

FINEST &  
RAREST WINES

HONG KONG 30 MARCH 2018



Sotheby's EST. 1744 Wine





RECOLTANT  
ÉCHEZEUX



SOCIÉTÉ CIVILE DU DOMAINE  
DE LA  
ROMANÉE-CONTI  
VOSNE-ROMANÉE, CÔTE D'OR

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

**ÉCHÉZEUX**  
APPELLATION ÉCHÉZEUX CONTRÔLÉE

*14.975 Bouteilles Récoltes*

LES ASSOCIÉS-GÉRANTS  
*Henri-Frédéric Bouchard*  
A. de Vézian

BOUTEILLE N° 1 0072  
ANNÉE 2010

*Mise en bouteille au domaine*

*Le Pin*

**POMEROL**

APPELLATION POMEROL CONTRÔLÉE

*2005*

*Steinberg*

13%vol.

MIS EN BOUTEILLE AU CHATEAU

150 cl

S.C.A. DU CHATEAU DU PIN - PROPRIÉTAIRE A POMEROL - GIRONDE - FRANCE

Produce of France

Contains sulfites

L. P05

FINEST & RAREST WINES

珍稀佳釀

AUCTION IN HONG KONG 30 MARCH 2018 AT 10AM

香港拍賣 2018年3月30日 上午10時

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**Sotheby's** EST. 1744 **Wine**

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AU MISE EN

REPUBLIQUE FRANCAISE

PETRVS

2005

**PETRVS**

POMEROL

**Grand Vin**

S. C. DU CHATEAU PETRVS  
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE

MIS EN BOUTEILLES AU CHATEAU

APPELLATION POMEROL CONTRÔLÉE  
Produit de France - contient des sulfites / contains sulphites (E223)

15L

MIS EN BOUTEILLE

PETRVS

2005

**PETRVS**

POMEROL

**Grand Vin**

S. C. DU CHATEAU PETRVS  
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE

MIS EN BOUTEILLES AU CHATEAU

APPELLATION POMEROL CONTRÔLÉE  
Produit de France - contient des sulfites / contains sulphites (E223)

PETRVS

2005

**PETRVS**

POMEROL

**Grand Vin**

S. C. DU CHATEAU PETRVS  
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE

MIS EN BOUTEILLES AU CHATEAU



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# FINEST & RAREST WINES

FRIDAY 30 MARCH 2018 AT 10AM  
LOTS 5001-5727



# AN IMPECCABLE COLLECTION

This is a state of the art, classic French wine collection, almost entirely from this century and therefore offering huge potential for future drinking and cellar planning. The extraordinary blend of competitive brilliance, technical advance and propitious weather conditions has resulted in the years after 2000 producing a succession of vintages that deliver a big statement, standing out for their character, depth and sheer quality. The consignor who amassed this collection did not miss a beat, taking top advice and acting upon it as decisively as is necessary to obtain these flagship wines.

If I wished to highlight those who might ideally be the greatest beneficiaries of this sale, I would turn to the Millennials, those lucky people who are about half my age! Studies over, professions and careers well established, it is time to fill the cellar, perhaps also thinking of the future and storing away relatively youthful gems that will accompany the owner throughout life. Watching a wine's development is both intellectually and hedonistically rewarding – one learns so much about the château or estate, as well as about oneself. For those of us who have travelled this path, there are discoveries to be made about each wine, as well as about one's palate. In my experience, there are moments when one becomes very attached to a display of young fruit in a wine, a very 'come-hither' sensation that is stimulating for the tastebuds and very refreshing. Then a wine is slowly 'tamed' by the years, becoming smoother and sleeker, maybe less explosively exciting but more complex. This is a collection of wine with which you can make that journey.



At first glance, it is obvious that the predominant feature of the collection is Bordeaux First Growths, or those that should be, and their equivalents on the Right Bank. These monuments are in a class of their own and they do deserve our respect and patience to show at their apogee, especially in large formats – and this sale has great scope in that department. However, another element here is the generous amount of second wines, the shadows of the Firsts, made from a combination of younger vines and, in many cases, different plots. They reflect the personality and style of the 'grand vin', but are ready to drink before their illustrious 'parents'. For those of us who are committed drinkers, they are a delicious barometer of what is to come in the more powerful wine, while giving us the welcome excuse of broaching bottles at an earlier stage. It is no wonder they are so good – after all, the same vineyard and winemaking teams make both categories and all benefit from the investment inherent in these top properties. I shall put in a special word here for Les Forts de Latour, which I taste every year 'en primeur'. It always astounds me, next door to the sample of the 'grand vin', how it holds its own and oozes a class and nobility of its own. Chapeau, as the French say, when they really want to offer congratulations!

Just in case you are stopped in your tracks by these tremendous Bordeaux beauties, spare a second for a bit of Romanée Conti, a dose of the most splendid Northern Rhône, fabulous dry white Bordeaux (of which I am particularly fond when faced with a plate of sashimi) and.....a splash of Le Montrachet. What more could anyone want? I can only think of a corkscrew, some suitable glasses and maybe, if they are good, a few deserving friends.

## Inspection

The majority of this collection was purchased 'en premier' from three established UK wine merchants. All recently removed from professional storage, and shipped from the United Kingdom to Hong Kong Crown Wine Cellars in January 2018. Many cases were in their original bands and never opened until inspection.

Property of a collector

“THE CONSIGNOR WHO AMASSED THIS COLLECTION DID NOT MISS A BEAT, TAKING TOP ADVICE AND ACTING UPON IT AS DECISIVELY AS IS NECESSARY TO OBTAIN THESE FLAGSHIP WINES.”

SERENA SUTCLIFFE M.W.

Serena Sutcliffe M.W.  
Honorary Chairman,  
Sotheby's Wine

# 完美典藏

這個系列雲集經典法國名酒，質素拔類超群，幾乎全部出自本世紀，無論是為將來享用或長期窖藏，皆令人滿心期盼。千禧年以來，酒界百花齊放，技術不斷改良，加上有利的天氣條件，造就了許多出色的年份。它們憑個性、深度和優越品質脫穎而出，大放異彩。這位藏家採納一流建議，積極抓緊良機，陸續搜購得多款盛譽滿載的佳釀。

若要說這次拍賣最能令誰得益，我想必定是比我年輕一半的千禧世代！當他們學有所成、闖出一番事業後，就是添置窖藏的時候了，甚至開始計劃未來，收藏酒齡較輕的珍貴佳釀，讓它們伴隨一生。觀察葡萄酒的成熟過程，既擴闊知識和眼界，亦帶來無窮趣味；藏家不僅藉此深入了解酒莊或莊園，在過程中也會對自己有一番新認識。我們都曾有過這樣的經歷：每款酒都讓人有耳目一新的發現，味蕾也有新體驗。我曾一度特別鍾情年輕活潑的果味，沉醉於那種「令人欲罷不能」的感覺，享受刺激味蕾、鮮爽清新的快感。葡萄酒隨年月而日漸「溫馴」，入口更柔滑精緻，少一點澎湃激情，多一點複雜變化。這個系列的佳釀將會帶您走上同樣的旅程。

驟眼看來，這個系列的主角無疑是波爾多一級酒莊，以及地位理應相當的右岸名莊。這些佳釀格調超群，值得我們耐心守候它的豐盛之年，而且大瓶裝更佳，本場拍賣亦呈獻大量此類選擇。另一方面，各款副牌酒亦不失色，它們是頂級名釀的同門小輩，葡萄樹齡更年輕，很多時候甚至採用不同葡萄園的果實。這些副牌酒充分反映主牌佳釀的風格與特質，但比一眾風采盎然的「母輩們」更早適合享用。對於我等赤誠的愛酒之人，副牌酒是主牌佳釀的潛力指標，亦讓我們有藉口順理成章地趁早品嚐。畢竟兩者共享同一間名莊的天時地利人和，副牌酒理應秉承其中的優良特質。特別值得一提的是 Les Forts de Latour，每年的期酒品試我例必品嚐它。此酒別具氣派和格調，即使與主牌酒釀並列，亦往往令我驚喜萬分。讓我以法國人興奮時歡呼的「Chapeau」，向這款傑出的佳釀致敬！

眾多波爾多美酒或已令您駐足停步，但別忘了還有羅曼尼康帝、隆河谷北部的頂級名莊、波爾多的乾白酒（我特別喜歡配搭刺身），或再來一點Le Montrachet。豐美至此，夫復何求？我現在只想要一個開瓶器、幾個合用的酒杯，還有幾位知己好友，一同細意品嚐美酒。

## 檢驗

大部分佳釀在購買時是期酒，購自三間具信譽的英國酒行。儲存於專業酒窖，2018年一月從英國直接送到香港皇冠酒窖。許多酒箱附原條膠索，在檢驗前從未開封。

## 私人收藏



「這位藏家採納一流建議，積極抓緊良機，陸續搜購得多款盛譽滿載的佳釀。」

施慧娜（葡萄酒大師M.W.）

*Severina Subcliffe*

施慧娜  
葡萄酒大師（M.W.）  
蘇富比洋酒名譽主席



## BORDEAUX RED

### CHATEAU HAUT BRION

My overriding impression of this stunning First Growth is that it is the silkiest, most perfumed, most fine-grained of all the legendary top châteaux of Bordeaux. Haut Brion has an inner 'spirituality' to it, a haunting quality that lingers long on the senses. Its unique position on the edge of the city of Bordeaux gives it a micro-climate that fosters ripeness and generosity - there is a velvety warmth to the wine. The extra 'plus' to the property is the family ownership and its long-standing link with three generations of another family, the Delmas, on the managing side, which has provided a totally beneficial continuity to the estate. Haut Brion often blooms early among the First Growths but, unlike human beings, it continues to grow more beautiful in middle age and retains the bone structure and elegance of a very distinguished old age! Serena Sutcliffe, MW

我對這個一級酒莊最深刻的印象，就是那無可比擬的絲綢質感和濃郁芬芳，在頂級波爾多酒堡中可說是極致精美。侯伯王擁有一種內在的「靈氣」，縈繞感官，令人難以忘懷。酒莊位處波爾多市的邊陲，位置特殊，其小氣候促進葡萄的成熟並使她更添豐厚濃郁勢是家族式經營、以及與戴馬斯（Delmas）家族延續三代的長期關係。戴馬斯家族參與管理，有助酒莊繼續良好發展。侯伯王在一等酒莊之中屬早熟之列，但步入中年後，其風華竟與日俱增；到了真正老年時期，依然保持其風骨，散發優雅的老者風範。施慧娜（葡萄酒大師 M.W.）

#### Château Haut Brion 2006

*Pessac-Léognan (Graves), 1er Cru Classé*

In 2012, lovely layers of red fruit on the nose. Superb cherries dominate. So unctuous and rich with a silky texture. Liqueurice and wine gums and with real concentration. Depth, power and length. Not to be missed. Serena Sutcliffe, MW  
WA 96

於2012年品嚐，富層次感的紅果香氣，洋溢櫻桃氣息，活潑而且豐滿的絲般質感，甘草及軟糖的味道十分濃稠。充滿深度，勁道十足，餘韻悠長，不能錯過的佳釀。施慧娜（葡萄酒大師 M.W.）

**5001** 12 bts (owc)

**5002** 12 bts (owc)

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

#### Château Haut Brion 2005

*Pessac-Léognan (Graves), 1er Cru Classé*

A dry year in Bordeaux and immensely impressive right from the start. In 2014, marvellous, inky violets on the nose. And real 'inkiness' on the palate. Like Fortuny silk on the texture, a signature Haut Brion characteristic. Great vivacity on the finish, a part of the fresh acidity of the year. Will go the distance. Serena Sutcliffe, MW  
WA 100

波爾多的乾旱年份，初段已不同凡響。2014年品嚐，濃潤的紫羅蘭氣息撲鼻而至。口感濃稠厚滑如「墨汁」。質感如絲綢，這是侯伯王的標誌特色。收結活潑鮮美，帶著當年氣候所造的鮮酸度。可待陳年窖藏。施慧娜（葡萄酒大師 M.W.）

**5003** 12 bts (owc)

**5004** 12 bts (owc)

**5005** 12 bts (2 owc)

**5006** 12 bts (2 owc)

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

**5007** 6 bts (owc)

per lot: HKD26,000-38,000  
USD3,200-4,800

#### Château Haut Brion 2003

*Pessac-Léognan (Graves), 1er Cru Classé*

Tasted from Imperial in 2011 in Hong Kong. Spice bazaar and cinnamon, vanilla pod and drinking chocolate on the nose. Great woodsmoke (think Pessac-Léognan) and red fruit taste. Layers of flavour and velvet curtains texture. Already a delight, even in this generous format. From bottle in 2012, deep, brilliant colour. Rich and winy on the nose. Very spicy on the palate, with big, soft tannins. Serena Sutcliffe, MW  
WA 95

2011年於香港的晚宴品嚐六公升裝，辛辣的肉桂氣息，加上雲呢拿及巧克力香氣。燻木（貝薩克·雷奧良區風味）及紅水果味道。層層疊疊的口感及絲絨布簾般的質感，甚至從大瓶裝品嚐已十分動人。2012年品嚐標準裝，色澤深沉，濃稠及充滿酒香，入口辛辣，濃而輕柔的丹寧。施慧娜（葡萄酒大師 M.W.）

**5008** 12 bts (owc)

**5009** 12 bts (owc)

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

**5010** 6 mags (owc)

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

**5011** 3 d.mags - 3 litres (owc)

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

### CHATEAU BAHANS HAUT BRION

#### Château Bahans Haut Brion 2005

*Pessac-Léognan (Graves)*

45% Merlot, 30% Cabernet Franc, 25% Cabernet Sauvignon. 50% new oak. In 2013, tight, concentrated, reined-in nose. A touch of mint and black liquorice. Extremely intense, spiced plums taste. Very berryish, with cocoa attack and freshness. Incisive and yet with a soft, violetty centre of blackberries. So juicy. Serena Sutcliffe, MW  
WA 93

45% 美樂、30% 品麗珠、25% 赤霞珠。50% 以新橡木桶釀造。2013年品嚐，香氣緊緻濃稠，芬芳四溢。帶一絲薄荷和黑甘草的氣息。酒味澎湃濃郁，帶香料李子味道。鮮爽度，充滿了莓果味，還有突如其來的可可味。此酒清脆而卻帶一絲柔美、紫羅蘭般的黑莓果味，喝下去是那樣的美味多汁。施慧娜（葡萄酒大師 M.W.）

**5012** 12 bts (owc)

**5013** 12 bts (owc)

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

## CHATEAU LA MISSION HAUT-BRION

La Mission Haut Brion, together with Haut Brion itself, are the two 'twins' of top Bordeaux, fascinating in their differences and yet with the shared parentage of ownership and a similar appellation. Sometimes the divergence is dramatic, with deep, structured, majestic La Mission, denser than the sumptuous softness of Haut Brion, but they share the class, complexity and peaty/cigary Pessac-Léognan characteristics that draw in addicts such as ourselves. La Mission is fabulously consistent and with a wonderfully pronounced profile, married with the power to mature to perfection. It should, of course, be a First Growth and it is considered as such, always impressing in vertical tastings with its strong-flavoured impact, challenging its 'rival' at every turn. We, the consumers, want them both, to compare and contrast in consummate style. Serena Sutcliffe, MW

美訊與侯伯王是頂級波爾多之中的「雙子星」，兩間酒莊擁有權比例相同，產地亦相似，但風采各異，令人驚喜。那迥異之處有時令人拍案叫絕，美訊的酒體雄渾深厚、結構優美，相比起侯伯王那高貴的輕柔質感，更顯濃稠；但在她們身上卻又可以找到相似的特有的泥煤/雪茄氣色，讓我們這些劉伶們不能自己，飄然欲往。美訊始終能夠保持水準，個性亮麗突出，而且擁有陳年至成熟完美的優秀能力。她固然理應屬一級酒莊之列，贊同者不乏其人。她在垂直品試時總能以強烈的酒味讓人驚喜，堪與其「對手」一較高下。我等酒客卻希望兩者兼得，好讓我們為她們進行一場華麗的比較。施慧娜（葡萄酒大師 M.W.）

### Château La Mission Haut-Brion 2006

*Talence (Pessac-Léognan), Grand Cru Classé*

A great peaty nose. Shows all the class of the cru, with excellent ripeness. Superbly defined wine of indubitable nobility. Serena Sutcliffe, MW  
WA 94

散發泥煤氣息。完美展示葡萄園的本色，成熟豐潤。個性鮮明，高貴典雅。施慧娜（葡萄酒大師 M.W.）

- 5014 12 bts (owc)
- 5015 12 bts (owc)
- 5016 12 bts (owc)
- 5017 12 bts (owc)
- 5018 12 bts (owc)
- 5019 12 bts (owc)
- 5020 12 bts (2 owc)
- 5021 12 bts (2 owc)

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

- 5022 6 mags (owc)
- 5023 6 mags (owc)
- 5024 6 mags (owc)

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

### Château La Mission Haut-Brion 2005

*Talence (Pessac-Léognan), Grand Cru Classé*

69% Merlot, 30% Cabernet Sauvignon, 1% Cabernet Franc. Simply fabulous, overwhelming nose of deep, blackberry intensity, with no sense of the high alcohol. The wonderful projection is due to slightly higher acidity which gives it great backbone. Stunning composition and fruity juiciness. Extraordinary concentration, excitement and health. All the impact comes from great care on the picking dates - there is no over-extraction, just profound flavour and huge length of red fruit. Serena Sutcliffe, MW  
WA 100

以69%梅樂、30%卡本納蘇維翁、1%卡本納弗朗釀造。美妙強勁的黑莓香氣，由於酸度較一般為高，令結構緊緻平衡，令人感受不到高酒精度。擁有迷人的果味，十分濃烈及健碩佳美。全靠小心選定日子採摘葡萄，並在釀酒過程中沒有過度抽取葡萄物質，因此能夠帶出深厚濃稠的味道及悠長的紅果氣息。施慧娜（葡萄酒大師M.W.）

- 5025 12 bts (owc)
- 5026 12 bts (owc)
- 5027 12 bts (owc)
- 5028 12 bts (owc)
- 5029 12 bts (owc)

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

- 5030 6 bts (owc)

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

### Château La Mission Haut-Brion 2003

*Talence (Pessac-Léognan), Grand Cru Classé*

In 2016, a wonderfully intense cedar wood and cigars nose. Such a delicious ripe, "sweet" flavour. Soft and velvety, it caresses the palate with spices and black fruit wine gums. A great finish of black liquorice. Serena Sutcliffe, MW  
WA 93

2016年品嚐，濃郁的香柏木和雪茄氣息。如此熟潤「甘香」的味道。口感軟順如絨毯，為味蕾鋪上香料和黑肉水果橡皮糖味。收結的黑甘草香極為出色。施慧娜（葡萄酒大師M.W.）

- 5031 12 bts (owc)

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





Chateau  
La Mission Haut-Brion

Chateau La Mission Haut-Brion

Chateau La Mission Haut-Brion

304




MIS EN BOUTEILLE AU CHATEAU



CHATEAU LAFITE ROTHSCHILD  
2005  
PAUILLAC

MIS EN BOUTEILLE AU CHATEAU



CHATEAU LAFITE ROTHSCHILD  
2003  
PAUILLAC

MIS EN BOUTEILLE AU CHATEAU



CHATEAU LAFITE ROTHSCHILD  
2006  
PAUILLAC

300 CL 31305

## 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 2006

*Pauillac, 1er Cru Classé*

*Lot 5032-5051: Banded prior to inspection, in original tissues*  
40% of the crop went into the 'grand vin' and this has led to a 'bewitching' nose that is totally Premier Cru. The quality of the tannins is remarkable and the wine is so fruity, dominated by cherries when young. Serena Sutcliffe, MW  
WA 95

百份之四十的葡萄用來釀製此「主牌佳釀」(Grand Vin)。擁有一級佳釀般的迷人芳香。丹寧出色並充滿果味。年青時櫻桃味尤其豐富。施慧娜(葡萄酒大師M.W.)

|             |              |
|-------------|--------------|
| <b>5032</b> | 12 bts (owc) |
| <b>5033</b> | 12 bts (owc) |
| <b>5034</b> | 12 bts (owc) |
| <b>5035</b> | 12 bts (owc) |
| <b>5036</b> | 12 bts (owc) |
| <b>5037</b> | 12 bts (owc) |
| <b>5038</b> | 12 bts (owc) |
| <b>5039</b> | 12 bts (owc) |
| <b>5040</b> | 12 bts (owc) |
| <b>5041</b> | 12 bts (owc) |
| <b>5042</b> | 12 bts (owc) |
| <b>5043</b> | 12 bts (owc) |
| <b>5044</b> | 12 bts (owc) |
| <b>5045</b> | 12 bts (owc) |
| <b>5046</b> | 12 bts (owc) |
| <b>5047</b> | 12 bts (owc) |
| <b>5048</b> | 12 bts (owc) |
| <b>5049</b> | 12 bts (owc) |
| <b>5050</b> | 12 bts (owc) |
| <b>5051</b> | 12 bts (owc) |

per lot: HKD48,000-65,000  
USD6,000-8,000

“Lafite combines elegance, breed and scent with sustained power, a miracle of balance and nobility.”

SERENA SUTCLIFFE, MW  
ON CHATEAU LAFITE

## Château Lafite 2005

*Pauillac, 1er Cru Classé*

*Lot 5052-5053: Banded prior to inspection, in original tissues,*

*Lot 5054: In original tissues, Lot 5055-5059: Banded prior to inspection, in original tissues*

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.）

|             |                           |  |
|-------------|---------------------------|--|
| <b>5052</b> | 12 bts (owc)              |  |
| <b>5053</b> | 12 bts (owc)              |  |
| <b>5054</b> | 12 bts (owc)              |  |
|             |                           | per lot: HKD60,000-85,000<br>USD7,500-10,000 |
| <b>5055</b> | 6 mags (owc)              |  |
| <b>5056</b> | 6 mags (owc)              |  |
| <b>5057</b> | 6 mags (owc)              |  |
|             |                           | per lot: HKD60,000-85,000<br>USD7,500-10,000 |
| <b>5058</b> | 3 d.mags - 3 litres (owc) |  |
| <b>5059</b> | 3 d.mags - 3 litres (owc) |  |
|             |                           | per lot: HKD60,000-85,000<br>USD7,500-10,000 |

## Château Lafite 2003

*Pauillac, 1er Cru Classé*

*Lot 5060-5065: Banded prior to inspection, in original tissues*

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.）

|             |                           |   |
|-------------|---------------------------|---|
| <b>5060</b> | 12 bts (owc)              |   |
| <b>5061</b> | 12 bts (owc)              |   |
|             |                           | per lot: HKD70,000-100,000<br>USD8,500-12,000 |
| <b>5062</b> | 6 mags (owc)              |   |
| <b>5063</b> | 6 mags (owc)              |   |
|             |                           | per lot: HKD70,000-100,000<br>USD8,500-12,000 |
| <b>5064</b> | 3 d.mags - 3 litres (owc) |   |
| <b>5065</b> | 3 d.mags - 3 litres (owc) |   |
|             |                           | per lot: HKD70,000-100,000<br>USD8,500-12,000 |

## CARRUADES DE LAFITE

### Carruades de Lafite 2005

*Pauillac*

*Lot 5066-5072: Banded prior to inspection*

At ten years old, this is less exuberant than the 2008 tasted at the same time, but more classic, more complex - in short, more 2005. It has a very creamy texture, a true 'petit Lafite', like a cappuccino with added blueberries. A really brambly finish - super stuff. Serena Sutcliffe, MW

陳釀十載，相比同時品嚐的2008年份，酒香格調高雅，複雜豐富，並不十分馥郁奔放--簡單來說，更具有2005年份風範。順滑如奶油，真正的小拉菲堡，如同一杯加了藍莓的卡布奇諾咖啡。收結具有樹莓香氣，一流的佳釀。施慧娜（葡萄酒大師M.W.）

|             |              |   |
|-------------|--------------|---|
| <b>5066</b> | 12 bts (owc) |   |
| <b>5067</b> | 12 bts (owc) |   |
| <b>5068</b> | 12 bts (owc) |   |
| <b>5069</b> | 12 bts (owc) |   |
| <b>5070</b> | 12 bts (owc) |   |
| <b>5071</b> | 12 bts (owc) |   |
| <b>5072</b> | 12 bts (owc) |   |
|             |              | per lot: HKD18,000-24,000<br>USD2,200-3,000 |

### Carruades de Lafite 2003

*Pauillac*

*Lot 5073-5076: Banded prior to inspection*

A lovely soft, warm, spicy nose that envelops you. Luscious liquorice and coffee taste, with a very Lafite finish of breed and intriguing smoke. Last tasted from Imperial in 2010. A lovely cassis and heather nose, so deep, intense and fresh. Wonderfully crisp and ripe at the same time on the palate. A simply marvellous drink, all blueberries and silk. Serena Sutcliffe, MW  
WA 91

柔和的辛香氣息，豐富的甘草和咖啡香氣，具有拉菲古堡獨特的特質和耐人尋味的煙燻味。於2010年品嚐6公升裝，迷人的黑加侖子和石楠花芬芳，既濃郁又新鮮，口感清爽，果香成熟，如絲綢般柔滑。施慧娜（葡萄酒大師M.W.）

|             |              |   |
|-------------|--------------|---|
| <b>5073</b> | 24 hbs (owc) |   |
|             |              | per lot: HKD17,000-24,000<br>USD2,000-3,000 |
| <b>5074</b> | 12 bts (owc) |   |
| <b>5075</b> | 12 bts (owc) |   |
|             |              | per lot: HKD17,000-24,000<br>USD2,000-3,000 |
| <b>5076</b> | 6 mags (owc) |   |
|             |              | per lot: HKD17,000-24,000<br>USD2,000-3,000 |





## CHATEAU LATOUR

The power and glory of Latour are undisputed. The consistency of Latour, due to its fabulous gravel soil, great situation near the Gironde and a succession of inspired winemakers, is unrivalled. It is a wine that can start slowly and then takes off like a rocket. It is always profound with many layers of taste, a real reflection of the heart of Pauillac. Latour is famous for producing impressive wine in more modest vintages, but it knows how to seize great vintages and make them monuments. Serena Sutcliffe, MW

拉圖堡的名氣和地位是毋庸置疑的。拉圖堡那得天獨厚的礫質土壤、毗鄰吉宏達河（Gironde）的理想位置，以及一代接一代的出色釀酒大師，均是此酒莊得以水準穩定、舉世無雙的原因。這酒初則慢熱，但後勁凌厲，一鳴驚人。酒味層出不窮，充分體現出波亞克區（Pauillac）的精髓所在。拉圖堡不僅擅於在平凡年份造出好酒，更懂得將難能可貴的好年份佳釀推上不朽的地位。施慧娜（葡萄酒大師M.W.）

### Château Latour 2006

*Pauillac, 1er Cru Classé*

*Lot 5077-5082: Banded prior to inspection, Lot 5083: Banded prior to inspection, in original tissues, Lot 5084-5086: In original tissues, WA 95 Lot 5087: Banded prior to inspection, in original tissues*

|             |              |
|-------------|--------------|
| <b>5077</b> | 12 bts (owc) |
| <b>5078</b> | 12 bts (owc) |
| <b>5079</b> | 12 bts (owc) |
| <b>5080</b> | 12 bts (owc) |
| <b>5081</b> | 12 bts (owc) |
| <b>5082</b> | 12 bts (owc) |
| <b>5083</b> | 12 bts (owc) |
| <b>5084</b> | 12 bts (owc) |
| <b>5085</b> | 12 bts (owc) |
| <b>5086</b> | 12 bts (owc) |

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

|             |             |
|-------------|-------------|
| <b>5087</b> | 6 bts (owc) |
|-------------|-------------|

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

## Château Latour 2005

*Pauillac, 1er Cru Classé*

*Lot 5088-5090: In original tissues, Lot 5091-5092: 6 bts - In original tissues, Lot 5093-5094: In original tissues*

Huge plums and roses nose. So silky-textured but with great flesh and body. Irony and tannic in the Latour way but with wonderful red fruits and freshness to balance. Serena Sutcliffe, MW  
WA 98

擋不住的洋李及玫瑰芳香。酒質柔滑如絲，但又不乏上佳的結構和酒體。有著拉圖堡式的生鐵氣息和丹寧，但其芳馥可人的紅肉果子及清爽氣質，卻產生了糅合平衡的作用。施慧娜(葡萄酒大師M.W.)

|             |                           |  |
|-------------|---------------------------|--|
| <b>5088</b> | 12 bts (owc)              |  |
| <b>5089</b> | 12 bts (owc)              |  |
| <b>5090</b> | 12 bts (owc)              |  |
| <b>5091</b> | 12 bts (2 owc)            |  |
| <b>5092</b> | 12 bts (2 owc)            |  |
|             |                           | per lot: HKD55,000-80,000<br>USD7,000-10,000 |
| <b>5093</b> | 6 mags (owc)              |  |
| <b>5094</b> | 6 mags (owc)              |  |
|             |                           | per lot: HKD55,000-80,000<br>USD7,000-10,000 |
| <b>5095</b> | 3 d.mags - 3 litres (owc) |  |
|             |                           | per lot: HKD55,000-80,000<br>USD7,000-10,000 |

## Château Latour 2003

*Pauillac, 1er Cru Classé*

*Lot 5098-5103: In original tissues*

Cabernet Sauvignon 81%, Merlot 18%, Petit Verdot 1%. 53% went into the 'grand vin'. In 2015, an amazing scent, heady and full of heather in flower. Fabulous taste of creamy blackberries, with a texture that covers all the palate. Cocoa and freshness. Luscious blueberries, so 'sweet' and gummy. There is great pleasure to be had here. Serena Sutcliffe, MW  
WA 100

81%卡本納蘇維翁，18%梅樂，1%小維鐸。53%收成用作釀製特級佳釀。2015年品嚐，酒香醉人，漫溢石南花香氣。香滑的黑加侖子味道絕佳，質感濃潤豐滿，包圍口腔。嚐到可可味，感覺鮮爽怡人。藍莓味甘香充沛，「香甜」而柔韌。實是一非凡享受。施慧娜(葡萄酒大師M.W.)

|             |                           |  |
|-------------|---------------------------|--|
| <b>5096</b> | 12 bts (owc)              |  |
| <b>5097</b> | 12 bts (owc)              |  |
|             |                           | per lot: HKD55,000-80,000<br>USD7,000-10,000 |
| <b>5098</b> | 6 mags (owc)              |  |
| <b>5099</b> | 6 mags (owc)              |  |
| <b>5100</b> | 6 mags (owc)              |  |
| <b>5101</b> | 6 mags (owc)              |  |
| <b>5102</b> | 6 mags (owc)              |  |
| <b>5103</b> | 6 mags (owc)              |  |
|             |                           | per lot: HKD55,000-80,000<br>USD7,000-10,000 |
| <b>5104</b> | 3 d.mags - 3 litres (owc) |  |
| <b>5105</b> | 3 d.mags - 3 litres (owc) |  |
| <b>5106</b> | 3 d.mags - 3 litres (owc) |  |
| <b>5107</b> | 3 d.mags - 3 litres (owc) |  |
| <b>5108</b> | 3 d.mags - 3 litres (owc) |  |
| <b>5109</b> | 3 d.mags - 3 litres (owc) |  |
|             |                           | per lot: HKD55,000-80,000<br>USD7,000-10,000 |

## LES FORTS DE LATOUR

### Les Forts de Latour 2006

*Pauillac*

62% Cabernet Sauvignon, 38% Merlot. In 2014, very scented and with a real sense of place. Minerally and cocoa-ish. So fruity and fun, so flavoury and so long on the palate. Red fruits, acidity well-integrated and very charming. One can drink this from now, with immense pleasure. Serena Sutcliffe, MW  
WA 92

62%卡本納蘇維翁，38%梅樂。2014年品嚐，芬芳濃郁，帶著產地的氣息。有礦物質感和可可味。果香宜人，味道豐富，口感悠長。有紅肉水果味，酸爽度恰妙迷人。現在已宜飲用，令人回味滿足。施慧娜(葡萄酒大師M.W.)

|             |              |   |
|-------------|--------------|---|
| <b>5110</b> | 12 bts (owc) |   |
| <b>5111</b> | 12 bts (owc) |   |
| <b>5112</b> | 12 bts (owc) |   |
| <b>5113</b> | 12 bts (owc) |   |
| <b>5114</b> | 12 bts (owc) |   |
| <b>5115</b> | 12 bts (owc) |   |
| <b>5116</b> | 12 bts (owc) |   |
| <b>5117</b> | 12 bts (owc) |   |
| <b>5118</b> | 12 bts (owc) |   |
| <b>5119</b> | 12 bts (owc) |   |
| <b>5120</b> | 12 bts (owc) |   |
| <b>5121</b> | 12 bts (owc) |   |
|             |              | per lot: HKD10,000-14,000<br>USD1,200-1,700 |

### Les Forts de Latour 2005

*Pauillac*

WA 93

|             |              |   |
|-------------|--------------|---|
| <b>5122</b> | 12 bts (owc) |   |
| <b>5123</b> | 12 bts (owc) |   |
| <b>5124</b> | 12 bts (owc) |   |
| <b>5125</b> | 12 bts (owc) |   |
| <b>5126</b> | 12 bts (owc) |   |
| <b>5127</b> | 12 bts (owc) |   |
| <b>5128</b> | 12 bts (owc) |   |
| <b>5129</b> | 12 bts (owc) |   |
| <b>5130</b> | 12 bts (owc) |   |
| <b>5131</b> | 12 bts (owc) |   |
| <b>5132</b> | 12 bts (owc) |   |
| <b>5133</b> | 12 bts (owc) |   |
|             |              | per lot: HKD14,000-20,000<br>USD1,700-2,400 |

### Les Forts de Latour 2003

*Pauillac*

*Lot 5134-5136: In original tissues*

WA 92

|             |              |   |
|-------------|--------------|---|
| <b>5134</b> | 24 hbs (owc) |   |
|             |              | per lot: HKD13,000-18,000<br>USD1,600-2,200 |
| <b>5135</b> | 12 bts (owc) |   |
|             |              | per lot: HKD13,000-18,000<br>USD1,600-2,200 |
| <b>5136</b> | 6 mags (owc) |   |
|             |              | per lot: HKD13,000-18,000<br>USD1,600-2,200 |





## CHATEAU MARGAUX

Château Margaux is the most imposing building of all the First Growths, its neo-classical elegance reflected in the sheer aristocratic bearing of the wines. The superb scent of Margaux fascinates - so alluring, so complex and so giving. The Mentzelopoulos régime wines are unerringly consistent in quality, often topping the charts against the toughest opposition. There is weight and depth, added to the breed and class that come from this fabulous terroir. Modern vintages are giants, brilliant creations of the late technical director Paul Pontallier, exuding richness and rewarding the drinker with undying memories. Serena Sutcliffe, MW

瑪歌堡 (Château Margaux) 是一眾一等列級酒莊中最宏偉的建築，她那典雅的後古典主義建築風格同樣反映在其極具貴族氣派的葡萄酒之中。瑪歌的絕頂香氣是多麼的誘人，其複雜且變化無窮，叫人迷醉。在門科爾普洛斯 (Mentzelopoulos) 主理下的葡萄酒水準一直無可挑剔，即使面對最頑強的對手依然經常獨佔鰲頭。瑪歌堡得天獨厚的地源特性，令其出品的級數及酒質更具深度，盛氣逼人。近年的出品都馥郁醇厚，勝人一籌，令品嚐過的人都永誌難忘，這都是酒莊的已故技術總監保羅·蓬塔耶 (Paul Pontallier) 的傑出成就。施慧娜 (葡萄酒大師 M.W.)

