卡結賬，請親身持卡到本公司付款。本公司及 American Express、MasterCard、Union Pay 或 Visa (視情況而定) 保留是否接納該等付款之權利。如該等付款不被接納或撤回，閣下仍須承擔付款責任。信用卡付款之上限為 1,000,000 港元。請注意，蘇富比保留權利拒絕收取所記錄買家以外任何人士之付款，有關付款必須結清。如對結清有任何疑問，請聯絡本公司客戶賬戶部。

收取及儲存貨品 如買家未能於成交日期三十天內從 Crown Wine Cellars 領取其拍賣品，閣下須支付儲存費，詳情如下：
儲存費：每件每月港幣 800 元。

如欲安排付運或收取貨品，請聯絡：
行政助理 / 運輸助理
黃頌均
amanda.wong@sothebys.com
+852 2822 8174
Fax +852 2810 6238

請參閱本圖錄所載之葡萄酒之位置、儲存、領取及付運一節。

損失或損壞 買家應注意，蘇富比對拍賣品損失或損壞之責任期限最多及至拍賣後三十(30)天。請參閱載於本圖錄之買家業務規則第 7 條。

5. 其他服務

蘇富比財務服務 蘇富比向客戶提供多種財務服務，其中包括為委託提供預付款及以不擬出售之藝術收藏品作為抵押之貸款，本文件並不構成建議或要約。本文所述之服務均受文於該服務地區之法律及法規司法管轄。有關進一步資料，請致電香港的蘇富比財務服務部。電話號碼是 +852 2822 8188 或倫敦的蘇富比財務服務部。電話號碼是 +44 20 7293 5273。

拍賣估價 若閣下考慮出售閣下之物品，我們可以為閣下提供閣下之物品若在蘇富比拍賣而可能達到的售價之意見。本公司建議閣下與有關之專家部門先行預約。

估值 我們的估值團隊擅長於大批量私人收藏估價，可為閣下提供整批收藏所值或每件零售估價明細。這項服務收費相宜，如閣下考慮出售或需要資料以處理有關保險、遺囑認證、資產管理、納稅管理或遺產計劃之事宜，我們隨時候命。如欲了解詳情，歡迎致電：(852) 2524 8121，傳真：(852) 2810 6238。

TAX INFORMATION FOR BUYERS

Buyers from outside Hong Kong should note that local sales taxes or use taxes may become payable upon import of items following purchase (for example, the Use Tax payable on import of purchased items to certain states of the USA).

Sotheby's is registered to collect sales tax in the states of New York and California, USA. In the event that Sotheby's ships items for a purchaser in this sale to a destination within New York State USA, or California State USA, Sotheby's is obliged to collect the respective state's sales or use tax on the total purchase price and shipping costs, including insurance, of such items, regardless of the country in which the purchaser resides or is a citizen.

Buyers should obtain their own tax advice from their tax advisors in this regard.

買家稅務信息

香港以外之買家應注意，當進口購買品時，或須繳付當地之銷售稅或使用稅(例如進口購買品至美國並付運到某些州份時，所需繳付之銷售稅或使用稅)。

蘇富比現時已在美国加利福尼亞州及紐約州登記為美國銷售稅納稅人。根據有關法律，蘇富比付運購買品至已登記為美國銷售稅納稅人之州份時，必須徵收並繳交相關之稅項。

買家應自行向稅務顧問就此方面尋求稅務意見。

CONDITIONS FOR LIVE ONLINE BIDDING

The following terms and conditions (together, the "Conditions") provide important information related to live online bidding in sales conducted by 72nd and York Inc. ("Sotheby's Wine") and Sotheby's, Inc. ("Sotheby's New York"), in respect of the sales that take place in New York, by Sotheby's in London ("Sotheby's London"), in respect of the sales that take place in London, and by Sotheby's Hong Kong Limited ("Sotheby's Hong Kong"), in respect of the sales that take place in Hong Kong. These terms are in addition to 72nd and York Inc. ("Sotheby's Wine") and Sotheby's New York's Conditions of Sale, in respect of the sales that take place in New York, and in respect of the sales that take place in London and Hong Kong, in addition to Sotheby's London's and Sotheby's Hong Kong's Conditions of Business for Buyers and Authenticity Guarantee, respectively, and are not intended in any way to replace them. By participating in this sale via live online bidding, you acknowledge that you are bound by these additional Conditions.

1. A live auction is by its nature fast-moving and bidding may progress very quickly. 72nd and York Inc. ("Sotheby's Wine") and Sotheby's New York, Sotheby's London and Sotheby's Hong Kong, in relation to the sales in New York, London and Hong Kong respectively, wish to ensure that online bids are submitted as promptly as possible to ensure that online bidders are not at any disadvantage when bidding against bidders in the room and on the telephones. The procedure for placing bids is therefore a one-step process; as soon as the "Bid" button is clicked, a bid is submitted. By bidding online, you accept and agree that bids submitted in this way are final and that you will not under any circumstances be permitted to amend or retract your bid. If a successful bid is sent to 72nd and York Inc. ("Sotheby's Wine") and Sotheby's New York, Sotheby's London or Sotheby's Hong Kong, in relation to the sales in New York, London or Hong Kong respectively, from your computer, you irrevocably agree to pay the full purchase price, including buyer's premium and all applicable taxes and other applicable charges.

2. All online bidders will be able to see the paddle numbers of other online bidders as bids are placed. Bids other than online bids will be displayed on the online bidder's computer screen as "floor" bids. "Floor" bids include those bids taken from the live auction room, telephones, and absentee bidders, as well as any bids made by the auctioneer on behalf of the consignor below the reserve. If an online bid and a "floor" bid are placed simultaneously, the "floor" bid generally will take precedence; the auctioneer will have the final discretion to determine the successful bidder or to reopen bidding. The auctioneer's decision is final.

3. The next bidding increment is shown on your computer screen for your convenience. The auctioneer has discretion to vary bidding increments for bidders in the auction room and on the telephones, but online bidders will not be able to place a bid in an amount other than a whole bidding increment. All bidding for this sale will be in U.S. Dollars, in respect of New York sales, in Pounds Sterling, in respect of London sales, or in Hong Kong Dollars, in respect of Hong

Kong sales, and online bidders will not be able to see the currency conversion board that may be displayed in the auction room.

4. The record of sale, kept by 72nd and York Inc. ("Sotheby's Wine") and Sotheby's New York, Sotheby's London and Sotheby's Hong Kong, in relation to the sales in New York, London and Hong Kong respectively, will be taken as absolute and final in all disputes. In the event of a discrepancy between any online records or messages provided to you and the record of sale kept by 72nd and York Inc. ("Sotheby's Wine") and Sotheby's New York, Sotheby's London and Sotheby's Hong Kong, in relation to the sales in New York, London and Hong Kong respectively, the record of sale will govern.

5. Online buyers are responsible for making themselves aware of all sale room notices and announcements. All sale room notices will be read by the auctioneer at the beginning, where appropriate, or during the sale prior to a relevant lot being offered for sale. 72nd and York Inc. ("Sotheby's Wine") and Sotheby's New York, Sotheby's London and Sotheby's Hong Kong, respectively, recommend that online bidders log on at least ten minutes before the scheduled start of the auction to ensure that you have heard all announcements made by the auctioneer at the beginning of the sale.

6. 72nd and York Inc. ("Sotheby's Wine") and Sotheby's New York, Sotheby's London and Sotheby's Hong Kong, respectively, reserve the right to refuse or revoke permission to bid online and to remove online bidding privileges during the sale.

7. The purchase information shown in the "My Purchases" section of the online bidding software is provided for your convenience only. Successful bidders will be notified and invoiced after the sale. In the event of any discrepancy between the online purchase information and the invoice sent to you by 72nd and York Inc. ("Sotheby's Wine") and Sotheby's New York, Sotheby's London and Sotheby's Hong Kong, respectively, following the sale in New York, London or Hong Kong, as the case may be, the invoice prevails. Terms and conditions for payment and collection of property remain the same regardless of how the winning bid was submitted.

8. 72nd and York Inc. ("Sotheby's Wine") and Sotheby's New York, Sotheby's London and Sotheby's Hong Kong, respectively, offer live online bidding as a convenience to our clients. Neither 72nd and York Inc. ("Sotheby's Wine") nor Sotheby's New York, in respect of the New York sale, Sotheby's London in respect of the London sales, or Sotheby's Hong Kong, in respect of the Hong Kong sales, will be responsible for any errors or failures to execute bids placed online, including, without limitation, errors or failures caused by (i) a loss of connection to the internet or to the online bidding software by either, on the one side, 72nd and York Inc. ("Sotheby's Wine") and Sotheby's New York, Sotheby's London or Sotheby's Hong Kong, respectively, or, on the other side, the client; (ii) a breakdown or problems with the online bidding software; or (iii) a breakdown or problems with a client's internet connection or computer. Neither 72nd and York Inc. ("Sotheby's Wine") nor Sotheby's New York, in respect of the New York sale, Sotheby's London in respect of the London sales, or Sotheby's Hong Kong, in respect of the Hong Kong sales, is responsible for any failure to execute an online bid or for any errors or omissions in connection therewith.

9. Live online bidding will be recorded.

即時網上競投規則

以下條款及規則(合稱「規則」)提供有關由 72nd and York Inc. ("Sotheby's

Wine') 及 Sotheby's, Inc. (「蘇富比紐約」) 於紐約舉行之拍賣、由倫敦之蘇富比(「蘇富比倫敦」)於倫敦舉行之拍賣及由香港蘇富比有限公司(「蘇富比香港」)於香港舉行之拍賣之即時網上競投之重要資料。這些條款為 72nd and York Inc. ("Sotheby's Wine") 及蘇富比紐約於紐約舉行之拍賣會適用之拍賣規則之附加條款，亦為蘇富比倫敦及蘇富比香港分別於倫敦及香港舉行之拍賣會適用之買家業務規則及保證書之附加條款，惟在任何方面均無意取代有關規則及保證書。透過即時網上競投參與拍賣，閣下明白閣下須有關附加規則所約束。

1. 即時拍賣以其性質而言是快速進行的而競投過程可能非常迅速。分別負責紐約、倫敦及香港拍賣會之 72nd and York Inc. ("Sotheby's Wine") 及蘇富比紐約、蘇富比倫敦及蘇富比香港，均希望確保網上競投以最快時間遞交，以確保網上競投人於競投時相對在拍賣會現場及以電話競投之競投人不會被置於不利位置。因此，出價程序只有一個步驟，當競投人按下「競投」鍵，即視作已遞交競投。利用網上競投，表示閣下接受並同意以此方式遞交之競投為最終競投，且在任何情況下閣下均不可修改或撤回競投。倘由閣下之電腦傳送成功競投至分別負責紐約、倫敦或香港拍賣會之 72nd and York Inc. ("Sotheby's Wine") 及蘇富比紐約、蘇富比倫敦或蘇富比香港，即表示閣下不可撤回地同意支付全數買入價，包括買家支付之酬金及所有適用之稅項及其他適用之收費。

2. 所有網上競投人可看到其他網上競投人出價之牌號。非網上競投之競投將會在網上競投人之電腦螢幕顯示為「場內」出價。「場內」出價包括從現場拍賣會場競投人、電話競投人、缺席競投人及拍賣官代表托售人為低於底價之拍賣品出價而作出之競投。倘網上競投與「場內」競投於同一時間作出，「場內」競投一般會較網上競投優先。拍賣官擁有最終酌情權決定成功競投人誰屬或重新作出競投，其決定為最終決定。