### Château Margaux 2006

*Margaux, 1er Cru Classé*

*Lot 5137-5138: Banded prior to inspection*

In 2015, a lovely cassis nose, indicative of its really high Cabernet Sauvignon content. Exudes health. Has the highest proportion of Cabernet Sauvignon up until this time. Density and purity. Deep liquorice aromas. Very aromatic on the palate, with delicious blackcurrant flavours. Total pleasure on the palate. Serena Sutcliffe, MW  
WA 94

2015年品嚐，黑加侖子香氣，可見卡本納蘇維翁含量非常高。滲透活力氣息。她的卡本納蘇維翁含量為歷來最高。濃郁、純淨。深沉的甘草香。香和濃郁，黑加侖子味美迷人。令人陶醉。施慧娜 (葡萄酒大師 M.W.)

- 5137 12 bts (owc)
- 5138 12 bts (owc)
- 5139 12 bts (owc)

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

### Château Margaux 2005

*Margaux, 1er Cru Classé*

*Lot 5140-5141: Banded prior to inspection, Lot 5144: Banded prior to inspection, Lot 5147: Banded prior to inspection*

In 2015, a fascinating mineral and charcoal nose. Meaty and rosy on the palate with flavours of wild herbs and great youth. Serena Sutcliffe, MW  
WA 98+

2015年品嚐，迷人的礦物和木炭香，入口帶肉和玫瑰味道，還有野生香料的氣息，青春可人。施慧娜 (葡萄酒大師 M.W.)

- 5140 12 bts (owc)
- 5141 12 bts (owc)
- 5142 12 bts (owc)
- 5143 12 bts (owc)

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

- 5144 6 bts (owc)

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

- 5145 6 mags (owc)

- 5146 6 mags (owc)

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

- 5147 3 d.mags - 3 litres (owc)

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

### Château Margaux 2003

*Margaux, 1er Cru Classé*

*Lot 5148-5150: Banded prior to inspection, Lot 5152-5154: Banded prior to inspection*

45% made the 'grand vin'. Glorious red fruit showing beautiful maturity of the grapes. Very, very good. David Peppercorn said that the texture reminded him of the young 1947. (They have also made a tremendous Pavillon Rouge in 2003.) That real "penetration" of a 1er Cru bouquet - intense, far-reaching and noble. A huge mouthful of stunning, healthy fruit with the complete, perfect balance of tannin and acidity. Smoky blackberries finish. In 2015, incredibly spicy on the nose, with that exotic touch. So fantastically drinkable and luscious. Serena Sutcliffe, MW  
WA 98

45%的葡萄收成用作釀製「特級佳釀」。豐潤的紅肉水果味，是果實成熟佳美的表現。非常出色。David Peppercorn 說，這質感令他想起1947年酒齡尚淺的時候。(他們在2003年也釀造了極佳的Pavillon Rouge)。一級佳釀那「滲入心脾」的香氣。馥郁、悠遠、高貴。嚐到活潑的果味，丹寧與酸度完美平衡。煙燻黑莓味收結。2015年品嚐，散發辛香，一絲異國風情。香和豐沛，令人一再舉杯暢飲。施慧娜 (葡萄酒大師 M.W.)

- 5148 12 bts (owc)

- 5149 12 bts (owc)

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

- 5150 6 mags (owc)

- 5151 6 mags (owc)

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

- 5152 3 d.mags - 3 litres (owc)

- 5153 3 d.mags - 3 litres (owc)

- 5154 3 d.mags - 3 litres (owc)

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

### Pavillon Rouge du Château Margaux 2005

*Margaux*

*Lot 5155-5158: Banded prior to inspection*

In 2015, a lovely plums and all the red fruits nose, so healthy and vivacious. A totally "berryish" wine - one sees the grapes here! A super, crunchy taste of young, glowing fruit. Soft, rich and easy. This is exactly what a great second wine should do at 10 years old, but it will also keep longer. Serena Sutcliffe, MW

2015年品嚐，美妙的李子和紅肉水果香，活潑澎湃。「莓味」十足，甚至可以嚐到葡萄味道！果香爽脆活潑、潤澤。口感柔軟華腴，容易入口。這就是頂級副牌酒陳年10年後應有的表現，但亦適合繼續陳年。施慧娜 (葡萄酒大師 M.W.)

- 5155 12 bts (owc)

- 5156 12 bts (owc)

- 5157 12 bts (owc)

- 5158 12 bts (owc)

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



## CHATEAU MOUTON ROTHSCHILD

Mouton, as it is affectionately known by all its devotees, is the most opulent and exuberant of all the Firsts, a reflection of the two huge personalities that have headed the Château since 1920, Baron Philippe and then Baroness Philippine de Rothschild, who has recently, and so sadly, left us. The great cassis depths of this wine seduce everyone who appreciates the finest Bordeaux. It is a gloriously forceful, flamboyant wine, voluptuous and powerful. Philippe Dhalluin, Mouton's talented Technical Director, has been at the Château since the harvest of 2003 and the stunning beauty of the wines has been further strengthened by meticulous attention to detail in vineyard and cellar. Many of my own greatest wine drinking experiences revolve around Mouton throughout this century and the last. Magnificent Mouton is a sensory photo on the mind that stays with one for life. Serena Sutcliffe, MW

所有傾心於木桐堡的劉伶皆認為木桐堡佳釀是一級酒莊中令人感到最華麗及好動活躍的，正反映了於1920年後兩位掌管此酒莊的重要人物－菲利普·德·羅思柴爾德男爵（Baron Philippe de Rothschild）及後來的菲莉嬪·德·羅思柴爾德女男爵（Baroness Philippine de Rothschild），不幸於最近離開了我們。木桐堡那深邃的黑莓味道足以令每個喜歡波爾多佳釀的人為之傾倒。此酒強而有力，美艷得叫人目眩，而且酒質豐滿，勁度十足。才華洋溢的Philippe Dhalluin自2003年於收成後及加入木桐堡為技術總監，他甚為注重葡萄園及酒窖的各樣細節，因而提升了木桐堡的水準。我有很多美好的品酒回憶都圍繞這個及上個世紀的木桐堡佳釀。精彩絕倫的木桐堡是縈繞一生的感官體驗。施慧娜（葡萄酒大師M.W.）

### Château Mouton Rothschild 2006

*Pauillac, 1er Cru Classé*

*Lot 5159: Banded prior to inspection, in original tissues, very slightly damaged case on the corner, Lot 5160-5167: Banded prior to inspection, in original tissues, Lot 5168: In original tissues, Lot 5169-5170: 3 bts - In original tissues, Lot 5171: 6 bts - Banded prior to inspection, in original tissues*

Label Artist: Lucien Freud 87% Cabernet Sauvignon, 13% Merlot. Only 44% went into the Grand Vin. In 2015, a wonderfully complex Mouton nose - way beyond 2006 standards. Rich and full of glycerol on the palate. Beautifully silky and full of sweet black fruit. Roasted and toasted, with flavours of damsons and plum skins. Serena Sutcliffe, MW  
WA 97

酒標藝術家：呂西安·佛洛德。87%卡本納蘇維翁，13%梅樂。只有44%的收成用作釀製特級佳釀（Grand Vin）。2015年品嚐，複雜佳美的木桐堡氣息，遠超2006年的平均水準。口感豐腴柔潤，充滿甘油感。絲滑質感，黑肉水果味豐沛香甜。有烘烤香味，有紫洋梨和李子皮的味道。施慧娜（葡萄酒大師M.W.）

|      |                |
|------|----------------|
| 5159 | 12 bts (owc)   |
| 5160 | 12 bts (owc)   |
| 5161 | 12 bts (owc)   |
| 5162 | 12 bts (owc)   |
| 5163 | 12 bts (owc)   |
| 5164 | 12 bts (owc)   |
| 5165 | 12 bts (owc)   |
| 5166 | 12 bts (owc)   |
| 5167 | 12 bts (owc)   |
| 5168 | 12 bts (owc)   |
| 5169 | 12 bts (4 owc) |
| 5170 | 12 bts (4 owc) |
| 5171 | 12 bts (2 owc) |

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

|      |              |
|------|--------------|
| 5172 | 6 mags (owc) |
| 5173 | 6 mags (owc) |
| 5174 | 6 mags (owc) |

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

### Château Mouton Rothschild 2005

*Pauillac, 1er Cru Classé*

*Lot 5175: In original tissues, Lot 5176-5177: 6 bts - Banded prior to inspection, in original tissues*

Label Artist: Giuseppe Penone 85% Cabernet Sauvignon, 14% Merlot, 1% Cabernet Franc. In 2015, a glorious, spicy, cassis nose, the true expression of Mouton. Terrific blackberry juiciness and mocha glossiness. Seamless beauty and a "meaty", chocolatey taste. Coffee bean finish, with such a "lift" at the end due to the bouncy acidity of the year. This is all pent-up splendour and so textured one could almost eat it. Huge potential. Serena Sutcliffe, MW  
WA 97

酒標藝術家：吉塞普·佩諾內。85%卡本納蘇維翁，14%梅樂，1%卡本納弗朗。2015年品嚐，散發濃郁的辛香和黑加侖子香，經典的木桐堡風格。黑莓甘沛佳美，有摩卡香，口感圓潤。順滑無瑕，有一絲「肉香」，巧克力味。收結有咖啡豆香，還有令人一振的鮮爽感，此年份的酸度充沛活潑。質感濃縮集中，幾乎可以咀嚼。陳年潛力無可限量。施慧娜（葡萄酒大師M.W.）

|      |                |
|------|----------------|
| 5175 | 12 bts (owc)   |
| 5176 | 12 bts (2 owc) |
| 5177 | 12 bts (2 owc) |

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

### Château Mouton Rothschild 2003

*Pauillac, 1er Cru Classé*

*Lot 5179: In original tissues*

Label: 150th Anniversary 76% Cabernet Sauvignon, 14% Merlot, 8% Cabernet Franc, 2% Petit Verdot. This was the last vintage of Patrick Léon, with Philippe Dhalluin coming in for the 'levéage'. In 2015, a very perfumed, very exotic, very come-hither nose. Tobacco, caramel and cooked red and black fruits. Such fruit freshness on the palate. Just so fabulously juicy. Great length of chocolate-covered berries and so opulent and delicious you could spread it on toast! Serena Sutcliffe, MW  
WA 91

酒標藝術家：150周年紀念。76%卡本納蘇維翁，14%梅樂，8%卡本納弗朗，2%小維鐸。這是釀酒師Patrick Léon 主理的最後一個年份，繼任者是Philippe Dhalluin。2015年品嚐，酒香馥郁誘人，充滿異國風情。煙草、焦糖和煮熟的紅肉和黑肉水果味。水果味鮮爽香脆。收結是蘸滿巧克力的莓果，餘香悠悠，豐腴充沛，幾如果醬。施慧娜（葡萄酒大師M.W.）

|      |              |
|------|--------------|
| 5178 | 12 bts (owc) |
|------|--------------|

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

|      |              |
|------|--------------|
| 5179 | 6 mags (owc) |
|------|--------------|

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

## CHATEAU DUCRU BEAUCAILLOU

A silky sip of Château Ducru Beaucaillou is a total evocation of St. Julien. The scent, fruit and depth of this great second growth oozes class, a liquid tribute to terroir and the winemaking intelligence and integrity of the Borie family, the late Jean-Eugène, François-Xavier and, since 2003, Bruno Borie. When the wines are young, they have huge, black-fruit impact that is almost edible and this quality enables Ducru vintages from the Seventies, Sixties and Fifties to show with such grace. The sleek texture and alluring layers of taste on a mature bottle of Beaucaillou is difficult to beat, as those of us who know the 1961 can attest. The 1966 is marvelously exciting, the 1970 legendary, the 1975 quite brilliant and the 1982 immensely breedy and seductive. The wines from 1995 onwards have impressive definition and great style and none should be without the 2003 and 2004, two fabulous wines of dramatically different character, as dictated by two wildly differing climatic conditions. The essence of Bordeaux is all here. Serena Sutcliffe, MW

只需稍嚐Château Ducru Beaucaillou，St. Julien的地源特色頓然浮現。這款二級酒莊的美酒芳香馥郁、果味豐富、層次深厚，散發典雅氣息，盡展產區風土特色和超群的釀酒技藝，還有Borie家族恪守的原則；家族本由已故的Jean-Eugène 領導，後有François-Xavier和自2003年執掌酒莊的Bruno Borie。酒齡淺的佳釀一般具有澎湃豐富的黑肉水果味，口感結實豐滿，這種品質賦予五十年代至七十年代的Ducru佳釀一種優雅超然的格調。佳釀質感細膩，味道層次豐富，狀態成熟的Beaucaillou佳釀簡直是無可匹敵，如我一樣有幸品嚐過1961年的人皆可作證。1966年同樣令人興奮激動；1970年是傳說中的名品；1975年亦算傑出；1982年風韻流香，令人無可抗拒。1995年以後的佳釀個性出眾，格調極好；2003和2004年是必試年份，她們遭遇極端不同的天氣環境，個性南轅北轍，大異其趣。波爾多的菁華盡見於此。施慧娜（葡萄酒大師M.W.）

### Château Ducru Beaucaillou 2006

*St. Julien, 2ème Cru Classé*

In 2015, this has the great class of the cru, with immense scent and a tempting come-hither element. This really dances on the palate, with delicious red fruit, freshness and élan, with a light coffee finish. Serena Sutcliffe, MW  
WA 94

2015年品嚐，酒香濃稠，至為誘人。口感活潑，美妙的紅肉水果味，鮮爽、充滿活力，收結帶淡淡咖啡香。施慧娜（葡萄酒大師M.W.）

5180 12 bts (owc)

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

### Château Ducru Beaucaillou 2003

*St. Julien, 2ème Cru Classé*

This comes in the new heavy bottle used at Ducru. Beautiful cassis and concentration on the nose. Dense and exotic on the palate. Great chocolate tastes and a long, cherryish finish. Envelops the whole mouth. Rich and opulent. Serena Sutcliffe, MW  
WA 94

這年寶嘉龍酒莊開始採用全新的重量級酒瓶。充滿動人的黑加侖子芳香，口感濃郁並富異國色彩，出色的巧克力味道加上悠長的櫻桃味收結，包圍口腔，豐厚濃稠。施慧娜（葡萄酒大師M.W.）

5181 12 bts (owc)

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



## CHATEAU LEOVILLE BARTON

Léoville Barton came into its new Golden Age when Anthony Barton took over from his uncle Ronald. He has projected it into the forefront of the great Second Growths, the absolute expression of St. Julien and a wine of perfect composition and balance between the fruit of the appellation and real structure. Anthony has always married the traditional with modern touches in his approach to both the vineyard and the cellar continuing, for instance, to use wooden fermenting vats as he loves the heat distribution in them. He is one of the few who do not practice green harvesting, preferring to keep yields low by pruning short at the right moments, a very natural way to achieve concentration on the vine and thus something really impressive in the bottle. One can unerringly recommend Léoville Barton. Serena Sutcliffe, MW

自Anthony Barton 接任叔父Ronald 的位置後，Léoville Barton 迎來了新黃金時代。在Anthony 帶領下，酒莊成為二級酒莊當中的表表者，更是St. Julien 地區風格的完美典範；其佳釀酒感一流，葡萄品種與結構搭配均衡。不論在葡萄種植還是釀造過程中，Anthony 都擅於將傳統風格與現代元素相融合，例如他喜歡木桶的熱度分佈，因此使用木製發酵桶。他們是少數不進行「綠色採收」的酒廠，寧願在適當的時候剪枝以保持葡萄的低產量。這個符合自然的方法可提高果實的濃度，使佳釀更香醇豐美。Léoville Barton 絕對是值得推薦的優質佳釀。施慧娜（葡萄酒大師M.W.）

### Château Léoville Barton 2006

*St. Julien, 2ème Cru Classé*

At 10 years old, a really spicy, fun nose that is so vibrant. Tremendously full and flavoury on the palate, balanced with fresh acidity. So very drinkable and at home with itself. Utterly gulpable and vivacious. A hit around the table. Serena Sutcliffe, MW  
WA 92

5182 12 bts (owc)

per lot: HKD5,000-7000  
USD600-850

### Château Léoville Barton 2005

*St. Julien, 2ème Cru Classé*

A very 'grand vin' nose. Terribly cassis. Terrific taste - immediately impressive. The clear acidity of the vintage, with layers of flavour. This has a long way to go. Serena Sutcliffe, MW  
WA 92

頂級佳釀香氣，充滿黑加侖子，令人印象深刻的味道。此年份的酸度帶出富層次感的味道，可陳年一段長時間。施慧娜（葡萄酒大師M.W.）

5183 12 bts (owc)

5184 12 bts (owc)

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

### Château Léoville Barton 2003

*St. Julien, 2ème Cru Classé*

In 2013, cedary and full of blackberries on the nose. There is intensity here. A great mouthful of density and fruit. A glorious, full, velvety, plump wine, with a super mocha finish. Serena Sutcliffe, MW  
WA 96

2013年品嚐，有香柏木和濃郁的黑莓芬芳。濃稠豐滿，酒感濃厚，果味濃郁。酒體豐碩圓潤、醇和，尾段帶美妙的莫卡香。施慧娜（葡萄酒大師M.W.）

5185 12 bts (owc)

per lot: HKD8,500-11,000  
USD1,000-1,400



CHATEAU LEOVILLE BARTON



## CHATEAU LEOVILLE LAS CASES

A Super-Second that would be King! The late Michel Delon honed and crafted this wine to increasingly majestic levels, with a decreased amount of grand vin to second wine that really raised the stakes, and his son, Jean-Hubert, has continued in this vein. The structure of Las Cases, especially in great Cabernet Sauvignon years, such as 1996, is almost Latour-like. After all, it is next door. Serena Sutcliffe, MW

皇者般的超級二級列級酒莊。已過世的前任莊主米歇爾·德倫 (Michel Delon) 晚年時大刀闊斧地改革此酒令其酒質登峰造極。同時，他減少主牌葡萄酒及副牌葡萄酒產量的決定更是功不可沒。他的兒子尚·休伯特 (Jean-Hubert) 繼承了他的遺志。拉斯卡司堡 (Château Léoville Lascases) 出品的酒體結構跟拉圖堡 (Château Latour) 出品極為相似。說到底，拉斯卡司堡跟拉圖堡可是左鄰右里呢！施慧娜 (葡萄酒大師M.W.)

### Château Léoville Las Cases 2006

*St. Julien, 2ème Cru Classé*

40 hl/ha. 43% went into the 'grand vin'. 65% new oak. 85% Cabernet Sauvignon, 14.5% Merlot, 0.5% Cabernet Franc. Deep colour. The nose is more complex and with more power than the 2007. Very supple tannins and fruit on the palate, with length and some firmness still at the finish when tasted in 2010. Needs 4-5 years to express itself fully. Serena Sutcliffe, MW  
WA 96

此年的產量為每公頃4000升，43%用作釀造「頂級佳釀」，採用65%新橡木，85%卡本納蘇維翁、14.5%梅樂、0.5%卡本納弗朗。色澤深沉，香氣比2007年的佳釀更複雜有勁。帶有輕盈柔順的丹寧及果味，於2010年品嚐感覺餘韻悠長緊緻，4-5年後會發揮得更淋漓盡至。施慧娜 (葡萄酒大師M.W.)

5186 12 bts (owc)

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

### Château Léoville Las Cases 2003

*St. Julien, 2ème Cru Classé*

A very low yield of 21hl/hectare and 54% of the harvest in the 'grand vin'. Enormous class and aromatic intensity on the nose. Huge on the palate, with flavours of coffee and loganberries. Great balance - pure velvet. More recently, a deep maraschino cherries nose. Real strawberry and smoke taste. The tannins are so ripe. Cassis finish. A giant wine set for a long future. Serena Sutcliffe, MW  
WA 96

產量甚低，每公頃產2100公升。54%收成用於主牌佳釀。酒香瑰麗馥郁，高雅迷人。口感豐滿澎湃，帶咖啡和羅甘莓味。平衡出色，醇和順滑如天鵝絨。最近再品嚐，帶酒浸櫻桃的濃香。草莓和煙燻味道。丹寧成熟。收結帶黑加侖子味。酒體飽滿巨碩，陳年潛力豐厚悠長。施慧娜 (葡萄酒大師M.W.)

5187 12 bts (owc)

5188 12 bts (owc)

5189 12 bts (2 owc)

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

## CHATEAU LEOVILLE POYFERRE

This cru gives a scent and taste that is pure St. Julien, with elegance, fragrance and style. There is also a fleshy finesse of texture that is particularly winning. The 80 ha vineyard receives meticulous attention from owner Didier Cuvelier and consultant Michel Rolland, including a very innovative system of checking the water supply to the vines in order to control the work programme for the soil. The property's reputation has, justifiably, soared and now we have three superb, but very different, Léovilles - tasting them together is both educational and very enjoyable. Serena Sutcliffe, MW

### Château Léoville Poyferré 2005

*St. Julien, 2ème Cru Classé*

WA 93

5190 12 bts (owc)

5191 12 bts (owc)

5192 12 bts (owc)

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

### Château Léoville Poyferré 2003

*St. Julien, 2ème Cru Classé*

In 2013, a wonderful projection of St. Julien scent, violets and roses. What pure, silky joy on the palate. Total seduction. Chocolate and redcurrants at the end. Heavenly wine. Serena Sutcliffe, MW  
WA 96

2013年品嚐，充滿St. Julien產區的紫羅蘭及玫瑰芳香，純淨並擁有絲般質感，令人著迷。收結帶巧克力及紅莓氣息。此酒只應天上有。施慧娜 (葡萄酒大師M.W.)

5193 12 bts (owc)

5194 12 bts (owc)

5195 12 bts (owc)

5196 12 bts (owc)

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

5197 6 mags (owc)

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

## CHATEAU MONTROSE

In the two great vertical tastings of Montrose that I have done, it is immediately obvious that it is one of the most exciting and long-lived wines in the whole of Bordeaux. There is an inimitable flavour of the ocean in the wines, minerally and even "salty". The texture is dense and tight-knit, with great complexity of taste. Serena Sutcliffe, MW

我曾經參加過兩次很精采的蒙羅斯堡垂直測試，顯而易見，這是全波爾多最叫人血脈沸騰的葡萄酒之一。此酒有一種與眾不同的海洋氣息，近乎礦物味，甚至有點兒「鹹味」。酒質綿密結實，酒味複雜無比。施慧娜 (葡萄酒大師M.W.)

### Château Montrose 2003

*St. Estèphe, 2ème Cru Classé*

*Lot 5208: Scuffed and bin marked labels, 1 damp stained, Lot 5209: Slightly bin marked labels*

In 2017, a huge, aromatic nose of spicy richness and intensity, with a whiff of the sea and a hint of Burgundian earthy splendour. Black, dense fruit on the palate, with a thick, all-encompassing texture. All-enveloping too. Peaty and iodé and will go the distance. Serena Sutcliffe, MW  
WA 99

2017年品嚐，濃郁強烈的香辛氣息，一絲大海氣息，一絲布良地泥土香氣。嚐到濃郁的黑色水果味，質感豐厚圓潤。覆蓋並留香齒頰。有泥煤和碘味，陳年潛力可觀。施慧娜 (葡萄酒大師M.W.)

|             |                           |   |
|-------------|---------------------------|---|
| <b>5198</b> | 12 bts (owc)              |   |
| <b>5199</b> | 12 bts (owc)              |   |
| <b>5200</b> | 12 bts (owc)              |   |
| <b>5201</b> | 12 bts (owc)              |   |
| <b>5202</b> | 12 bts (owc)              |   |
| <b>5203</b> | 12 bts (owc)              |   |
| <b>5204</b> | 12 bts (owc)              |   |
| <b>5205</b> | 12 bts (owc)              |   |
|             |                           | per lot: HKD15,000-20,000<br>USD1,900-2,400 |
| <b>5206</b> | 6 mags (owc)              |   |
| <b>5207</b> | 6 mags (owc)              |   |
|             |                           | per lot: HKD15,000-20,000<br>USD1,900-2,400 |
| <b>5208</b> | 3 d.mags - 3 litres (owc) |   |
| <b>5209</b> | 3 d.mags - 3 litres (owc) |   |
|             |                           | per lot: HKD15,000-20,000<br>USD1,900-2,400 |

## CHATEAU PICHON LONGUEVILLE, LALANDE

The Super-Second that is universally loved and respected. The fabulous terroir, linked to inspired ownership, both lead to a wine that is brim-full of breed and beauty. Serena Sutcliffe, MW

備受舉世愛戴及傾慕的超級二級酒莊，擁有優質的地源特性，加上創意無限的園主，令此酒充滿生命力和美感。施慧娜 (葡萄酒大師M.W.)

### Château Pichon Longueville, Lalande 2006

*Pauillac, 2ème Cru Classé*

Really scented nose. And youthful impact and sheer drinkability on the palate. Serena Sutcliffe, MW  
WA 94

酒香馥郁。感覺年輕活力，味道順喉怡人。施慧娜 (葡萄酒大師M.W.)

|             |              |  |
|-------------|--------------|--|
| <b>5210</b> | 12 bts (owc) |  |
|             |              | per lot: HKD7,500-10,000<br>USD950-1,200 |

### Château Pichon Longueville, Lalande 2005

*Pauillac, 2ème Cru Classé*

In 2016, this has a superb, spicy nose, showing majestic Cabernet Sauvignon. Terrifically aromatic on the palate, glossy textured and with a fabulous cassis finish. You could launch into it now, but it will obviously keep for decades. Serena Sutcliffe, MW

2016年品嚐，酒香辛辣，展現健碩的卡本納蘇維翁氣息。味道香醇豐富，酒質潤澤圓潤，黑加侖子味收結。現在享用亦佳，但明顯仍有數十年的陳年潛力。施慧娜 (葡萄酒大師M.W.)

|             |              |  |
|-------------|--------------|--|
| <b>5211</b> | 12 bts (owc) |  |
|             |              | per lot: HKD8,000-11,000<br>USD1,000-1,400 |

### Château Pichon Longueville, Lalande 2003

*Pauillac, 2ème Cru Classé*

*In original tissues*

65% Cabernet Sauvignon, 31% Merlot, 4% Petit Verdot  
Fascinating mineral elements on the nose. Incredibly intense and full. Sparking on all cylinders. This is turning into a star of this starry vintage. Confirmed more recently, with real breed and scent on the nose. Terrific chocolate taste. Great fresh acidity. Very long on the palate. Beautiful fine texture and intense cassis flavour. A real "tour de force" for Pichon. Serena Sutcliffe, MW  
WA 95

以65%卡本納蘇維翁、31%梅樂及4%小維多釀造，充滿迷人的礦物味，濃郁豐厚，是此出色年份之星。最近品嚐，洋溢純正育種和香氣妙曼的芳馥。妙曼可口的巧克力味。爽勁宜人的酸度。餘韻悠長。優雅細膩的口感，配以集中的黑加侖子香味。完全是力的體驗。施慧娜 (葡萄酒大師M.W.)

|             |              |  |
|-------------|--------------|--|
| <b>5212</b> | 6 mags (owc) |  |
|             |              | per lot: HKD9,000-13,000<br>USD1,100-1,600 |



## CHATEAU PICHON LONGUEVILLE, BARON

### Château Pichon Longueville, Baron 2003

*Pauillac, 2ème Cru Classé*

Lovely scent of cedarwood with exotic notes. Intense blackcurrant nose, opulent and yet totally balanced. Underlying freshness which is natural and not due to acidification. Great chocolate taste. Really coats the mouth. Glorious plums and blackberries taste and a long finish. I love this. Serena Sutcliffe, MW  
WA 94

美妙的香柏木和異國氣息。洋溢黑加侖子香氣，濃郁豐富又不失和諧均衡。酸爽的基調自然而成，並非人工加酸。可口的巧克力味。口感豐腴，包圍口腔。李子和黑莓味道澎湃芬芳，餘韻悠長。我非常欣賞此酒。施慧娜（葡萄酒大師MW）

5213 6 mags (owc)

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

## CHATEAU CALON SEGUR

### Château Calon Ségur 2003

*St. Estèphe, 3ème Cru Classé*

Gloriously aromatic, emblematic nose of the château and of the appellation. Inky, "iodé" and fruity on the palate. Emphatic, with glühwein overtones. Serena Sutcliffe, MW  
WA 93

5214 12 bts (owc)

per lot: HKD6,000-8,500  
USD750-1,000

## CHATEAU LA LAGUNE

### Château La Lagune 2005

*Ludon (Haut Médoc), 3ème Cru Classé*

In 2013, a classic, cedary Médoc nose. Really big and powerful on the palate, but a wine that retains its elegance. Freshness and great spiciness. Approachable now; however, lots more to come over the next decade, or two. Serena Sutcliffe, MW  
WA 94

2013年品嚐。經典，帶雪松木的梅多克香氣。非常宏大及濃烈的口感，但又不失其優雅。新鮮及辛辣。現在可以享用，但在未來的十年或二十年後會越來越好。施慧娜（葡萄酒大師M.W.）

5215 12 bts (owc)

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

## CHATEAU BRANAIRE DUCRU

### Château Branaire Ducru 2005

*St. Julien, 4ème Cru Classé*

Very velvety and mouth-coating. Reaches all the corners. There is always cassis fruit at Branaire. Serena Sutcliffe, MW  
WA 93

口感順滑如天鵝絨，圓融地包圍口腔，齒頰留香。Branaire的佳釀總是帶著黑醋栗果香。施慧娜（葡萄酒大師M.W.）

5216 12 bts (owc)

5217 12 bts (owc)

5218 12 bts (owc)

5219 12 bts (owc)

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

## CHATEAU PONTET CANET

### Château Pontet Canet 2006

*Pauillac, 5ème Cru Classé*

Really cedary scent of top Pauillac. Lovely blackcurrant flavour on the palate, with a crunchy texture. I have always thought that this is a star among 2006s. Serena Sutcliffe, MW  
WA 94

帶頂級波亞克酒區的雪松木香，動人的黑加侖子味道，質感鬆脆。我一直認為這是2006年份中的星級之選。施慧娜（葡萄酒大師M.W.）

5220 12 bts (owc)

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



## CHATEAU PAPE CLEMENT

### Château Pape Clément 2005

*Pessac-Léognan (Graves), Grand Cru Classé*

WA 99

5221 12 bts (owc)

5222 12 bts (owc)

5223 12 bts (owc)

5224 12 bts (owc)

5225 12 bts (2 owc)

5226 12 bts (2 owc)

5227 12 bts (2 owc)

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

CHATEAU AUSONE

CHATEAU AUSONE



CHATEAU AUSONE

CHATEAU AUSONE

CHATEAU AUSONE

SAINT-ÉMILION  
1<sup>er</sup> GRAND CRU CLASSÉ "A"

SAINT-ÉMILION  
1<sup>er</sup> GRAND CRU CLASSÉ "A"

SAINT-ÉMILION  
1<sup>er</sup> GRAND CRU CLASSÉ "A"

— 2003 —

— 2005 —

— 2003 —

FAMILLE VAUTHIER  
*Propriétaire*

FAMILLE VAUTHIER  
*Propriétaire*

FAMILLE VAUTHIER  
*Propriétaire*

## CHATEAU AUSONE

Ausone owes its unique quality and longevity to a magic marriage of situation and soil. The steep slopes of the vineyard are arranged like an amphitheatre, facing south-east, which gives perfect exposure and maximum protection, and the soil is a mixture of clay and sand on limestone. When old vines and the ability to pick the entire vineyard quickly, due to the small size, are added to the recipe the result is something special. Ausone grows in bottle in a highly individual way, expanding and becoming more ample, although always retaining its scent and finesse. Remember to give it decanting time. Alain Vauthier has been at the Chateau since 1985, with financial control since 1995. Serena Sutcliffe, MW

奧松堡那別樹一格的品質及活力，全賴土壤與環境的神奇結合。位於斜坡上的葡萄園面向東南，排列得有如歌劇院一樣，既能讓葡萄樹吸收充足日照，也可作為天自屏障發揮最大保護。石灰岩土質上是混合了黏土及沙礫的泥土。老而彌堅的葡萄樹，以及因為面積小而能迅速採收整個葡萄園的能耐，令釀製出的葡萄酒有著與眾不同的特質。奧松佳釀在酒瓶中自會煥發一新，變得越加澎湃豐盛，卻依然能保留固有的香氣和細緻。切記要預留時間醒酒。酒莊自1985年開始由亞倫·豐堤耶 (Alain Vauthier) 主理，1995年開始更獨掌財政大權。施慧娜 (葡萄酒大師M.W.)

### Château Ausone 2006

*St. Emilion, 1er Grand Cru Classé (A)*

*Lot 5228: 6 bts - Banded prior to inspection, in original tissues,*

*Lot 5229-5235: 6 bts - Banded prior to inspection, Lot 5236:*

*Banded prior to inspection, in original tissues*

WA 93

- 5228** 12 bts (2 owc)
- 5229** 12 bts (2 owc)
- 5230** 12 bts (2 owc)
- 5231** 12 bts (2 owc)
- 5232** 12 bts (2 owc)
- 5233** 12 bts (2 owc)
- 5234** 12 bts (2 owc)
- 5235** 12 bts (2 owc)

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

- 5236** 3 bts (owc)

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

### Château Ausone 2005

*St. Emilion, 1er Grand Cru Classé (A)*

*Lot 5237: 6 bts - Banded prior to inspection, in original tissues,*

*Lot 5238: 6 bts - Banded prior to inspection, Lot 5238: 6 bts -*

*Banded prior to inspection, in original tissues, Lot 5239: 6 bts*

*- Banded prior to inspection, Lot 5240-5242: Banded prior to*

*inspection, Lot 5243: Banded prior to inspection, slightly scuffed*

*labels, Lot 5244: 1 dm - Banded prior to inspection, case very*

*slightly damaged, Lot 5244: 1 dm - Banded prior to inspection*

WA 100

- 5237** 12 bts (2 owc)
- 5238** 12 bts (2 owc)
- 5239** 12 bts (2 owc)
- 5240** 12 bts (2 owc)

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

- 5241** 6 bts (owc)

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

- 5242** 6 mags (owc)

- 5243** 6 mags (owc)

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

- 5244** 3 d.mags - 3 litres (owc)

- 5245** 3 d.mag - 3 litres (3 owc)

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

### Château Ausone 2003

*St. Emilion, 1er Grand Cru Classé (A)*

*In original tissues*

Only 18,000 bottles made. Very complex, very exotic, all the way through. So 'sweet' and melting, in spite of the tannin. Lots of coffee tastes. Unbelievably toasty. The alcohol is completely hidden. Finish of dates, a first for me. And, at 6 years old, very complex nose, with great depth, richness and density. On the palate, wonderful sweet 2003 fruit over powerful, ripe tannins that show great quality and class. A triumphant 2003, with the oak stunningly integrated. Serena Sutcliffe, MW  
WA 100

產量只有18,000瓶。香氣複雜無比，具有馥郁濃稠、綿密細緻的特色。甜美動人，入口融化，充滿咖啡味道，有烤過的氣息，酒精度並不明顯，收結帶棗味，是我首次嚐到的。陳年六載，複雜的香氣，甚有深度，濃厚濃稠。口中充滿著2003年格外香甜的果味，配合著剛勁成熟的丹寧，表現出此酒的芳醇品質和列級水準。一款糅合了橡木氣息的2003年份的傑出佳品。施慧娜 (葡萄酒大師M.W.)

- 5246** 12 bts (owc)

- 5247** 12 bts (2 owc)

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

### Chapelle d'Ausone 2006

*St. Emilion, Grand Cru*

*Lot 5248-5249: In original tissues*

- 5248** 12 bts (owc)

- 5249** 12 bts (owc)

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

## CHATEAU CHEVAL BLANC

Under Jacques Hébrard and, since 1991, Pierre Lurton, Cheval Blanc continues to dazzle. The brilliant technical team at the property coaxes the maximum from this plateau just over the road from Pomerol, where gravel ridges bestow class to the wine and the high percentage of Cabernet Franc gives such scent. And the voluptuous character? That is the magic ingredient, which can be perceived throughout. Cheval Blanc is stunning drunk when it is relatively young, but it also ages in exotic multi-dimensional fashion. Serena Sutcliffe, MW

自1991年入的皮埃爾·勒頓(Pierre Lurton) 接替前酒莊總管傑克·埃希拉(Jacques Hébrard)後，白馬堡耀依舊目。其出色的釀酒團隊將此平原的出產揮灑得淋漓盡致。在這個和寶物隆酒區(Pomerol)一街之隔的酒莊，其砂礫土壤(gravel)的山脊為白馬堡帶來高水準的品質，豐富的卡本納·弗朗葡萄成份更賦予她獨特的香氣。而她那性感誘人的酒體特色呢？更是每一口白馬堡佳釀都能深深感受。年輕的白馬堡已是相當可人，隨時間陳釀後其變化更是多姿多彩。施慧娜（葡萄酒大師 M.W.）

### Château Cheval Blanc 2006

*St. Emilion, 1er Grand Cru Classé (A)*

This immediately has the scent of a very serious cru. Lots of finesse, cassis and cherries. The elegance is very present. Serena Sutcliffe, MW  
WA 97

洋溢頂級佳釀的氣息，非常細緻動人，帶黑加侖子及櫻桃味，十分優雅。施慧娜（葡萄酒大師 M.W.）

5250 12 bts (2 owc)

5251 12 bts (2 owc)

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

### Château Cheval Blanc 2005

*St. Emilion, 1er Grand Cru Classé (A)*

*Lot 5252: In original tissues, Lot 5255-5260: In original tissues*  
55% Cabernet Franc, 45% Merlot. Very spicy nose with a real coffee taste. Very classic in structure, without excessive extraction which is not their style. They prefer to bring out the freshness to balance the richness. Silky, harmonious and so 'clean'. This could be their best wine since 1998, although the jury is out and it would be foolish to forget the 2000. In 2015, so fresh, with so much fruity attack. Meaty and so lively. Serena Sutcliffe, MW  
WA 100

此酒以55%卡本納·弗朗和45%梅樂葡萄來釀製。辛香撲鼻，帶有香濃的咖啡香味。此酒的結構芳醇典雅，葡萄未有過度壓榨，正是白馬堡的一貫風格。釀酒師刻意提升葡萄酒的鮮爽，以平衡那濃稠的酒質。此酒柔滑如絲，既和諧，又「純淨」。相信這是自1998年後的頂尖之作，話雖如此，但若忽視2000年的作品必定令你懊悔不已。2015年品嚐，非常鮮活，果味充沛，帶肉香且充滿活力。施慧娜（葡萄酒大師 M.W.）

5252 12 bts (owc)

5253 12 bts (owc)

5254 12 bts (owc)

per lot: HKD55,000-85,000  
USD7,000-10,000

5255 6 mags (owc)

5256 6 mags (owc)

5257 6 mags (owc)

5258 6 mags (owc)

5259 6 mags (owc)

per lot: HKD55,000-85,000  
USD7,000-10,000

5260 3 d.mags - 3 litres (owc)

per lot: HKD55,000-85,000  
USD7,000-10,000

### Château Cheval Blanc 2003

*St. Emilion, 1er Grand Cru Classé (A)*

*Lot 5262: In original tissues*

Vintage from 1 September to 15 September which, for Cheval Blanc, was the earliest since 1893. 33 hl/hectare made. 13.2% alcohol, which is discreet for the year. 56% Cabernet Franc, 44% Merlot. Last tasted at a great Imperial dinner in Hong Kong in 2011. An incredibly spicy bouquet comes out of the glass to greet you. Liquid liquorice and leather. Rich and opulent, generous and welcoming. All glossy glycerol. Serena Sutcliffe, MW  
WA 92

採收於9月1至15日的佳釀，是白馬堡自1893年以來最早收成的一年，產量達每公頃3300升。13.2%的酒精濃度，以該年份佳釀而言算是十分謹慎。以56%卡本納·弗朗葡萄和44%梅樂葡萄釀製，藍莓及可可的香氣澎湃，黑甘草和肉桂的味道在口中飄溢。如紫羅蘭蘸上糖一樣的味道。入口悠然融化。於2011年品嚐6公升裝，溫暖辛辣，加上甘草及皮革氣息，濃郁豐滿，甘酒豐厚。施慧娜（葡萄酒大師 M.W.）

5261 12 bts (owc)

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

5262 6 mags (owc)

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

## CHATEAU ANGELUS

### Château Angélu 2003

*St. Emilion, 1er Grand Cru Classé (A)*

*Lot 5263: In original tissues*

58% Cabernet Franc, 42% Merlot Only 25 hl/hectare made and the second highest proportion of Cabernet Franc they have ever put in the blend. Incredible exotic, even caramel nose, with a hint of figs. Glorious in the mouth. Very ripe grapes. Spices and orange zests. So "sweet" and inky. A complete one-off. So succulent. Another bottle had an immensely spicy nose and irony/fruity melting ripeness on the palate. Serena Sutcliffe, MW  
WA 98

58%卡本納·弗朗及42%梅樂。產量只有每公頃2500升，卡本納·弗朗的比重為此佳釀的釀造史上第二高。帶異國風情，甚至焦糖香氣，以及一絲無花果味道。口感出色，葡萄非常成熟，帶香料及橙味，甜美可人，十分豐滿。另一瓶則非常辛辣，生鐵/水果味在口中融化。施慧娜（葡萄酒大師 M.W.）

5263 12 bts (owc)

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

5264 6 mags (owc)

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



CHATEAU CHEVAL BLANC

2005

St. Emilion  
1<sup>er</sup> Grand Cru Classé A  
Mis en bouteille au Château

CHATEAU CHEVAL BLANC

2005

St. Emilion  
1<sup>er</sup> Grand Cru Classé A  
Mis en bouteille au Château

CHATEAU CHEVAL BLANC

1<sup>er</sup> Grand Cru Classé

2003

St. Emilion Grand Cru

APPELLATION SAINT-EMILION GRAND CRU CONTRÔLÉE

Mis en bouteille au Château  
S. CIVILE DU CHEVAL BLANC  
PROPRIETAIRE A ST-EMILION (GIRONDE) FRANCE

CHATEAU CHEVAL BLANC

2005

St. Emilion  
1<sup>er</sup> Grand Cru Classé A  
Mis en bouteille au Château



## CHATEAU PAVIE

### Château Pavie 2006

*St. Emilion, 1er Grand Cru Classé (A)*

*Banded prior to inspection*

Last tasted from Imperial in 2011 in Hong Kong. Pure, deep inky plums on the nose - very 'irony' and therefore very good for you! Intense and aromatic. Lovely roasted berries taste. So luscious and with perfectly composed structure. Serena Sutcliffe, MW  
WA 95

2011年於香港品嚐六公升裝，純淨的洋梨子氣息，「鐵」質十足，濃烈芳香，迷人的烤莓子味道，豐滿怡人，結構完美細緻。施慧娜（葡萄酒大師M.W.）

5265 12 bts (owc)

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

## LA MONDOTTE

Stephan von Neipperg's remarkable wine from a 4.5 hectare stupendous site. Its excellent natural drainage due to the property's steep slope gives great ripeness to the 75% Merlot, 25% Cabernet Franc grape variety combination in the vineyard. Enormous care is taken viticulturally and winemaking is adapted to each vintage to ensure balance and the right degree of extraction (i.e. not too much!). Both alcoholic and malolactic fermentations take place in new oak barrels. The largely clay soil and propitious position, plus low yields and picking at optimum maturity, give wines of fantastic spicy opulence that have drawn maximum trace elements from the deep-delving vine roots. For me, drinking La Mondotte is always a great treat. Serena Sutcliffe, MW

### La Mondotte 2006

*St. Emilion, 1er Grand Cru Classé (B)*

*Lot 5266: In original tissues, Lot 5267: 6 bts - In original tissues*

Very spicy and aromatic on the nose. Damsons and cinnamon on the palate which is very enticing. Rich, plummy and juicy. I am a (great) fan. Serena Sutcliffe, MW  
WA 93

5266 12 bts (owc)

5267 12 bts (2 owc)

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

### La Mondotte 2005

*St. Emilion, 1er Grand Cru Classé (B)*

*Lot 5268-5269: 6 bts - In original tissues, Lot 5269: 6 bts - In original tissues, half a lid missing, Lot 5270-5271: 6 bts - In original tissues*

Lots of liquorice on the nose. Incredible chocolate, cassis and blackberries taste. Excellent structure and huge heart. Fruit, tannin and acidity - the magic threesome. Again, in 2009, big, thick, oaky wine, with lots of structure and fruit. A real keeper. Serena Sutcliffe, MW  
WA 99

5268 12 bts (2 owc)

5269 12 bts (2 owc)

5270 12 bts (2 owc)

5271 12 bts (2 owc)

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

## La Mondotte 2004

*St. Emilion, 1er Grand Cru Classé (B)*

*In original tissues*

Lovely nose, very frank and very precise. Delicious, coffee-ish taste and will be perfect mid-term drinking. Serena Sutcliffe, MW  
WA 93+

5272 12 bts (2 owc)

5273 12 bts (2 owc)

per lot: HKD9,000-12,000

USD1,100-1,500

## La Mondotte 2003

*St. Emilion, 1er Grand Cru Classé (B)*

There is a bit more Cabernet Franc than usual here that actually echoes the vineyard percentage (only the 1996 was a total Merlot wine). Warm, generous, welcoming nose. Lovely Christmas cake taste. So rich in the middle, with the dry-ish tannins of the year. Serena Sutcliffe, MW  
WA 96

5274 12 bts (2 owc)

5275 12 bts (2 owc)

5276 12 bts (2 owc)

per lot: HKD15,000-22,000

USD1,900-2,800

## CHATEAU PAVIE MACQUIN

### Château Pavie Macquin 2004

*St. Emilion, 1er Grand Cru Classé (B)*

Black pepper on the nose, often a feature of this vintage. Lots of freshness and a finish of chocolate. Smooth drinking, with real fruit at the end. Serena Sutcliffe, MW  
WA 93

5277 12 bts (owc)

per lot: HKD4,000-6,000

USD500-750

## CHATEAU TROPLONG MONDOT

### Château Troplong Mondot 2005

*St. Emilion, 1er Grand Cru Classé (B)*

*WA 100*

5278 12 bts (owc)

5279 12 bts (owc)

per lot: HKD15,000-20,000

USD1,900-2,400

## CHATEAU BELLEVUE MONDOTTE

### Château Bellevue Mondotte 2006

*St. Emilion, Grand Cru*

*Lot 5280-5283: Banded prior to inspection*

5280 12 bts (owc)

5281 12 bts (owc)

5282 12 bts (owc)

5283 12 bts (owc)

per lot: HKD6,500-9,000

USD800-1,100

## LE PIN

A phenomenon since it burst upon the scene in 1979, Le Pin is a product of the plateau of Pomerol, predominantly clay soil, the Merlot grape, new oak, low yields and the skills and perfectionism of the Thienpont family. I sometimes think Le Pin is more of an essence than a wine and its thick, voluptuous character is unlike any other, more classic, Pomerol. It has enormous, upfront appeal, black fruit and high glycerol impact. Demand for Le Pin runs to all four corners of the world, a wine with a truly international profile. Serena Sutcliffe, MW

位處寶物隆酒區（Pomerol）高原上的Le Pin於1979年突然竄紅，成為了葡萄酒世界中的一個傳奇。該酒莊以黏質土壤為主，遍植梅樂葡萄，用的是簇新的橡木桶，產量稀少；悉心照料這個小型葡萄園的是Thienpont家族。我偶爾會Pin跟其她寶物隆區的經典佳釀其實截然不同，她更像是天地的精華。此酒具黑肉水果味及濃郁甘油味，魅力無法擋。世界各地對Le Pin均需求甚殷，堪稱蜚聲國際。施慧娜（葡萄酒大師M.W.）

## Le Pin 2006

*Pomerol*

**5284** 12 bts (2 ovc)

**5285** 12 bts (2 ovc)

per lot: HKD140,000-220,000  
USD17,000-28,000

**5286** 6 bts (ovc)

per lot: HKD70,000-110,000  
USD8,500-14,000

## Le Pin 2005

*Pomerol*

*In original tissues*

**5287** 12 bts (2 ovc)

per lot: HKD200,000-300,000  
USD24,000-38,000

**5288** 6 mags (2 ovc)

per lot: HKD200,000-300,000  
USD24,000-38,000

“I sometimes think Le Pin is more of an essence than a wine...Demand for Le Pin runs to all four corners of the world, a wine with a truly international profile.”

SERENA SUTCLIFFE, MW  
ON LE PIN





PETRVS

2005

**PETRVS**

POMEROL

**Grand Vin**

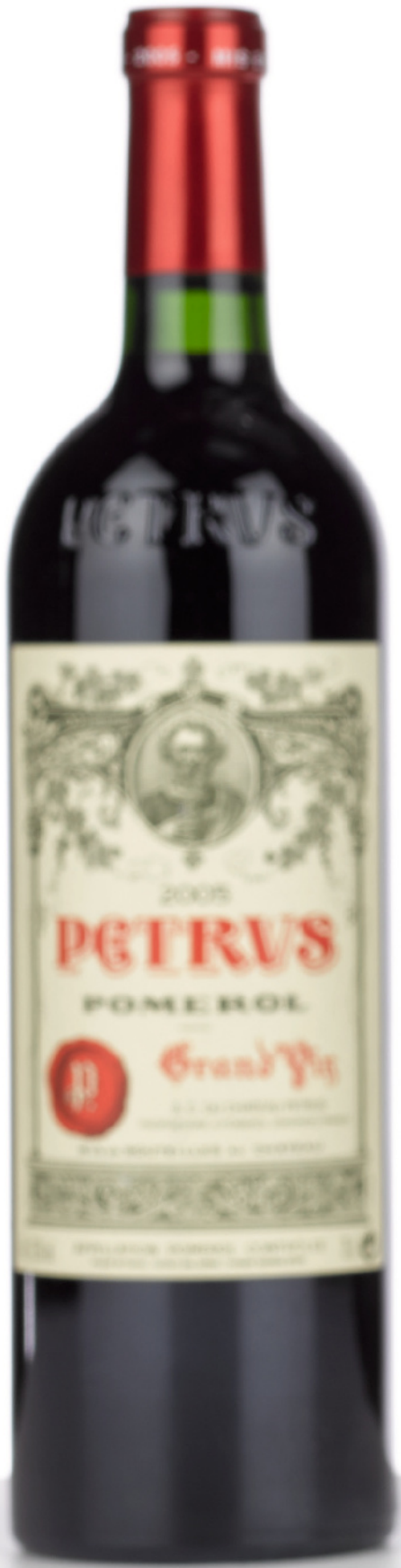
S. C. DU CHATEAU PETRVS  
PROPRIÉTAIRE A POMEROL (GIRONDE) FRANCE

MIS EN BOUTELLES AU CHATEAU

APPELLATION POMEROL CONTRÔLÉE

Produit de France - contient des sulfites / contains sulphites (E220)

13.5% vol. 1.5L





## PETRUS

The very word Petrus creates a "frisson" unlike any other wine name - and the liquid in the glass induces a dream-like silence as its enormous, almost roasted flavour envelops the palate. The sheer exoticism of this revered vineyard, where clay combines with Merlot to make something wildly heady, needs to be experienced by everyone once in their life (preferably many more times!). Petrus does not taste like other Bordeaux - it is not "classic" but stupendously original, full of oriental spice box flavours which unfold endlessly. A one-off wine that inhabits a world of its own and, of course, a rarity due to its small (11.5 hectares) size. Serena Sutcliffe, MW

跟其它酒名不同，柏翠堡 (Petrus) 這個非比尋常的名號，令人一見難忘；此杯中物有近乎烘焙的澎湃香味，令人滿口溢香，飄飄然如入夢境。這叫人肅然起敬的葡萄園，充滿瑰麗風韻，糅合黏質土壤與梅樂 (Merlot) 葡萄，締造出這酒中極品，我認為每人一生中起碼都要感受一次(更渴望是很多很多次!)。柏翠堡的風味有別於其它波爾多葡萄酒，她滿溢無窮無盡的東方香料香味，不只是經典，簡直是位列仙班。這是世上獨一無二的佳釀，當然，酒堡的細小面積 (只有11.5公頃) 更添其珍罕度。施慧娜 (葡萄酒大師 M.W.)

### Petrus 2006

*Pomerol*

*3 bts - Banded prior to inspection, 6 bts - Banded prior to inspection*

This is beautifully supple Merlot at this early stage, medium weight with lovely welcoming fruit. Spices and chocolate and inimitably Petrus. What the French call 'friend', pleasant to drink, although I think it is much more! Serena Sutcliffe, MW  
WA 96

年青的梅樂葡萄感覺輕柔，酒體豐厚度適中，有著動人果香。帶有珀翠堡的香料及巧克力氣息，平易近人。

**5289** 12 bts (3 owc)

per lot: HKD140,000-200,000  
USD17,000-24,000

### Petrus 2005

*Pomerol*

*Lot 5290: 6 bts - Banded prior to inspection, 1 very slightly scuffed label otherwise very good appearance, Lot 5291: Banded prior to inspection*

This is a great wine. It has it all, fruit, tannin and fresh acidity - in 2005, the acidity went up markedly during the fermentation. Lightly coffee-ish, with cloves, redcurrants and glycerol. The aromatic aftertaste is terrific. I wish I could accompany this wine on its (entire) life's journey! Serena Sutcliffe, MW  
WA 97+

偉大的佳釀。2005年的發酵期間，此酒的酸度明顯上升，故締造出應有盡有的果味、丹寧和爽勁酸香。輕輕的咖啡感覺，拌以丁香、紅漿果和甘油的味，那馥的餘韻更是驚為天人。我真渴望能與她長相廝守！施慧娜 (葡萄酒大師 M.W.)

**5290** 12 bts (2 owc)

per lot: HKD220,000-350,000  
USD28,000-42,000

**5291** 6 mags (owc)

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

## CHATEAU HOSANNA

### Château Hosanna 2006

Pomerol

Lots of bloomy fruit on the nose. And all the red fruits on the palate. Very healthy. Serena Sutcliffe, MW  
WA 94

5292 12 bts (2 owc)

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

## CHATEAU L'EGLISE CLINET

### Château l'Eglise Clinet 2006

Pomerol

A red fruit and flowers nose. Lovely, fresh, rosy fruit. Very soft and welcoming at 5 years old. Sweet and cedary. Serena Sutcliffe, MW  
WA 96

5293 12 bts (2 owc)

5294 12 bts (2 owc)

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

5295 6 bts (owc)

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

## CHATEAU L'EVANGILE

### Château l'Evangile 2006

Pomerol

This has a real scent of class. Superb wine with some oak still evident. Glorious, long, ripe, coffee-ish finish. I love this. Serena Sutcliffe, MW  
WA 93

5296 12 bts (owc)

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

### Château l'Evangile 2005

Pomerol

85% Merlot, 15% Cabernet Franc and 100% new oak. Twelve different soil types really produce something sensational here. Glorious, spicy, just-ground coffee nose. So rich but so subtle too. Creamy-textured, with layers of complexity giving huge length on the palate. Sumptuous class. They have really achieved their aim of combining suppleness and power in this wine. Serena Sutcliffe, MW  
WA 96

85%梅樂，15%卡本納弗朗，100%使用新橡木桶釀造。12種不同土壤栽培出如此非凡有魅力的佳釀。辛辣、鮮磨咖啡的香氣醉人。酒感濃郁豐厚卻又無比細膩。質感如奶油般柔滑，層次豐富複雜，令尾韻悠久不散。口感華麗。酒莊在此酒中成功地糅合了柔順和勁度兩種特質。施慧娜(葡萄酒大師M.W.)

5297 12 bts (owc)

5298 12 bts (owc)

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

## CHATEAU LA CONSEILLANTE

### Château La Conseillante 2006

Pomerol

Banded prior to inspection, in original tissues

A big, bloomy, plummy wine with a lovely violets finish. Serena Sutcliffe, MW  
WA 93

5299 12 bts (owc)

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

## CHATEAU LA FLEUR PETRUS

### Château La Fleur Pétrus 2003

Pomerol

5300 12 bts (owc)

5301 12 bts (owc)

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

## CHATEAU LAFLEUR

### Château Lafleur 2005

Pomerol

Banded prior to inspection

In 2014, an intense, oriental spices nose. On the palate, a really iron-like structure to it, with intrinsic freshness. Great red cherries taste, with sweetness at the end. This will keep for decades. Serena Sutcliffe, MW  
WA 100

2014年品嚐，散發濃烈的東方香料香氣，有著生鐵氣息的結構，內在亦透露出新鮮。明顯的紅櫻桃味道，收結甜美。這佳釀定能陳年最少數十載。施慧娜(葡萄酒大師M.W.)

5302 12 bts (2 owc)

per lot: HKD95,000-130,000  
USD12,000-16,000

## VIEUX CHATEAU CERTAN

### Vieux Château Certan 2006

Pomerol

70% Merlot, 25% Cabernet Franc, 5% Cabernet Sauvignon. In 2013, intense aromatics on the nose, with wonderfully healthy blueberries. Brims over with fruit and a touch of liquorice. The profile is precise fruit. A chocolate finish and really welcoming softness. Very appealing. Serena Sutcliffe, MW  
WA 96

5303 12 bts (owc)

5304 12 bts (owc)

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

### Vieux Château Certan 2004

Pomerol

Lot 5305-5307: In original tissues

Lovely fruity, even peppery nose. Violets and black pepper taste.

Very successful. Serena Sutcliffe, MW

WA 93+

迷人果香，甚至帶點胡椒氣息，紫羅蘭及黑椒味道，成功之作。施慧娜（葡萄酒大師M.W.）

5305 12 bts (owc)

5306 12 bts (owc)

5307 12 bts (owc)

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

### BORDEAUX DRY WHITE

#### CHATEAU HAUT BRION BLANC

##### Château Haut Brion Blanc 2006

Pessac-Léognan (Graves)

56% Sauvignon Blanc, 44% Sémillon. 9 months in 45% new oak.

Marvellously subtle fragrance of honeysuckle and acacia. Class

and breed too. Heavenly silkiness, with beautifully integrated

vanilla and lots of nutmeg and gingerbread, plus a delectable

honeyed sweetness. This is so fine-tuned and "civilised". A

celestial joy to drink in 2013 and, no doubt, for many years to

come. Serena Sutcliffe, MW

WA 95

56% 長相思，44% 賽美容。在45%新橡木桶裡陳年九個月。美妙、清新的金銀花及刺槐香氣，盡顯其高品質及級數。質感如天上的絲絨，美麗動人，帶配合得天衣無縫的香草，肉荳蔻、薑餅及甜美帶像蜜糖的收結。這是一款細緻精煉的佳釀。現時享用非常味美，但毫無疑問的可以作長期陳年。施慧娜(葡萄酒大師M.W.)

5308 12 bts (2 owc)

5309 12 bts (2 owc)

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

##### Château Haut Brion Blanc 2005

Pessac-Léognan (Graves)

52% Sauvignon Blanc, 48% Sémillon. In 2013, honeysuckle

honey on the nose. Flowers, apricots and mandarin oranges. An

amazing taste of apricots and apples. Very rich and powerful.

The orange is very strong, with a touch of caramel and melon at

the end. Serena Sutcliffe, MW

WA 95+

52% 長相思，48% 賽美容。2013年品嚐，散發金銀花及蜜糖的香氣，還帶鮮花，杏子及甜橘氣息。味道有非凡的杏子及蘋果味。非常濃厚及有力量。甜橙氣息非常強烈，收結還帶一點奶糖及甜瓜的味道。施慧娜(葡萄酒大師M.W.)