3. 遞增競投金額顯示在閣下之電腦螢幕，方便閣下進行競投。拍賣官有權酌情更改拍賣會場競投人及電話競投人之遞增競投金額，惟網上競投人必須以完整遞增競投金額出價。紐約拍賣會之所有競投將以美元作出，倫敦拍賣會之競投將以英鎊作出，香港拍賣會之競投將以港幣作出，而網上競投人將不能見到可能會於拍賣會場展示之貨幣匯率顯示屏。

4. 如有爭議，由 72nd and York Inc. ("Sotheby's Wine") 及蘇富比紐約、蘇富比倫敦及蘇富比香港分別就紐約、倫敦及香港之拍賣會保存之拍賣記錄將為絕對及最終決定。倘提供予閣下之任何網上記錄或信息與 72nd and York Inc. ("Sotheby's Wine") 及蘇富比紐約、蘇富比倫敦及蘇富比香港分別就紐約、倫敦及香港之拍賣會保存之拍賣記錄有任何差異，一概以拍賣記錄規管。

5. 網上買家有責任留意所有在拍賣會場發表之通知及公告。拍賣官會於拍賣開始前讀出所有在拍賣會場發表之通知，或倘情況適當，會於拍賣期間於提出出售相關拍賣品前讀出。72nd and York Inc. ("Sotheby's Wine") 及蘇富比紐約、蘇富比倫敦及蘇富比香港均建議網上競投人於拍賣原定開始時間前最少十分鐘登入，確保閣下得知拍賣官於拍賣開始前作出之所有公告。

6. 72nd and York Inc. ("Sotheby's Wine") 及蘇富比紐約、蘇富比倫敦及蘇富比香港均保留拒絕網上競投或撤回網上競投之許可及於拍賣期間停用網上競投之特許權利。

7. 網上競投軟件中「我的購買品」部分所顯示之購買品資料僅為方便閣下而設。

成功競投人會於拍賣會後收到通知及發票。如網上購買品資料與 72nd and York Inc. ("Sotheby's Wine") 及蘇富比紐約、蘇富比倫敦及蘇富比香港(視情況而定) 分別於紐約、倫敦或香港拍賣會後發予閣下之發票上所有資料有任何差異,一概以發票為準。不論以何種方式成功競投,付款及領取拍賣品之條款及規則維持不變。

8. 72nd and York Inc. ("Sotheby's Wine") 及蘇富比紐約、蘇富比倫敦及蘇富比香港均提供即時網上競投,旨在方便客戶。72nd and York Inc. ("Sotheby's Wine") 或蘇富比紐約不會就紐約拍賣會,蘇富比倫敦不會就倫敦拍賣會而蘇富比香港不會就香港拍賣會期間任何錯誤或未能執行網上出價競投負責,包括但不限於(i)一方面,72nd and York Inc. ("Sotheby's Wine") 及蘇富比紐約、蘇富比倫敦或蘇富比香港或另一方面,客戶之互聯網或網上競投軟件連線中斷;或(ii)網上競投軟件故障或出現問題;或(iii)客戶之網絡連線或電腦故障或出現問題而導致之錯誤或過失。72nd and York Inc. ("Sotheby's Wine") 或蘇富比紐約概不會就紐約拍賣會,蘇富比倫敦不會就倫敦拍賣會而蘇富比香港不會就香港拍賣會未能執行網上競投或與網上競投有關之任何錯誤或遺漏負責。

9. 即時網上競投會被記錄。

LOCATION, STORAGE, COLLECTION AND DELIVERY OF WINES

Wines offered lying in Hong Kong Except where otherwise stated, all lots are offered lying in Hong Kong at the warehouse of Crown Wine Cellars Limited ("Crown Wine Cellars"). Please refer to Crown Wine Cellars Limited Conditions of Services and Crown Wine Cellars' Shipping, Collection and Storage page printed in this catalogue.

Collections Collection from Crown Wine Cellars will be by appointment only. At least 7 days' notice must be given. All clients (or their agents e.g. shippers) must examine all purchases or consignments in the presence of Crown Wine Cellars' staff at Crown Wine Cellars' premises from which they are collected. It is both Sotheby's and Crown Wine Cellars' policy to request proof of identity on collection of a lot. Lots will be released to you by Crown Wine Cellars or your authorised representative when full and cleared payment has been received by Sotheby's in Hong Kong. Removal, interest, storage and handling charges will be levied on uncollected lots. Please refer to Crown Wine Cellars Limited Conditions of Services printed in this catalogue.

Release of Lots Authority for the release of lots to the buyer will be a Release Order provided by Sotheby's which will be issued only after full payment has been received and appropriate identification has been provided. Supply of a Release Order constitutes delivery by Sotheby's. All enquiries relating to releases should be directed to Crown Wine Cellars after the Release Order has been issued to the buyer. Only in the case of difficulty or misunderstanding should Sotheby's be notified.

Hong Kong Delivery Once payment has been received by Sotheby's and the Release Form has been issued to Crown Wine Cellars, the wines may be delivered according to the instructions provided to Crown Wine Cellars. Shipping by commercial means, particularly of older wines, can be very risky and is at the buyer's risk. Please note that Sotheby's does not ship wine to buyers. Sotheby's will forward to Crown Wine Cellars all delivery and collection requests received from buyers. Sotheby's will forward to Crown Wine Cellars all delivery and collection requests received from buyers. On behalf of the buyer,

Crown Wine Cellars will arrange shipping or schedule a collection, subject to applicable law. All shipping and insurance costs and expenses must be pre-paid. A lot or invoice can only be delivered to one address (it is not possible to split a lot or invoice for delivery to more than one address).

Delivery outside Hong Kong Sotheby's and Crown Wine Cellars cannot arrange nor take responsibility for shipments to non-Hong Kong buyers, but will be pleased to introduce them to a forwarding agent. Where it is necessary to have a licence to import wines, procural of the licence shall be the sole responsibility of the buyer. All agents/shippers collecting wine on behalf of buyers for non-Hong Kong shipments must examine consignments in the presence of Crown Wine Cellars' staff at Crown Wine Cellars' premises from which they are collected. Sotheby's will not refund any shipping charges under any circumstances. Please be advised that most countries regulate the shipment of wine. We urge you to investigate your country's regulations before bidding or arranging for shipment of wine into your country. Neither Sotheby's nor Crown Wine Cellars shall as a condition of sale assume any obligation nor bear any responsibility whatsoever for applying for or obtaining any permits or licenses. Therefore, all bidders are strongly advised to investigate the specific requirements to determine the manner in which alcoholic beverages shall be brought into their country so as to comply with all local regulations. Crown Wine Cellars and Sotheby's make no representation to the legal rights of anyone to ship or import alcoholic beverages into any country. Wines may be sold and delivered only to persons who are 18 years old or above.

Re-packing of Wines for Shipping outside Hong Kong Sotheby's and Crown Wine Cellars strongly recommend wines be re-packed into styrofoam cartons for any shipment outside Hong Kong. While Crown Wine Cellars cannot arrange nor take responsibility for shipments outside Hong Kong, at the buyer's request they can re-pack wines into styrofoam cartons at the rate of HK\$150 per case of 6 bottles and HK\$300 per case of 12 bottles, with a minimum charge of HK\$150. Such fees must be paid in cash upon collection of the wines by the buyer or their shipping agent. It is the responsibility of the buyer or their shipping agent to request this service from Crown Wine Cellars, otherwise wines may be released in cartons not suitable for international shipping. Neither Sotheby's nor Crown Wine Cellars take any responsibility for breakage of wines in during shipment, regardless of whether the wines have been re-packed or not. When requesting wines to be re-packed, please indicate to Crown Wine Cellars whether you do not want your shipper to collect any original wooden case. Crown Wine Cellars will also release any original wooden case to the shipper, unless otherwise instructed by the buyer.

Export The export of any lot from Hong Kong or import into any other country may be subject to one or more export or import licences being granted. It is the buyer's responsibility to obtain any relevant export or import licence. The denial of any licence required or delay in obtaining such licence cannot justify the cancellation of the sale or any delay in making payment of the total amount due. Sotheby's recommends that you retain all import and export papers, including licences, as in certain countries you may be required to produce them to governmental authorities.

Storage Complimentary storage for wine purchased in this sale will be available at Crown Wine Cellars for a period of 30 days following the auction. Should buyers wish to store their wine with Crown Wine Cellars they must submit the Crown Wine Cellars registration and Direct Debit Authorisation form to Crown Wine Cellars, as printed in this catalogue. Buyers failing to submit these forms to Crown Wine Cellars within 30 days from the date of the sale will be charged HK\$400 per lot per month from 30 days after the sale until such forms

are received by Crown Wine Cellars. Storage and handling charges will apply. Please refer to Crown Wine Cellars Limited Conditions of Services and Crown Wine Cellars Shipping, Collection and Storage page printed in this catalogue.

Loss or Damage Buyers are reminded that Sotheby's accepts liability for loss or damage to lots for a maximum period of thirty (30) days after the date of the auction. Please refer to Condition 7 of the Conditions of Business for Buyers printed in this catalogue. Crown Wine Cellars accepts liability for loss or damage thereafter. Please refer to Crown Wine Cellars Limited Conditions of Services printed in this catalogue.

Non-arrival, loss, breakage and shortage Loss, breakage and shortage should be notified to both Sotheby's and Crown Wine Cellars in writing within three days of delivery, which must be examined in the presence of the carrier on arrival. In the event of non-arrival, the buyer must inform both Sotheby's and Crown Wine Cellars in writing within 21 days of the date of the Release Order.

NOTE: Neither Sotheby's nor Crown Wine Cellars is responsible for any acts or omission of any shipper, including, without limitation, any packing, shipping, delivery or insurance for purchased lots.

葡萄酒之位置、儲存、領取及付運

存於香港供拍賣之葡萄酒 除非另有說明,否則全部存於香港供拍賣之葡萄酒均存放於 Crown Wine Cellars Limited 之倉庫。請參閱載於本圖錄之 Crown Wine Cellars 的服務規則及 Crown Wine Cellars 之付運/領取及儲存。

領取 要自 Crown Wine Cellars 領取貨品必須先行預約,而且要給予至少七天通知。所有客戶(或其代理,如承運人)在向倉庫職員領取購買品或付運品時,須在 Crown Wine Cellars 的經營場址之 Crown Wine Cellars 職員面前檢查所有購買品或付運品。根據蘇富比及 Crown Wine Cellars 之政策,領取人必須在領取拍賣品時出示身份證明。蘇富比在香港收取全數結清之款項後, Crown Wine Cellars 便會向閣下或閣下之授權代表發放拍賣品。所拍賣之葡萄酒均存放於 Crown Wine Cellars。未領取之拍賣品將會被收取搬運、利息、儲存及手續費。請參閱載於本圖錄之 Crown Wine Cellars 服務規則。

發放拍賣品 向買家發放拍賣品之權力憑證為由蘇富比提供之發放通知單,該通知單僅會於已悉數收取付款及獲提供適當之身份證明後方會發出。蘇富比發出發放通知單即構成交付拍賣品。在發放通知單發給買家後一切與發放有關之查詢應向 Crown Wine Cellars 作出。僅在出現困難或誤會時,方需要知會蘇富比。

在香港境內付運 蘇富比收到付款並向 Crown Wine Cellars 及買家發出發放表格,葡萄酒便可按 Crown Wine Cellars 接獲之指示交付。以商業方式付運風險可能很大,尤其是付運陳年葡萄酒,有關風險須由買家承擔。請注意,蘇富比不會負責向買家付運葡萄酒。蘇富比會將所有自買家接獲之付運及領取貨品要求轉交 Crown Wine Cellars 處理,而 Crown Wine Cellars 將根據適用法例代表買家安排付運或約定領取葡萄酒。所有付運及保險費用及開支須預先支付。同一拍賣品或發票僅可送交至一個地址(不可能將同一拍賣品或發票送交至一個以上之地址)。