5310 12 bts (2 owc)

per lot: HKD60,000-85,000  
USD7,500-10,000

#### CHATEAU LAVILLE HAUT-BRION

##### Château Laville Haut-Brion 2006

Talence (Pessac-Léognan), Cru Classé

86% Sémillon, 14% Sauvignon Blanc. A lovely nose of smoky

grapefruit skins. A stunning, and surprising, taste of fresh ginger

which is enchanting. Formidable fragrance. Enormous, flowery,

honeyed richness on the palate. Limes, grapefruit and ginger on

the finish. Serena Sutcliffe, MW

WA 98

86%長相思及14%賽美容，迷人的煙燻西柚皮，加上出色的薑味，非常芳香。濃郁的花香及蜜糖般厚身，收結有青檸、西柚及薑味。施慧娜（葡萄酒大師M.W.）

5311 12 bts (2 owc)

5312 12 bts (2 owc)

5313 12 bts (2 owc)

5314 12 bts (2 owc)

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

#### CHATEAU PAPE CLEMENT, BLANC

##### Château Pape Clément, Blanc 2006

Pessac-Léognan (Graves)

WA 98

5315 12 bts (2 owc)

5316 12 bts (2 owc)

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

5317 6 bts (owc)

per lot: HKD5,500-7,500  
USD700-950

#### DOMAINE DE CHEVALIER BLANC

##### Domaine de Chevalier Blanc 2006

Pessac-Léognan (Graves), Grand Cru Classé

WA 94+

5318 12 bts (owc)

5319 12 bts (owc)

5320 12 bts (owc)

5321 12 bts (owc)

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



CHATEAU CHEVAL BLANC  
2005  
St. Emilion  
1<sup>er</sup> Grand Cru Classe A  
Mis en bouteille au Chateau

Chateau d'Yquem  
Sauternes  
2005

CHATEAU  
LA MISSION HAUT-BRION  
2005  
MIS EN BOUTEILLE AU CHATEAU  
DOMAINE CLARENCE DILLON  
PROPRIETAIRE

CHATEAU HAUT-BRION  
Premier Grand Cru Classe  
2005  
Domaine Clarence Dillon Proprietaire

GRAND VIN  
DE  
CHATEAU LATOUR  
PREMIER GRAND CRU CLASSE  
2005  
PAUILLAC

PETRUS  
2005  
POMEROL  
Grand Vin  
S. C. DU CHATEAU PETRUS  
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE  
MIS EN BOUTEILLES AU CHATEAU  
APPELLATION POMEROL CONTROLEE

2005  
CHATEAU LAFITE ROTHSCHILD  
2005  
PAUILLAC

2005  
Chateau  
Mouton Rothschild  
PAUILLAC  
Baronne Philippine de Rothschild

CHATEAU MARGAUX  
2005  
GRAND VIN  
PREMIER GRAND CRU CLASSE

## DUCLOT BORDEAUX PRESTIGE COLLECTION

### DUCLOT BORDEAUX PRESTIGE COLLECTION CASE 2006

**Château Haut Brion 2006** (1 bt)

**Château Mouton Rothschild 2006** (1 bt)

**Château Lafite 2006** (1 bt)

**Château Latour 2006** (1 bt)

**Château Margaux 2006** (1 bt)

**Château Cheval Blanc 2006** (1 bt)

**Petrus 2006** (1 bt)

**Château La Mission Haut-Brion 2006** (1 bt)

**Château d'Yquem 2006** (1 bt)

5322 9 bts (owc)

5323 9 bts (owc)

5324 9 bts (owc)

5325 9 bts (owc)

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

### DUCLOT BORDEAUX PRESTIGE COLLECTION CASE 2005

**Château Haut Brion 2005** (1 bt)

**Château Mouton Rothschild 2005** (1 bt)

**Château Lafite 2005** (1 bt)

**Château Latour 2005** (1 bt)

**Château Margaux 2005** (1 bt)

**Château Cheval Blanc 2005** (1 bt)

**Petrus 2005** (1 bt)

**Château La Mission Haut-Brion 2005** (1 bt)

**Château d'Yquem 2005** (1 bt)

5326 9 bts (owc)

5327 9 bts (owc)

5328 9 bts (owc)

5329 9 bts (owc)

5330 9 bts (owc)

5331 9 bts (owc)

5332 9 bts (owc)

per lot: HKD60,000-85,000  
USD7,500-10,000



GATES OF CHATEAU LAFITE

NÉE-CON

MONOPOLE  
1999

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

**ROMANÉE-CONTI**

APPELLATION ROMANÉE-CONTI CONTRÔLÉE

*6.917 Bouteilles Récoltées*

LES ASSOCIÉS-GÉRANTS

BOUTEILLE N° 05551  
ANNÉE 1999

*Henri-Frédéric Raft*  
A. de Villains

*Mise en bouteille au domaine*

ROM

MONOPOLE  
1999

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

**ROMANÉE-CONTI**

APPELLATION ROMANÉE-CONTI CONTRÔLÉE

*6.917 Bouteilles Récoltées*

LES ASSOCIÉS-GÉRANTS

BOUTEILLE N° 05549  
ANNÉE 1999

*Henri-Frédéric Raft*  
A. de Villains

*Mise en bouteille au domaine*





## BURGUNDY RED

### DOMAINE DE LA ROMANÉE-CONTI

#### Romanée Conti 2003

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

6 bts - Bt #02473, 02474, 02476, 02489, 02492, 02645, 2 very slightly scuffed and bin marked labels, 1 slightly scuffed vintage slip, 1 slightly corroded capsule, 6 bts - Bt #00838, 01013, 01245, 01594, 02038, 02204, from different importers, 3 slightly scuffed and bin marked labels, 1 slightly bin soiled bottle, 1 slightly scuffed capsule

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.）

5333 12 bts (2 sc)

per lot: HKD1,100,000-1,600,000  
USD140,000-200,000

#### Romanée Conti 1999

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #05547, 05548, 05549, 05550, 05551, 05552, very good general appearance

La Tâche may have the grandeur and the flamboyance in this vintage, but Romanée-Conti has the balance, the breed and the endless finish. DRC really did attain perfection this year, for which they can be justifiably proud, while we can be eternally grateful. It is the power and the nobility of bouquet and taste that really set these wines apart in 1999 and Romanée-Conti itself epitomises these qualities. Serena Sutcliffe, MW  
WA (95-99)

同年份的La Tâche以艷麗浮誇的色彩著稱，而這款羅曼尼康帝（Romanée-Conti）則以平衡純美的姿態取勝，酒韻更是源源不絕。這一年的羅曼尼康帝可說是完美的化身，難怪釀酒師們都引以為傲。對飲家而言，更無疑是一種終生的感激。有別於1999年的佳釀，這款作品的香氣和味道是多麼的剛勁優雅，而羅曼尼康帝的名字，正正是上乘品質的代名詞。施慧娜（葡萄酒大師M.W.）

5334 6 bts (owc)

per lot: HKD700,000-1,200,000  
USD85,000-150,000

LOTS 5334, 5333

## BURGUNDY WHITE

### Montrachet 2003

Domaine de la Romanée-Conti

*Côte de Beaune, Grand Cru*

*u. 1x3.5cm, bt# 00414, 00626, 00627, 00695, 01477, from different importers, 3 slightly bin marked and scuffed labels, 1 bin marked label*

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。「隨時侯命」，正正是這個年份的特色。施慧娜（葡萄酒大師M.W.）

5335 5 bts (sc)

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

### Montrachet 2002

Domaine de la Romanée-Conti

*Côte de Beaune, Grand Cru*

*Bt #01228, 01229, 01386, labels very slightly bin marked, 1 slightly nicked on the edges*

WA 94

5336 3 bts (sc)

per lot: HKD110,000-160,000  
USD14,000-20,000



LOTS 5336, 5335

U DOMAINE DE LA ROMANÉE-CONTI  
OSNE-ROMANÉE (COTE-D'OR) FRANCE

# MONTRACHET

APPELLATION MONTRACHET CONTRÔLÉE

*Bouteilles Récoltées*

LES ASSOCIÉS-GÉRANTS

*Henri-Frédéric Roch  
A. de Villains*

*Mise en bouteille au domaine*

8  
2

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

# MONTRACHET

APPELLATION MONTRACHET CONTRÔLÉE

*2.871 Bouteilles Récoltées*

LES ASSOCIÉS-GÉRANTS

*Henri-Frédéric Roch  
A. de Villains*

BOUTEILLE N° 00414  
ANNÉE 2003

*Mise en bouteille au domaine*

CHET

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

# MONTRACHET

APPELLATION MONTRACHET CONTRÔLÉE

*2.871 Bouteilles Récoltées*

0626  
0003

LES ASSOCIÉS-GÉRANTS  
*Henri-Frédéric Roch  
A. de Villains*

*Mise en bouteille au domaine*



## RHONE RED

### GUIGAL

A formidable name with which to conjure in the Northern Rhône. Marcel and Philippe Guigal are a brilliant combination and the heavenly trio of great Côte Rôtie wines, La Turque, La Landonne and La Mouline, bear witness to their talent. These wines capture that elusive combination of power, depth of flavour and harmony, amazingly created from very long aging in 100 percent new oak. But wines of such substance and individuality can take it. La Mouline emerges from the Côte Blonde of Côte Rôtie, La Turque and La Landonne from the Côte Brune, but La Landonne contains no white Viognier grapes amongst the Syrah. There is little in the wine world to equal a comparison between these three magisterial wines. Serena Sutcliffe, MW

Guigal是隆河谷北部大名鼎鼎的酒庄。马赛与菲力·吉高尔（Marcel and Philippe Guigal）二人人才辈出且合作无间，造就了Côte Rôtie 产区的传奇三妹La Turque、La Landonne 与Mouline。她们全部用新橡木桶酿造、陈酿多年，却难得地结合了劲度、层次深度与和谐感；能同时具备这些条件的美酒必兼备内涵与个性。La Mouline 出自Côte Rôtie 产区的金丘（Cote Blonde），La Turque与La Landonne则产自棕丘（Cote Brune）；当中La Landonne 只用了Syrah葡萄，没有使用Viognier白葡萄。在洋酒世界裡，可与这三妹相较者寥寥无几。施慧娜（葡萄酒大师M.W.）

#### Côte Rôtie, La Landonne 2003

Guigal

WA 100

5337 12 bts (4 owc)

5338 12 bts (4 owc)

per lot: HKD40,000-60,000  
USD5,000-7,500

#### Côte Rôtie, La Landonne 1999

Guigal

*Slightly damaged case, slightly scuffed labels and vintage slips*  
Glorious violets scent. Coffee, silkiness. A tremendous wine combining fruit and structure, backbone and voluptuousness. A recent bottle had a fabulously black fruit cassis nose and a dense, munchy, opulent black fruit taste. Violets and blackberries. Smooth as silk. Serena Sutcliffe, MW  
WA 100

此酒有紫羅蘭的嬌美芳香，像咖啡，也像絲綢，是糅合了清水果味、結實骨架和豐腴酒體的轟然之作。最近喝過的一瓶，有著上好的黑肉水果及黑加侖子的香氣，充滿厚實、有嚼勁及黑肉水果的豐沛味道，帶點紫羅蘭和黑莓味，並有絲般的柔滑香醇。施慧娜（葡萄酒大師M.W.）

5339 12 bts (2 owc)

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

#### Côte Rôtie, La Mouline 2003

Guigal

WA 100

5340 12 bts (owc)

5341 12 bts (owc)

per lot: HKD40,000-60,000  
USD5,000-7,500

#### Côte Rôtie, La Turque 2003

Guigal

WA 100

5342 12 bts (owc)

5343 12 bts (owc)

per lot: HKD40,000-60,000  
USD5,000-7,500

#### Côte Rôtie, La Turque 1999

Guigal

A really kirsch nose. Real grip and gumminess on the palate. Very leathery at the end, with a tarry heart to it. At the moment, I give it to La Mouline and La Landonne, but who knows in the future? That is the fascination of these three amazing wines. A recent bottle had an incredible vanillin-scented, cassis nose. Terrifically vibrant, swarthy, juicy fruit and tannin wine. What a monument. Serena Sutcliffe, MW  
WA 100

5344 12 bts (2 owc)

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

#### Hermitage Rouge 2003

Jean-Louis Chave

*1 slightly scuffed label*

WA 100

5345 12 bts (2 oc)

5346 12 bts (2 oc)

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

“There is little in the wine world to equal a comparison between these three magisterial wines.”

SERENA SUTCLIFFE, MW  
ON GUIGAL

## 2003 BORDEAUX FIRST GROWTH OWCS

This collection features original wooden cases of Lafite, Latour and Margaux from the 2003 vintage. Purchased En Primeur in Hong Kong and stored in professional temperature controlled storage since.

Part of a much larger collection

### 2003年份波爾多一級酒莊原木箱裝

本系列呈獻拉菲堡、拉圖堡、瑪歌堡2003年原木箱裝佳釀。購買時是期酒，購於香港，此後一直儲存於備溫度調控裝置的專業酒窖。

屬全部收藏之一小部分

## BORDEAUX RED

### Château Lafite 2003

*Pauillac, 1er Cru Classé*

*Lot 5347-5348: In original tissues*

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.）

**5347** 12 bts (owc)

**5348** 12 bts (owc)

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

### Château Latour 2003

*Pauillac, 1er Cru Classé*

*Lot 5349-5350: In original tissues*

Cabernet Sauvignon 81%, Merlot 18%, Petit Verdot 1%. 53% went into the 'grand vin'. In 2015, an amazing scent, heady and full of heather in flower. Fabulous taste of creamy blackberries, with a texture that covers all the palate. Cocoa and freshness. Luscious blueberries, so 'sweet' and gummy. There is great pleasure to be had here. Serena Sutcliffe, MW WA 100

81%卡本納蘇維翁，18%梅樂，1%小維鐸。53%收成用作釀製特級佳釀。2015年品嚐，酒香醉人，漫溢石南花香氣。香滑的黑加侖子味道絕佳，質感濃潤豐滿，包圍口腔。嚐到可可味，感覺鮮爽怡人。藍莓味甘香充沛，「香甜」而柔韌。實是一非凡享受。施慧娜（葡萄酒大師M.W.）

**5349** 12 bts (owc)

**5350** 12 bts (owc)

per lot: HKD55,000-80,000  
USD7,000-10,000

### Château Margaux 2003

*Margaux, 1er Cru Classé*

*Lot 5353-5354: Banded prior to inspection*

45% made the 'grand vin'. Glorious red fruit showing beautiful maturity of the grapes. Very, very good. David Peppercorn said that the texture reminded him of the young 1947. (They have also made a tremendous Pavillon Rouge in 2003.) That real "penetration" of a 1er Cru bouquet - intense, far-reaching and noble. A huge mouthful of stunning, healthy fruit with the complete, perfect balance of tannin and acidity. Smoky blackberries finish. In 2015, incredibly spicy on the nose, with that exotic touch. So fantastically drinkable and luscious. Serena Sutcliffe, MW WA 98

45%的葡萄收成用作釀製「特級佳釀」。豐潤的紅肉水果味，是果實成熟佳美的表現。非常出色。David Peppercorn說，這質感令他想起1947年酒齡尚淺的時候。（他們在2003年也釀造了極佳的Pavillon Rouge）。一級佳釀那「滲入心脾」的香氣。馥郁、悠遠、高貴。嚐到活潑的果味，丹寧與酸度完美平衡。煙燻黑莓味收結。2015年品嚐，散發辛香，一絲異國風情。香和豐沛，令人一再舉杯暢飲。施慧娜（葡萄酒大師M.W.）

**5351** 12 bts (owc)

**5352** 12 bts (owc)

**5353** 12 bts (owc)

**5354** 12 bts (owc)

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



## PETRUS 1982, 1989, 1990 IN OWC

This small but superb collection focuses on three of the greatest vintages of Petrus ever made. The wines have only had one owner since initial release and have been stored under perfect temperature and humidity controlled conditions.

### 柏翠堡 1982, 1989, 1990年份原木箱裝

此系列佳釀數量不多但質素精良，焦點是柏翠堡歷來三個最優質的年份。佳釀自上市以來屬於同一位藏家，窖藏環境理想，備溫度和濕度調控裝置。

## BORDEAUX RED

### PETRUS

The very word Petrus creates a "frisson" unlike any other wine name - and the liquid in the glass induces a dream-like silence as its enormous, almost roasted flavour envelops the palate. The sheer exoticism of this revered vineyard, where clay combines with Merlot to make something wildly heady, needs to be experienced by everyone once in their life (preferably many more times!). Petrus does not taste like other Bordeaux - it is not "classic" but stupendously original, full of oriental spice box flavours which unfold endlessly. A one-off wine that inhabits a world of its own and, of course, a rarity due to its small (11.5 hectares) size. Serena Sutcliffe, MW

跟其它酒名不同，柏翠堡 (Pétrus) 這個非比尋常的名號，令人一見難忘；此杯中物有近乎烘焙的澎湃香味，令人滿口溢香，飄飄然如入夢境。這叫人肅然起敬的葡萄園，充滿瑰麗風韻，糅合黏質土壤與梅樂 (Merlot) 葡萄，締造出這酒中極品，我認為每人一生中起碼都要感受一次(更渴望是很多很多次!)。柏翠堡的風味有別於其它波爾多葡萄酒，她滿溢無窮無盡的東方香料香味，不只是經典，簡直是位列仙班。這是世上獨一無二的佳釀，當然，酒堡的細小面積 (只有11.5公頃) 更添其珍罕度。施慧娜 (葡萄酒大師 MW.)

#### Petrus 1990

*Pomerol*

*Lot 5355-5356: Case signed by Christian Moueix, good color, clarity and general appearance*

There is a deeper colour on the 1990 than on the 1989 - denser. Incredibly opulent, plummy Petrus. Very voluptuous. Wonderful dried fruit flavours - almost Napa-like. Mocha and mint notes. Extraordinary, ultra-ripe plums and prunes taste. Atypical. Sweet aniseed finish. The great comparison is between this and the 1989. Serena Sutcliffe, MW  
WA 100

1990年的色澤較1989年深厚及濃稠，非常豐滿，洋溢紅梅味道。出色的果乾味道，幾乎像加州Napa出產的佳釀般。莫卡咖啡及薄荷氣息。突出的熟透洋梅味道，與別不同，帶甜美茴芹籽收結。施慧娜 (葡萄酒大師MW.)

5355 12 bts (owc)

5356 12 bts (owc)

per lot: HKD300,000-420,000  
USD38,000-50,000

#### Petrus 1989

*Pomerol*

*Lot 5357-5358: Case signed by Christian Moueix, good levels, color, clarity and general appearance*

From magnum in 2016, this has all the exoticism of the cru, with richness and depth, still evolving with its powerful tannins. Nevertheless, it slips down with great ease! I think, now, the 1990 has more depth and volume, but this is pure joy, fine-textured and with myriad, spicy tastes. Serena Sutcliffe, MW  
WA 100

2016年品嚐1.5公升裝，蘊含葡萄園的所有奇異風味，豐腴深邃，與強勁的丹寧互映。但口感卻非常順滑。我認為目前1990年份更具深度、更巨碩，但這款卻別有一番風情，非常迷人，質感細膩，香料味紛陳。施慧娜 (葡萄酒大師MW.)

5357 12 bts (owc)

5358 12 bts (owc)

per lot: HKD280,000-400,000  
USD35,000-50,000

#### Petrus 1982

*Pomerol*

*Lot 5359: Case signed by Christian Moueix, 1 bottle signed by Christian Moueix, good levels, color, clarity and general appearance, Lot 5360: Case signed by Christian Moueix, good levels, color and clarity*

Mature colour. A great nose of prunes, spices, huge character and "presence". Liquorice, with sweet, gummy definition. Some sweet aniseed. A lovely sweet "leather" taste. Now has a prune finish, with sweet, soft cinnamon at the end. Really mocha as it lingers on the palate. Superb, full, rich, ultra-dimensional taste. Rolls round the mouth. Unbeatable and stunning, with great meaty character. Leave it in the glass and it opens out gloriously. Serena Sutcliffe, MW

色澤成熟，帶西梅和香料的郁香。個性強悍，「鋒芒畢露」。甘草味濃，洋溢甜美柔韌的風格。茴香甜溢並有怡人的皮革味道。再嚐，則有一股西梅般的回甘，並以甜味和柔嫩的肉桂味作結。香濃的莫卡咖啡在口中感徘徊不散。口感圓融，層次豐富，齒頰留香待一會，華麗的香氣次遞鋪開。施慧娜 (葡萄酒大師MW.)

5359 12 bts (owc)

5360 12 bts (owc)

per lot: HKD280,000-400,000  
USD35,000-50,000





# CHATEAU MARGAUX 2015 DIRECT FROM THE CELLARS

Château Margaux 2015 has been declared by many to be “the wine” of the vintage and is undoubtedly the most sought after Bordeaux 2015 since its release “en-primeur”.

Sotheby’s Wine is delighted that the management team of Château Margaux decide to offer these four different formats, that have been shipped direct from their cellars, as one lot for this auction.

The team at Château Margaux made the special bottle as a tribute to:

- An exceptional vintage
- Two centuries of architecture
- Paul Pontallier, Château Margaux’s General Manager from 1989 to 2016

For the first time in its history, and for this year only, Château Margaux has created a special bottle for its Grand Vin 2015.

This vintage is an exceptional Château Margaux. It benefited from optimum weather conditions, which is a feature of all great years.

The 2015 vintage also celebrates the bicentenary of Château Margaux’s exceptional architecture.

Corinne Mentzelopoulos entrusted Lord Norman Foster, one of the world’s greatest leading architects, to design new buildings including cellars, a spectacular underground vinothèque and a research and development centre. Lord Foster was able to adapt his design into the existing architectural heritage of Château Margaux, which was built in 1815 in a Neo-Palladian style and is rarely seen in France. It was listed as an Historical Monument in

1946. Lord Foster’s brilliance enabled him to include the most up-to-date modern technical requirements, which are always evolving, with the aim of producing the best possible wine year after year. These new buildings were inaugurated in 2015.

The 2015 vintage was the last vintage to be produced under the supervision of Paul Pontallier who had made such an impact on the Estate, which he joined in 1983, at the age of 34, and assumed its general management from 1989 to his untimely death in March 2016.

The bottles of Château Margaux 2015 have been decorated with silk-screen printing. This has been specially created and fixed on the glass in place of the usual labels on the bottles, magnums, double magnums, imperials and balthazars. Discrete, modern and elegant, this silk-screen printing faithfully mirrors the image embodied by Château Margaux. The Château and the cellars are superimposed in grey and gold. Furthermore, two lines of silk-screen printing at the bottom of the bottle pay tribute to Paul Pontallier and on the back, to two centuries of architecture.

This is how Corinne Mentzelopoulos wanted to celebrate this very great vintage, which was also the last to have been supervised by Paul Pontallier, and the bicentenary of the architecture of Château Margaux, often called the Versailles of the Médoc, and whose wines have been appreciated since the XVI century.

This bottle reflects the momentum of the rejuvenated management of Château Margaux: Philippe Bascaules, General Manager since March 2017, Alexandra Petit-Mentzelopoulos and Aurélien Valance, Deputy General Managers as well as Sébastien Vergne, Estate Director.



# 2015年份瑪歌堡 酒莊酒窖直遞

2015年份瑪歌堡，被許多人譽為年度之酒，自期酒發布以來已經是最受市場追捧的波爾多2015年份酒。

蘇富比榮幸獲瑪歌堡的營運團隊委託，將2015年四款瓶裝組合為一項拍品上拍，全部直接來自酒莊酒窖。

瑪歌堡團隊製作特別版酒瓶，向以下致敬：

- 一個精彩非凡的年份
- 兩世紀的酒莊建築歷史
- 保羅·龐塔利耶（Paul Pontallier），1989年至2016年擔任瑪歌堡總經理

這是瑪歌堡有史以來首次製作特別版酒瓶，而且只供2015年份主牌佳釀。

2015年是瑪歌堡大放異彩之年。酒莊受惠於極佳的天氣環境——也是所有偉大年份必備的條件。

2015年適逢瑪歌堡莊園建立兩世紀。莊主科琳·門澤羅（Corinne Mentzelopoulos）委託世界著名建築師諾曼·福斯特爵士（Lord Norman Foster），為酒莊設計新建築物，包括多個酒窖、一個地下酒庫和一所研發中心。瑪歌堡的舊建築始於1815年，採用新帕拉第奧風格，在法國非常罕見，1946年被列為古蹟。福斯特爵士將新設

計和融入歷史建築，適應的現代先進技術需求，匠心獨運。酒莊一直致力提升技術水平，目標是在條件許可下，每年都釀造出最理想的佳釀。新建築在2015年落成啟用。

2015年份是保羅·龐塔利耶（Paul Pontallier）管理下的最後一個年份。保羅在1983年加入酒莊，時年34歲；他為酒莊貢獻良多，1989年榮任總經理，直至2016年三月不幸因病離世。

2015年瑪歌堡的酒瓶以絲網印刷畫裝飾。特別設計的絲網版畫被固定在標準瓶裝、1.5公升裝、三公升裝、六公升裝、十二公升裝的原酒標位置上。這幅別具意義的絲網版畫設計兼具時尚和優雅感，忠實反映瑪歌堡的形象。畫面以灰色和金色展示莊園和酒窖外觀。另外，瓶底有兩行絲網印刷字，向保羅·龐塔利耶致敬；背面一行字紀念莊園建立二百年。

科琳·門澤羅（Corinne Mentzelopoulos）希望用這個方法紀念這個偉大年份。這一年也是保羅·龐塔利耶最後監督釀造的年份，也是瑪歌堡莊園建成二百週年。瑪歌堡莊園被譽為梅多克的凡爾賽宮，出產的佳釀自十六世紀以來備受讚譽。

新酒瓶亦反映瑪歌堡新管理層的新作風：菲利普·巴斯卡雷（Philippe Bascaules）在2017年三月接任總經理；阿歷珊德拉·門澤羅、奧里良·瓦蘭斯擔任副總經理；薩巴斯坦·維尼擔任酒莊管理經理。







LOT 5361

“This is a magnificent wine, a crowning achievement for the much-missed Paul Pontallier”

SERENA SUTCLIFFE M.W.  
ON CHÂTEAU MARGAUX 2015

## BORDEAUX RED

### Château Margaux 2015

*Margaux, 1er Grand Cru Classé*

*Direct from the Cellars, all bottles signed by Corinne Mentzelopoulos*

Cabernet Sauvignon 87%, Merlot 8%, Cabernet Franc 3%, Petit Verdot 2%. 35% of production. This is a magnificent wine, a crowning achievement for the much-missed Paul Pontallier, who saw its birth and handed it on to Margaux's crack team. Huge black fruit, spicy nose, immediately a very 'grand vin'. Great power, structure and cassis impact, combined with a marvellous silky texture. The succulence of ripe grapes of the greatest origin, with a smooth, almost nutty finish. This is a landmark Margaux, in every sense. Serena Sutcliffe MW  
WA 98-100

87%卡本納蘇維翁，8%梅樂，3%卡本納弗朗，2%小維鐸。35%收成用於主牌佳釀。這是已逝的保羅·龐塔利耶（Paul Pontallier）臨別的圓滿傑作，他親自見證其誕生，並交予瑪歌堡的出色團隊。散發豐沛的黑色水果和辛香氣息，極具主牌佳釀的風範。勁度澎湃，結構雄健，黑醋栗味濃厚，質感順滑如絲綢。頂級產地成熟葡萄的甘潤，收結柔和平順，幾乎帶果仁香。瑪歌堡的里程碑傑作。施慧娜（葡萄酒大師M.W.）

**5361** 1 bt, 1 mag, 1 d.mag (3L) and 1 imperial (6L)  
(4 owc)

per lot: HKD140,000-200,000  
USD17,000-26,000

# THE ULTIMATE SCOTCH WHISKY COLLECTION

This selection of rare whiskies provides only a fleeting glimpse of a much larger collection – highlighted by the Macallan Anniversary 50 Year Old and 1937 Glenfiddich Rare Collection Aged 64 Years. Other gems include The Macallan Aged 30 and 40 Years bottlings as well the Laliqie decanters Aged 57 and 62 Years. The Glenfiddich Aged 50 Years, Springbank Limited Edition 6 Bottle set and the hard to find Balvenie 191 Aged 50 Years, signed by Malt Master David Stewart all provide rare collecting opportunities for the serious connoisseur.

Property of a distinguished Connoisseur and a good friend of Sotheby's and part of a much larger collection

## WHISKY

### The Macallan 30 Year Old Sherry Oak NV

*Alc 43%, 6 individual blue wooden presentation cases packed in original carton*

5362 6 bt70s (oc)

per lot: HKD170,000-280,000  
USD20,000-35,000

### 至尊蘇格蘭威士忌窖藏

本系列屬於一個數量浩大、品類稀罕的蘇格蘭威士忌珍藏系列，一焦點包括The Macallan Anniversary Malt 50年、1937 Glenfiddich Rare Collection 64年。其他珍稀寶藏包括The Macallan 30年及40年，以及Laliqie 水晶酒瓶57年及62年陳釀、Glenfiddich 50年威士忌、Spring Bank 限量版六瓶套裝、罕有的50年 Balvenie Cask 191——附麥芽威士忌大師David Stewart 簽名，供給威士忌資深藏家難得的收藏機會。

來自一位與蘇富比熟悉已久的資深藏家，屬全部收藏之一部分

### The Macallan 40 year old NV

*u. 1bn, alc 43%, very slightly scuffed label, stamped with "HKDNP" on the bottom right, one of 450 bottles*

5363 1 bt70 (oc)

per lot: HKD95,000-150,000  
USD12,000-19,000



60 SOTHEBY'S 蘇富比



LOTS 5362, 5363

# THE MACALLAN ANNIVERSARY MALT 50 YEARS OLD

**The Macallan Anniversary Malt 50 Years Old**

*u. 1vts, alc 77 proof, bottle #265/500*

**5364** 1 bt (cn)

per lot: HKD550,000-1,200,000  
USD70,000-150,000





LOTS 5366, 5365



LOT 5367

**The Macallan 57 Year Old in Lalique**

*Alc 48.5%, bottle #369/400*

5365 1 bt (oc)

per lot: HKD320,000-480,000  
USD40,000-60,000

**The Macallan 62 Year Old in Lalique**

*Alc 53.1%, bottle #266/400*

5366 1 bt70 (oc)

per lot: HKD280,000-420,000  
USD35,000-50,000

**Balvenie Cask 191 Aged 50 Years**

*Alc 45.1%, in cask: 26th January, 1952, bottled 5th September, 2002, bottle #37/83, bottle signed by Malt Master David Stewart on the side, with a signed certificate of authenticity, in original wooden presentation box placed in its original carton*

5367 1 bt70 (oc)

per lot: HKD200,000-400,000  
USD24,000-50,000





LOT 5368



LOTS 5371, 5369, 5370

**SPRINGBANK SINGLE MALT LIMITED EDITION SET**

**Springbank Single Malt Limited Edition Aged 50 Years**  
(1 bt70)

Alc 40.5%, in original wooden presentation case, released in March 2001

**Springbank Single Malt Limited Edition Aged 45 Years**  
(1 bt70)

Alc 40.1%, in original wooden presentation case, released in September 2000

**Springbank Single Malt Limited Edition Aged 40 Years**  
(1 bt70)

Alc 40.1%, in original wooden presentation case, released in March 2000

**Springbank Single Malt Limited Edition Aged 35 Years**  
(1 bt70)

Alc 46%, in original wooden presentation case, released in September 1999

**Springbank Single Malt Limited Edition Aged 30 Years**  
(1 bt70)

Alc 46%, in original wooden presentation case, released in March 1999

**Springbank Single Malt Limited Edition Aged 25 Years**  
(1 bt70)

Alc 46%, in original wooden presentation case, released in September 1998, very slightly damp affected label

5368 6 bt70s (owc)

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

**Glenfiddich Private Vintage 1955**

Alc 52.6%, bottle #52, cask #4221, bottled on 16 August, 2006

5369 1 bt70 (owc)

per lot: HKD120,000-180,000  
USD15,000-22,000

**Glenfiddich Private Vintage 1974**

Alc 48.1%, bottle #46, cask# 10245, bottled exclusively for PlayBoy

5370 1 bt70 (oc)

per lot: HKD22,000-40,000  
USD2,800-5,000

**Glenfiddich 50 Year Old Single Malt Whisky**

Alc 40%, release no. 2, bottle no. 5, bottled on 15.7.2009, including a signed certificate, booklet, 2 keys, in a lockable presentation case within its original carton

5371 1 bt70 (oc)

per lot: HKD200,000-320,000  
USD24,000-40,000

# 1937 GLENFIDDICH RARE COLLECTION AGED 64 YEARS



## Glenfiddich Rare Collection Aged 64 Years 1937

u. 1vts, alc 44%, distilled on 17 July, 1937, bottled on 24 October, 2001, bottle #15/61, cask #643, with Peter Grant Gordon's signature on the vintage label and certificate, placed in a lockable wooden presentation case within its original carton

5372 1 bt70 (oc)

per lot: HKD600,000-1,200,000  
USD75,000-150,000

LOT 5372



LOTS 5373-5378

## RARE SCOTCH AND JAPANESE WHISKYS FEATURING THE MACALLAN LALIQUE 6 BOTTLE COLLECTION

An outstanding collection of rare Scotch and Japanese whiskies, featuring the extraordinary The Macallan Lalique 6 bottle Collection, aged 50 to 65 years; Vintage bottlings of The Macallan 18 and 25 Year old spanning several decades from 1962. The Macallan 30 Year old plus limited edition bottlings such as the Easter Elchies Single Cask series and the Gran Reserva Series. Other Scotch rarities include Glenfiddich 40 Year Old, the Bowmore 1961 Aged 50 Years and Dalmore 50 Years. Japanese Whisky selections are highlighted by Hanyu Ichiro's Card series and Karuizawa vintage single cask series.