付運至香港以外地方 蘇富比及 Crown Wine Cellars 不能安排,亦不會負責付運至非香港之買家,但樂意向買家介紹貨運代理。如進口葡萄酒需要領有牌照,則取得有關牌照為買家個人之責任。所有代表買家領取葡萄酒作香港以外付運

之代理/承運人,必須在向倉庫職員領取付運品時,在 Crown Wine Cellars 的經營場址之 Crown Wine Cellars 職員面前檢查有關付運品。在任何情況下,蘇富比均不會退還任何付運費用。請注意,大部份國家對葡萄酒之付運均作出規管。蘇富比建議閣下在在競投葡萄酒或安排付運至閣下之國家前,須查核閣下國家之規定。蘇富比或 Crown Wine Cellars 均不會承擔或負責任何申請或取得任何許可證或牌照之責任,並不會以此作為買賣條件之一。因此,為符合當地所有規例,蘇富比強烈建議所有競投人查核運送酒精類飲料至其國家之具體規定,以決定運送方法。Crown Wine Cellars 及蘇富比不對任何人士付運或進口酒精類飲料至任何國家之法定權利作出任何陳述。葡萄酒僅可出售及付運予 18 歲或以上之人士。

重新把酒包裝以作付運至香港以外地方 蘇富比和 Crown Wine Cellars 強烈建議把酒重新包裝在泡沫塑膠盒以作運往香港以外地方。Crown Wine Cellars 不能安排,亦不會負責付運至香港以外地方。根據買家要求,他們可將酒用泡沫塑膠盒重新包裝,費用為每 6 瓶港幣 150 元及每 12 瓶港幣 300 元但最低費用為港幣 150 元。在買家或其承運代理領取酒時,須以現金支付此費用。這是買家或其承運代理之責任向 Crown Wine Cellars 要求此項服務。否則,包裝在紙盒不適合國際運輸之酒可能會被發放。無論酒是否被重新包裝,蘇富比或 Crown Wine Cellars 均不會承擔在運輸中酒的損毀責任。當要求酒被重新包裝時,請指示 Crown Wine Cellars 閣下是否不希望閣下的承運人領取任何原裝木盒。除非得到買家指示, Crown Wine Cellars 亦將會發放任何原裝木盒給承運人。

出口 任何拍賣品均可能需要取得一個或多個出口或進口牌照方可自香港出口或進口至其他國家。買家須負責取得任何有關之進口或出口牌照。任何所需牌照被拒或延遲取得並非取消買賣或任何延遲支付全部款項之充分理由。蘇富比建議閣下保留所有進出口文件(包括牌照),在某些國家閣下可能須向政府當局出示此類文件。

儲存 蘇富比將為本次拍賣所賣出之葡萄酒提供自拍賣會結束起計三十天之 Crown Wine Cellars 免費儲存服務。欲將葡萄酒儲存於 Crown Wine Cellars Limited 之買家,須向 Crown Wine Cellars 遞交載於本圖錄之登記及直接付款授權表格。如買家未能於成交日期起三十天內向 Crown Wine Cellars 遞交該等表格,在成交日期起三十天後,將須就每拍賣品支付 400 港元之月費,直至 Crown Wine Cellars 收到該等表格為止。蘇富比會收取儲存及手續費。請參閱載於本圖錄之 Crown Wine Cellars 的服務規則及 Crown Wine Cellars 之付運/領取及儲存。

損失或損壞 買家應注意,蘇富比對拍賣品損失或損壞之責任期限最多為及至拍賣後三十(30)天。請參閱載於本圖錄之買家業務規則第 7 條。其後對拍賣品損失或損壞之責任將由 Crown Wine Cellars 負責。請參閱載於本圖錄之 Crown Wine Cellars 的服務規則。

未能送達、損失、損毀及缺失 葡萄酒運抵時須在承運人面前進行檢查,如有任何損失、損毀及缺失等情況,應在收貨後三天內以書面方式通知蘇富比及 Crown Wine Cellars。如沒有收到葡萄酒,買家須在發放通知單日期後二十一天內以書面方式通知蘇富比及 Crown Wine Cellars。

附註: 蘇富比或 Crown Wine Cellars 概毋須為任何承運人之任何行為或錯漏負責,包括但不限於任何所購買拍賣品之包裝、付運、交付或保險。

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Hong Kong

CROWN WINE CELLARS LIMITED SHIPPING, COLLECTION AND STORAGE

CROWN WINE CELLARS STORAGE AND DELIVERY

All wines offered for auction in this catalogue are lying at Crown Wine Cellars Ltd. Buyers wishing to collect direct from the storage facility may do so by prior arrangement with 7 days notice. Once you have paid and received Sotheby's Release Order please contact:

Ms. Joyce Chan
Crown Wine Cellars Limited
2/F, Crown Data Centre 1,
6 Kin Fung Circuit, Tuen Mun
Hong Kong
Tel 852 2453 3530
Email: joycechan@crownew.com
Web: www.crownwinecellars.com

Crown Wine Cellars are open on Weekdays from 10:00am to 5:30pm (lunch hour: 12:30-2:00pm), and Saturday from 10:00am to 12:30 pm.
Local Delivery Charges – Deliveries will be made approximately 7 days after request. Delivery charges include insurance.

BOTTLES	NEW TERRITORIES	KOWLOON	HONG KONG
1-6	HK\$210	HK\$210	HK\$300
7-12	HK\$260	HK\$260	HK\$350
13-48	HK\$360	HK\$360	HK\$450
49-240	HK\$530	HK\$530	HK\$620

Sotheby's will provide complimentary storage and insurance up to 30 days after the sale. If lots are not collected by then, Crown's storage and insurance charges will accrue to the buyer's account and Crown Wine Cellars Limited will invoice the buyers directly according to their prevailing Terms and Conditions provided in this catalogue. Sotheby's will provide the buyer's contact details to Crown Wine Cellars Limited once payment has been received. Please note that all Crown Wine Cellars charges need to be paid before lots can be released.

Urgent wine collection and delivery service: All urgent wine collections and delivery requests that fall outside of our standard 24 working hour requirement, will carry a surcharge of HK\$300 per 10 cases requested. All pick-up orders must be collected within 7 working days of the pick-up date instructed by client. Orders not collected within 7 working days are subject to a HK\$300 re-stocking fee. Clients wishing to cancel a pick-up order must do so by 11am the day before the pick-up date or the HK\$ 300 re-stocking fee will be charged.

RE-PACKING OF WINES FOR SHIPPING OUTSIDE HONG KONG

Sotheby's and Crown Wine Cellars strongly recommend wines be re-packed into styrofoam cartons for any shipment outside Hong Kong. While Crown Wine Cellars cannot arrange nor take responsibility for shipments outside Hong Kong, at the buyer's request Crown Wine Cellars can re-pack wines into styrofoam cartons at the rate of HK\$150 per case of 6 bottles and HK\$ 300 per case of 12 bottles, with a minimum charge of HK\$ 150 for any repacking request. This service must be requested by clients or all wine will be released in the same packaging that they were stored in. Crown Wine Cellars take no responsibility or liability for breakages or loss once released from our storage facilities. Such fees must be paid in cash upon collection of the wines by the buyer or their shipping agent. It is the responsibility of the buyer or their shipping agent to request this service from Crown Wine Cellars, otherwise wines may be released in cartons not suitable for international shipping. Neither Sotheby's nor Crown Wine Cellars take any responsibility for breakage of wines during shipment, regardless of whether the wines have been re-packed or not. When requesting wines to be re-packed, please indicate to Crown Wines Cellars whether you do not want your shipper to collect any original wooden case. Crown Wine Cellars will also release any original wooden case to the shipper, unless otherwise instructed by the buyer.



Hong Kong

CROWN WINE CELLARS LIMITED 付運/ 領取及儲存

CROWN WINE CELLARS 儲存及送貨

本圖錄中作拍賣之所有葡萄酒均存放於 Crown Wine Cellars Ltd。買家如欲直接自倉庫領取葡萄酒，可發出七天通知作預先安排。閣下經付款及收到蘇富比之發放通知單後，請聯絡：

Joyce Chan 小姐
Crown Wine Cellars Limited
香港
屯門建豐街 6 號
嘉柏中心一期 2 樓
電話：852 2453 3530
電郵：joycechan@crowwww.com
網站：www.crownwinecellars.com

Crown Wine Cellars 之營業時間為周一至周五上午十時至下午五時半（午膳時間為下午十二時半至二時），及周六上午十時至下午十二時半。

本地送貨收費—接獲客戶要求後約七天內交付，送貨收費包括保險費。

瓶數	新界	九龍	香港
1-6 瓶	HK\$210	HK\$210	HK\$300
7-12 瓶	HK\$260	HK\$260	HK\$350
13-48 瓶	HK\$360	HK\$360	HK\$450
49-240 瓶	HK\$530	HK\$530	HK\$620

蘇富比將於買賣後提供不超過三十天之免費儲存服務及保險。倘屆時買家並未領取拍賣品，Crown Wine Cellars Limited 將根據載於本圖錄之現行條款及條件向買家收取儲存及保險費用，並直接向買家開出發票。收到款項後，蘇富比將向 Crown Wine Cellars Limited 提供買家之聯絡資料。請注意，須支付 Crown Wine Cellars 之所有收費後拍賣品方會獲發放。

葡萄酒的緊急領取及付運服務：所有要求在於我們的標準 24 個工作小時之外的緊急葡萄酒領取和付運的要求，每 10 箱將須支付港幣 300 元的附加費。客戶必須在給與指示的 7 個工作天內提取所有貨物。貨物在 7 個工作天內仍未領取則須支付港幣 \$300 的重新存放費。客戶如欲取消提取，必須在提取日前一天的上午 11 時或之前取消有關提取訂單，否則將須支付重新存放費港幣 300 元。

重新把酒包裝以作付運至香港以外地方

蘇富比和 Crown Wine Cellars 強烈建議把酒重新包裝在泡沫塑料盒以作運輸至香港以外地方。雖然 Crown Wine Cellars 不能安排也不會負責香港以外地區的付運，在買方的要求下 Crown Wine Cellars 可以以每 6 瓶港幣 150 元和每 12 瓶港幣 300 元的收費使用發泡膠箱重新包裝葡萄酒，而任何重新包裝要求的最低收費為港幣 150 元。此服務必須由客戶要求，否則所有發放的葡萄酒將放在儲存葡萄酒的原本包裝內。一旦葡萄酒從我們的儲存設施發放，Crown Wine Cellars 概毋須為損毀或損失負上任何義務或責任。在買家或其承運代理領取酒時，須以現金支付此費用。這是買家或其承運代理之責任向 Crown Wine Cellars 要求此項服務。否則，包裝在紙盒不適合國際運輸之酒可能會被發放。無論酒是否被重新包裝，蘇富比或 Crown Wine Cellars 均不會承擔在運輸中酒的損毀責任。當要求酒被重新包裝時，請指示 Crown Wine Cellars 閣下是否不希望閣下的承運人領取任何原裝木盒。除非得到買家指示，Crown Wine Cellars 亦將會發放任何原裝木盒給承運人。

(中文譯本僅供參考。如與英文原文有任何出入，一概以英文原文為準)

GLOSSARY OF ABBREVIATIONS

Parcels/Options A parcel is a group of lots of the same type and quantity of wine. There may be some discrepancies between the different lots in a parcel with respect to level, condition or otherwise, and each buyer should refer to the catalogue description for more detailed information. At the auctioneer's discretion, the successful bidder of the first lot in a parcel shall have the option, but not the obligation, to purchase in consecutive order one or more of the

remaining lots in the parcel, each at the same successful bid price as the first lot. If any lots in the parcel are not purchased, the auctioneer will open the bidding on the next unsold lot in the parcel and the successful bidder of that lot shall have the option, but not the obligation, to purchase in consecutive order one or more, if any, of the remaining lots in the parcel, each at the newly established successful bid price.

WINE TASTING NOTES BY:

Serena Sutcliffe M.W.

WINE RATING:

WA - Wine Advocate



ULLAGES (LEVEL OF WINE)

For Bordeaux, Port and other wines in bottles with defined shoulders the ullage/level is shown, if relevant, by its relevant position in the bottle. Our interpretations are as follows:

- u. - ullage/ullages (levels)
 - n. - within neck; the normal level of young wines
 - bn. - bottom neck; completely acceptable for any age of wine
 - vts. - very top shoulder; completely acceptable for any age of wine
 - ts. - top shoulder; usual level for wines over 15 years old
 - hs. - high shoulder; typical reduction through the cork, usually no problem
 - ms. - mid shoulder; usually some deterioration of the cork and therefore some variation
- Example: (u. 3hs) means 3 bottles ullaged to high shoulder.

For Burgundy, German and other wines in bottles with sloping necks the ullage is shown in centimetres, measured from the base of the cork.

Example: (u. 2x5cm) means 2 bottles ullaged 5 centimetres.

CAUTIONARY NOTES

1. Whilst we do all that is possible to indicate accurately the levels of older wines, such levels may change between cataloguing and sales. This may be caused by the ageing of the cork or by a change in the temperature of the storage conditions or the shipment of the wine.
2. There is a risk of cork failure in old wines which must be taken into account by the potential buyer.
3. Sotheby's will not entertain any price negotiation or credit after the delivery is made and returns will not be accepted.
4. Under no circumstances will substitutes be provided by Sotheby's; for example in case of breakage, or error of description.
5. Whilst we make every effort to accurately describe label condition, we do not comment on either back labels or importer labels.

BOTTLE SIZES - QUANTITY OF LITRES PER BOTTLE SIZE

	BURGUNDY	BORDEAUX	CHAMPAGNE	PORT
hb(s) - half bottle(s)	0.375	0.375	0.375	0.375
imp.pt. - imperial pint	0.568	0.568	0.568	0.568
hf.ltr. - half litre	0.5	0.5	0.5	0.5
bt(s). - bottle(s)	0.75	0.75	0.75	0.75
ltr. - litre	1	1	1	1
mag. - magnum	1.5	1.5	1.5	1.5
m-j. - marie-jeanne	—	2.5	—	—
d.mag. - double magnum	—	3	—	3
jero. - jeroboam	3	5*	3	—
reho. - rehoboam	—	—	4.5	—
imp. - imperial	—	6	—	—
meth. - methuselah	6	—	6	—
salm. - salmanazar	—	—	9	—
balth. - balthazar	—	—	12	—
nebu. - nebuchadnezzar	—	—	15	—
melr. - melchior	—	18	—	—

PACKING

- (oc) original carton
- (owc) original wooden case
- (sc) Sotheby's Wine/Sotheby's carton
- (cn) carton

GENERAL

- [] believed e.g. [1970] believed 1970
- cm. centimetres
- bt(s) bottle(s)

The above table is a guide to the litres of wine per bottle size. Where relevant the figures have been taken from the EEC prescribed litreage for light still wine, sparkling wine and liqueur wine. The different categories have separate implementation dates which, when combined with past variances in bottling quantities of some bottle sizes, means that this should be treated purely as a guide. Should you require the litreage capacity of the wine in any lot, please contact the wine department.

* up to 1978 Jeroboams were generally bottled in 4.5 litre bottles rather than 5 litre bottles.

縮略語表

一批酒/ 選擇權 一批酒是指一批相同種類和數量之葡萄酒拍賣品。同一批酒中不同拍賣品在液面、酒質或其他方面可能存在一定差異，各買家應參閱圖錄之描述以得知詳情。拍賣官可酌情決定，成功投得一批酒中第一件拍賣品之競投人可選擇（但無義務）以第一件拍賣品之成功競投價接連購買一批酒中其餘一件或以上拍賣

品。倘一批酒內並無售出任何一件拍賣品，拍賣官將為一批酒中下一件未售出之拍賣品開始競投，而成功投得該拍賣品之競投人可選擇（但無義務）以新設定之成功競投價接連購買一批酒中其餘之一件或以上拍賣品（如有）。

酒評：

施慧娜 葡萄酒大師 M.W.

評分：

WA - Wine Advocate



葡萄酒之耗損量（液面）

對於波爾多（Bordeaux）、波特酒（Port）及其他盛載於有明顯瓶肩之酒瓶中之葡萄酒，可根據瓶頸處酒液高度來判斷其耗損量。本公司之詮釋如下：

- u. - 耗損量（液面）
- n. - 酒液高度在瓶頸之中，年份較新之葡萄酒一般都在這個高度
- bn. - 瓶頸底部，對任何年份之葡萄酒這樣之酒液耗損量為完全可以接受
- vts. - 酒液在瓶頸下面肩部位置，對任何年份之葡萄酒這樣之酒液耗損量為完全可以接受
- ts. - 酒液處於瓶肩之高處，通常葡萄酒之年份在十五年以上時方有這樣之耗損量
- hs. - 酒液處於瓶肩上方位置，酒液一般通過酒塞揮發掉，但問題一般不大
- ms. - 酒液在瓶肩中部位置，一般反映酒塞有一定程度之損壞，因此有差異

例子：(u. 3hs) 表示三瓶葡萄酒之耗損量達到瓶肩上方位置。

勃根地（Burgundy）、德國及其他盛載於瓶肩傾斜之酒瓶中之葡萄酒，可從酒塞底部開始量度，以顯示葡萄酒之耗損量（以厘米表示）。

例子：(u. 2x5cm) 表示兩瓶葡萄酒之耗損量為 5 厘米。

注意事項

- 本公司雖然會盡一切所能準確列出較陳年葡萄酒之液面高度，但有關高度從編製圖錄至成交時仍可能會有所改變。這可能由於酒塞已經老化，或葡萄酒在儲藏環境或付運過程中溫度出現變化所致。
- 準買家須考慮到陳年葡萄酒存在酒塞可能有問題之風險。
- 在付運後，蘇富比概不接受任何議價或任何除賬，亦不接受退貨。
- 在任何情況下（如損毀或描述出現錯漏），蘇富比均不會更換拍賣品。
- 本公司雖然會盡一切所能準確描述標籤之狀況，但不會對酒瓶後標籤或進口商標籤發表任何意見。

瓶尺寸－每瓶裝之容量（公升）

	勃根地 (BURGUNDY)	波爾多 (BORDEAUX)	香檳 (CHAMPAGNE)	波特酒 (PORT)
hb(s) - 半瓶	0.375	0.375	0.375	0.375
imp.pt. - 法定品脫	0.568	0.568	0.568	0.568
hf.ltr. - 半公升裝	0.5	0.5	0.5	0.5
bt(s). - 瓶裝	0.75	0.75	0.75	0.75
ltr. - 公升裝	1	1	1	1
mag. - 二標準瓶裝 (magnum)	1.5	1.5	1.5	1.5
m-j. - 三標準瓶裝 (marie-jeanne)	—	2.5	—	—
d.mag. - 四標準瓶裝 (double magnum)	—	3	—	3
jero. - 五標準瓶裝 (jeroboam)	3	5*	3	—
reho. - 六標準瓶裝 (rehoboam)	—	—	4.5	—
imp. - 八標準瓶裝 (imperial)	—	6	—	—
meth. - 八標準瓶裝 (methuselah)	6	—	6	—
salm. - 十二標準瓶裝 (salmanazar)	—	—	9	—
balth. - 十六標準瓶裝 (balthazar)	—	—	12	—
nebu. - 二十標準瓶裝 (nebuchadnezzar)	—	—	15	—
meir. - 二十四標準瓶裝 (melchior)	—	18	—	—

包裝

- (oc) 原裝紙盒
- (owc) 原裝木盒
- (sc) 蘇富比之包裝盒
- (cn) 紙盒

一般資料

- [] 表示「相信為」例如 [1970] 表示「相信為在 1970 年」
- cm. 表示厘米
- bt(s) 表示瓶

上表是每瓶裝葡萄酒之容量指引（公升）。在適用情況下，上表數字摘自歐洲經濟共同體對低酒精無氣葡萄酒、有氣葡萄酒及甜葡萄酒所定之公升容量。不同之種類於不同日期實施，再加上以往某些瓶裝入瓶容量存在差異，因此上表僅供參考。

閣下如需要任何拍賣品中之葡萄酒公升容量資料，請與葡萄酒部聯絡。

* 直至 1978 年前，Jeroboams 一般盛載於 4.5 公升而非 5 公升之酒瓶內。

CONDITIONS OF BUSINESS FOR BUYERS

The nature of the relationship between Sotheby's, Sellers and Bidders and the terms on which Sotheby's (as auctioneer) and Sellers contract with Bidders are set out below.

Bidders' attention is specifically drawn to Conditions 3 and 4 below, which require them to investigate lots prior to bidding and which contain specific limitations and exclusions of the legal liability of Sotheby's and Sellers. The limitations and exclusions relating to Sotheby's are consistent with its role as auctioneer of large quantities of goods of a wide variety and Bidders should pay particular attention to these Conditions.

1. INTRODUCTION

(a) Sotheby's and Sellers' contractual relationship with prospective Buyers is governed by:

- (i) these Conditions of Business for Buyers;
 - (ii) the Conditions of Business for Sellers displayed in the saleroom and which are available upon request from Sotheby's Hong Kong salerooms or by telephoning (852) 2524 8121;
 - (iii) Sotheby's Authenticity Guarantee as printed in the sale catalogue; and
 - (iv) any additional notices and terms printed in the sale catalogue including the Guide for Prospective Buyers and the Conditions of Live Online Bidding, in each case as amended by any saleroom notice or auctioneer's announcement at the auction.
- (v) in respect of online bidding via the internet, the Conditions for Live Online Bidding on the Sotheby's website.

(b) As auctioneer, Sotheby's acts as agent for the Seller. A sale contract is made directly between the Seller and the Buyer. However, Sotheby's may own a lot (and in such circumstances acts in a principal capacity as Seller) and/or may have a legal, beneficial or financial interest in a lot as a secured creditor or otherwise.

2. COMMON TERMS

In these Conditions of Business:

Bidder is any person considering, making or attempting to make a bid, by whatever means, and includes Buyers;

Buyer is the person who makes the highest bid or offer accepted by the auctioneer, and includes such person's principal when bidding as agent;

Buyer's Expenses are any costs or expenses due to Sotheby's from the Buyer;

Buyer's Premium is the commission payable by the Buyer on the Hammer Price at the rates set out in the Guide for Prospective Buyers;

Counterfeit is as defined in Sotheby's Authenticity Guarantee;

Crown Wine Cellars means Crown Wine Cellars Limited, which has its registered office at 18 Deep Water Bay Drive, Shouson Hill, Hong Kong;

Hammer Price is the highest bid accepted by the auctioneer by the fall of the hammer, (in the case of wine, as apportioned pro-rata by reference to the number of separately identified items in that lot), or in the case of a post-auction sale, the agreed sale price;

Purchase Price is the Hammer Price and applicable Buyer's Premium;

Reserve is the (confidential) minimum Hammer Price at which the Seller has agreed to sell a lot;

Seller is the person offering a lot for sale (including their agent (other than Sotheby's), executors or personal representatives);

Sotheby's means Sotheby's Hong Kong Ltd., which has its registered office at Level 54, Hopewell Centre, 183 Queen's Road East, Hong Kong;

Sotheby's Company means Sotheby's in the USA and any of its subsidiaries (including Sotheby's) and Sotheby's Diamonds SA and its subsidiaries (in each case 'subsidiary' having the meaning of Section 2 of the Companies Ordinance Cap.32).