Part of a much larger collection

### 罕有蘇格蘭及日本威士忌，特別介紹THE MACALLAN LALIQUE 六瓶裝系列

一系列市場難覓的蘇格蘭及日本威士忌，重點呈獻The Macallan in Lalique 6瓶系列，陳年 50 至 65 年；The Macallan 18及25年的懷舊瓶裝，年份由1962年起；The Macallan 30年以及限量版酒款，例如Easter Elchies Single Cask系列及Gran Reserva 系列。其他蘇格蘭威士忌珍釀包括Glenfiddich 40 Year Old、Bowmore 1961 Aged 50 Years及Dalmore 50 Years。日本威士忌方面，精選羽生伊知郎的撲克牌系列、輕井澤陳年單桶系列。

屬全部收藏之一小部分

### The Macallan 25 year old Highland Single Malt 1972

*Alc 43%, distilled in 1972 and bottled in 1998, slightly faded "25" printing on the label*

5373 1 bt70 (owc)

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

### The Macallan 25 year old Highland Single Malt 1968

*u.bn, alc 43%, distilled in 1968 and bottled in 1994, faded "25" printing on the label*

5374 1 bt (owc)

per lot: HKD30,000-48,000  
USD3,800-6,000

### The Macallan 25 year old Highland Single Malt 1966

*u.vts, alc 43%, distilled in 1966 and bottled in 1991*

5375 1 bt70 (owc)

per lot: HKD30,000-48,000  
USD3,800-6,000

### The Macallan 25 year old Highland Single Malt 1965

*u.bn, alc 43%, distilled in 1965 and bottled in 1991*

5376 1 bt (owc)

per lot: HKD28,000-48,000  
USD3,500-6,000

### The Macallan 25 year old Highland Single Malt 1964

*u.bn, alc 43%, distilled in 1964 and bottled in 1989, faded "25" printing on the label*

5377 1 bt (owc)

per lot: HKD28,000-48,000  
USD3,500-6,000

### The Macallan 25 year old Highland Single Malt 1962

*alcohol 43%, distilled in 1962 and bottled in 1987*

5378 1 bt (owc)

per lot: HKD30,000-50,000  
USD3,800-6,000



LOT 5382

**The Macallan 1957**

*Alc 43%, distilled in 1957 and bottled in 1982*

5379 1 bt (cn)

per lot: HKD45,000-70,000  
USD5,500-8,500

**The Macallan 1950**

*u. vts, alc 43%, distilled in 1950*

5380 1 bt (owc)

per lot: HKD50,000-85,000  
USD6,000-10,000

**The Macallan Fine & Rare - 1959 - 43 years old 1959**

*alc 46.7%, distilled in 1959, bottled in 2002, cask# 360*

5381 1 bt70 (owc)

per lot: HKD140,000-280,000  
USD17,000-35,000

**The Macallan 18 year old Highland Single Malt**

**1973** (1 bt70) *u. vts, alc 43%, distilled in 1973 and bottled in 1991*

**1974** (1 bt70) *Alc 43%, distilled in 1974 and bottled in 1992*

**1975** (1 bt70) *Alc 43%, distilled in 1975 and bottled in 1994*

**1976** (1 bt70) *Alc 43%, distilled in 1976 and bottled in 1994*

**1977** (1 bt70) *alc 43%, distilled in 1977 and bottled in 1995*

**1978** (1 bt70) *Alc 43%, distilled in 1978 and bottled in 1996, soiled label*

5382 6 bt70s (6 oc)

per lot: HKD100,000-150,000  
USD12,000-19,000



LOTS 5381, 5380, 5379



LOTS 5384, 5383

**The Macallan Easter Elchies Cask Selection**

**2010** (1 bt70) alc 52.3%, distilled in 1997 and bottled in 2010, cask# 432, cask type: sherry butt  
**2012** (1 bt70) alc 57.2%, distilled in 1999 and bottled in 2012, cask# 6697, cask type: sherry Butt

**5383** 2 bt70s (oc, owc)

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



LOTS 5385, 5386

**The Macallan Gran Reserva 18 Years Old 1979** (1 bt70) alc 40%, distilled in 1979 and bottled in 1997

**The Macallan Gran Reserva 18 Years Old 1980** (1 bt70) Alc 40%, distilled in 1980 and bottled in 1999

**The Macallan Gran Reserva 1981** (1 bt70) Alc 40%, distilled in 1981

**The Macallan Gran Reserva 1982** (1 bt70) Alc 40%, distilled in 1982 and bottled in 2002

**5384** 4 bt70s (owc)

per lot: HKD55,000-85,000  
 USD7,000-10,000

**The Macallan Single Malt 30 Year Old NV**

1 bt70 - Alc 43%, Fine Oak triple cask matured, 1 bt70 - Alc 43%, Sherry Oak

**5385** 3 bt70s (3 owc)

per lot: HKD70,000-120,000  
 USD8,500-15,000

**The Macallan 1946**

Alc 40%, bottle# 1070, matured in sherry wood

**5386** 1 bt (oc)

per lot: HKD70,000-110,000  
 USD8,500-14,000

# THE MACALLAN IN LALIQUE



LOT 5387

## The Macallan in Lalique 6-Bottle Collection

**The Macallan 65 Year Old in Lalique NV** (1 bt70)

Alc 46.3%, bottle# 198/450, in original presentation case

**The Macallan 62 Year Old in Lalique NV** (1 bt70)

Alc 53.1%, bottle# 180/400, in original presentation case

**The Macallan 60 Year Old in Lalique NV** (1 bt70)

Alc 53.2%, bottle# 277/400, in original presentation case

**The Macallan 57 Year Old in Lalique NV** (1 bt)

Alc 48.5%, bottle# 399/400, in original presentation case

**The Macallan 55 Year Old in Lalique NV** (1 bt)

Alc 40.1%, bottle# 177/420, in original presentation case

**The Macallan 50 Year Old in Lalique NV** (1 bt)

Alc 46%, bottle# 192/470, in original presentation case

**5387** 3 bts and 3 bt70s (6 oc)

per lot: HKD2,000,000-4,000,000

USD260,000-500,000

**Macallan Glenlivet 1959**

Alc 43%, distilled in 1959, bottled by the Silver Seal company, bottle 1/1

5388 1 liter (oc)

per lot: HKD30,000-60,000  
USD3,800-7,500

**Macallan Glenlivet 1940**

Alc 43%, bottled by the Silver Seal company, bottle 1/1

5389 1 bt70 (oc)

per lot: HKD30,000-60,000  
USD3,800-7,500



LOTS 5389, 5388

**Glenfiddich Rare Collection Single Malt Aged 40 Years**

(1 bt70)

u.vts, alc 45.4%, bottle# 557/600, bottled on 28 November 2002

**Glenfiddich Rare Collection Single Malt Aged 40 Years**

(1 bt70)

u.vts, alc 43.5%, bottle# 126/500, bottled on 20.04.2007

**Glenfiddich 40 Year Old NV** (1 bt70)

Alc 45.9%, release# 10, bottle# 15/600

5390 3 bt70s (oc, owc, cn)

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



LOT 5390

**Bowmore Aged 43 Years 1973**

Alc 43.2%, distilled on 10/05/1973 and bottled on 02/06/2016

5391 1 bt70 (owc)

per lot: HKD50,000-85,000  
USD6,000-10,000

**Bowmore Aged 50 Years**

u.vts, alc 40.7%, cask type ex-Bourbon, bottle# 131/200, in original presentation wood case

5392 1 bt70 (owc)

per lot: HKD140,000-220,000  
USD17,000-28,000

**Dalmore 50 Years Old 1926**

Alc 43%, distilled at Dalmore in December 1926

5393 1 bt70 (sc)

per lot: HKD80,000-120,000  
USD10,000-15,000



LOTS 5392, 5391, 5393



LOTS 5394-5397

**Karuizawa Single Malt Whisky Aged 31 Years NV**

*u.vts, alc 59.4%, Sherry Cask# 3667, bottle number 42/225*

**5394** 1 bt70 (owc)

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

**Karuizawa TWE Edition 1967**

*u.vts, alc 58.4%, distilled in 1967, bottled in 2009, cask# 6426*

**5395** 1 bt70 (oc)

per lot: HKD55,000-90,000  
USD7,000-11,000

**Hanyu Ichiro's Malt Card Series, Ace of Clubs NV (1 bt70)**

*u.vts, alc 50.4%, cask# 9523, 1st cask:hogshead, 2nd cask: Mizunara Puncheon, distilled in 2000 and bottled in 2012, bottle# 249/503*

**Hanyu Ichiro's Malt Card Series, Ace of Diamonds NV (1 bt70)**

*u.vts, alc 56.4%, cask# 9023, 1st cask type: Hogshead, 2nd cask type: Cream Sherry Butt, distilled in 1986 and bottled in 2008, bottle# 45/527*

**5396** 2 bt70s (2 cn)

per lot: HKD60,000-95,000  
USD7,500-12,000

**Hanyu Ichiro's Malt Card Series, Queen of Spades NV (1 bt70)**

*u.vts, alc 53%, cask# 466, 1st cask: Hogshead, 2nd cask: Port Pipe, distilled in 1990 and bottled in 2009, minor scratch on bottom right of label, bottle# 189/737*

**Hanyu Ichiro's Malt Card Series, King of Diamonds NV (1 bt70)**

*u.vts, cask# 9003, 1st cask type: Hogshead, 2nd cask type: American Oak Sherry Butt, distilled in 1988 and bottled in 2006, bottle# 161/555*

**Hanyu Ichiro's Malt Card Series, Jack of Diamonds NV (1 bt70)**

*u.vts, alc 56%, cask# 9103, 1st cask type: Hogshead, 2nd cask type: French oak Cognac cask, distilled in 1988 and bottled in 2008, bottle# 283/403*

**Hanyu Ichiro's Malt Card Series, The Colored Joker NV (1 bt70)**

*u.vts, alc 57.7%, distilled between 1985 and 2000, bottled in 2014, bottle# 1359/3690*

**5397** 4 bt70s (4 cn)

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





LOT 5398

## COGNAC

### Rémy Martin Louis XIII Black Pearl Cognac

Alc 40%, decanter# 089/775, in original presentation case

5398 1bt70 (oc)

per lot: HKD100,000-160,000  
USD12,000-20,000

# DOMAINE DE LA ROMANÉE CONTI FROM THE 1970S



LOTS 5399-5409, 5410-5412, 5413-5417, 5418-5420

## DOMAINE DE LA ROMANEE CONTI FROM THE 1970S

All wines were purchased on release and have been stored in a very cold and damp underground cellar in a country house in Northern Europe.

Sample bottles from this collection were tasted by Jamie Ritchie and Adam Bilbey in December 2017.

Part of a much larger collection

### 1970年代羅曼尼康帝佳釀

全部佳釀皆趁上市時購入，一直儲存於北歐一所郊區大宅的濕冷地下酒窖裡。

錢禮智與貝安霖於2017年12月品嚐了此收藏。

屬全部收藏之一小部分

## BURGUNDY RED

### DOMAINE DE LA ROMANEE-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.）



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 Echézeaux 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.）

### Echézeaux 1975

#### Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 5399: Excellent levels, pale but bright in color, 1 soiled label, 1 soiled, heavily nicked and missing on the bottom edge, 1 heavily soiled, partially disintegrated and heavily nicked on the bottom edge. Lot 5400: Good levels, pale but bright in color, labels heavily soiled, 1 nicked, very slightly scuffed capsules. Lot 5401: Good levels, pale but bright in color, labels heavily soiled, 1 slightly disintegrated, 1 slightly nicked and 1 partially missing on the upper left corner. Lot 5402: u. 1x3cm, pale but bright in color, 2 soiled labels, 1 heavily soiled, scuffed and partially disintegrated label, 1 very slightly damaged capsule, 1 very slightly sunken cork. Lot 5403: u. 1x3.5cm, pale but bright in color, 2 soiled and 1 heavily soiled labels, 1 with minor signs of old seepage. Lot 5404: u. 1x3.5cm, pale but bright in color, labels heavily soiled, 1 nicked, 1 partially torn and missing on lower left, 1 damaged and 1 slightly damaged capsules. Lot 5405: u. 1x3.5cm, pale but bright in color, 2 soiled and 1 heavily soiled labels. Lot 5406: u. 1x4cm, pale but bright in color, 2 soiled labels, 1 heavily soiled, partially torn and missing on the upper right, 1 worn and 1 slightly damaged capsules. Lot 5407: u. 1x4cm, pale but bright in color, heavily soiled labels, very slightly worn capsules. Lot 5408: u. 1x3cm, 1x4.5cm, pale but bright in color, 1 soiled label, 2 heavily soiled with 1 scratch through the center, 1 loose and reattached with glue, very slightly sunken corks. Lot 5409: u. 2x3cm, 1x3.5cm, pale but bright in color, labels heavily damp soiled and slightly disintegrated, slightly damaged capsules, 1 very slightly sunken cork  
Sweet, fragrant, pure nose. On the palate, fragrant, spicy, tea and roses. Tannic structure. Sweet fresh finish, no doubt the result of the very cold cellar. Very appealing. Jamie Ritchie

散發芬芳，香純的氣息。口感跟香氣一致，再帶點辛辣，紅茶及玫瑰花的味道。單寧結構尤在。收結香甜，跟其良好的儲存條件有莫大關連。引人入勝。錢禮智

- 5399 3 bts (cn)
- 5400 3 bts (cn)
- 5401 3 bts (cn)
- 5402 3 bts (cn)
- 5403 3 bts (cn)
- 5404 3 bts (cn)
- 5405 3 bts (cn)
- 5406 3 bts (cn)
- 5407 3 bts (cn)
- 5408 3 bts (cn)
- 5409 3 bts (cn)

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



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 Echézeaux 1977

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 5410: u. 1x3.5cm, labels heavily soiled and slightly nicked, slightly damaged and corroded capsules, minor signs of old seepage, Lot 5411: u. 1x4cm, pale but bright in color, labels damp soiled, 1 slightly loose, 1 bottle missing distributor's slip, 1 slightly damaged capsule, 1 very slightly raised cork, Lot 5412: u. 1x3cm, 1x4cm, pale but bright in color, labels heavily soiled and slightly nicked, slightly damaged and corroded capsules, slightly raised corks, 2 with minor signs of old seepage

Fragrant with nice purity. Sweet prunes on the nose. Cinnamon and spice with fresh finish of sweet red fruit and coffee. Jamie Ritchie

散發著芬芳。香甜的梅乾氣息。有玉桂，辛香味道，清新的鮮紅色果實和咖啡收結。錢禮智

5410 3 bts (cn)  
5411 3 bts (cn)  
5412 3 bts (cn)

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



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 1975

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 5413: Excellent levels, pale but bright in color, 2 damp soiled labels, 1 heavily damp soiled, nicked Leroy distributor's slips, Lot 5414: Excellent levels, pale but bright in color, heavily damp soiled labels, Lot 5415: Excellent levels, pale but bright in color, labels heavily soiled and scuffed, 1 with minor scratch through the center, Lot 5416: Excellent levels, pale but bright in color, labels heavily soiled, 1 heavily nicked on the upper edge, 1 heavily disintegrated and missing with remnants of carton attached through the center, 2 damaged and missing Leroy distributor's slips, Lot 5417: u. 1x4.5cm, pale but bright in color, soiled labels, 2 slightly damaged capsules, slightly raised corks

Sweet notes of coffee and chocolate. Fresh and fragrant with good intensity. Sweet prune, plum, spice, and coffee. Jamie Ritchie

香甜的咖啡和巧克力氣息，既濃郁又新鮮的香氣。香甜梅乾，李子，香料和咖啡的味道。錢禮智

5413 3 bts (cn)  
5414 3 bts (cn)  
5415 3 bts (cn)  
5416 3 bts (cn)  
5417 3 bts (cn)

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



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 Tâche 1972

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Lot 5418: u. 1x3cm, good color and clarity, labels slightly damp soiled and worn, 1 slightly nicked on lower left, 1 loose and reattached with glue, slightly scuffed capsules, Lot 5419: u. 1x3.5cm, good color and clarity, 2 soiled labels and 1 heavily soiled and nicked, slightly scuffed capsules, Lot 5420: Good color and clarity, labels damp soiled and spotted, 1 slightly nicked and 1 heavily nicked on the bottom edge, slightly scuffed capsules

La Tâche always seems to do really well in the years that end in "2" (think 1952, 1962) and 1972 is no exception - you will be amazed. Serena Sutcliffe, MW

La Tâche 似乎在2字尾的年份都可做出佳釀（如1952、1962年），1972年亦一樣，令人驚喜。施慧娜（葡萄酒大師M.W.）

5418 3 bts (cn)

5419 3 bts (cn)

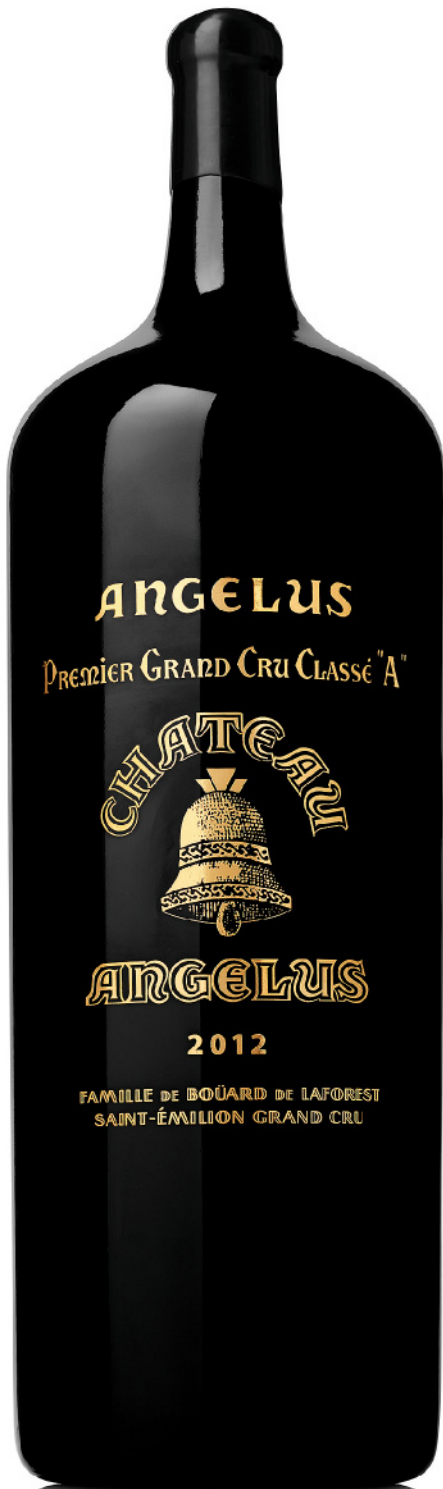
per lot: HKD30,000-42,000  
USD3,800-5,000

5420 2 bts (cn)

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



AUBERT DE VILLAINÉ



# ANGELUS



## CHATEAU ANGELUS 2012 FROM BOTTLE TO MELCHIOR



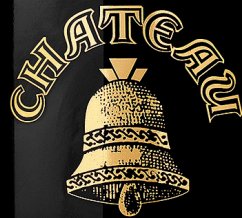
FINEST & RAREST WINES

77



ANGELUS

Premier Grand Cru Classé "A"



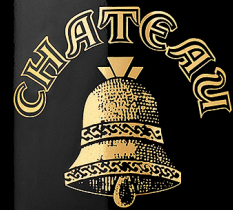
ANGELUS

2012

FAMILLE DE BOUARD DE LAFOREST  
SAINT-ÉMILION GRAND CRU

ANGELUS

Premier Grand Cru Classé "A"



ANGELUS

2012

FAMILLE DE BOUARD DE LAFOREST  
SAINT-ÉMILION GRAND CRU

ANGELUS

Premier Grand Cru Classé "A"



ANGELUS

2012

FAMILLE DE BOUARD DE LAFOREST  
SAINT-ÉMILION GRAND CRU

ANGELUS

Premier Grand Cru Classé "A"



ANGELUS

2012

FAMILLE DE BOUARD DE LAFOREST  
SAINT-ÉMILION GRAND CRU

ANGELUS

Premier Grand Cru Classé "A"



ANGELUS

2012

FAMILLE DE BOUARD DE LAFOREST  
SAINT-ÉMILION GRAND CRU

ANGELUS

Premier Grand Cru Classé "A"



ANGELUS

2012

FAMILLE DE BOUARD DE LAFOREST  
SAINT-ÉMILION GRAND CRU

ANGELUS

Premier Grand Cru Classé "A"



ANGELUS

2012

FAMILLE DE BOUARD DE LAFOREST  
SAINT-ÉMILION GRAND CRU

ANGELUS

Premier Grand Cru Classé "A"



ANGELUS

2012

FAMILLE DE BOUARD DE LAFOREST  
SAINT-ÉMILION GRAND CRU



# ANGELUS



## CHATEAU ANGELUS 2012

### Complete Collection Of All Bottle Sizes

### From Mestrezat Grand Crus

Mestrezat Grands Crus is a leading Bordeaux négociant that was founded in 1815 by Domeine-Guillaume Mestrezat, who was the Consul of Switzerland in Bordeaux. Mestrezat flourished through several generations and owned two classified growths, Château Rayne-Vigneau and Château Grand Puy Ducasse for a few decades. Over the course of its history, Mestrezat Grands Crus has established itself as one of the leading wine merchants of Bordeaux, concentrating on its finest wines.

Owing to its close ties with top-tier châteaux, Mestrezat has amassed an impressive offering of large, rare format bottles which Sotheby's Wine is delighted to offer as a series of collections in our 2018 auctions in London, Hong Kong and New York.

Mestrezat always places the utmost importance on ensuring provenance and preservation of all their wines. As such, these bottles have come directly from the cellars of each châteaux and have been stored in perfect conditions in Mestrezat's cellars, until being shipped to Sotheby's warehouse.

Mestrezat Grands Crus 是波爾多知名酒商，成立於1815年，創辦人Domeine-Guillaume Mestrezat是駐波爾多的瑞士領事。Mestrezat 的業務世代繁榮，曾經擁有兩間列級酒莊長達數十年；它們分別是 Château Rayne-Vigneau 和Château Grand Puy Ducasse。經歷二百年耕耘的Mestrezat Grands Crus 已成為波爾多區內數一數二的大酒商，主要向市場提供區內的頂級美酒。

Mestrezat與多間頂級酒莊關係密切，因此蓄積了一系列罕有瓶裝佳釀，蘇富比榮幸在2018年倫敦、香港和紐約的拍賣會上陸續呈獻這些珍貴美酒。

Mestrezat 向來最重視每一瓶佳釀的來源和保存狀況。因此，這批佳釀直接來自每間酒莊的酒窖；在運送到蘇富比倉庫之前，它們一直儲存於Mestrezat的酒窖裡，窖藏環境絕佳。

“This oozes health and great Cabernet Franc, as it did right from the start.”

SERENA SUTCLIFFE M.W.  
ON CHATEAU ANGELUS 2012

LOT 5421

#### BORDEAUX RED

#### CHATEAU ANGELUS

What could be more magical than standing among the vines and hearing the angelus bells from three churches ringing simultaneously? Only drinking the wine from this vineyard could rival the experience. Château Angéus has been in the de Bouard de Laforest family for four generations and Hubert de Bouard has dedicated his life to bringing it to its full beauty. He has magnificently succeeded and, in 1996, his enormous efforts to exploit the full, glorious potential of this 23.4 hectare, south-facing hillside were crowned by achieving 1er Grand Cru Classé status, the Holy Grail for producers of St. Emilion. Serena Sutcliffe, MW

有甚麼比得上置身葡萄藤之間，細聽三間教堂同時敲響聖鐘聲更奇妙的事情？我想只有享受這個酒莊出品的佳釀才足堪比擬。金鐘堡在拉夫萊斯特的保亞特家族(de Bouard de Laforest)手上已經歷四代，而休伯特·保亞特(Hubert de Bouard)畢生致力把酒莊發揚光大終獲得空前成功。在1996年憑著他的努力不懈，這片面積23.4公頃、位於向南山坡上的葡萄園，被評為一級酒莊(1er Grand Cru Classé)，對聖·艾美侖(St. Emilion)的酒莊而言，那可是有如賜聖杯般的無上光榮。施慧娜（葡萄酒大師M.W.）

#### Château Angéus 2012

*St. Emilion, 1er Grand Cru Classé (A)*

*1 melr, 1 nebr, 1 salr - plain wax capsule, 1 balr - plain wax capsule, owc lid slightly damaged, 12 bts - In original tissues*

55% Merlot, 45% Cabernet Franc. In 2016, this oozes health and great Cabernet Franc, as it did right from the start. So much rich glycerol on the palate, in that glossy Angéus style, but there is freshness too which gives the 'immediate' impact. Serena Sutcliffe, MW  
WA 95

55%梅樂，45%卡本納弗朗。2015年品嚐，濃郁的黑加侖和煙燻氣息。感覺清爽，卡本納弗朗表現出色。丹寧仍然尖銳，橡木味頗濃，果味亦充沛。收結是爽脆的莓果和咖啡味--丹寧被甘油的順滑感蓋過，這是金鐘酒莊的特色。鮮爽辛辣。施慧娜（葡萄酒大師M.W.）

**5421** 12 bts, 3 mags, 1 d.mag (3L), 1 jeroboam (5L), 1 imperial (6L), 1 salmanazar (9L), 1 balthazar (12L), 1 nebuchadnezzar (15L), and 1 melchior (18L) in 9 owc. Total 81.5 litres

per lot: HKD400,000-500,000

USD50,000-60,000

## COMTE GEORGE DE VOGUE MUSIGNY CUVÉE VIEILLES VIGNES

Recently removed from ideal temperature controlled storage

## COMTE GEORGE DE VOGUE MUSIGNY CUVÉE VIEILLES VIGNES

於拍賣前取自備溫度調控裝置的酒窖

### BURGUNDY RED

#### Musigny, Cuvée Vieilles Vignes 1990

Comte Georges de Vogüé

Côte de Nuits, Grand Cru

*u. 1x3cm, good appearance, color and clarity*

This wine has evolved slowly and it now looks as if it still has some way to go, given its concentration, dose of new wood and dense texture. The smoky black fruit is very tightly-knit, displaying flavours of Burgundian undergrowth as well as a certain reined-in reserve which breaks down as the dinner party progresses, reflecting the mood of the guests! Serena Sutcliffe, MW

此酒在時光裡緩緩流動，因那濃稠深邃的質感和使用新木桶的比例，現時看來仍需一段時間。煙燻黑肉水果的香氣非常緊緻，透露著布良地灌木叢的氣息，還有些許含蓄的餘香，就像賓客們的情緒般，隨著晚宴進行而慢慢釋放。施慧娜（葡萄酒大師M.W.）

5422 2 bts (sc)

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

## CHATEAU MOUTON ROTHSCHILD 2000 DOUBLE MAGNUM

Recently removed from ideal temperature controlled storage

## CHATEAU MOUTON ROTHSCHILD 2000年3公升裝

於拍賣前取自備溫度調控裝置的酒窖

### BORDEAUX RED

#### Château Mouton Rothschild 2000

*Pauillac, 1er Cru Classé*

*Very slightly scuffed bottle*

Label: The Augsberg Ram In 2014, a wonderful, fresh, brambly nose, with huge, vivacious projection. Tremendous youthful fruit on the palate, all blackberries and cedarwood. Archetypal First Growth Pauillac, with a cassis signature on the finish. Pair it with the 2001, a revelation in vintage contrast. Serena Sutcliffe, MW WA 96+

酒標：奧斯伯格小公羊。2014年品嚐，黑莓灌木叢的氣息清新怡人，煥發活力氣息。入口是初熟水果的清甜，黑莓和雪松味道顯著。波亞克產區一級酒莊的典範，收結不乏其經典的黑加侖子香，與2001年份互相對比，甚有意思。施慧娜（葡萄酒大師M.W.）

5423 1 d.mag - 3 litres (wc)

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



THE AUGSBERG RAM

# AN OFFERING OF BLUE CHIP WINES FROM A NOTED COLLECTOR AND FRIEND OF SOTHEBY'S

This selection highlights the collector's impressive depth of knowledge, with a focus on the very finest Domaines in Burgundy: including Domaines Romanee-Conti, Rousseau, Dujac, de Vogue and Roumier for red and Leflaive and Roulot for white. This collector's tastes are not just focused on Burgundy and this is highlighted by great modern day vintages of Penfolds Grange and a selection of Vega Sicilia, Unico spanning thirty years.

The majority of these wines were purchased on release from established UK merchants.

Part of a much larger collection and recently removed from professional storage in the UK.

## 著名藏家兼蘇富比老客戶珍藏之世界各地名莊瑰釀

本系列展現藏家豐富的見識，重點呈獻布良地最優秀的酒莊，包括羅曼尼康帝、Rousseau、Dujac、de Vogue、Roumier紅酒、Leflaive和Roulot白酒。藏家的精緻品味不限於布良地名酒，他亦欣賞Penfold's Grange的近代年份及橫跨三十年的Vega Sicilia Unico佳釀。

大部份佳釀在上市時從具信譽的英國酒行購入。

屬全部收藏之一小部分，於拍賣前取自英國專業酒窖。

## BORDEAUX RED

### Château Lafite 1986

*Pauillac, 1er Cru Classé*

*Heavily soiled and damaged labels, very slightly corroded capsules*

69% Cabernet Sauvignon, 16% Cabernet Franc, 15% Merlot. In 2017, the sheer aromatic splendour of both Lafite and this deep, rewarding year come roaring through. Layers and dimension à gogo. What always fascinates me is Lafite's family bouquet and taste transcending the vintage characteristics, even when they are as marked as in 1986. This really coats the palate and is endlessly satisfying. Serena Sutcliffe, MW WA 100

69%卡本納蘇維翁，15%梅樂，16%卡本納弗朗。2017年品嚐，拉菲的華麗氣息遇上優秀年份，芬芳撲鼻而來。層次豐富。拉菲堡佳釀的香氣和味道往往超越年份本身的特色，令我一直以來佩服不已，連出眾的1986年份亦不例外。齒頰留香，餘韻裊裊動人。施慧娜（葡萄酒大師M.W.）

5424 2 bts (cn)

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



LOT 5436

**Château Lafite 1970***Pauillac, 1er Cru Classé**u. 1bn, 1vts, very good color and clarity, 1 slightly raised cork, slightly scuffed and soiled labels*

In 2014, very scented and elegant, pure Lafite. Gentle and harmonious on the palate, fine-textured and classy. Drink now, anyway from bottle. Serena Sutcliffe, MW

2014年品嚐，酒香芬芳優雅，是純正的拉菲堡氣息。口感柔順諧和，質感細膩高貴。可將此酒傾瓶盡飲。施慧娜（葡萄酒大師 M.W.）

5425 2 mags (sc) per lot: HKD7,500-11,000  
USD950-1,400

**Château Latour 1949***Pauillac, 1er Cru Classé**u. 1h/m, very good color and clarity, heavily scuffed and soiled label, partially torn, slightly corroded capsule*

5426 1 bt (cn) per lot: HKD14,000-19,000  
USD1,700-2,400

**Château La Mission Haut-Brion 1959***Talence (Pessac-Léognan), Grand Cru Classé**u. 1hs, excellent color and clarity, good general appearance, very slightly scuffed and bin marked label, very slightly nicked on bottom edge*

Last tasted from magnum in 2014. Deeper colour than Haut Brion '59, almost purple. More concentrated, focused and intense than Haut Brion. Terrific tannin, power and richness. Inky. Great depth and vigour. A very great drinking experience. A wonderful exercise in style comparison with the neighbour over the road. Serena Sutcliffe, MW  
WA 100

上次品嚐的是一瓶1.5公升的佳釀。濃稠如紫的色澤，較1959年份的候伯王更為深邃。酒體也比候伯王濃厚集中。極佳的丹寧，勁度十足，豐美醇厚。溫潤流暢，內涵豐富，活力貫盈。如沐春風的美酒體驗。仍有數十年的窖藏潛質。不妨比較美訊和她「友鄰」候伯王的風格，會是一個不錯的體驗。施慧娜（葡萄酒大師M.W.）

5427 1 bt (sc) per lot: HKD22,000-30,000  
USD2,800-3,800

**Château Ducru Beaucaillou 1982***St. Julien, 2ème Cru Classé**Excellent levels, color and clarity, damaged owc, believed late release with new capsules and labels*

Enormous freshness on the nose. Great "frankness" of bouquet. Huge depth of flavour which unfolds in multi-dimensional fashion. Still could go the distance. Serena Sutcliffe, MW  
WA 96

香氣仍然非常新鮮，直接了當。味道濃郁而且表現出很多不同層次。現在可以享用但也可以陳年良久。施慧娜（葡萄酒大師 M.W.）

5428 12 bts (owc) per lot: HKD24,000-35,000  
USD3,000-4,200

**Château Ducru Beaucaillou 1978***St. Julien, 2ème Cru Classé**u. 6bn, good general appearance for its age, slightly faded labels*  
Mega-aromatic nose. So young. Great impact and vibrancy. Fresh and absolutely ready. Serena Sutcliffe, MW

5429 12 bts (cn) per lot: HKD8,500-11,000  
USD1,000-1,400

**Château Gruaud Larose 1961***St. Julien, 2ème Cru Classé**u. 1ts, pale but bright in color, soiled and slightly disintegrated label, damaged capsule, very slightly sunken cork*

Quite a mature nose. Great breed, interest and sweetness. Has lasted in splendid fashion. Serena Sutcliffe, MW

5430 1 bt (cn) per lot: HKD5,000-7,000  
USD600-850

**Château Montrose 1961***St. Estèphe, 2ème Cru Classé**u. 3hs, good general appearance for its age, very good color and clarity, slightly corroded capsules*

A wine for the long term. Unusually it was 100% Cabernet Sauvignon, as the Merlot was frosted. This explains a tough youth, but tremendous staying power. Serena Sutcliffe, MW

5431 3 bts (sc) per lot: HKD11,000-16,000  
USD1,400-2,000

**Château Pichon Longueville, Lalande 1978***Pauillac, 2ème Cru Classé**u. 2bn, 8vts, 2ts, good general appearance for its age, good color and clarity, bin soiled labels, 4 very slightly scuffed capsules*

In 2013, this had stunning class on the nose - and this was the first vintage of the 'new' de Lencquesaing era. It smells and tastes so ripe which is unusual for a late harvest vintage. There is a 'fragrancy' here that is impressive. Just slips down in a very winning way. Serena Sutcliffe, MW  
WA 92

5432 12 bts (cn) per lot: HKD8,500-12,000  
USD1,000-1,500

**Château Calon Ségur 1982***St. Estèphe, 3ème Cru Classé**Believed to be late release, new labels and capsules*

In 2017, and with the first grouse of the season, this was deliciously supple, soft and full of fruit, perfumed and fresh, and rolling round the mouth with tempting ripeness. This has just got better and better - the terroir coming out, in spite of the big crop and the limited selection of the time. Serena Sutcliffe, MW  
WA 94+

2017年品嚐，配搭當季最早上餐桌的松雞，入口柔軟順喉，果味豐富，香氣馥郁，感覺清新，在口中蕩漾出迷人的成熟風味。表現漸次提升，流露風土特質，儘管當年收成豐富而選萃有限。施慧娜（葡萄酒大師M.W.）

5433 12 bts (owc) per lot: HKD14,000-19,000  
USD1,700-2,400

### Château Palmer 1959

Cantenac (Margaux), 3ème Cru Classé

*u. lts, very faded and bin soiled label, vintage just legible, label peeling away at side, partially corroded capsule, cut to reveal fully branded and dated cork*

This is now marvellously sweet, ripe and mature, soft, rich and utterly winning. Serena Sutcliffe, MW

成熟韻致的甜美佳釀，酒質柔順豐厚，堪稱上乘絕作。施慧娜（葡萄酒大師M.W.）

5434 1 bt (cn)

per lot: HKD7,000-10,000

USD850-1,200

### Château Angélys 2000

St. Emilion, 1er Grand Cru Classé (A)

60% Merlot, 40% Cabernet Franc. In 2015, a wonderfully rich, complex nose - immediately a "grand vin". Cigar and wood-fire elements. Tobacco, rich and deep on the palate. So much sweetness and glycerol. Great structure completely enveloped by the opulence and richness, with totally fresh fruit at the end. "Eclatant". Serena Sutcliffe, MW