3. DUTIES OF BIDDERS AND OF SOTHEBY'S IN RESPECT OF ITEMS FOR SALE

(a) Sotheby's knowledge in relation to each lot is partially dependent on information provided to it by the Seller, and Sotheby's is not able to and does not carry out exhaustive due diligence on each lot. Bidders acknowledge this fact and accept responsibility for carrying out inspections and investigations to satisfy themselves as to the lots in which they may be interested.

(b) Each lot offered for sale at Sotheby's is available for inspection by Bidders prior to the sale. Sotheby's accepts bids on lots solely on the basis that Bidders (and independent experts on their behalf, to the extent appropriate given the nature and value of the lot and the Bidder's own expertise) have fully inspected the lot prior to bidding and have satisfied themselves as to both the condition of the lot and the accuracy of its description.

(c) Bidders acknowledge that many lots are of an age and type which means that they are not in perfect condition. All lots are offered for sale in the condition they are in at the time of the auction (whether or not Bidders are in attendance at the auction). Condition reports may be available to assist when inspecting lots. Catalogue descriptions and condition reports may on occasions make reference to particular imperfections of a lot, but Bidders should note that lots may have other faults not expressly referred to in the catalogue or condition report. Illustrations are for identification purposes only and will not convey full information as to the actual condition of lots.

(d) Information provided to Bidders in respect of any lot, including any estimate, whether written or oral and including information in any catalogue, condition or other report, commentary or valuation, is not a representation of fact but rather is a statement of opinion genuinely held by Sotheby's. Any estimate may not be relied on as a prediction of the selling price or value of the lot and may be revised from time to time in Sotheby's absolute discretion.

(e) No representations or warranties are made by Sotheby's or the Seller as to whether any lot is subject to copyright or whether the Buyer acquires copyright in any lot.

(f) Subject to the matters referred to at 3(a) to 3(e) above and to the specific exclusions contained at Condition 4 below, Sotheby's shall exercise such reasonable care when making express statements in catalogue descriptions or condition reports as is consistent with its role as auctioneer of lots in the sale to which these Conditions relate, and in the light of:
(i) the information provided to it by the Seller;
(ii) scholarship and technical knowledge; and
(iii) the generally accepted opinions of relevant experts, in each case at the time any such express statement is made.

4. EXCLUSIONS AND LIMITATIONS OF LIABILITY TO BUYERS

(a) Sotheby's shall refund the Purchase Price to the Buyer in circumstances where it deems that the lot is a Counterfeit and each of the conditions of the Authenticity Guarantee has been satisfied.

(b) In the light of the matters in Condition 3 above and subject to Conditions 4(a) and 4(e), neither any Sotheby's Company nor the Seller:

- (i) is liable for any errors or omissions in information provided to Bidders by Sotheby's (or

any Sotheby's Company), whether orally or in writing, whether negligent or otherwise, except as set out in Condition 3(f) above;

(ii) gives any guarantee or warranty to Bidders and any implied warranties and conditions are excluded (save in so far as such obligations cannot be excluded by law) other than the express warranties given by the Seller to the Buyer in Condition 2 of the Sellers' Conditions of Business;

(iii) accepts responsibility to any Bidders in respect of acts or omissions (whether negligent or otherwise) by Sotheby's in connection with the conduct of auctions or for any matter relating to the sale of any lot.

(c) Unless Sotheby's owns a lot offered for sale, it is not responsible for any breach of these conditions by the Seller.

(d) Without prejudice to Condition 4(b), any claim against Sotheby's or the Seller by a Bidder is limited to the Purchase Price with regard to that lot. Neither Sotheby's nor the Seller shall under any circumstances be liable for any consequential losses.

(e) None of this Condition 4 shall exclude or limit Sotheby's liability in respect of any fraudulent misrepresentation made by Sotheby's or the Seller, or in respect of death or personal injury caused by the negligent acts or omissions of Sotheby's or the Seller.

5. BIDDING AT AUCTION

(a) Sotheby's has absolute discretion to refuse admission to the auction. Bidders must complete a Paddle Registration Form and supply such information and references as required by Sotheby's. Bidders act as principal unless they have Sotheby's prior written consent to bid as agent for another party. Bidders are personally liable for their bid and are jointly and severally liable with their principal if bidding as agent.

(b) Sotheby's advises Bidders to attend the auction but will seek to carry out absentee written bids which are in Hong Kong dollars and, in Sotheby's opinion, clear and received sufficiently in advance of the sale of the lot, endeavouring to ensure that the first received of identical written bids has priority.

(c) Where available, written and telephone bids are offered as an additional service for no extra charge, at the Bidder's risk and are undertaken with reasonable care subject to Sotheby's other commitments at the time of the auction; Sotheby's therefore cannot accept liability for failure to place such bids. Telephone bids may be recorded.

(d) Bids may be placed online, at the Bidder's risk; Sotheby's cannot accept liability for any errors or failure to place such bids. Online bids will be recorded. Online bids are made subject to the Conditions for Live Online Bidding available on the Sotheby's website or upon request. The Conditions for Live Online Bidding apply in relation to online bids, in addition to these Conditions of Business.

6. CONDUCT OF THE AUCTION

(a) Unless otherwise specified, all lots are offered subject to a Reserve, which shall be no higher than the low presale estimate at the time of the auction.

(b) The auctioneer has discretion at any time to refuse or accept any bid, withdraw any lot, re-offer a lot for sale (including after the fall of the hammer) if he believes there may be error or dispute, and take such other action as he reasonably thinks fit.

(c) The auctioneer will commence and advance the bidding at levels and in increments he considers appropriate and is entitled to place a bid or series of bids on behalf of the Seller up to the Reserve on the lot, without indicating he

is doing so and whether or not other bids are placed.

(d) Subject to Condition 6(b), the contract between the Buyer and the Seller is concluded on the striking of the auctioneer's hammer, whereupon the Buyer becomes liable to pay the Purchase Price.

(e) Any post-auction sale of lots offered at auction shall incorporate these Conditions as if sold in the auction.

7. PAYMENT AND COLLECTION

(a) Unless otherwise agreed, payment of the Purchase Price for a lot and any Buyer's Expenses are due in Hong Kong dollars immediately on conclusion of the auction (the "Due Date") notwithstanding any requirements for export, import or other permits for such lot.

(b) Title in a purchased lot will not pass until Sotheby's has received the Purchase Price and Buyer's Expenses for that lot in cleared funds. Sotheby's is not obliged to release a lot to the Buyer until title in the lot has passed and appropriate identification has been provided, and any earlier release does not affect the passing of title or the Buyer's unconditional obligation to pay the Purchase Price and Buyer's Expenses.

(c) The Buyer is obliged to arrange collection of purchased lots within 30 days of the auction. Purchased lots are at the Buyer's risk (and therefore their sole responsibility for insurance) from the earliest of

- (i) collection or
- (ii) 30 days after the auction. Until risk passes, Sotheby's will compensate the Buyer for any loss or damage to the lot up to a maximum of the Purchase Price paid. Buyers should note that Sotheby's assumption of liability for loss or damage is subject to the exclusions set out in Condition 6 of the Conditions of Business for Sellers.

8. REMEDIES FOR NON-PAYMENT

Without prejudice to any rights the Seller may have, if the Buyer without prior agreement fails to make payment in full for the lot within five days of the auction, or in accordance with any payment schedule agreed with Sotheby's, Sotheby's may in its sole discretion (having informed the Seller) exercise one or more of the following remedies:

(a) store the lot at its premises or elsewhere at the Buyer's sole risk and expense;

(b) terminate the contract of the sale of the lot, retaining the right to damages for the Buyer's breach of contract;

(c) set off any amounts owed to the Buyer by a Sotheby's Company against any amounts owed to Sotheby's by the Buyer in respect of the lot and/or any shortfall in the Purchase Price and Buyer's Expenses in the event of a resale under Condition 8(h) below (on a pro-rata basis where more than one lot is purchased by the Buyer at the auction and is then resold), and/or any claim by Sotheby's against the Buyer for damages for the Buyer's breach of contract (including but not limited to the Buyer's Premium in the event of a termination of the sale contract);

(d) apply as Sotheby's sees fit any payments, including deposits, made by or on behalf of the Buyer in respect of this transaction or otherwise, towards (i) any costs, Buyer's Expenses or debts owed by the Buyer to any Sotheby's Company, and/or (ii) any shortfall in the Purchase Price and Buyer's Expenses in the event of a resale under Condition 8(h) below (on a pro-rata basis where more than one lot is purchased by the Buyer at the auction and is then resold), and/or (iii) any claim by Sotheby's against the Buyer for damages for the Buyer's breach of contract (including but not limited to the Buyer's Premium in the event

of a termination of the sale contract). For the avoidance of doubt, if more than one lot is purchased by the Buyer at the auction and the Buyer makes a partial payment but fails to pay in full the Purchase Price of all lots purchased by him within five days of the auction or in accordance with any payment schedule agreed with Sotheby's, Sotheby's is entitled, at its absolute discretion, to reject any instruction or request that the whole or a part of such partial payment be applied towards the Purchase Price of, and/or the shortfall and/or Sotheby's claim for damages in respect of, any particular lot(s) purchased by the Buyer;

(e) reject future bids from the Buyer or render such bids subject to payment of a deposit, such deposit to be applied at Sotheby's discretion in the event of subsequent non-payment or late payment;

(f) charge interest at a rate not exceeding 2% per month from the Due Date to the date the Purchase Price and relevant Buyer's Expenses are received in cleared funds;

(g) exercise a lien over any of the Buyer's property which is in the possession of a Sotheby's Company. Sotheby's shall inform the Buyer of the exercise of any such lien and within 14 days of such notice may arrange the sale of such property and apply the proceeds to the amount owed to Sotheby's, and/or any shortfall in the Purchase Price and Buyer's Expenses in the event of a resale under Condition 8(h) below (on a pro-rata basis where more than one lot is purchased by the Buyer at the auction and is then resold), and/or any claim by Sotheby's against the Buyer for damages for the Buyer's breach of contract (including but not limited to the Buyer's Premium in the event of a termination of the sale contract);

(h) resell the lot by auction or private sale, with estimates and reserves at Sotheby's discretion. In the event such resale is for less than the Purchase Price and Buyer's Expenses for that lot, the Buyer will remain liable for the shortfall together with all costs incurred in such resale;

(i) commence legal proceedings to recover the Purchase Price and Buyer's Expenses for that lot, or to claim damages for the Buyer's breach of contract, together with interest and the costs of such proceedings on a full indemnity basis; or

(j) release the name and address of the Buyer to the Seller to enable the Seller to commence legal proceedings to recover the amounts due or claim damages for the Buyer's breach of contract and legal costs. Sotheby's will take reasonable steps to notify the Buyer prior to releasing such details to the Seller.

9. FAILURE TO COLLECT PURCHASES

(a) If the Buyer pays the Purchase Price and Buyer's Expenses but fails to collect a purchased lot within 30 days of the auction, the lot will be stored at the Buyer's expense and risk at Crown Wine Cellars. Such storage will be subject to Crown Wine Cellars' Conditions of Services.

(b) If a purchased lot is paid for but not collected within six months of the auction, the Buyer authorises Sotheby's, having given notice to the Buyer, to arrange a resale of the item by auction or private sale, with estimates and reserves at Sotheby's discretion. The proceeds of such sale, less all costs incurred by Sotheby's, will be forfeited unless collected by the Buyer within two years of the original auction.

10. EXPORT AND PERMITS

It is the Buyer's sole responsibility to obtain any necessary export, import, firearm, endangered species or other permit for the lot and to complete any required export or import manifest, list or documentation. Without prejudice to Conditions 3 and 4 above, Sotheby's and the Seller make no representations or warranties as

to whether any lot is subject to export or import restrictions or any embargoes. The denial of any permit or licence shall not justify cancellation or rescission of the sale contract or any delay in payment. We shall not be responsible for any liability arising from any failure to complete or submit the required export or import manifest, list or documentation.

11. GENERAL

(a) All images and other materials produced for the auction are the copyright of Sotheby's, for use at Sotheby's discretion.

(b) Notices to Sotheby's should be in writing and addressed to the department in charge of the sale, quoting the reference number specified at the beginning of the sale catalogue. Notices to Sotheby's clients shall be addressed to the last address formally notified by them to Sotheby's.

(c) Should any provision of these Conditions of Business be held unenforceable for any reason, the remaining provisions shall remain in full force and effect.

(d) These Conditions of Business are not assignable by any Buyer without Sotheby's prior written consent, but are binding on Buyers' successors, assigns and representatives. No act, omission or delay by Sotheby's shall be deemed a waiver or release of any of its rights.

(e) The materials listed in Condition 1(a) above set out the entire agreement and understanding between the parties with respect to the subject matter hereof. It is agreed that, save in respect of liability for fraudulent misrepresentation, no party has entered into any contract pursuant to these terms in reliance on any representation, warranty or undertaking which is not expressly referred to in such materials.

12. DATA PROTECTION

Sotheby's will use information provided by its clients (or which Sotheby's otherwise obtains relating to its clients) for the provision of auction and other art-related services, loan and insurance services, client administration, marketing and otherwise to manage and operate its business, or as required by law. This will include information such as the client's name and contact details, proof of identity, financial information, records of the client's transactions, and preferences. Some gathering of information about Sotheby's clients will take place using technical means to identify their preferences in order to provide a higher quality of service to them. Sotheby's may also disclose the client information to other Sotheby's Companies and/or third parties acting on their behalf to provide services for the purposes listed above.

Sometimes, Sotheby's may also disclose this information to carefully selected third parties for their own marketing purposes. If you do not wish your details to be used for this purpose, please email opt-out@sothebys.com.

If the client provides Sotheby's with information that is defined by European data protection laws as "sensitive", the client agrees that it may be used for the purposes set out above.

In the course of these disclosures, personal data collected in the European Economic Area may be disclosed to countries outside the European Economic Area. Although such countries may not have legislation that protects a client's personal information, Sotheby's shall take great care to keep such information secure and in accordance with European data protection principles. By agreeing to these Conditions of Business, the client is agreeing to such disclosure.

Please be aware that Sotheby's may film auctions or other activities on Sotheby's premises and that such recordings may be

transmitted over the Internet via Sotheby's website. Telephone bids may be recorded.

A client may object, by request and free of charge, to the processing of their information for certain purposes, including direct marketing, and may access and rectify personal data relating to them and may obtain more information about Sotheby's data protection policies by writing to Sotheby's, 34-35 New Bond Street, London W1A 2AA, or 1334 York Avenue, New York, NY 10021. Attn: Compliance, or emailing enquiries@sothebys.com

13. LAW AND JURISDICTION

Governance and Jurisdiction These Conditions of Business and all aspects of all matters, transactions or disputes to which they relate or apply shall be governed by and interpreted in accordance with Hong Kong law.

Jurisdiction For the benefit of Sotheby's, all Bidders and Sellers agree that the Hong Kong Courts are to have exclusive jurisdiction to settle all disputes arising in connection with all aspects of all matters or transactions to which these Conditions of Business relate or apply. All parties agree that Sotheby's shall retain the right to bring proceedings in any court other than the Hong Kong Courts.

Service of Process All Bidders and Sellers irrevocably consent to service of process or any other documents in connection with proceedings in any court by facsimile transmission, personal service, delivery by mail or in any other manner permitted by Hong Kong law, the law of the place of service or the law of the jurisdiction where proceedings are instituted, at the last address of the Buyer or Seller known to Sotheby's or any other usual address.

Sotheby's Authenticity Guarantee for Wine:

If Sotheby's sells any wine which the Buyer subsequently shows to Sotheby's reasonable satisfaction to be a "counterfeit", subject to the terms below Sotheby's will set aside the sale and refund to the Buyer the total amount paid by the Buyer to Sotheby's for such wine, in the currency of the original sale.

For these purposes, "counterfeit" means a wine that in Sotheby's reasonable opinion is an imitation created to deceive as to producer and vintage, where the correct description of the producer and vintage is not reflected by the description in the catalogue.

The Guarantee is provided for a period of twenty one (21) days from the date of the relevant auction, is solely for the benefit of the original Buyer of record and may not be transferred to any third party.

To be able to claim under this Guarantee, the Buyer must:

- notify Sotheby's in writing within such 21 day period of the reasons for believing the wine to be counterfeit, specifying the lot number, date of the auction at which it was purchased; and
- return the item to Sotheby's at the original selling location in the same condition as at the date of sale to the Buyer and be able to transfer good title to the lot, free from any third party claims arising after the date of the sale.

Sotheby's has discretion to waive any of the above requirements. Sotheby's may require the Buyer to obtain at the Buyer's cost the reports of two independent and recognised experts in the field, mutually acceptable to Sotheby's and the Buyer. Sotheby's shall not be bound by any reports produced by the Buyer, and reserves the right to seek additional expert advice at its own expense. In the event Sotheby's decides to rescind the sale under this Guarantee, it may refund to the Buyer the reasonable costs of up to two mutually approved independent expert reports.

Subject to the above, in the event that Sotheby's determines that the Property is "counterfeit", as the Buyer's sole remedy Sotheby's will rescind the sale and the seller will return the purchase price for the lot to the Buyer. Neither Sotheby's nor the seller shall be liable for any incidental or consequential damages incurred or claimed, including without limitation, loss of profits or interest.

買家業務規則

蘇富比 賣家與競投人之關係性質及蘇富比作為拍賣官及賣家與競投人所訂立合約之條款於下文載列

競投人務請細閱下文規則第3及4條該兩條要求競投人在競投前檢查拍賣品並闡述了蘇富比及賣家之法律責任之具體限制及豁免有關蘇富比所持有之限制及豁免符合其作為大量不同種類貨品拍賣官之身份 競投人應特別注意該等規則

1. 序言

(a) 蘇富比及賣家與準買家之合約關係受下列各項規管

- 本買家業務規則
 - 賣家在銷售處展示之業務規則可於蘇富比之香港銷售處或致電 852 2524 8121 索取
 - 拍賣圖錄所載蘇富比保證書及
 - 拍賣圖錄所載任何附加通知及條款 包括 給準買家指引及即時網上競投規則
- 在各情況下按任何銷售通知或拍賣官於拍賣時所公佈之修訂
- (v) 有關透過互聯網進行的網上競投 則參照蘇富比網站的即時網上競投規則

(b) 蘇富比作為拍賣官 以賣家之代理身份行事 賣家與買家直接訂立買賣合約 然而 蘇富比可能擁有拍賣品 在該情況下以主事人之身份作為賣家行事 及 或可能以抵押債權人或其他身份擁有拍賣品之法律 實益或財務利益

2. 一般條款

於本業務規則

競投人 指以任何方式考慮 作出或意圖競投之任何人士 包括買家在內

買家 指拍賣官所接納最高競投價或要約之人士 包括以主事人身份競投之人士之委託人

買家之費用 指買家應向蘇富比支付之任何成本或費用

買家支付之酬金 指根據 給準買家指引 所載費率買家按成交價應付之佣金

價目 指蘇富比保證書所定之溢義

成交價 指拍賣官以擊槌接納之最高競投價 倘為葡萄酒 則參考該批拍賣品內可個別識別之物品數目按合適比例計算 或倘為拍賣後銷售 則為協定出售價

Crown Wine Cellars 指 Crown Wine Cellars Limited 其註冊辦事處位於香港壽臣山深灣道18號

買入價 指成交價加上合適之買家支付之酬金

底價 指買家同意出售拍賣品之最低成交價 保密

賣家 指提供拍賣品出售之人士 包括其代理 不計蘇富比在內 遺囑執行人或遺產代理人

蘇富比 指 Sotheby's Hong Kong Ltd. 其註冊辦事處位於香港皇后大道東 183 號合和中心 54 樓

蘇富比公司 指美國之蘇富比及其任何附屬公司 包括蘇富比 Sotheby's Diamonds SA 及其附屬公司 定義見公司條例 第 32 章 第 2 節

3. 競投人及蘇富比有關出售物品之責任

(a) 蘇富比對各拍賣品之認識部份依賴賣家向其提供之資料 蘇富比無法及不會就各拍賣品進行全面盡職審查 競投人知悉此事 並承擔檢查及檢驗之責任 以使彼等對其可能感興趣之拍賣品感到滿意

(b) 蘇富比提呈出售之各拍賣品於出售前可供競投人檢查 在競投人 鑑於有關拍賣品之性質及價值及競投人之專業知識而言屬合適者 以及代表彼等之獨立專家 已當作在投標前全面檢驗拍賣品並滿意拍賣品之狀況及其描述之準確性 蘇富比方會接受競投人對拍賣品之競投

(c) 競投人明白許多拍賣品已年代久遠及種類特殊 這意味拍賣品並非完好無缺 所有拍賣品均以拍賣時之狀態出售 無論競投人是否出席拍賣狀況報告或可於檢查拍賣品時提供 圖錄描述及

狀況報告在若干情況下可用作拍賣品某些瑕疵之參考。然而，競投人應注意，拍賣品可能存在其他在圖錄或狀況報告內並無明確指出之瑕疵。解說只供鑑定用途，不會載有拍賣品實際狀況之全部資料。

(d) 提供予競投人有關任何拍賣品之資料包括任何估價，無論為書面或口述，及包括任何圖錄所載資料。條件或其他報告、評論或估價，該等資料並非事實之陳述，而是蘇富比所持確實意見之聲明。故不應依賴任何估價作為拍賣品確實或價值之估價。且該等資料可由蘇富比不時全權酌情決定修改。

(e) 蘇富比或賣家概不就任何拍賣品是否受任何版權所限或買家是否已購買任何拍賣品之版權發出任何聲明或保證。

(f) 受上文規則第 3(a) 至 3(e) 條所載事項及下文規則第 4 條所載特定豁免所規限，蘇富比在圖錄描述或狀況報告作出之明示聲明，應以該等規則有關之出售中有關拍賣品之拍賣官身份相符之合理審慎態度作出，以及基於

- 賣家向其提供之資料
- 學術及技術知識，及
- 相關專家普遍接納之意見作出之明示聲明。在各情況下作出明示之時為準。

4. 對買家之責任豁免及限制

(a) 倘蘇富比認為拍賣品為贗品並符合保證書內各條件，將向買家退回買入價。

(b) 就上文規則第 3 條之事項而言及受規則第 4(a) 及 4(e) 條所規限，蘇富比公司或賣家均毋須。

(i) 對蘇富比，或任何蘇富比公司，向競投人，以口述或書面提供之資料之任何錯誤或遺漏負責，無論是由於疏忽或其他原因引致。惟上文規則第 3(f) 條所載者除外。

(ii) 向競投人作出任何擔保或保證，於賣家之業務規則第 2 條中賣家向買家作出之明示保證以外之任何暗示保證及條件則不包括在內。惟法律規定下不可免除之責任除外。

(iii) 就蘇富比有關拍賣或有關出售任何拍賣品之任何事宜或遺漏，無論是由於疏忽或其他原因引致，向任何競投人負責。

(c) 除非蘇富比擁有作出出售之拍賣品，否則毋須就賣家違反該等規則而負責。

(d) 在不影響規則第 4(b) 條之情況下，競投人向蘇富比或賣家提出之任何申索以該拍賣品之買入價為限。蘇富比或賣家在任何情況下均毋須承擔任何因而產生的損失。

(e) 本規則第 4 條概不免除或限制蘇富比有關蘇富比或賣家作出之任何具欺詐成份之失實聲明，或有關蘇富比或賣家之疏忽行為或遺漏而導致之人身傷亡之責任。

5. 拍賣會上競投買價

(a) 蘇富比可全權酌情決定拒絕任何人參與拍賣會。競投人必須填妥競投登記表格，並提供蘇富比所需資料及參考。除獲蘇富比事先書面同意以另一方之代表身份出席，否則競投人必須以主事人身份出席。競投人須對出價負責，個人責任，如以代理身份出價，則須共同及分別向其主事人負責。