WA 99

60%梅樂，40%卡本納弗朗。2015年品嚐，酒香複雜醇厚——聞便知是「特級佳釀」。雪茄和炭火氣息。嚐到煙草味，濃郁深沉。香甜厚滑。結構佳美，酒感腴麗豐沛，收結有出色的鮮爽果味。超卓傑作。施慧娜（葡萄酒大師M.W.）

5435 6 mags (owc)

per lot: HKD35,000-48,000

USD4,200-6,000



### Château Cheval Blanc 1966

St. Emilion, 1er Grand Cru Classé (A)

*u. lvs, lts, very good general appearance for its age, slightly damp soiled labels*

Vintage from 22 September to 4 October. A low 21 hl/hectare was made. 12.2% alcohol. There was some new equipment in the chai this year, new concrete vats and cooling equipment to control fermentation temperatures - progress! The heat and dryness of the summer produced an intense tannic wine - real saddle leather. In 2014, it has obviously softened, but remains rich and winning, becoming even more scented in the glass. Serena Sutcliffe, MW

此酒採收於九月二十二日至十月四日，僅有每公頃2100升的低產量，酒精濃度為12.2%。該年白馬堡的酒窖引入了全新的混凝土造酒桶，以及可控制發酵溫度的降溫儀器，為釀酒過程揭開新的一頁！乾旱炎熱的夏季，造就了丹寧強勁的作品，味道儼如馬鞍皮革。雄渾巨碩之作，甜味較低（年逾四十一的作品這並不稀奇），但依然充滿強勁威力。2014年品嚐，此酒明顯地軟化了，但仍然濃稠出色，在杯內比之前更加芳香。施慧娜（葡萄酒大師M.W.）

5436 2 mags (sc)

per lot: HKD16,000-22,000

USD2,000-2,800

## BORDEAUX SWEET WHITE

### Château d'Yquem 1995

Sauternes, 1er Grand Cru Classé

*In original tissues*

This is all rich, powerful honey on the nose. Clover and orange blossom. One feels the weight, definition and emerging caramel. Round and grapey and full of lime honey richness on the palate. So rich and glossy. Slips down and one only realises how full and big it is on the aftertaste. A real lemony kick at the end. This lemon element was very strong on my most recent bottle, plus enormous, all enveloping richness. Incredible with a fig dessert, the ideal companion. Serena Sutcliffe, MW

WA 95

滿口濃郁強勁的蜜糖香氣，帶有丁香和橙花味。我認為此酒結構紮實，口感明晰，帶點慢慢浮現的焦糖香，圓潤，像葡萄，充滿青檸蜜糖的濃稠口味。多麼的濃郁有光澤。淺嚐後，那強而有力的餘韻令人驚歎，還瀰漫著鮮檸檬汁的酸爽。最近品嚐的一瓶，就有一股很強烈的檸檬味，那豐富濃稠的味道，佔據口腔內的每個味蕾。此酒佐以無花果甜品毋疑是絕配。施慧娜（葡萄酒大師M.W.）

5437 12 bts (owc)

per lot: HKD13,000-18,000

USD1,600-2,200

## 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 2014

Domaine Armand Rousseau

*Côte de Nuits*

5438 6 bts (oc)

per lot: HKD5,000-7,000

USD600-850

#### Gevrey Chambertin, Clos du Château 2014

Domaine Armand Rousseau

5439 6 bts (oc)

per lot: HKD6,500-9,000

USD800-1,100

#### Gevrey Chambertin, Clos St. Jacques 2014

Domaine Armand Rousseau

*Côte de Nuits, 1er Cru*

*1 slightly scuffed label*

5440 9 bts (cn, oc)

per lot: HKD35,000-45,000

USD4,200-5,500

#### Gevrey Chambertin, Clos St. Jacques 2013

Domaine Armand Rousseau

*Côte de Nuits, 1er Cru*

5441 6 bts (oc)

per lot: HKD19,000-26,000

USD2,400-3,200

#### 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.）

5442 6 bts (oc)

per lot: HKD22,000-30,000

USD2,800-3,800

#### Gevrey Chambertin, Clos St. Jacques 2011

Domaine Armand Rousseau

*Côte de Nuits, 1er Cru*

5443 6 bts (oc)

per lot: HKD18,000-24,000

USD2,200-3,000

#### Clos de la Roche 2014

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru*

5444 3 bts (cn)

per lot: HKD6,000-9,000

USD750-1,100

#### Ruchottes Chambertin, Clos des Ruchottes 2014

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru*

5445 6 bts (oc)

per lot: HKD16,000-22,000

USD2,000-2,800

#### Ruchottes Chambertin, Clos des Ruchottes 2013

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru*

5446 12 bts (2 oc)

per lot: HKD28,000-40,000

USD3,500-5,000

#### Ruchottes Chambertin, Clos des Ruchottes 2012

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru*

5447 12 bts (2 oc)

per lot: HKD30,000-45,000

USD3,800-5,500

#### Ruchottes Chambertin, Clos des Ruchottes 2011

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru*

5448 6 bts (oc)

per lot: HKD12,000-17,000

USD1,500-2,000

#### Ruchottes Chambertin, Clos des Ruchottes 2010

Domaine Armand Rousseau

*Côte de Nuits, Grand Cru*

5449 6 bts (oc)

per lot: HKD17,000-24,000

USD2,000-3,000

#### Ruchottes Chambertin, Clos des Ruchottes 2006

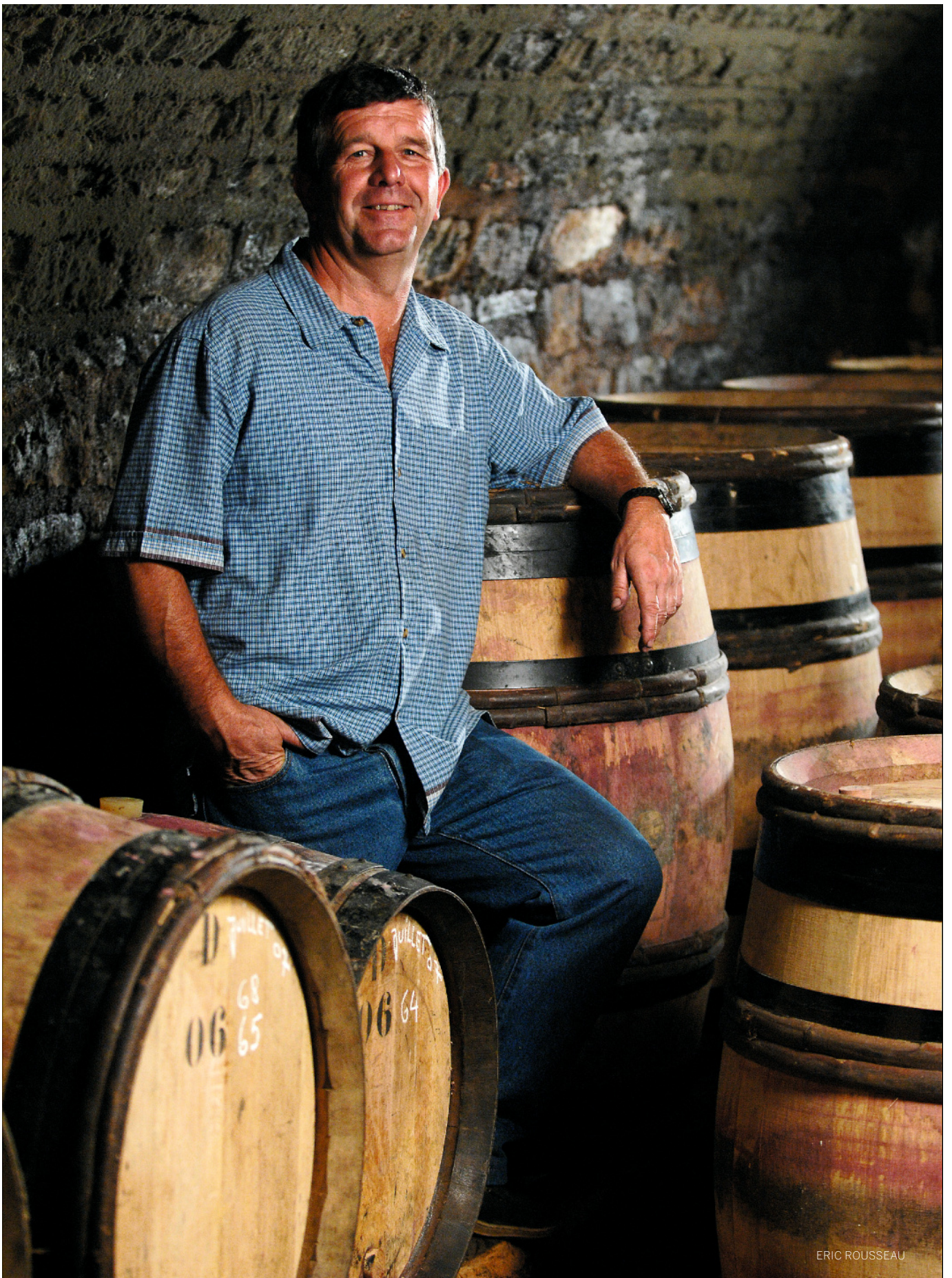
Domaine Armand Rousseau

*Côte de Nuits, Grand Cru*

5450 6 bts (oc)

per lot: HKD13,000-18,000

USD1,600-2,200



ERIC ROUSSEAU





**Chambertin, Clos de Bèze 2014**

Domaine Armand Rousseau  
Côte de Nuits, Grand Cru

5451 2 bts (cn) per lot: HKD16,000-22,000  
USD2,000-2,800

5452 2 mags (owc, cn) per lot: HKD35,000-50,000  
USD4,200-6,000

**Chambertin, Clos de Bèze 2013**

Domaine Armand Rousseau  
Côte de Nuits, Grand Cru

5453 3 bts (cn) per lot: HKD20,000-28,000  
USD2,400-3,500

**Chambertin, Clos de Bèze 2012**

Domaine Armand Rousseau  
Côte de Nuits, Grand Cru

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

於全新橡木桶陳年。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.）

5454 1 mag (cn) per lot: HKD22,000-30,000  
USD2,800-3,800

**Chambertin 2014**

Domaine Armand Rousseau  
Côte de Nuits, Grand Cru

5455 6 bts (oc) per lot: HKD60,000-85,000  
USD7,500-10,000

5456 1 mag (cn) per lot: HKD22,000-30,000  
USD2,800-3,800

**Chambertin 2013**

Domaine Armand Rousseau  
Côte de Nuits, Grand Cru  
1 label scuffed on the lower edge

5457 8 bts (cn, oc) per lot: HKD60,000-80,000  
USD7,500-10,000

5458 1 mag (cn) per lot: HKD17,000-24,000  
USD2,000-3,000

**Chambertin 2012**

Domaine Armand Rousseau  
Côte de Nuits, Grand Cru

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.）

5459 6 bts (oc) per lot: HKD55,000-80,000  
USD7,000-10,000

LOTS 5461, 5454

**Chambertin 2011**

Domaine Armand Rousseau  
Côte de Nuits, Grand Cru

5460 6 bts (oc) per lot: HKD38,000-50,000  
USD4,800-6,000

**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.）

5461 6 bts (oc) per lot: HKD65,000-90,000  
USD8,000-11,000

**MIXED LOTS****Chambertin 2014** Domaine Armand Rousseau (2 bts)

**Gevrey Chambertin, Clos St. Jacques 2014** Domaine Armand Rousseau (2 bts)

**Charmes Chambertin 2014** Domaine Armand Rousseau (3 bts)

5462 7 bts (sc) per lot: HKD30,000-40,000  
USD3,800-5,000

**Chambertin 2014** Domaine Armand Rousseau (2 bts)

**Chambertin, Clos de Bèze 2014** Domaine Armand Rousseau (2 bts)

1 very slightly scuffed label

5463 4 bts (cn) per lot: HKD35,000-50,000  
USD4,200-6,000

**Chambertin, Clos de Bèze 2013** Domaine Armand Rousseau (3 bts)

**Gevrey Chambertin, Clos St. Jacques 2013** Domaine Armand Rousseau (3 bts)

**Clos de la Roche 2013** Domaine Armand Rousseau (3 bts)

5464 9 bts (sc) per lot: HKD32,000-45,000  
USD4,000-5,500

**Chambertin 2012** Domaine Armand Rousseau (2 bts)

**Chambertin, Clos de Bèze 2012** Domaine Armand Rousseau (2 bts)

5465 4 bts (sc) per lot: HKD40,000-55,000  
USD5,000-7,000



## 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**

Comte Georges de Vogüé

*Côte de Nuits*

**2011** (1 mag)

**2012** (6 bts)

**2013** (3 bts) *In original tissues*

**2014** (3 bts)

**5466** 1 mag and 12 bts (4 owc)

per lot: HKD9,000-13,000

USD1,100-1,600

### **Chambolle Musigny, Premier Cru 2006**

Comte Georges de Vogüé

*Côte de Nuits, 1er Cru*

**5467** 6 bts (owc)

per lot: HKD7,000-9,000

USD850-1,100

### **Chambolle Musigny, Premier Cru**

Comte Georges de Vogüé

*Côte de Nuits, 1er Cru*

**2010** (3 bts) *In original tissues*

**2011** (3 bts) *In original tissues*

**2014** (3 bts)

**5468** 9 bts (3 owc)

per lot: HKD9,000-13,000

USD1,100-1,600

**Chambolle Musigny, Premier Cru**

Comte Georges de Vogüé

*Côte de Nuits, 1er Cru***2010** (1 mag)**2011** (1 mag)**5469** 2 mags (2 owc)

per lot: HKD3,500-5,500

USD400-700

**Bonnes Mares 2014**

Comte Georges de Vogüé

*Côte de Nuits, Grand Cru**Lot 5470-5471: In original tissues***5470** 3 bts (owc)

per lot: HKD6,500-9,000

USD800-1,100

**5471** 1 mag (owc)

per lot: HKD5,000-7,000

USD600-850

**Bonnes Mares 2013**

Comte Georges de Vogüé

*Côte de Nuits, Grand Cru**In original tissues***5472** 3 bts (owc)

per lot: HKD6,000-8,500

USD750-1,000

**Bonnes Mares 2012**

Comte Georges de Vogüé

*Côte de Nuits, Grand Cru**In original tissues*

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.）

**5473** 3 bts (owc)

per lot: HKD6,000-8,500

USD750-1,000

**Bonnes Mares 2011**

Comte Georges de Vogüé

*Côte de Nuits, Grand Cru*

With 2.7 hectares, de Vogüé is the biggest owner in Bonnes Mares. Matured in 45% new oak. In 2014, this is full of all-embracing black fruit scents. Very mineral on the palate, with glossy juiciness and excellent bonework behind. Serena Sutcliffe, MW

**5474** 6 bts (owc)

per lot: HKD9,000-13,000

USD1,100-1,600

**5475** 1 mag (owc)

per lot: HKD4,000-6,000

USD500-750

**Bonnes Mares 2010**

Comte Georges de Vogüé

*Côte de Nuits, Grand Cru*

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.）

**5476** 3 bts (cn)

per lot: HKD7,000-10,000

USD850-1,200

**Bonnes Mares 2009**

Comte Georges de Vogüé

*Côte de Nuits, Grand Cru**In original tissues***5477** 6 bts (owc)

per lot: HKD15,000-20,000

USD1,900-2,400

**Bonnes Mares 2008**

Comte Georges de Vogüé

*Côte de Nuits, Grand Cru**Lot 5478-5479: In original tissues***5478** 3 bts (sc)

per lot: HKD6,000-8,000

USD750-1,000

**5479** 1 mag (owc)

per lot: HKD5,000-7,000

USD600-850

**Bonnes Mares 2006**

Comte Georges de Vogüé

*Côte de Nuits, Grand Cru**In original tissues***5480** 6 bts (owc)

per lot: HKD13,000-17,000

USD1,600-2,000

|                     |   |                           |                                 |                           |
|---------------------|---|---------------------------|---------------------------------|---------------------------|
| <b>Musigny 2014</b> |   |                           | <b>Musigny 2009</b>             |                           |
|                     | Comte Georges de Vogüé  |                           | Comte Georges de Vogüé          |                           |
|                     | <i>Côte de Nuits, Grand Cru</i>   |                           | <i>Côte de Nuits, Grand Cru</i> |                           |
| <b>5481</b>         | 3 bts (owc)   | per lot: HKD10,000-14,000 | <b>5487</b>                     | 6 bts (owc)               |
|                     |   | USD1,200-1,700            |                                 | per lot: HKD24,000-35,000 |
|                     |   |                           |                                 | USD3,000-4,200            |
| <b>Musigny 2013</b> |   |                           | <b>Musigny 2008</b>             |                           |
|                     | Comte Georges de Vogüé  |                           | Comte Georges de Vogüé          |                           |
|                     | <i>Côte de Nuits, Grand Cru</i>   |                           | <i>Côte de Nuits, Grand Cru</i> |                           |
|                     | 6 bts - <i>In original tissues</i> , 3 bts - <i>In original tissues</i> |                           | <i>In original tissues</i>      |                           |
| <b>5482</b>         | 9 bts (2 owc)   | per lot: HKD28,000-40,000 | <b>5488</b>                     | 6 bts (owc)               |
|                     |   | USD3,500-5,000            |                                 | per lot: HKD18,000-24,000 |
|                     |   |                           |                                 | USD2,200-3,000            |
| <b>Musigny 2012</b> |   |                           | <b>Musigny 2007</b>             |                           |
|                     | Comte Georges de Vogüé  |                           | Comte Georges de Vogüé          |                           |
|                     | <i>Côte de Nuits, Grand Cru</i>   |                           | <i>Côte de Nuits, Grand Cru</i> |                           |
|                     | <i>In original tissues</i>  |                           | <i>In original tissues</i>      |                           |
| <b>5483</b>         | 3 bts (owc)   | per lot: HKD11,000-15,000 | <b>5489</b>                     | 6 bts (owc)               |
|                     |   | USD1,400-1,900            |                                 | per lot: HKD16,000-22,000 |
|                     |   |                           |                                 | USD2,000-2,800            |
| <b>Musigny 2011</b> |   |                           | <b>Musigny 2003</b>             |                           |
|                     | Comte Georges de Vogüé  |                           | Comte Georges de Vogüé          |                           |
|                     | <i>Côte de Nuits, Grand Cru</i>   |                           | <i>Côte de Nuits, Grand Cru</i> |                           |
|                     | Lot 5484: <i>In original tissues</i>                                    |                           | <i>In original tissues</i>      |                           |
| <b>5484</b>         | 3 bts (owc)   | per lot: HKD7,500-10,000  | <b>5490</b>                     | 6 bts (owc)               |
|                     |   | USD950-1,200              |                                 | per lot: HKD19,000-26,000 |
| <b>5485</b>         | 1 mag (owc)   | per lot: HKD6,000-8,000   |                                 | USD2,400-3,200            |
|                     |   | USD750-1,000              |                                 |                           |
| <b>Musigny 2010</b> |   |                           | <b>Musigny 2000</b>             |                           |
|                     | Comte Georges de Vogüé  |                           | Comte Georges de Vogüé          |                           |
|                     | <i>Côte de Nuits, Grand Cru</i>   |                           | <i>Côte de Nuits, Grand Cru</i> |                           |
|                     | <i>In original tissues</i>  |                           | <i>In original tissues</i>      |                           |
| <b>5486</b>         | 3 bts (owc)   | per lot: HKD14,000-20,000 | <b>5491</b>                     | 6 bts (owc)               |
|                     |   | USD1,700-2,400            |                                 | per lot: HKD19,000-26,000 |
|                     |   |                           |                                 | USD2,400-3,200            |

“This aristocratic domaine has marvellous vineyards including nearly seventy percent of Grand Cru Musigny.”

SERENA SUTCLIFFE M.W.  
ON COMTE GEORGES DE VOGUE

G. DE VOGÜE

VOGÜE M

MUSIGNY

NY C<sup>TE</sup> G. DE



**MUSIGNY**  
GRAND CRU  
APPELLATION MUSIGNY CONTRÔLÉE  
CUVÉE VIEILLES VIGNES

GRAND VIN DE BOURGOGNE  
**Domaine Comte Georges de Vogüé**  
CHAMBOLLE - MUSIGNY (CÔTE-D'OR)

*Jean-Louis Comte*  
**2010**  
PRODUCE OF FRANCE

Réserve numérotée  
N° 403  
750 ml 13%VOL

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



**MUSIGNY**  
GRAND CRU  
APPELLATION MUSIGNY CONTRÔLÉE  
CUVÉE VIEILLES VIGNES

GRAND VIN DE BOURGOGNE  
**Domaine Comte Georges de Vogüé**  
CHAMBOLLE - MUSIGNY (CÔTE-D'OR)

Réserve numérotée  
N° 0006  
750 ml

*Jean-Louis Comte*  
**2009**  
PRODUCE OF FRANCE

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

Imported by: **CORNEY & BARROW Ltd, London**



**MUSIGNY**  
GRAND CRU  
APPELLATION MUSIGNY CONTRÔLÉE  
CUVÉE VIEILLES VIGNES

GRAND VIN DE BOURGOGNE  
**Domaine Comte Georges de Vogüé**  
CHAMBOLLE - MUSIGNY (CÔTE-D'OR)

Réserve numérotée  
N° 00140  
750 ml

*Jean-Louis Comte*  
**2008**  
PRODUCE OF FRANCE

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



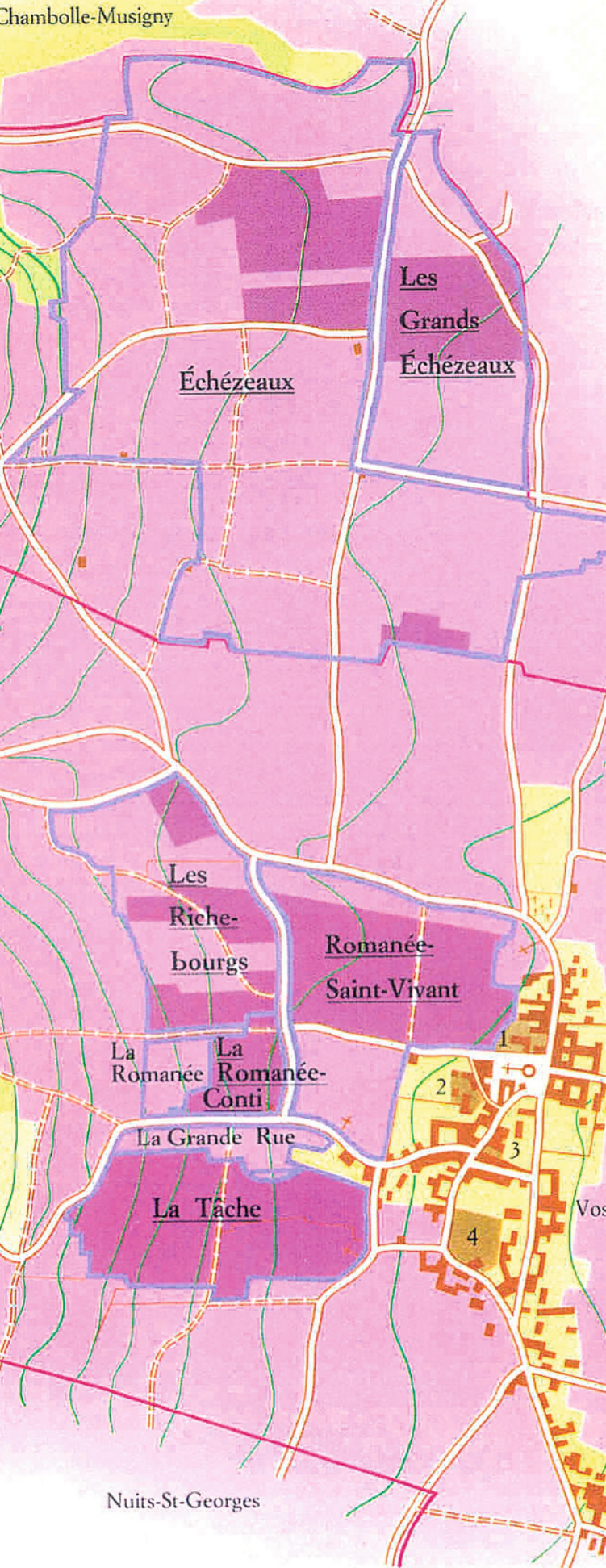
**MUSIGNY**  
GRAND CRU  
APPELLATION MUSIGNY CONTRÔLÉE  
CUVÉE VIEILLES VIGNES

GRAND VIN DE BOURGOGNE  
**Domaine Comte Georges de Vogüé**  
CHAMBOLLE - MUSIGNY (CÔTE-D'OR)

Réserve numérotée  
N° 01171  
750 ml

*Jean-Louis Comte*  
**2007**  
PRODUCE OF FRANCE

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



## 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MW.）



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 Echézeaux 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MW.）

## Echézeaux 2012

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

Average age of vines: 35 years. Total production 1057 cases. Yield: 22 hl/ha. Harvest: 29th and 30th September. This was the last vineyard to be harvested this year. In 2015, that violets and cassis nose that means Côte de Nuits. Warm blackberries too. A wonderful briary taste, with crushed fruit. So juicy and brambly on the finish, with smoke in the empty glass. Serena Sutcliffe, MW  
WA 92

葡萄藤平均樹齡：35年。總產量：1,057箱。產量：每公頃2,200公升。9月29及30日採收。這是這一年最後採收的葡萄園。2015年品嚐，紫羅蘭和黑加侖子芳香，昭示她是夜丘區（Côte de Nuits）的風物佳品。溫和的黑莓味。可口的野莓味，還有其它爽脆多汁的果味。收結豐沛多汁，刺激味蕾。酒盡，杯中留下煙燻餘香。施慧娜（葡萄酒大師M.W.）

5492 3 bts (owc)  
per lot: HKD24,000-35,000  
USD3,000-4,200

## Echézeaux 2011

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

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.）

5493 3 bts (owc)  
per lot: HKD26,000-38,000  
USD3,200-4,800

## Echézeaux 2010

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

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.）

5494 3 bts (owc)  
per lot: HKD28,000-40,000  
USD3,500-5,000

## Echézeaux 2008

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

WA 94

5495 3 bts (owc)  
per lot: HKD26,000-38,000  
USD3,200-4,800



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 Échézeaux 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 Échézeaux 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 Échézeaux 2012

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

Average age of vines: 55 years. Total production: 987 cases. Yield 27 hl/ha. Harvest: 22nd, 24th and 25th September. In 2015, a really deep cassis nose which is very "old vines". Enormous structure, intensity of flavour and blackberry/velvet character. Rolls round the mouth with lots of glycerol. It lingers too... Serena Sutcliffe, MW  
WA 95

葡萄藤平均樹齡：55年。總產量：987箱。產量：每公頃2,700公升。9月22、24及30日採收。2015年品嚐，黑加侖子芳香濃邃，是「老葡萄藤」的特色。結構雄渾，味道集中濃郁，有黑莓/天鵝絨感覺。口感肥厚滑膩。餘韻悠長。施慧娜（葡萄酒大師M.W.）

5496 3 bts (owc)  
per lot: HKD28,000-40,000  
USD3,500-5,000





## Grands Echézeaux 2005

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

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.)

5497 3 bts (owc)

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

## Grands Echézeaux 1995

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Wonderfully pure, briary, breedy nose. Utterly mouth-filling and all-enveloping, but all done with intense flavour and finesse rather than a heavy hand. An absolute expression of terroir. Serena Sutcliffe, MW

精彩純淨的的灌木氣息，入口既飽滿又豐富，味道濃厚細緻而不會過重，完整地表達風土的特性。施慧娜 (葡萄酒大師M.W.)

5498 1 bt (cn)

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

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.)

## Romanée St. Vivant 2013

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

17.5 hl/hectare. „In 2016, both a real 'pot pourri' and a red fruit compote on the nose. Then come the blueberries. Terrific redcurranty taste, followed by strawberries at this young stage. Totally silken, with a touch of Burgundian 'wildness' - a vital, exciting ingredient. Serena Sutcliffe, MW  
WA (95-97)

5499 3 bts (owc)

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

## Romanée St. Vivant 2012

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

Average age of vines: 37 years. Total production 1148 cases. Yield: 24 hl/ha. Harvest: 28th and 29th September. In 2015, more closed on the nose than the two Echézeaux. Keen, a touch minty (its signature) and wild thyme. That lovely piercing fruit of Romanée St. Vivant, not "thick" like Grands Echézeaux, but minerally, beautifully balanced and with great finesse of texture. Serena Sutcliffe, MW  
WA 96

葡萄藤平均樹齡：37年。總產量：1,148箱。產量：每公頃2,400公升。9月28及29日採收。2015年品嚐，與兩款 Echézeaux 相比，香氣較為緊緻。有活力，一絲薄荷香 (她的風格特色) 和野生百里香。Romanée St. Vivant 的清爽果香，不像 Grands Echézeaux 般「厚實」，但有礦物感，均衡諧美，質感細膩。施慧娜 (葡萄酒大師M.W.)