(b) 蘇富比建議競投人出席拍賣會，但仍會協助執行缺席競投人以港元作出以蘇富比認為指示清晰且於拍賣開始前一段充裕時間接獲之書面競投盡力確保在出現相同書面競投價時以最先收到者享有優先權。

(c) 如許可，蘇富比可免費提供書面及電話競投之附加服務。惟風險由競投人承擔，而該等服務會在蘇富比於拍賣時於一段充裕時間接獲之書面競投盡力進行。因此，蘇富比毋須就未能作出該競投承擔責任。電話競投可能會被錄音。

(d) 競投可於網上進行，但風險由競投人自負。蘇富比毋須就任何錯誤或未能作出該競投承擔責任。網上競投會被記錄。網上競投受即時網上競投規則約束。該規則可在蘇富比的網站查閱。閣下要求提供本業務規則及即時網上競投規則同時適用於網上競投。

6. 拍賣之進行

(a) 除另有訂明外，否則所有拍賣品均訂有底價。底價不得高於拍賣時估計之預售低價。

(b) 拍賣官可隨時酌情決定拒絕或接受任何競投。撤回任何拍賣品，重新出售拍賣品，包括在擊槌後。

倘拍賣官認為過程出錯或出現爭議，及採取其合理認為合適之其他行動。

(c) 拍賣官會在彼認為合適之水平及增幅下開始及進行競投，並有權代表賣家作出競投或一連串競投，惟以拍賣品底價為限，而毋須表示彼正進行該等行動及是否已作出其他競投。

(d) 受規則第 6(b) 條所限，買家與賣家之間之合約於拍賣官擊槌時訂立。擊槌時買家即有責任支付買入價。

(e) 於拍賣會後出售任何在拍賣會上出售之拍賣品時，本規則亦適用。猶如出售是在拍賣會上進行。

7. 付款及領取

(a) 除非另有協定，否則不論拍賣品之出口、進口或其他許可證之任何規定為何，均必須於拍賣會結束，到期日，後立即以港元支付拍賣品之買入價及任何買家之費用。

(b) 所購拍賣品之擁有權將於蘇富比悉數收取買入價及買家之費用後方可轉移。蘇富比概無責任在拍賣品之擁有權經轉移及合適之證明經已提供前將拍賣品交給買家，而提早交付拍賣品不會影響擁有權之轉移或買家支付買入價及買家之費用之無條件責任。

(c) 買家有責任安排在拍賣會後三十天內領取已購買之拍賣品。已購買之拍賣品由

(i) 領取或

(ii) 拍賣會後三十天，以較早日期為準，起之風險由買家承擔。因此，購買保險為其個人之責任。直至風險轉移前，蘇富比將就拍賣品之任何損失或損毀向買家作出賠償。惟以所付之買入價為最高限額。買家應注意，蘇富比對損失或損毀責任之承擔受賣家之業務規則第 6 條所載豁免情況所限。

8. 欠繳款之補償方法

在不影響賣家可能擁有之任何權利下，倘買家在未預先協定下未能於拍賣會後五天內或按與蘇富比協定之任何付款安排就拍賣品支付全數款項，蘇富比可全權決定，經知會賣家，作出以下一項或多項補救方法：

(a) 將拍賣品存放在其處所或其他地方，風險及費用全由買家承擔。

(b) 終止拍賣品之買賣合約，並就買家違約保留追討損害賠償之權利。

(c) 以蘇富比公司結欠買家之任何金額抵銷買家就拍賣品結欠蘇富比之任何金額，及或抵銷拍賣品根據以下規則第 8(n) 條重售時買入價與買家之費用之間任何差額。倘多於一項拍賣品由買家於拍賣會中買入，其後被重售，則按比例計算，及或抵銷蘇富比就買家違約對買家提出之任何損害賠償申索，包括但不限於在終止買賣合約之情況下買家支付之酬金。

(d) 按蘇富比認為合適將買家或買家透過代表就本交易或在其他情況下支付之任何款項，包括訂金，用以支付 (i) 買家結欠任何蘇富比公司之任何成本、買家之費用或債務，及 (ii) 拍賣品根據以下規則第 8(n) 條重售時買入價與買家之費用之間任何差額。倘多於一項拍賣品由買家於拍賣會中買入，其後被重售，則按比例計算，及或 (iii) 蘇富比就買家違約對買家提出之任何損害賠償申索，包括但不限於在終止買賣合約之情況下買家支付之酬金。為免生疑問，倘買家於拍賣會中買入多於一項拍賣品，並已支付部份款項，惟未能於拍賣會後五天內或未能按照與蘇富比協定之任何付款安排就其買入之所有拍賣品悉數支付買入價，蘇富比可全權酌情決定拒絕有關將上述部份付款之全部或部份用以支付買家買入任何特定拍賣品之買入價及或差價，及或蘇富比所提出之損害賠償申索之任何指示或請求。

(e) 拒絕買家未來作出之競投或使其就未來之競投須先支付訂金。該訂金在買家隨後拒絕付款或延期付款時，蘇富比有權自行處理。

(f) 收取由到期日至悉數收取買入價及有關買家之費用當日期間按不超過每月 2% 之利率計算之利息。

(g) 對買家由蘇富比公司管有之任何物品行使留置權。蘇富比於行使任何留置權時應知會買家，並在發出該通知之十四天內可安排出售該物品，以及將所得款項用於彌補結欠蘇富比之金額，及或抵銷拍

賣品根據以下規則第 8(n) 條重售時買入價與買家之費用之間任何差額。倘多於一項拍賣品由買家於拍賣會中買入，其後被重售，則按比例計算，及或抵銷蘇富比就買家違約對買家提出之任何損害賠償申索，包括但不限於在終止買賣合約之情況下買家支付之酬金。

(h) 透過拍賣或私人出售重售拍賣品，並由蘇富比酌情決定估價及底價。倘重售之價格低於該拍賣品之買入價及買家之費用，買家將仍須承擔該差額。連同是次重售產生之一切費用。

(i) 展開法律訴訟，以追討該拍賣品之買入價及買家之費用，或就買家違約對買家提出之任何損害賠償申索，連同利息及全面彌償該訴訟之費用，或

(j) 向賣家透露買家之名稱及地址，使賣家得以展開法律訴訟，以追討欠款或就買家違約對買家提出之任何損害賠償申索及法律費用。蘇富比在向賣家透露該等資料前，將採取合理步驟知會買家。

9. 未領取購買品

(a) 倘買家已支付買入價及買家之費用，但未於拍賣會後三十天內領取已購買之拍賣品，拍賣品將存放於 Crown Wine Cellars 費用及風險，由買家承擔。此儲存費將受 Crown Wine Cellars 之服務規則限制。

(b) 倘已支付所購買之拍賣品之費用，但未於拍賣會後六個月內領取該拍賣品，則買家授權蘇富比，經知會買家，安排以拍賣或私人出售方式重售該物品，而估價及底價將由蘇富比酌情決定。除非買家在該拍賣會後兩年內收取該出售之所得款項，經扣除蘇富比產生之所有費用，否則該筆款項將被沒收。

10. 出口及許可證

買家須自行負責取得拍賣品之任何必要之進出口、火器、瀝蟲、絕種生物或其他方面之許可證，以及填妥任何必要進出口提單、清單或文件。在不影響上文規則第 3 及 4 條之情況下，蘇富比及賣家概不就任何拍賣品是否受進出口限制或任何禁運作出聲明或保證。任何許可證或牌照被拒並非取消或撤銷買賣合約或任何延遲付款之充分理由。否，概不會就任何無法完成或遞交所需進出口提單、清單或文件而產生之任何責任負責。

11. 一般資料

(a) 拍賣會之全部影像及其他物料均屬蘇富比版權所有。作蘇富比酌情決定之用途。

(b) 向蘇富比發出之通知應以書面作出，註明出售之負責部門及銷售圖錄開端指定之參考號碼。向蘇富比客戶發出之通知應以彼等正式通知蘇富比之最新地址為收件地址。

(c) 倘因任何理由無法執行本業務規則之任何條款，則其他條款文應仍然具有十足效力及作用。

(d) 未經蘇富比之事先書面同意前，任何買家不得轉讓本業務規則，但對買家之繼承人、承人及遺產執行人具有約束力。蘇富比之行動、遺漏或延遲不應視為豁免或解除其任何權利。

(e) 上文規則第 1(a) 條所載資料列明有關本文主題各方之間之整份協議及就此方面之諒解。各方已協定除有關具欺詐成分之失實聲明之責任以外，概無訂約方根據該等條款依賴並無明確指明該等資料之任何聲明、保證或承諾而訂立任何合約。

12. 資料保障

蘇富比將使用其客戶所提供的資料（或蘇富比以其他方式所取得有關客戶的資料）作提供拍賣及其他與藝術品相關的服務、借貸及保險服務、客戶管理、市場推廣及在其他情況下管理及營運其業務，或按法律的規定使用。這將包括資料如客戶姓名及聯絡資料、身份證明、財務資料、客戶交易紀錄及喜好。為向客戶提供更優質的服務，蘇富比於於部份收集客戶資料過程中會採取技術性手法以確定其喜好。蘇富比亦可向其他蘇富比公司及/或代表該等公司的第三方披露客戶資料以就上述用途提供服務。

蘇富比亦不時可能向經其謹慎挑選的第三方披露此資料作其市場推廣用途。如閣下不希望閣下的資料用作此用途，請電郵至 opt-out@sothebyshelp.com。

如客戶所提供予蘇富比的資料在歐洲保障資料法律定義中為「敏感性資料」，客戶同意蘇富

比可能把該等資料用作以上用途。

於此等披露的過程中，歐洲經濟區內所收集的個人資料可能於歐洲經濟區以外的國家披露。雖然該等國家可能並未實施保障客戶個人資料的法例，蘇富比將採取高謹慎程度的措施以確保能穩妥及根據歐洲保障資料原則儲存該等資料。客戶於同意本業務規則時亦同意該等披露。

請注意蘇富比可能對蘇富比之場所舉行的拍賣會或其他活動進行錄影，而該等錄像可能經蘇富比網站於網絡上傳遞。電話競投有可能被錄音。

客戶可就若干包括直銷活動在內使用其個人資料的用途提出反對，有關要求毋須收費。客戶可透過發信至 Sotheby's, 34-35 New Bond Street, London W1A 2AA 或 1334 York Avenue, New York, NY 10021, Compliance，或電郵至 enquiries@sothebys.com 查閱及糾正其相關的個人資料，或取得更多有關蘇富比保障資料政策的資料。

13. 法例及司法權

監管法例 本業務規則及其有關或適用之所有事宜、交易或爭議之各方面須受香港法例規管並按其詮釋。

司法權 就蘇富比之利益而言，所有競投人及賣家同意香港法院擁有專有司法權，調解所有因與該等業務規則有關或適用之所有事宜或交易之各方面而產生之爭議。各方均同意蘇富比保留權利在香港法院以外之任何法院提出訴訟。

送達法律程序文件 所有競投人及賣家不可撤回地同意透過傳真、面述方式、郵寄或香港法例送達地點之法例或提出訴訟之司法權區之法例允許之其他方式，將有關任何法院訴訟之法律程序文件或任何其他文件送達至買家或賣家知會蘇富比之最新地址或任何其他常用地址。