5500 3 bts (owc)

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



**Romanée St. Vivant 2011**

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

24.7 hl/ha. Average age of vines: 37 years. Total production: 1164 cases. In 2014, there is something "irony" and mineral on the nose - really fascinating. Romanée St. Vivant has had a complete transformation. Excellent cherry fruit on the palate. Very nice crispness, with cherry stone flavours. Mineral all through. Serena Sutcliffe, MW  
WA 94

每公頃產量2470公升。葡萄藤平均樹齡37年。總產量1164箱。2014年品嚐，散發「生鐵」和礦物氣息，非常迷人。Romanée St. Vivant猶如煥然一新。嚐到鮮美德櫻桃味。爽脆鮮明，有櫻桃核味道。礦物味貫徹始終。施慧娜（葡萄酒大師M.W.）

5501 3 bts (owc)

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

**Romanée St. Vivant 2010**

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

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.）

5502 3 bts (owc)

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

**Romanée St. Vivant 2009**

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

Harvested after Richebourg, Romanée Conti and La Tâche. Transcendent perfume. Great, huge body and enormous precision and definition. Very rich super-structure. So much natural glycerol that the tannins are completely enveloped in sweetness. Another 2012 bottle had a gorgeous perfume and many-layered succulence on the palate, richly textured and complex. Glorious definition, freshness and glycerol. Great elegance and a great future. Serena Sutcliffe, MW  
WA 95

於Richebourg、Romanée-Conti及La Tâche後收採，香氣迷人，宏大出色的酒體，結構精確，天然的甘油甜美地包圍丹寧，2012年品嚐的另一瓶擁有華美的芳香，甚具層次，質感濃稠複雜，甘油清新，優雅非常，前途一片光明。施慧娜（葡萄酒大師M.W.）

5503 3 bts (owc)

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

**Romanée St. Vivant 2008**

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

WA 94

5504 3 bts (owc)

per lot: HKD28,000-35,000  
USD3,500-4,200



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 2010**

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

5505 3 bts (owc)

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

**Richebourg 2009**

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

5506 3 bts (owc)

per lot: HKD40,000-60,000  
USD5,000-7,500

**Richebourg 2008**

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

5507 3 bts (owc)

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



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 Tâche 2013

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

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.）

5508 3 bts (owc)

per lot: HKD50,000-70,000  
USD6,000-8,500

### La Tâche 2012

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

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：1,113箱。產量：每公頃2,100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、黑莓等味道諸美融和。此酒活力充沛，教人驚嘆。施慧娜（葡萄酒大師M.W.）

5509 3 bts (owc)

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

### La Tâche 2011

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection, case opened and stamped by Hong Kong customs, cracked lid

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.）

5510 3 bts (owc)

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

### La Tâche 2009

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Banded prior to inspection

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.）

5511 3 bts (owc)

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



## La Tâche 1997

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Very slightly scuffed labels, 1 very slightly worn capsule

In 2009 from magnum, a slightly "blurred" nose that one cannot quite pin down. Cooking blackcurrants. A lot of wild cherries on the palate, with real bite and fresh attack. Not as noble as the best vintages, but a great middle flavour of cherryish fruit. A soft finish and perfect drinking at 12 years old. Serena Sutcliffe, MW WA 93

2009年品嚐1.5公升裝，有一股難以形容的香氣，帶熟黑加侖子及野生櫻桃味，有嚼勁及勁道，格調不及其他年份，但中段櫻桃味道出色，收結柔美，陳年十二載後享用十分完美。施慧娜（葡萄酒大師M.W.）

5512

2 bts (sc)

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

## La Tâche 1995

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Almost Guerlain-like depths on the nose. Huge hidden power. Massive. Tawny beauty. Plums and cinnamon. Lovely tannic framework covered with rich, fat fruit. Royally Burgundian. A hugely impressive wine, oozing fruit and depth. At 14 years old from magnum, an amazing bouquet of heather honey. Rich opulence - you could spread it on toast! Cinnamon sticks and raspberry jam. A lot of attack and freshness on the palate. Less finesse and sheer breed and class than '96, but so thick and rich. A real coffee finish, incredibly 'arabica'. Coats the mouth and ends sweetly. Serena Sutcliffe, MW WA 98

饒具嬌蘭香薰的內涵，內斂含蓄。深藏不露的同時亦有蓄勢待發的勁度。色澤如琥珀般亮麗並帶有李子味和玉桂味。怡人的丹寧框架下包含了肥美的果香，堪稱布良地葡萄酒的貴族。此酒能將果香和內涵發揮得淋漓盡致，教人嘆為觀止。嚐過一瓶珍藏了14年的1.5公升裝，有著石南花蜜糖的奇美甘香，有如玉桂條及覆盆子果醬一樣，濃厚豐腴得幾乎可以塗抹在吐司上。口感強勁，清新可喜。相比1996年份的出品，此酒則較為內斂，既沒有那般細膩也沒有那般高尚。可是卻更為濃稠豐厚。咖啡一樣的餘韻，就如極佳的「阿拉比加」咖啡。香氣在口腔內凝聚，回甘香甜。（葡萄酒大師M.W.）

5513

1 bt (cn)

per lot: HKD19,000-24,000  
USD2,400-3,000

## Romanée Conti 2013

Domaine de la Romanée-Conti

Côte de Nuits, Grand Cru

Bt #02336

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.）

5514

1 bt (owc)

per lot: HKD85,000-110,000  
USD10,000-14,000

## MEO-CAMUZET

This is a domain with excellent vineyards and a stellar reputation. Henri Mayer was long a consultant after spending much of his career leasing vines from the estate. Jean-Nicolas Méo attaches great importance to low yields which accounts for the concentration of his wines. He also uses, as Mayer did, 100% new oak, except for Bourgogne Rouge (50%) and Passe-Tout- Grains (second year oak). There is no filtering and bottling is from each cask. I place this domain at the pinnacle of Burgundy's achievements, making wines that really express their "climats". You will never see better Clos de Vougeot than from Méo-Camuzet. Serena Sutcliffe, MW

### Vosne Romanée, Cros Parantoux 2013

Méo-Camuzet

Côte de Nuits, 1er Cru

5515

3 bts (oc, cn)

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

### Vosne Romanée, Cros Parantoux 2012

Méo-Camuzet

Côte de Nuits, 1er Cru

5516

2 bts (oc)

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

### Vosne Romanée, Cros Parantoux 2011

Méo-Camuzet

Côte de Nuits, 1er Cru

5517

3 bts (oc)

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

### Vosne Romanée, Cros Parantoux 2005

Méo-Camuzet

Côte de Nuits, 1er Cru

5518

1 bt (sc)

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



2008

2009

2010

2011

2012

Mis au Domaine  
GRAND CRU  
RICHEBOURG

APPELLATION RICHEBOURG CONTRÔLÉE

Domaine Méo-Camuzet  
PROPRIÉTAIRE A VOSNE-ROMANÉE, BOURGOGNE, FRANCE

Mis au Domaine  
RICHEBOURG  
GRAND CRU

Appellation Contrôlée  
Domaine Méo-Camuzet  
A VOSNE-ROMANÉE, CÔTE-D'OR, FRANCE

PRODUCE OF FRANCE 750 ml

Mis au Domaine  
GRAND CRU  
RICHEBOURG

Appellation RICHEBOURG CONTRÔLÉE  
Domaine Méo-Camuzet  
A VOSNE-ROMANÉE, BOURGOGNE, FRANCE

Mis au Domaine  
GRAND CRU  
RICHEBOURG

Appellation RICHEBOURG CONTRÔLÉE  
Domaine Méo-Camuzet  
A VOSNE-ROMANÉE, BOURGOGNE, FRANCE

Mis au Domaine  
GRAND CRU  
RICHEBOURG

Appellation RICHEBOURG CONTRÔLÉE  
Domaine Méo-Camuzet  
A VOSNE-ROMANÉE, BOURGOGNE, FRANCE

**Richebourg 2014**

Méo-Camuzet

Côte de Nuits, Grand Cru

In individual ovc packed in a Sotheby's carton

5519 7 bts (owc)  
 per lot: HKD45,000-65,000  
 USD5,500-8,000

**Richebourg 2013**

Méo-Camuzet

Côte de Nuits, Grand Cru

In individual original carton packed into one Sotheby's carton

5520 6 bts (oc)  
 per lot: HKD35,000-50,000  
 USD4,200-6,000

**Richebourg 2012**

Méo-Camuzet

Côte de Nuits, Grand Cru

3 bts - In individual original carton packed into one Sotheby's carton, 3 bts - In individual wooden cases

5521 6 bts (oc, sc)  
 per lot: HKD42,000-60,000  
 USD5,000-7,500

**Richebourg 2011**

Méo-Camuzet

Côte de Nuits, Grand Cru

5522 3 bts (oc)  
 per lot: HKD17,000-22,000  
 USD2,000-2,800

**Richebourg 2010**

Méo-Camuzet

Côte de Nuits, Grand Cru

Each bottle in individual wooden case

5523 3 bts (sc)  
 per lot: HKD26,000-35,000  
 USD3,200-4,200

**Richebourg 2009**

Méo-Camuzet

Côte de Nuits, Grand Cru

5524 3 bts (owc)  
 per lot: HKD26,000-35,000  
 USD3,200-4,200

**Richebourg 2008**

Méo-Camuzet

Côte de Nuits, Grand Cru

5525 3 bts (cn)  
 per lot: HKD18,000-24,000  
 USD2,200-3,000

**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.)

**Morey St. Denis, Clos de la Bussière 2014**

Domaine Georges Roumier

Côte de Nuits, 1er Cru

5526 12 bts (2 oc)  
 per lot: HKD10,000-14,000  
 USD1,200-1,700

5527 6 bts (oc)  
 per lot: HKD5,000-7,000  
 USD600-850

**Morey St. Denis, Clos de la Bussière 2013**

Domaine Georges Roumier

Côte de Nuits, 1er Cru

5528 12 bts (2 oc)  
 per lot: HKD8,500-11,000  
 USD1,000-1,400

**Morey St. Denis, Clos de la Bussière 2012**

Domaine Georges Roumier

Côte de Nuits, 1er Cru

5529 3 bts (oc)  
 per lot: HKD3,000-4,000  
 USD350-500

**Morey St. Denis, Clos de la Bussière 2011**

Domaine Georges Roumier

Côte de Nuits, 1er Cru

5530 9 bts (2 oc)  
 per lot: HKD6,500-9,000  
 USD800-1,100

|   |  |                           |  |  |  |
|---|--|---------------------------|--|--|--|
| <b>Chambolle Musigny, Les Cras 2014</b>       |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, 1er Cru</i>  |                           |  |  |  |
| 5531  | 6 bts (oc)   |                           |  |  |  |
|   |  | per lot: HKD9,000-12,000  |  |  |  |
|   |  | USD1,100-1,500            |  |  |  |
| <b>Chambolle Musigny, Les Cras 2013</b>       |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, 1er Cru</i>  |                           |  |  |  |
| 5532  | 6 bts (oc)   |                           |  |  |  |
|   |  | per lot: HKD9,000-12,000  |  |  |  |
|   |  | USD1,100-1,500            |  |  |  |
| <b>Chambolle Musigny, Les Cras 2012</b>       |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, 1er Cru</i>  |                           |  |  |  |
| 5533  | 3 bts (cn)   |                           |  |  |  |
|   |  | per lot: HKD5,500-8,000   |  |  |  |
|   |  | USD700-1,000              |  |  |  |
| <b>Chambolle Musigny, Les Cras 2011</b>       |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, 1er Cru</i>  |                           |  |  |  |
| 5534  | 3 bts (oc)   |                           |  |  |  |
|   |  | per lot: HKD4,500-6,000   |  |  |  |
|   |  | USD550-750                |  |  |  |
| <b>Chambolle Musigny, Les Cras 2008</b>       |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, 1er Cru</i>  |                           |  |  |  |
| 5535  | 6 bts (oc)   |                           |  |  |  |
|   |  | per lot: HKD9,000-13,000  |  |  |  |
|   |  | USD1,100-1,600            |  |  |  |
| <b>Chambolle Musigny, Les Amoureuses 2014</b> |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, 1er Cru</i>  |                           |  |  |  |
| 5536  | 3 bts (oc)   |                           |  |  |  |
|   |  | per lot: HKD32,000-45,000 |  |  |  |
|   |  | USD4,000-5,500            |  |  |  |
| <b>Chambolle Musigny, Les Amoureuses 2013</b> |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, 1er Cru</i>  |                           |  |  |  |
| 5537  | 3 bts (oc)   |                           |  |  |  |
|   |  | per lot: HKD32,000-45,000 |  |  |  |
|   |  | USD4,000-5,500            |  |  |  |
| <b>Bonnes Mares 2014</b>                      |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, Grand Cru</i>                                      |                           |  |  |  |
| 5538  | 6 bts (2 oc)   |                           |  |  |  |
|   |  | per lot: HKD30,000-42,000 |  |  |  |
|   |  | USD3,800-5,000            |  |  |  |
| <b>Bonnes Mares 2013</b>                      |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, Grand Cru</i>                                      |                           |  |  |  |
|   | Excellent nose. Really vibrant. Beautiful silky fruit on the palate. |                           |  |  |  |
|   | A very attractive wine. Serena Sutcliffe, MW                         |                           |  |  |  |
|   | 香氣極佳。酒感非常活潑。果味柔滑順喉。非常討喜。施慧娜<br>(葡萄酒大師M.W.)                           |                           |  |  |  |
| 5539  | 6 bts (2 oc)   |                           |  |  |  |
|   |  | per lot: HKD26,000-35,000 |  |  |  |
|   |  | USD3,200-4,200            |  |  |  |
| <b>Bonnes Mares 2012</b>                      |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, Grand Cru</i>                                      |                           |  |  |  |
| 5540  | 6 bts (2 oc)   |                           |  |  |  |
|   |  | per lot: HKD35,000-50,000 |  |  |  |
|   |  | USD4,200-6,000            |  |  |  |
| <b>Bonnes Mares 2011</b>                      |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, Grand Cru</i>                                      |                           |  |  |  |
| 5541  | 6 bts (oc)   |                           |  |  |  |
|   |  | per lot: HKD22,000-30,000 |  |  |  |
|   |  | USD2,800-3,800            |  |  |  |
| <b>Bonnes Mares 2008</b>                      |  |                           |  |  |  |
|   | Domaine Georges Roumier  |                           |  |  |  |
|   | <i>Côte de Nuits, Grand Cru</i>                                      |                           |  |  |  |
| 5542  | 3 bts (oc)   |                           |  |  |  |
|   |  | per lot: HKD16,000-22,000 |  |  |  |
|   |  | USD2,000-2,800            |  |  |  |
| <b>Ruchottes Chambertin 2014</b>              |  |                           |  |  |  |
|   | Christophe Roumier   |                           |  |  |  |
|   | <i>Côte de Nuits, Grand Cru</i>                                      |                           |  |  |  |
| 5543  | 3 bts (oc)   |                           |  |  |  |
|   |  | per lot: HKD7,500-9,500   |  |  |  |
|   |  | USD950-1,200              |  |  |  |
| <b>Ruchottes Chambertin 2013</b>              |  |                           |  |  |  |
|   | Christophe Roumier   |                           |  |  |  |
|   | <i>Côte de Nuits, Grand Cru</i>                                      |                           |  |  |  |
| 5544  | 3 bts (oc)   |                           |  |  |  |
|   |  | per lot: HKD8,500-11,000  |  |  |  |
|   |  | USD1,000-1,400            |  |  |  |



**Ruchottes Chambertin 2012**

Christophe Roumier  
Côte de Nuits, Grand Cru

5545 3 bts (oc)

per lot: HKD8,500-11,000  
USD1,000-1,400

**Ruchottes Chambertin 2011**

Christophe Roumier  
Côte de Nuits, Grand Cru

5546 3 bts (oc)

per lot: HKD7,000-9,000  
USD850-1,100

**Ruchottes Chambertin 2010**

Christophe Roumier  
Côte de Nuits, Grand Cru

5547 3 bts (oc)

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

**Ruchottes Chambertin 2009**

Christophe Roumier  
Côte de Nuits, Grand Cru

5548 3 bts (oc)

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

**FRANCOIS LAMARCHE****La Grande Rue 2014**

François Lamarche  
Côte de Nuits, Grand Cru

5549 6 bts (owc)

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

**La Grande Rue 2013**

François Lamarche  
Côte de Nuits, Grand Cru

5550 6 bts (owc)

per lot: HKD13,000-17,000  
USD1,600-2,000

**La Grande Rue 2012**

François Lamarche  
Côte de Nuits, Grand Cru

5551 6 bts (owc)

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

**La Grande Rue 2011**

François Lamarche  
Côte de Nuits, Grand Cru

5552 6 bts (owc)

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

**La Grande Rue 2010**

François Lamarche  
Côte de Nuits, Grand Cru

5553 6 bts (owc)

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

**La Grande Rue 2009**

François Lamarche  
Côte de Nuits, Grand Cru

5554 6 bts (owc)

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





## DOMAINE DUJAC

Jacques Seysses bought this domaine in 1968 and built it up to be one of the most notable on the Côte de Nuits through a combination of hard work and intelligent winemaking. Harvesting is immensely careful here and there is no destalking, a rarity nowadays. The Grands and Premiers Crus are matured in fûts that have been used only once. The wines are fined with whites of egg and bottled after fifteen months, without filtration. There is great character here in each appellation and each "climat", with both purity and clarity in the wines, plus breed. The Seysses sons, Jeremy and Alec, are in charge now and are having a real impact. Serena Sutcliffe, MW

### Morey St. Denis

Domaine Dujac

*Côte de Nuits*

**2013** (6 bts)

**2014** (6 bts)

5555 12 bts (2 oc)

per lot: HKD4,000-6,000  
USD500-750

### Morey St. Denis, Premier Cru 2012

Domaine Dujac

*Côte de Nuits, 1er Cru*

5556 6 bts (oc)

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

### Chambolle Musigny, Les Gruenchers

Domaine Dujac

*Côte de Nuits, 1er Cru*

**2013** (3 bts)

**2014** (3 bts)

5557 6 bts (oc, sc)

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

### Vosne Romanée, Aux Malconsorts 2014

Domaine Dujac

*Côte de Nuits, 1er Cru*

5558 12 bts (2 oc)

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

### Vosne Romanée, Aux Malconsorts 2013

Domaine Dujac

*Côte de Nuits, 1er Cru*

5559 9 bts (2 oc)

per lot: HKD14,000-19,000  
USD1,700-2,400

### Vosne Romanée, Aux Malconsorts 2011

Domaine Dujac

*Côte de Nuits, 1er Cru*

In 2014, a keen nose of minerally Malconsorts with scented forest fruits. Very sleek and perfumed all through. Serena Sutcliffe, MW

5560 6 bts (oc)

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

### Vosne Romanée, Aux Malconsorts 2010

Domaine Dujac

*Côte de Nuits, 1er Cru*

In 2014, a nose of real depth, class and complexity. Scented earth. Terrific fruity impact on the palate, full of power and pleasure. A keeper. Serena Sutcliffe, MW

5561 6 bts (oc)

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

### Vosne Romanée, Aux Malconsorts 2008

Domaine Dujac

*Côte de Nuits, 1er Cru*

More apparent tannin than the 2009, of course, but excellent wine, with all the great qualities of the cru, in abundance. Serena Sutcliffe, MW

5562 6 bts (oc)

per lot: HKD14,000-19,000  
USD1,700-2,400

### Charmes Chambertin 2014

Domaine Dujac

*Côte de Nuits, Grand Cru*

5563 6 bts (oc)

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

### Charmes Chambertin 2009

Domaine Dujac

*Côte de Nuits, Grand Cru*

5564 6 bts (oc)

per lot: HKD9,500-15,000  
USD1,200-1,900

**Clos de la Roche 2014**  
Domaine Dujac  
*Côte de Nuits, Grand Cru*  
5565 6 bts (sc, oc)  
per lot: HKD14,000-20,000  
USD1,700-2,400

5566 1 mag (cn)  
per lot: HKD5,000-7,000  
USD600-850

**Clos de la Roche 2013**  
Domaine Dujac  
*Côte de Nuits, Grand Cru*  
5567 3 bts (oc)  
per lot: HKD6,000-8,500  
USD750-1,000

**Clos de la Roche 2012**  
Domaine Dujac  
*Côte de Nuits, Grand Cru*  
5568 3 bts (oc)  
per lot: HKD8,500-11,000  
USD1,000-1,400

**Clos Saint Denis 2014**  
Domaine Dujac  
*Côte de Nuits, Grand Cru*  
5569 9 bts (2 oc)  
per lot: HKD19,000-26,000  
USD2,400-3,200  
5570 1 mag (cn)  
per lot: HKD5,000-7,000  
USD600-850

**Clos Saint Denis 2013**  
Domaine Dujac  
*Côte de Nuits, Grand Cru*  
5571 3 bts (oc)  
per lot: HKD6,500-9,000  
USD800-1,100

**Clos Saint Denis 2012**  
Domaine Dujac  
*Côte de Nuits, Grand Cru*  
5572 6 bts (oc)  
per lot: HKD17,000-22,000  
USD2,000-2,800

**Echézeaux 2014**  
Domaine Dujac  
*Côte de Nuits, Grand Cru*  
5573 3 bts (oc)  
per lot: HKD5,500-8,000  
USD700-1,000  
5574 1 mag (cn)  
per lot: HKD2,000-3,000  
USD250-350

**Echézeaux 2012**  
Domaine Dujac  
*Côte de Nuits, Grand Cru*  
This has a core of real intensity at its centre. Serena Sutcliffe,  
MW  
5575 6 bts (oc)  
per lot: HKD14,000-20,000  
USD1,700-2,400

## SYLVAIN CATHIARD

**Chambolle Musigny, Les Clos de l'Orme 2014**  
Sylvain Cathiard  
*Côte de Nuits, 1er Cru*  
5576 9 bts (cn, oc)  
per lot: HKD5,000-7,000  
USD600-850

**Chambolle Musigny, Les Clos de l'Orme**  
Sylvain Cathiard  
*Côte de Nuits, 1er Cru*  
2011 (6 bts)  
2013 (6 bts)  
5577 12 bts (2 oc)  
per lot: HKD7,000-10,000  
USD850-1,200

**Nuits St. Georges, Aux Murgers 2014**  
Sylvain Cathiard  
*Côte de Nuits, 1er Cru*  
5578 12 bts (2 oc)  
per lot: HKD10,000-14,000  
USD1,200-1,700

**Nuits St. Georges, Aux Murgers 2013**  
Sylvain Cathiard  
*Côte de Nuits, 1er Cru*  
5579 12 bts (2 oc)  
per lot: HKD10,000-14,000  
USD1,200-1,700

**Nuits St. Georges, Aux Murgers 2012**  
Sylvain Cathiard  
*Côte de Nuits, 1er Cru*  
5580 6 bts (oc)  
per lot: HKD5,000-7,000  
USD600-850

|      |   |  |                           |      |   |
|------|---|--|---------------------------|------|---|
|      | <b>Nuits St. Georges, Aux Murgers 2011</b>          |  |                           |      | <b>Vosne Romanée, Aux Malconsorts 2011</b>          |
|      | Sylvain Cathiard                                    |  |                           |      | Sylvain Cathiard                                    |
|      | <i>Côte de Nuits, 1er Cru</i>                       |  |                           |      | <i>Côte de Nuits, 1er Cru</i>                       |
| 5581 | 12 bts (2 oc)                                       |  |                           | 5589 | 6 bts (oc)  |
|      |   |  | per lot: HKD11,000-15,000 |      |   |
|      |   |  | USD1,400-1,900            |      | per lot: HKD13,000-18,000                           |
|      |   |  |                           |      | USD1,600-2,200                                      |
|      | <b>Nuits St. Georges, Aux Thorey 2014</b>           |  |                           |      | <b>Vosne Romanée, Aux Malconsorts 2010</b>          |
|      | Sylvain Cathiard                                    |  |                           |      | Sylvain Cathiard                                    |
|      | <i>Côte de Nuits, 1er Cru</i>                       |  |                           |      | <i>Côte de Nuits, 1er Cru</i>                       |
| 5582 | 12 bts (2 oc)                                       |  |                           | 5590 | 6 bts (oc)  |
|      |   |  | per lot: HKD7,500-10,000  |      |   |
|      |   |  | USD950-1,200              |      | per lot: HKD19,000-26,000                           |
|      |   |  |                           |      | USD2,400-3,200                                      |
|      | <b>Nuits St. Georges, Aux Thorey 2013</b>           |  |                           |      | <b>Vosne Romanée, Aux Malconsorts 2009</b>          |
|      | Sylvain Cathiard                                    |  |                           |      | Sylvain Cathiard                                    |
|      | <i>Côte de Nuits, 1er Cru</i>                       |  |                           |      | <i>Côte de Nuits, 1er Cru</i>                       |
| 5583 | 12 bts (2 oc)                                       |  |                           | 5591 | <i>Case opened and stamped by Hong Kong customs</i> |
|      |   |  | per lot: HKD7,500-10,000  |      | 12 bts (cn, oc)                                     |
|      |   |  | USD950-1,200              |      |   |
|      |   |  |                           |      | per lot: HKD38,000-50,000                           |
|      |   |  |                           |      | USD4,800-6,000                                      |
|      | <b>Nuits St. Georges, Aux Thorey 2012</b>           |  |                           |      | <b>Vosne Romanée, Aux Malconsorts 2008</b>          |
|      | Sylvain Cathiard                                    |  |                           |      | Sylvain Cathiard                                    |
|      | <i>Côte de Nuits, 1er Cru</i>                       |  |                           |      | <i>Côte de Nuits, 1er Cru</i>                       |
| 5584 | 12 bts (2 oc)                                       |  |                           | 5592 | <i>In 12 bottle original carton</i>                 |
|      |   |  | per lot: HKD8,000-11,000  |      | 6 bts (oc)  |
|      |   |  | USD1,000-1,400            |      |   |
|      |   |  |                           |      | per lot: HKD15,000-20,000                           |
|      |   |  |                           |      | USD1,900-2,400                                      |
|      | <b>Nuits St. Georges, Aux Thorey 2011</b>           |  |                           |      | <b>Vosne Romanée, En Orveaux 2014</b>               |
|      | Sylvain Cathiard                                    |  |                           |      | Sylvain Cathiard                                    |
|      | <i>Côte de Nuits, 1er Cru</i>                       |  |                           |      | <i>Côte de Nuits, 1er Cru</i>                       |
| 5585 | 12 bts (2 oc)                                       |  |                           | 5593 | 6 bts (oc)  |
|      |   |  | per lot: HKD7,500-10,000  |      |   |
|      |   |  | USD950-1,200              |      | per lot: HKD8,000-12,000                            |
|      |   |  |                           |      | USD1,000-1,500                                      |
|      | <b>Vosne Romanée, Aux Malconsorts 2014</b>          |  |                           |      | <b>Vosne Romanée, En Orveaux 2012</b>               |
|      | Sylvain Cathiard                                    |  |                           |      | Sylvain Cathiard                                    |
|      | <i>Côte de Nuits, 1er Cru</i>                       |  |                           |      | <i>Côte de Nuits, 1er Cru</i>                       |
|      | <i>2 slightly grease stained and scuffed labels</i> |  |                           |      | <i>Côte de Nuits, 1er Cru</i>                       |
| 5586 | 9 bts (cn, oc)                                      |  |                           | 5594 | 6 bts (oc)  |
|      |   |  | per lot: HKD30,000-40,000 |      |   |
|      |   |  | USD3,800-5,000            |      | per lot: HKD8,500-11,000                            |
|      |   |  |                           |      | USD1,000-1,400                                      |
|      | <b>Vosne Romanée, Aux Malconsorts 2013</b>          |  |                           |      | <b>Vosne Romanée, En Orveaux 2011</b>               |
|      | Sylvain Cathiard                                    |  |                           |      | Sylvain Cathiard                                    |
|      | <i>Côte de Nuits, 1er Cru</i>                       |  |                           |      | <i>Côte de Nuits, 1er Cru</i>                       |
| 5587 | 12 bts (2 oc)                                       |  |                           | 5595 | 6 bts (oc)  |
|      |   |  | per lot: HKD30,000-40,000 |      |   |
|      |   |  | USD3,800-5,000            |      | per lot: HKD7,500-11,000                            |
|      |   |  |                           |      | USD950-1,400  |
|      | <b>Vosne Romanée, Aux Malconsorts 2012</b>          |  |                           |      | <b>Vosne Romanée, En Orveaux 2010</b>               |
|      | Sylvain Cathiard                                    |  |                           |      | Sylvain Cathiard                                    |
|      | <i>Côte de Nuits, 1er Cru</i>                       |  |                           |      | <i>Côte de Nuits, 1er Cru</i>                       |
| 5588 | 6 bts (oc)  |  |                           | 5596 | 6 bts (oc)  |
|      |   |  | per lot: HKD16,000-22,000 |      |   |
|      |   |  | USD2,000-2,800            |      | per lot: HKD8,500-12,000                            |
|      |   |  |                           |      | USD1,000-1,500                                      |

**Vosne Romanée, En Orveaux 2009**  
Sylvain Cathiard  
*Côte de Nuits, 1er Cru*  
*In 12 bottle original carton*  
5597 6 bts (oc)  
per lot: HKD7,500-11,000  
USD950-1,400

**Vosne Romanée, Aux Reignots 2010**  
Sylvain Cathiard  
*Côte de Nuits, 1er Cru*  
5598 6 bts (oc)  
per lot: HKD10,000-14,000  
USD1,200-1,700

**Vosne Romanée, Les Suchots 2014**  
Sylvain Cathiard  
*Côte de Nuits, 1er Cru*  
5599 9 bts (cn, oc)  
per lot: HKD15,000-22,000  
USD1,900-2,800

**Vosne Romanée, Les Suchots 2009**  
Sylvain Cathiard  
*Côte de Nuits, 1er Cru*  
*In 12 bottle original carton*  
5600 6 bts (oc)  
per lot: HKD14,000-20,000  
USD1,700-2,400

**Vosne Romanée, Les Suchots 2008**  
Sylvain Cathiard  
*Côte de Nuits, 1er Cru*  
5601 6 bts (sc)  
per lot: HKD8,000-12,000  
USD1,000-1,500

**Romanée St. Vivant 2008**  
Sylvain Cathiard  
*Côte de Nuits, Grand Cru*  
5602 3 bts (sc)  
per lot: HKD17,000-24,000  
USD2,000-3,000

## DOMAINE ARLAUD PERE ET FILS

**Gevrey Chambertin, Aux Combottes 2009**  
Domaine Arlaud Père et Fils  
*Côte de Nuits, 1er Cru*  
5603 6 bts (oc)  
per lot: HKD3,000-4,500  
USD350-550

## CLAUDE DUGAT

**Charmes Chambertin 2007**  
Claude Dugat  
*Côte de Nuits, Grand Cru*  
5604 6 bts (oc)  
per lot: HKD9,000-13,000  
USD1,100-1,600

## DOMAINE A. F. GROS

**Richebourg 2005**  
Domaine A. F. Gros  
*Côte de Nuits, Grand Cru*  
*Banded prior to inspection*  
5605 6 bts (oc)  
per lot: HKD35,000-50,000  
USD4,200-6,000

## FAIVELEY

**Chambertin, Clos de Bèze 'Les Ouvrees Rodin' 2012**  
Faiveley  
*Côte de Nuits, Grand Cru*  
5606 3 bts (owc)  
per lot: HKD14,000-19,000  
USD1,700-2,400

## DOMAINE DU COMTE LIGER-BELAIR

**Vosne Romanée, Aux Reignots 2014**  
Domaine du Comte Liger-Belair  
*Côte de Nuits, 1er Cru*  
5607 6 bts (owc)  
per lot: HKD24,000-35,000  
USD3,000-4,200



## 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MW。）

#### Meursault, Caillerets 2013

J.-F. Coche-Dury  
Côte de Beaune

5608 1 bt (cn)  
per lot: HKD3,000-4,500  
USD350-550

#### Meursault, Les Chevalières 2013

J.-F. Coche-Dury  
Côte de Beaune

5609 3 bts (sc)  
per lot: HKD10,000-14,000  
USD1,200-1,700

## DOMAINE AND SELECTION

### Meursault 2011

Domaine and Sélection  
Côte de Beaune  
Elevé et mise en bouteille par J.F. Coche-Dury

5610 6 bts (cn)  
per lot: HKD8,000-11,000  
USD1,000-1,400

### Meursault 2010

Domaine and Sélection  
Côte de Beaune  
Elevé et mise en bouteille par J.F. Coche-Dury

5611 12 bts (2 oc)  
per lot: HKD15,000-20,000  
USD1,900-2,400

### Meursault 2009

Domaine and Sélection  
Côte de Beaune  
Elevé et mise en bouteille par J.F. Coche-Dury

5612 12 bts (2 oc)  
per lot: HKD14,000-20,000  
USD1,700-2,400

### Meursault, Les Vireuils 2008

Domaine and Sélection  
Côte de Beaune

5613 6 bts (oc)  
per lot: HKD8,000-11,000  
USD1,000-1,400





## DOMAINE DES COMTES LAFON

### Meursault, Charmes 2013

Domaine des Comtes Lafon

*Côte de Beaune, 1er Cru*

5614 6 bts (sc)

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

### Meursault, Charmes 2011

Domaine des Comtes Lafon

*Côte de Beaune, 1er Cru*

In 2014, lime flower nose. Real liquid gingerbread on the palate.

Lemon tart finish. Pure silk with lovely crispness at the end.

Serena Sutcliffe, MW

2014年品嚐，散發椴樹花香。濃郁的薑餅味道。收結像檸檬餡餅。柔滑如絲，收結帶點怡人的爽脆感覺。施慧娜（葡萄酒大師M.W.）

5615 12 bts (oc)

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

### Montrachet

Domaine des Comtes Lafon

*Côte de Beaune, Grand Cru*

**2013** (1 bt) *In individual ovc*

**2014** (2 bts) *Each bottle in individual ovc*

5616 3 bts (sc)

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

## DOMAINE DUJAC

### Morey St. Denis, Blanc 2014

Domaine Dujac

*Côte de Nuits*

5617 6 bts (oc)

per lot: HKD2,500-4,000  
USD300-500

## JOSEPH DROUHIN

Maison Joseph Drouhin, which is now again owned, as well as run by, Robert Drouhin in combination with his extremely capable and technically trained children, is a highly reputed Beaune négociant, offering wines whose trademark is elegance and finesse, in contrast to the current fashion for extraction and deep colour.