蘇富比之葡萄酒保證書：

倘蘇富比所出售之任何葡萄酒其後被其買家以蘇富比合理的認同顯示出有關葡萄酒為一贗品，蘇富比將根據下文之條款取消該買賣，並將買家就其有關葡萄酒支付予蘇富比之總金額，以原銷售之貨幣退還予買家。

就此而言，根據蘇富比合理之意見，「贗品」指仿製之葡萄酒，就製造者及年份作欺詐，而圖錄描述不能正確反映製造者及年份。

本保證書所規定之年期為有關拍賣會日期後二十一至 21 日，僅供買家享有，不得轉讓予任何第三方。為能依據本保證書提出申索，買家必須：(i) 於該二十一日期間內，以書面通知蘇富比相信有關葡萄酒為贗品之理由，並註明拍賣品編號及購買該拍賣品之拍賣會日期；及 (ii) 將狀況與銷售予買家當日相同，並能轉讓其妥善所有權且自銷售日期後並無出售之任何第三方申索之物件退還予蘇富比原本出售之所在地。

蘇富比可酌情決定豁免上述任何規定。蘇富比可要求買家索取額外名為蘇富比及買家雙方接納之獨立及行內認可專家之報告，費用由買家承擔。蘇富比毋須受買家出示之任何報告所規限，並保留權利尋求額外之專家意見。費用由蘇富比自行承擔。倘蘇富比決定根據本保證書取消買賣，蘇富比或會將最多為兩份經雙方審批之獨立專家報告所需之合理費用退還予買家。

受以上規則限制，倘蘇富比認定該物品為贗品，買家的唯一補償為蘇富比取消買賣及賣家退回物品之買入價予買家。對於任何發生或聲稱的偶然或因而產生的損毀，包括但不限於利潤或利息的損失，蘇富比或賣家均毋須承擔任何責任。

本文中譯本僅供參考之用。中文譯本如與英文原本有任何抵觸，將以英文原本為準。

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NOTES

ABSENTEE/TELEPHONE BIDDING FORM

FORMS SHOULD BE COMPLETED IN INK AND EMAILED, MAILED OR FAXED TO THE BIDS DEPARTMENT AT THE DETAILS BELOW

Sale Number HK0735 | **Sale Title** WINES FROM THE CELLAR OF FUX RESTAURANT | **Sale Date** 30 SEPTEMBER 2017

*TITLE OR COMPANY NAME IF APPLICABLE	*FIRST NAME	*LAST NAME
SOTHEBY'S CLIENT ACCOUNT NO. (IF KNOWN)		
*ADDRESS		
POSTCODE		
*TELEPHONE (HOME)	(BUSINESS)	MOBILE NO
*EMAIL		FAX

PLEASE INDICATE HOW YOU WOULD LIKE TO RECEIVE YOUR SALE CORRESPONDENCE (PLEASE TICK ONE ONLY): EMAIL POST/MAIL

PLEASE TICK IF THIS IS A NEW ADDRESS & GIVE PREVIOUS FULL POSTCODE: _____

PLEASE WRITE CLEARLY AND PLACE YOUR BIDS AS EARLY AS POSSIBLE, AS IN THE EVENT OF IDENTICAL BIDS, THE EARLIEST BID RECEIVED WILL TAKE PRECEDENCE. BIDS SHOULD BE SUBMITTED IN HONG KONG DOLLAR AT LEAST 24 HOURS BEFORE THE AUCTION.

IMPORTANT

Please note that the execution of written and telephone bids is offered as an additional service for no extra charge, and at the bidder's risk. It is undertaken subject to Sotheby's other commitments at the time of the auction. Sotheby's therefore cannot accept liability for failure to place such bids, whether through negligence or otherwise.

Please note that we may contact new clients to request a bank reference.

Sotheby's will require sight of government issued ID and proof of address prior to collection of purchases (do not send originals).

The contract between the buyer and the seller is concluded on the striking of the auctioneer's hammer, and payment of the purchase price for any lot and any buyer's expenses is due immediately in Hong Kong Dollars on the conclusion of the auction.

FOR WRITTEN/FIXED BIDS

- Bids will be executed for the lowest price as is permitted by other bids or reserves.
- "Buy" or unlimited bids will not be accepted and we do not accept "plus one" bids. Please place bids in the same order as in the catalogue.
- Alternative bids can be placed by using the word "or" between lot numbers.
- Where appropriate your written bids will be rounded down to the nearest amount consistent with the auctioneer's bidding increments.

FOR TELEPHONE BIDS

- Please clearly specify the telephone number on which you may be reached at the time of the sale, including the country code. We will call you from the saleroom shortly before your lot is offered.

LOT NOS.	NO. OF LOTS REQUIRED	TOP \$ LIMIT OF BID (excluding buyers premium)
		HK\$
		HK\$
		HK\$
		HK\$
		HK\$
		HK\$
		HK\$
		HK\$

IMPORTANT NOTICE – PREMIUM LOT (🔒)

In order to bid on "Premium Lots" (🔒) you must complete the required pre-registration application and deliver to Sotheby's such necessary financial references, guarantees, deposits and/or such other security as Sotheby's may in its absolute discretion require for your bid. Sotheby's decision whether to accept any pre-registration application shall be final. We recommend you complete and return the pre-registration form in this catalogue in the manner required therein or contact Sotheby's at least 3 working days prior to the relevant sale in order to process the pre-registration. Please bear in mind that we are unable to obtain financial references over weekends or public holidays. If all lots in the catalogue are "Premium Lots", a Special Notice will be included to this effect and the paddle symbol will not be used. The BID[™] online bidding service is not available for premium lots.

TELEPHONE NUMBER DURING THE SALE (TEL. BIDS ONLY) _____

I agree to be bound by Sotheby's "Conditions of Business for Buyers" and the information set out in the Guide for Prospective Buyers and the Guide for Absentee Bidders, which is published in the catalogue for the sale. I consent to the use of this information and any other information obtained by Sotheby's in accordance with the Guide for Prospective Buyers, the Guide for Absentee Bidders, and Conditions of Business for Buyers.

Please note that it is mandatory for you to provide personal data marked with asterisks (*). In the event you do not provide such personal data, we may not be able to provide you with our products.

We may not so use your personal data unless we have received your consent. By signing this form you agree to our use of the Data as set out in clause 12 "Data Protection" of the Conditions of Business for Buyers. If not, please V the box below before signing this form.

I object to the use of my personal data by Sotheby's Companies and its business partners for direct marketing (eg: promotional materials, event invitations and catalogues).

SIGNED _____ DATED _____

ARRANGING PAYMENT

Payment is due in HK dollars immediately after the sale and may be made the following methods: Cash, Banker's Draft, Traveler's Cheque, Cheque, Wire Transfer and Credit card (American Express, MasterCard, Union Pay and Visa).

It is against Sotheby's general policy to accept single or multiple related payments in the form of cash or cash equivalents in excess of the local currency equivalent of US\$10,000.

It is Sotheby's policy to request any purchaser referring to make a cash payment to provide: proof of identity (by providing some form of government issued identification with a photograph, such as a passport, identity card or driver's license) and confirmation of permanent address. We reserve the right to seek identification of the source of funds received. Thank you for your cooperation.

If you wish to pay for any purchase with your American Express, MasterCard, Union Pay or Visa, you must present the card in person to Sotheby's Hong Kong.

競投出價表

表格應以墨水筆填寫，並電郵、郵寄或傳真至蘇富比競投部，聯絡方式如下

拍賣代號 HK0735 | 拍賣名稱 FUX 餐廳酒窖珍藏名釀 | 拍賣日期 2017年9月30日

* 稱謂 (如先生、女士) 或公司名稱 (如適用)

* 姓

* 名

蘇富比賬號

* 地址

郵編

* 住宅電話

公司電話

手機號碼

* 電子郵箱

傳真號碼

請註明您希望以何種方式收到拍賣會相關文件 (請選擇其中一個):

電郵

郵寄

如上述為新地址，請在方格內 (並提供舊有郵編以核對)

重要事項

請注意書面及電話競投是免費提供之附加服務，風險由競投人承擔，而該等服務會在蘇富比於拍賣時其他承諾之限下進行；因此，無論是由於疏忽或其他原因引致，蘇富比毋須就未能作出該競投承擔責任。

請注意蘇富比或會向新客戶索取銀行證明。

新客戶須向蘇富比提供政府發出附有閣下照片之證明文件及住址證明 (請勿郵寄原件)。

買家及賣家之合約於拍賣官擊槌時訂立，而閣下作為買家必須於拍賣會結束後立即以港元支付拍賣品之買入價及任何買家之費用。

書面競投

- 競投將以最盡可能低之價格進行。
- “購買”或無限價競投標將不獲接納，及我們不接受“加一口價”競投標。請根據圖錄內之指示投標。

- 可於拍賣編號之間以“或”字兩者 (或若干)中擇一競投。

- 如適當時，閣下之書面競投價將會被大概調整至最接近拍賣官遞增之競投金額。

電話競投

- 請清楚註明於拍賣期間可聯絡閣下之電話號碼，包括國家號碼。我們會於閣下之拍賣品競投前致電給閣下。

拍賣品編號	競投拍賣品數量	最高競投價 (元) (買家支付之酬金不計算在內)
		HK\$
		HK\$
		HK\$
		HK\$
		HK\$
		HK\$
		HK\$
		HK\$

重要通告 — 估價拍賣品 (📄)

為對「高估價拍賣品」(📄) 作出競投，閣下必須填妥拍賣品預先登記申請表，並向蘇富比交付所需的財政狀況證明、擔保、存款證明及/或蘇富比可絕對酌情要求閣下為競投須作出的其他抵押。蘇富比對是否接受任何預先登記申請有最終決定權。

本公司建議閣下按照本圖錄內的拍賣品預先登記申請表中指示填妥及交回表格，或在有關出售日期至少三個工作天前聯絡蘇富比以進行預先登記。請注意本公司不能在週末或公眾假期期間取得財政狀況證明。若在同一圖錄中之所有拍賣品均為高估價拍賣品，則會就此作出特別提示而不會使用此符號。

網上競投服務並不適用於高估價拍賣品。

拍賣期間之聯絡電話 (只限電話競投)

本人同意接受蘇富比拍賣圖冊內列明之買家業務規則、給準買家之指引及給缺席競投人指引。本人同意蘇富比使用本人資料及根據給準買家之指引、給缺席競投人指引與買家業務規則而取得之其他資料。

請閣下務必在注有 (*) 的欄目內填寫個人資料，否則我們可能無法為您提供產品及服務。

除非得到閣下同意，我們不會使用閣下的個人資料。如閣下在本表格的末端簽署，即表明同意我們依據敝公司業務規則第十二條「資料保障」使用閣下的個人資料作直接促銷。若反對我們使用閣下的個人資料為此用途，請在方格內 以表示反對

本人反對蘇富比公司及其業務合作夥伴使用本人資料作直接促銷 (如宣傳資料、活動請柬及圖錄)。

簽署

日期

付款方式

拍賣後須即時以下列方法以港元付款：現金、銀行匯票、旅行支票、支票、電匯、信用咭 (美國運通、萬事達、銀聯或維薩卡)。

蘇富比不會接納逾一萬美元 (或相等貨幣) 之現金款項。應蘇富比業務規則，本公司有權向支付現金的賣家索取：身份證明文件 (政府發出附有照片之身份證明文件，如護照、身份證或駕駛執照) 及通訊地址證明。我們保留查驗所收到款項來源的權利。感謝閣下的合作。

若以信用咭 (美國運通、萬事達、銀聯或維薩卡) 結賬，請親攜咭到本公司付款。

(以英文本為準)

NOTES

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