Drouhin is also an important domaine proprietor - many people forget how much it owns in Chablis. Combining tradition with new developments, Drouhin is always willing to try fresh techniques if they are improvements. Red wines are fermented in open cuves with floating chapeau, using natural yeasts and long, temperature - controlled macerations. The white grapes are pressed slowly, with the last pressings not used, and fermentation takes place in 228-litre casks. The white and red Beaune Clos des Mouches are flagships, but all are to be highly recommended. The Chablis is influenced by oak and is delicious. The négoce business buys in grapes to turn into wine with the same care it gives of its own domaine. The business only sells AC Bourgogne and has never created a vin de marque. Serena Sutcliffe, MW

### Montrachet, Marquis de Laguiche 2012

Joseph Drouhin

*Côte de Beaune, Grand Cru*

5618 6 bts (2 ovc)

per lot: HKD17,000-22,000  
USD2,000-2,800

### Montrachet, Marquis de Laguiche 2011

Joseph Drouhin

*Côte de Beaune, Grand Cru*

5619 6 bts (ovc)

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

### Montrachet, Marquis de Laguiche 2010

Joseph Drouhin

*Côte de Beaune, Grand Cru*

*In original tissues*

5620 6 bts (ovc)

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

### Montrachet, Marquis de Laguiche 2008

Joseph Drouhin

*Côte de Beaune, Grand Cru*

*In original tissues*

5621 12 bts (2 ovc)

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

### Montrachet, Marquis de Laguiche 2005

Joseph Drouhin

*Côte de Beaune, Grand Cru*

*In original tissues*

5622 6 bts (ovc)

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

## DOMAINE LEFLAIVE

This is a great, if not the great, old family Domaine for white Burgundy. It demonstrates what a white wine can be, given the right soil, the right vines and the right combination of tradition and sense of enquiry. It is also the springboard for the whole region's move towards organic grape farming. The Domaine was managed by Anne-Claude Leflaive, until her untimely death in 2015, a worthy successor to the legendary Vincent Leflaive who died in 1993 (and I pay tribute to his skill, integrity, and unmatched joie de vivre). Anne-Claude began the conversion to biodynamics, complete by 1998, and worked with Pierre Morey, her winemaker until 2008, when Eric Rémy took over. The wines are bottled after about eighteen months following an élevage in oak pièces and small stainless steel vats. Let yourself be seduced by their honeyed smoothness - if you have not already succumbed to the heady bouquet. I have been both thrilled and uplifted by countless bottles, in all their aristocratic and multi-dimensional glory. These are wines that have highlights and energy. Serena Sutcliffe, MW

這間歷史悠久的家族酒莊是布良地白酒的典範。它擁有絕佳的風土、質量非凡的葡萄樹，兼容傳統和實驗精神，向世人展示頂級白酒的極致魅力。當年酒莊先行採用有機葡萄耕種法，此方法後來逐漸擴展至整個地區。傳奇莊主Vincent Leflaive在1993年去世後（他的釀酒技藝超卓、為人正直真誠、對生活無比熱愛，讓我敬仰不已），才幹出眾的Anne-Claude Leflaive全面接掌酒莊，表現不負前人，可惜她在2015年溘然離世。Anne-Claude接管酒莊後，隨即開始試驗自然動力耕種法，直至1998年，酒莊所有葡萄園皆採用此法。Pierre Morey曾任酒莊的釀酒總監，2008年由Eric Rémy繼任。酒釀在小型不銹鋼桶內陳釀十八個月後，放入橡木桶陳年，最後在酒莊內裝瓶。這些佳釀如蜂蜜般香甜柔順，酒香芬芳醉人。我嘗試過無數瓶，她們層次豐富，酒感華麗典雅，每次都讓我徹底為之傾倒。這些充滿活力的佳釀，實在令人讚歎。施慧娜（葡萄酒大師M.W.）

### Bâtard Montrachet 2014

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5623 9 bts (3 ovc) per lot: HKD30,000-40,000  
USD3,800-5,000

### Bâtard Montrachet 2013

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5624 12 bts (4 ovc) per lot: HKD30,000-40,000  
USD3,800-5,000

### Bâtard Montrachet 2012

Domaine Leflaive

*Côte de Beaune, Grand Cru*

Quite a lot of finesse here, perhaps more than usual for Bâtard, and with a 'brut' dryness. The power lurks behind it. Serena Sutcliffe, MW

相當靈巧精細，也許比平常的Bâtard更甚，並具香檳般的乾性，有後勁。施慧娜（葡萄酒大師M.W.）  
5625 6 bts (2 ovc) per lot: HKD16,000-22,000  
USD2,000-2,800

### Bâtard Montrachet 2011

Domaine Leflaive

*Côte de Beaune, Grand Cru*

The Grands Crus at Leflaive receive 25% new wood, maximum. A lovely, cream, honey and flowers nose. Hawthorn and dog roses. This wine is so full that it nourishes. Serena Sutcliffe, MW  
5626 6 bts (ovc) per lot: HKD14,000-20,000  
USD1,700-2,400

### Bâtard Montrachet 2010

Domaine Leflaive

*Côte de Beaune, Grand Cru*

As usual, rich and fat and a little more forward and showy than Bienvenues at an early stage. Very juicy quinces on the palate. It almost seems 'sweet' even with zero sugar, but this is the great charm here. Serena Sutcliffe, MW

一如以往的肥碩豐腴，比酒齡尚輕年的Bienvenues更尖銳顯著。果味充沛。雖然不含糖份，但幾乎帶著「甜味」，正是她的魅力所在。施慧娜（葡萄酒大師M.W.）  
5627 9 bts (2 ovc) per lot: HKD42,000-60,000  
USD5,000-7,500

### Bâtard Montrachet 2009

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5628 6 bts (ovc) per lot: HKD16,000-22,000  
USD2,000-2,800

### Bâtard Montrachet 2008

Domaine Leflaive

*Côte de Beaune, Grand Cru*

So honied, with real orange flavours. Rich and already so accessible. The late, great Vincent Leflaive used to say that Bâtard was a wine for banquets. Chevalier for more 'intimate' moments! Try them both and see if you agree. Serena Sutcliffe, MW  
5629 6 bts (ovc) per lot: HKD14,000-20,000  
USD1,700-2,400

**Bâtard Montrachet 2007**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

In 2013, from magnum, this combined grapefruit, oranges and hazelnuts in classic, if a bit subdued, mode, with a true, nutty finish. Serena Sutcliffe, MW

2013年品嚐1.5公升裝，結合西柚、橙和榛子味，格調經典，有些抑壓，收結有果仁香。施慧娜(葡萄酒大師M.W.)

5630 6 bts (owc)  
per lot: HKD14,000-20,000  
USD1,700-2,400

**Bâtard Montrachet 2006**

Domaine Leflaive

*Côte de Beaune, Grand Cru**In 12 bottle owc*

Rich, honied, dramatic nose. Incredible taste of orange zest, vanillin, honey and lemon. Perfect fruit and acidity balance. Everything in harmony. Will age with grace. Serena Sutcliffe, MW

5631 6 bts (owc)  
per lot: HKD13,000-18,000  
USD1,600-2,200

**Bienvenues Bâtard Montrachet 2014**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5632 9 bts (3 owc)  
per lot: HKD22,000-30,000  
USD2,800-3,800

**Bienvenues Bâtard Montrachet 2013**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5633 12 bts (4 owc)  
per lot: HKD24,000-35,000  
USD3,000-4,200

**Bienvenues Bâtard Montrachet 2011**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5634 6 bts (owc)  
per lot: HKD11,000-15,000  
USD1,400-1,900

**Bienvenues Bâtard Montrachet 2010**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

The domain has a third of the Bienvenues 'climat'. Beautiful wine with density and contained energy. The impact is all on the follow-on with a long, lanolin finish. Obviously, this needs keeping. Serena Sutcliffe, MW

酒莊擁有Bienvenues的三分之一，迷人的佳釀，出色的密度和勁力。收結悠長光滑，顯然需要陳年一段日子。施慧娜(葡萄酒大師M.W.)

5635 3 bts (owc)  
per lot: HKD7,000-10,000  
USD850-1,200

**Bienvenues Bâtard Montrachet 2009**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5636 6 bts (owc)  
per lot: HKD14,000-20,000  
USD1,700-2,400

**Bienvenues Bâtard Montrachet 2008**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5637 6 bts (owc)  
per lot: HKD11,000-15,000  
USD1,400-1,900

**Bienvenues Bâtard Montrachet 2007**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

In 2013, a slightly reductive nose to start with, so swirl it in the glass. Very full and rich, with flavours of greengages. A real fresh attack kicks in at the end to give bounce. Serena Sutcliffe, MW

5638 6 bts (owc)  
per lot: HKD11,000-15,000  
USD1,400-1,900

**Bienvenues Bâtard Montrachet 2006**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5639 3 mags (sc)  
per lot: HKD12,000-18,000  
USD1,500-2,200

**Bienvenues Bâtard Montrachet 2005**

Domaine Leflaive

*Côte de Beaune, Grand Cru**1 slightly nicked label and 1 scuffed capsule*

In 2014, immensely lemony in flavour and filigree in texture. Gingery, silky and waxy. Serena Sutcliffe, MW

5640 2 mags (sc)  
per lot: HKD12,000-18,000  
USD1,500-2,200



DOMAINE LEFLAIVE

**Chevalier Montrachet 2014**

Domaine Leflaive  
*Côte de Beaune, Grand Cru*

**5641** 12 bts (4 ovc)

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

**Chevalier Montrachet 2013**

Domaine Leflaive  
*Côte de Beaune, Grand Cru*

**5642** 12 bts (4 ovc)

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

**Chevalier Montrachet 2011**

Domaine Leflaive  
*Côte de Beaune, Grand Cru*

**5643** 6 bts (ovc)

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

**Chevalier Montrachet 2010**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

Grapefruit and power, although not as 'fat' as the Bâtard. The power comes through the fullness of flavour and has a lovely 'floaty' character to it. This is great wine. Serena Sutcliffe, MW

5644 6 bts (owc)

per lot: HKD26,000-32,000  
USD3,200-4,000

**Chevalier Montrachet 2009**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5645 6 bts (owc)

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

**Chevalier Montrachet 2008**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

This was the first vintage that was made, from start to finish, by Eric Rémy. Citrus fruits on the nose. On the palate, spices, ginger and more complexity than the Bâtard. A real orange grove on the aftertaste. Serena Sutcliffe, MW

這是Eric Rémy由始至終負責的第一個年份，柑橘般的香氣，加上香料及生薑味，比Bâtard更具複雜性，純淨的橙樹叢回甘。施慧娜(葡萄酒大師M.W.)

5646 6 bts (owc)

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

**Chevalier Montrachet 2007**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

In 2013 and from magnum, a wonderful Sicilian lemons wine, just offering itself to be drunk from now. Serena Sutcliffe, MW

2013年品嚐1.5公升裝，美妙的西西里檸檬酒味道，才剛開始可以被享用。施慧娜(葡萄酒大師M.W.)

5647 6 bts (owc)

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

**Chevalier Montrachet 2006**

Domaine Leflaive

*Côte de Beaune, Grand Cru*

5648 6 bts (owc)

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

**OLIVIER LEFLAIVE****Bâtard Montrachet 2014**

Olivier Leflaive

*Côte de Beaune, Grand Cru*

5649 6 bts (owc)

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

**Chevalier Montrachet 2012**

Olivier Leflaive

*Côte de Beaune, Grand Cru*

5650 6 bts (owc)

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

**DOMAINE RAMONET****Chassagne Montrachet, Les Ruchottes 2013**

Domaine Ramonet

*Côte de Beaune, 1er Cru**3 magnums in 6 magnum carton, 1 slightly scuffed label*

5651 3 mags (oc)

per lot: HKD4,000-5,500  
USD500-700

**Bienvenues Bâtard Montrachet 2013**

Domaine Ramonet

*Côte de Beaune, Grand Cru*

5652 3 bts (sc)

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

**Montrachet 2013**

Domaine Ramonet

*Côte de Beaune, Grand Cru*

5653 1 bt (cn)

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

**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

**Bourgogne Blanc 2014**

Domaine Roulot

*Bourgogne*

5654 6 bts (oc)

per lot: HKD2,000-3,000  
USD250-350

**Meursault, Charmes 2014**

Domaine Roulot

*Côte de Beaune, 1er Cru*

5655 3 bts (oc)

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

|   |  |  |                           |                           |  |
|---|--|--|---------------------------|---------------------------|--|
| <b>Meursault, Charmes 2013</b>                          |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
| 5656  | 3 bts (oc)   |  | per lot: HKD7,000-10,000  |                           |  |
|   |  |  | USD850-1,200              |                           |  |
| <b>Meursault, Clos des Bouchères 2009</b>               |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
| 5664  | 6 bts (oc)   |  |                           | per lot: HKD11,000-15,000 |  |
|   |  |  |                           | USD1,400-1,900            |  |
| <b>Meursault, Charmes 2012</b>                          |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
| 5657  | 3 bts (oc)   |  | per lot: HKD7,500-10,000  |                           |  |
|   |  |  | USD950-1,200              |                           |  |
| <b>Meursault, Clos des Bouchères 2014</b>               |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
| 5658  | 6 bts (oc)   |  | per lot: HKD10,000-14,000 |                           |  |
|   |  |  | USD1,200-1,700            |                           |  |
| <b>Meursault, Clos des Bouchères 2013</b>               |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
| 5659  | 6 bts (oc)   |  | per lot: HKD9,000-13,000  |                           |  |
|   |  |  | USD1,100-1,600            |                           |  |
| 5660  | 1 jero - 3 litres (owc)  |  | per lot: HKD8,000-11,000  |                           |  |
|   |  |  | USD1,000-1,400            |                           |  |
| <b>Meursault, Clos des Bouchères 2012</b>               |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
|   | Jean-Marc Roulot calls this his little Goutte d'Or! It ripens so well that sometimes they have to pick earlier - and they got this just right as they have kept the 'attack' in the wine. This balances the glorious sweetness, all the way to the finish. Really super. In 2015 and from magnum, a great limes and hazelnut nose. A real vanilla ice taste, with ginger and all-spice. Serena Sutcliffe, MW |  |                           |                           |  |
| 5661  | 6 bts (oc)   |  | per lot: HKD10,000-14,000 |                           |  |
|   |  |  | USD1,200-1,700            |                           |  |
| <b>Meursault, Clos des Bouchères 2011</b>               |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
| 5662  | 6 bts (oc)   |  | per lot: HKD9,000-13,000  |                           |  |
|   |  |  | USD1,100-1,600            |                           |  |
| <b>Meursault, Clos des Bouchères 2010</b>               |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
| 5663  | 6 bts (oc)   |  | per lot: HKD11,000-15,000 |                           |  |
|   |  |  | USD1,400-1,900            |                           |  |
| <b>Meursault, Les Luchets 2010</b>                      |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
|   | Lovely flavours of orange zest and a winning, fine texture. Serena Sutcliffe, MW   |  |                           |                           |  |
| 5665  | 6 bts (oc)   |  |                           | per lot: HKD6,000-8,000   |  |
|   |  |  |                           | USD750-1,000              |  |
| <b>Meursault, Les Luchets 2009</b>                      |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
|   | In 2016, a very convincing nose of Meursault, in all its rounded character. Jean-Marc Roulot harvested early in this hot vintage. Lovely wine at this stage of its life, with the soft finish of the year and flavours of orange. Serena Sutcliffe, MW   |  |                           |                           |  |
|   | 2016年品嚐，毋庸置疑是Meursault的氣息，感覺圓渾。此年份相當炎熱，Jean-Marc Roulot提早採收。目前的狀態下，非常宜人，年份的柔軟收結和橙味。施慧娜（葡萄酒大師M.W.）  |  |                           |                           |  |
| 5666  | 12 bts (oc)  |  |                           | per lot: HKD10,000-14,000 |  |
|   |  |  |                           | USD1,200-1,700            |  |
| <b>Meursault, Les Luchets 2008</b>                      |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
|   | A very successful Luchets this year, with both richness and acidity, softness and lots of flavour. Serena Sutcliffe, MW  |  |                           |                           |  |
| 5667  | 12 bts (oc)  |  |                           | per lot: HKD10,000-14,000 |  |
|   |  |  |                           | USD1,200-1,700            |  |
| <b>Meursault, Le Porusot 2014</b>                       |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune, 1er Cru</i>   |  |                           |                           |  |
| 5668  | 3 bts (oc)   |  |                           | per lot: HKD5,000-7,000   |  |
|   |  |  |                           | USD600-850                |  |
| <b>Meursault, Les Tessons, Clos de Mon Plaisir 2010</b> |  |  |                           |                           |  |
|   | Domaine Roulot   |  |                           |                           |  |
|   | <i>Côte de Beaune</i>  |  |                           |                           |  |
| 5669  | 6 bts (oc)   |  |                           | per lot: HKD8,500-11,000  |  |
|   |  |  |                           | USD1,000-1,400            |  |



**Meursault, Les Tessons, Clos de Mon Plaisir 2009**

Domaine Roulot  
Côte de Beaune

This is a glorious wine from mid-slope and good exposure. Flesh, flavour, lovely acidity and great personality. Serena Sutcliffe, MW  
6 bts (oc)

5670

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

**Meursault, Les Tessons, Clos de Mon Plaisir 2008**

Domaine Roulot  
Côte de Beaune

This is terrific, three-star (working on the Michelin system!) wine, with fruit, flavour and acidity in all the right places and ticking all the boxes. Not to be missed. Serena Sutcliffe, MW

5671 12 bts (oc)

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

**Meursault, Les Tillets 2014**

Domaine Roulot  
Côte de Beaune

5672 6 bts (oc)

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

**COMTE GEORGES DE VOGUE**

**Bourgogne Blanc**

Comte Georges de Vogüé  
Bourgogne

2009 (3 bts)

2013 (1 bt) *In individual owc*

2014 (1 bt)

5673 5 bts (2 sc)

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

## DOMAINE RAVENEAU

### Chablis, Butteaux 2014

Domaine Raveneau

Chablis, 1er Cru

5674 6 bts (oc)

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

### Chablis, Butteaux 2013

Domaine Raveneau

Chablis, 1er Cru

5675 6 bts (oc)

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

### Chablis, Montée de Tonnerre 2014

Domaine Raveneau

Chablis, 1er Cru

5676 6 bts (oc)

per lot: HKD7,000-9,500  
USD850-1,200

### Chablis, Montée de Tonnerre 2013

Domaine Raveneau

Chablis, 1er Cru

5677 6 bts (oc)

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

### Chablis, Valmur 2014

Domaine Raveneau

Chablis, Grand Cru

5678 6 bts (oc)

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

## CHAMPAGNE

### Dom Pérignon, Oenothèque 1996

Disgorged in 2008 and tasted in 2011 with Richard Geoffroy. This has all the wonderful character and attack of the year, which I adore whenever it was disgorged. It is a superb Champagne vintage for long keeping, although there was an issue of oxidation on the black grapes which DP triumphantly avoided. The element that most entrances me here is the great minerality and the 'iodé', almost marine taste of the Oenothèque - this is impossible to resist. Serena Sutcliffe, MW WA 97

5679 9 bts (3 oc)

5680 9 bts (3 oc)

per lot: HKD19,000-24,000  
USD2,400-3,000





## Krug 1996

*Each bottle in individual giftboxes*

On its 20th birthday (oh, that it was also mine!), still stupendously impressive, a monumental Krug and the last year when Paul Krug was part of the tasting team. I always thought that it might bear a resemblance to the legendary 1928 when it was at a similar age. It has that great tension between ripeness and acidity that is a mark of 1996, plus vinosity and power, icy orange zests and seamless silk. Sleek structure in liquid form. Serena Sutcliffe, MW WA 98.,

2012年，出色的橙皮香，加上蜜瓜味，入口帶濃郁酒香，為Krug的傑作，這是Paul Krug參與試酒團隊的最後一年，對他致敬之作。融和的水果，是否有點像其傳奇的1928年作品-現時我們只能猜測，但看其結構，此推斷應是合理的，需不時檢查！施慧娜（葡萄酒大師M.W.）

**5681** 12 bts (2 oc)  
per lot: HKD26,000-35,000  
USD3,200-4,200

## Krug 1995

In 2017, this is now mature Champagne, more so than some older vintages, so marry it with food where it excels. Both citric and walnutty, it rolls round the mouth and ends with signature Krug aplomb. Serena Sutcliffe, MW WA 94 - 12/10

2017年品嚐，這款香檳已臻成熟，基於一些更老的年份，適合配搭食物。帶柑橘香和核桃香，香味在口中繚繞，收結是Krug典型的沉著優雅。施慧娜（葡萄酒大師M.W.）

**5682** 12 bts (2 oc)  
per lot: HKD22,000-32,000  
USD2,800-4,000

## Krug 1990

*Each bottle in individual giftbox*

At 20 years old, almost a liqueur nose. Walnuts and smoke - maybe smoke and mirrors, as it is so mysterious! Both imposing and classic. A real Krug heart to it - grapefruit and orange. This is now so broad and expressive. Serena Sutcliffe, MW WA 95

陳年二十載，帶甜酒芳香，合桃及煙燻氣息，神祕迷離，令人難忘的經典，有著Krug的個性—柚子及橙香，現時已十分澎湃動人。施慧娜（葡萄酒大師M.W.）

**5683** 6 bts (oc)  
per lot: HKD20,000-30,000  
USD2,400-3,800

## ITALY RED

### BIONDI-SANTI

#### Brunello di Montalcino "Il Greppo" Riserva 1971

Biondi-Santi

*Toscana, DOCG*

*u. 1bn, 1ts, 1hs, good general appearance for its age, 1 very slightly scuffed label, 2 very slightly bin soiled labels, 2 very slightly corroded capsules*

**5684** 3 bts (sc)  
per lot: HKD8,500-12,000  
USD1,000-1,500

### BRUNO GIACOSA

#### Barbaresco, Riserva, Asili 2007

Bruno Giacosa

*Piemonte*

*Lot 5685: Very slightly scuffed labels*

**5685** 6 bts (owc)  
per lot: HKD12,000-17,000  
USD1,500-2,000

**5686** 3 mags (owc)  
per lot: HKD14,000-20,000  
USD1,700-2,400

#### Barbaresco, Riserva, Asili 2004

Bruno Giacosa

*Piemonte*

**5687** 6 bts (owc)  
per lot: HKD14,000-19,000  
USD1,700-2,400

#### Barolo, Le Rocche del Falletto di Serralunga d'Alba, Riserva 2004

Bruno Giacosa

*Piemonte, DOCG*

**5688** 12 bts (2 owc)  
per lot: HKD15,000-20,000  
USD1,900-2,400

### SOLAIA

#### Solaia 1997

*Toscana, IGT*

*u. 1bn*

**5689** 6 bts (oc)  
per lot: HKD12,000-17,000  
USD1,500-2,000

### SOLDERA

#### Brunello di Montalcino Riserva, Case Basse 2005

Soldera

*Toscana, DOCG*

**5690** 12 bts (2 cn)  
per lot: HKD24,000-35,000  
USD3,000-4,200



VEGA SICILIA

## SPAIN RED

### ALION

#### Alión 2004

*Ribera del Duero*

Lovely black pepper and black cherries nose. Almost a cocoa taste. Glorious fresh attack and fruit impact. So smooth, so vanilla, so wonderful. This is a great wine to keep, if you can. Serena Sutcliffe, MW

散發怡人的黑胡椒及櫻桃香氣。幾乎有可可豆的味道。口感清爽活潑，果香濃郁。順滑的香子蘭味，非常可口。2014年品嚐，仍感受到100%使用新法國橡木桶的味道，鮮爽活潑，充滿藍莓香料味。施慧娜（葡萄酒大師M.W.）

5691 12 bts (owc)

5692 12 bts (owc)

per lot: HKD5,500-7,500  
USD700-950

#### Alión 2003

*Ribera del Duero*

Lovely touch of vanillin and cinnamon. Lovely spice and chocolate. So soft. Melts in the mouth. Ready to drink. Serena Sutcliffe, MW

美麗動人的香草及肉桂，帶誘人的辛辣及巧克力口感。非常柔軟，適宜現在享用。施慧娜（葡萄酒大師M.W.）

5693 12 bts (owc)

5694 12 bts (owc)

per lot: HKD5,500-7,500  
USD700-950

### VEGA SICILIA

#### 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。口感味道複雜豐富，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.）

5695 1 mag (owc)

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

#### 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.）

5696 1 mag (owc)

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

#### 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.）

5697 1 mag (owc)

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

#### Vega Sicilia 'Unico' 1991

*Ribera del Duero*

85% Tinto Fino, 15% Cabernet Sauvignon. A huge array of scents of many dimensions - so Unico. Traces of aniseed. So silky in texture. So beautiful and orangey, with raspberries at the end. Pure berries and pure, stunning quality. A real aristocrat of a wine. Serena Sutcliffe, MW  
WA 95

85% Tinto Fino，15% 卡本納蘇維翁。充滿變化及層次的香氣，盡顯酒莊的特色。帶點八角的芳香，口感如絲般滑溜，加上迷人的橘子，覆盤子及漿果味道，非常出色。施慧娜（葡萄酒大師M.W.）

5698 1 mag (owc)

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

### Vega Sicilia 'Unico' 1990

Ribera del Duero

*Slightly bin soiled label*

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M.W.）

5699 1 mag (owc)

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

### Vega Sicilia 'Unico' 1989

Ribera del Duero

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M.W.）

5700 1 mag (owc)

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

### Vega Sicilia 'Unico' 1986

Ribera del Duero

*Excellent level, color and clarity*

75% Tinto Fino, 25% Cabernet Sauvignon. An incredible aromatic bombshell impact. Rolls round the mouth with its massive black fruit. In 2013, so complex and velvety. Black cherries, liquorice and wine gums. Terrific. Another bottle was all spicy complexity and aromatic fireworks. Serena Sutcliffe, MW  
WA 92

75% Tinto Fino, 25%卡本納蘇維翁。酒香複雜奔放。豐碩的黑肉果味齒頰留香。2013年品嚐，層次複雜豐富，柔滑高貴如天鵝絨。嚐到黑莓、甘草和葡萄酒軟糖味。風味絕佳。另一瓶充滿複雜辛香，味道豐富而奔放。施慧娜（葡萄酒大師M.W.）

5701 1 mag (owc)

per lot: HKD4,500-6,000  
USD550-750

### Vega Sicilia 'Unico' 1985

Ribera del Duero

*u. 1bn, excellent color and clarity, slightly soiled bottle, minor signs of old seepage*

70% Tinto Fino, 20% Cabernet Sauvignon, 10% Malbec and Merlot. Spicy, healthy bouquet, with exotic notes of the casbah! Vibrant chocolate taste (a very Unico thing), with candied fruits and musky minerality. Lots of tannin, with glycerol to match. A real finish of dates, a 'first' for me. Powerful. In 2013, the nose is smoked dates and the taste is pure sweetness and seduction, still with youthful bounce. Serena Sutcliffe, MW  
WA 93

70% Tinto Fino, 20%卡本納蘇維翁, 10% Malbec和梅樂。散發健康活力的辛香氣息，有中東的異國風情！嚐到巧克力（Unico的特色）、果脯和麝香礦物味。丹寧豐富，配合柔順的甘油。收結帶藥味，香甜誘人，還有活力氣息。施慧娜（葡萄酒大師M.W.）

5702 1 mag (owc)

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

### Vega Sicilia 'Unico' 1983

Ribera del Duero

*u. 1h/m, very slightly scuffed label, signs of seepage, capsule cracked on top*

65% Tinto Fino, 25% Cabernet Sauvignon, 10% Malbec and Merlot. A very brambly nose - decant to release the bouquet. Terrifically tannic and totally spice-bazaar. Irony, meaty and forceful - a giant. In 2013, beautiful sweetness and seamless elegance. All the tannin has melted now. Serena Sutcliffe, MW  
WA 90

65% Tinto Fino, 25%卡本納蘇維翁, 10% Malbec和梅樂。醒酒過後，散發濃郁的樹莓香。令人如置身香料市場。丹寧感覺極好。有生鐵味和肉味，巨碩澎湃。2013年品嚐，香甜怡人，優雅順滑。丹寧融和。施慧娜（葡萄酒大師M.W.）

5703 1 mag (owc)

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

### Vega Sicilia 'Unico' 1982

Ribera del Duero

*u. 2vts, 4t/hs, 2ms, excellent color and clarity, very good general appearance, bin stained labels, 2 bottles with signs of old seepage*

65% Tinto Fino, 20% Cabernet Sauvignon, 15% Malbec and Merlot. Spiced plum glühwein on the nose. Great mineral quality - a Unico hallmark. Liquorice taste, with great irony backbone. Fantastic with Cantonese roast duck. In 2013, a really smoky nose leads to a great, meaty, ripe taste. Ends on a note of scented embers that I find riveting. Serena Sutcliffe, MW  
WA 96

65% Tinto Fino, 20%卡本納蘇維翁, 15% Malbec和梅樂。散發李子熱甜酒辛香。礦物感極佳 - Unico的標誌。嚐到甘草味，骨幹富滿生鐵味。配搭烤鴨，滋味一流。2013年品嚐，先聞煙燻香，後嚐到熟潤的肉香。收結有一陣藥香餘灰的奇香，甚得我心。施慧娜（葡萄酒大師M.W.）

5704 8 bts (sc)

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

**VINO FINO DE MESA**  
Elaborado con uvas: Cabernet Sauvignon, Malbec, Merlot, Tinto

**VEGA-SICILIA**  
COSECHA 1967 "UNICO"

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  
N.º embotellador: 2342 - Castera de D. O. - España

Esta cosecha se ha escogido para ser embotellada este año y consta de 98.500 botellas.  
El número de esta botella es el N.º 44959

BODEGAS VEGA SICILIA, S.A.  
El Presidente  
*J. Sanmamed*

VALBUENA DE DUERO (Valladolid) España

**VINO FINO DE MESA**

**VEGA-SICILIA**  
COSECHA 1966 "UNICO"

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

Esta cosecha se ha escogido para ser embotellada y consta de 98.000 botellas.  
El número de esta botella es el N.º 44959

BODEGAS VEGA SICILIA, S.A.  
El Presidente  
*J. Sanmamed*

VALBUENA DE DUERO (Valladolid)

**VEGA-SICILIA**  
COSECHA 1980 "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

EMBOTELLADO EN LA PROPIEDAD  
BODEGAS VEGA SICILIA, S.A. VALBUENA DE DUERO (Valladolid) España

Esta cosecha ha sido escogida para ser embotellada en 36.480 botellas bordelaises y 2.000 magnum.  
El número de esta botella es el N.º 01005

BODEGAS VEGA SICILIA, S.A.  
El Presidente  
*J. Sanmamed*

VALBUENA DE DUERO (Valladolid)

**VINO FINO**

**VEGA-SICILIA**  
COSECHA 1959 "UNICO"

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

Esta cosecha se ha escogido para ser embotellada este año y consta de 30.800 botellas.  
El número de esta botella es el N.º 21947

BODEGAS VEGA SICILIA, S.A.  
El Presidente  
*J. Sanmamed*

VALBUENA DE DUERO (Valladolid)

**Vega Sicilia 'Unico' 1981***Ribera del Duero*

*u. 2bn, 2vts, excellent color and clarity, very good general appearance, very slightly scuffed labels, 3 bottles in owc*  
 65% Tinto Fino, 20% Cabernet Sauvignon, 15% Malbec and Merlot. A very small vintage. Glorious, sweet, ripe nose, with a touch of violets. Lovely coffee bean taste. Heavenly, sweet, supple tannins. Mouth-watering wine, intense, delicious, aromatic and fascinating. In 2014, sweet violets on the nose, so winning and seductive. This is just vocabulary-defying, but I shall try - cassis, coffee and black truffles. Liquid paradise. All this, plus extra freshness, from magnum. Serena Sutcliffe, MW

65% Tinto Fino, 20% 卡本納蘇維翁, 15% Malbec和梅樂。產量十分少的一年。香甜成熟的果香, 帶有紫蘿蘭和美妙的咖啡豆香氣。入口單寧幼細柔滑, 香濃可口, 奇妙無窮。2014年品嚐1.5公升裝, 誘人的紫蘿蘭香氣, 美妙得讓人陷入詞窮; 黑醋栗、咖啡、黑松露的味道和鮮香活力。此佳釀只應天上有。施慧娜(葡萄酒大師M.W.)

5705 4 bts (sc)

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

**Vega Sicilia 'Unico' 1980***Ribera del Duero**u. 1vts*

60% Tinto Fino, 20% Cabernet Sauvignon, 20% Malbec and Merlot. Slightly 'Burgundian' nose. Superbly scented. Very red fruit. Soft, American oak sweet taste, with sweet leather at the end. Just pure pleasure. In 2013, from magnum, both the 'Burgundian' aspect and the American oak come through again in exciting mode. So sweet and silky. Very magical wine. Serena Sutcliffe, MW

60% Tinto Fino, 20% 卡本納蘇維翁, 15% Malbec和梅樂。帶點布良地的風格。芳香撲鼻。充盈的紅色水果及美國橡木桶的甜味。收結帶香皮革味。2013年品嚐1.5公升裝, 猶像布良地風格和美國橡木桶香氣更令人讚嘆, 香甜幼滑, 瓊漿玉液。施慧娜(葡萄酒大師M.W.)

5706 1 mag (owc)

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

5707 4 bts (sc)

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

**Vega Sicilia 'Unico' 1979***Ribera del Duero**u. 1bn, very slightly bin soiled label*

60% Tinto Fino, 20% Cabernet Sauvignon, 20% Malbec, Merlot and Albillo. Tarry, cherryish nose. Good, big, inky wine. In 2013, from magnum, quite earthy on the nose and gloriously sweet and peaty on the palate. Such finesse of texture. Aniseed and red cherries on the finish. A wine with real breed. Serena Sutcliffe, MW

60% Tinto Fino, 20% 卡本納蘇維翁, 20% 梅樂、Malbec及Albillo。帶點煤炭、櫻桃的香味。酒體豐滿濃潤。2013年品嚐1.5公升裝, 充滿泥土氣息, 入口甘甜, 帶泥煤味。質感細膩精緻。收結帶茴香和紅櫻桃味。和諧佳美的醇釀。施慧娜(葡萄酒大師M.W.)

5708 1 mag (owc)

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

**Vega Sicilia 'Unico' 1976***Ribera del Duero*

*u. 3bn, 1vts, very good general appearance, very good color and clarity, slightly scuffed and bin marked labels*  
 60% Tinto Fino, 25% Cabernet Sauvignon, 13% Merlot, 2% Malbec and Albillo. Cinnamon nose. Soft and melting. Sweet and so very drinkable. In 2013, it had such delicacy and laciness that one gulped it down with no guilty feelings at all! Serena Sutcliffe, MW

60% Tinto Fino, 25% 卡本納蘇維翁, 13% 梅樂, 2% Malbec和Albillo。有肉桂的香味。柔軟且入口融化。甜美可人, 宜現在享用。於2013年品嚐, 那精緻如絲的口感叫人欲罷不能! 施慧娜(葡萄酒大師M.W.)

5709 6 bts (sc)

per lot: HKD17,000-22,000  
 USD2,000-2,800

**Vega Sicilia 'Unico' 1975***Ribera del Duero*

*u. 1ms, excellent color and clarity, very slightly bin soiled label, very slightly scuffed capsule*

70% Tinto Fino, 15% Cabernet Sauvignon, 10% Merlot, 5% Malbec and Albillo. Sweet, meaty, violet nose, with those inky, irony, mineral Vega Sicilia hallmarks. Sweet violet fondants on the palate, with a touch of mint. In 2013, beautiful, bouncy, youthful and heathery all through. The glycerol is so evident and the texture so noble. Stunning. Serena Sutcliffe, MW

70% Tinto Fino, 15% 卡本納蘇維翁, 10% 梅樂, 5% Malbec和Albillo。帶香甜肉香和紫蘿蘭芬芳, 還有Vega Sicilia的特有氣息 - 濃稠、生鐵和礦物味。嚐到紫蘿蘭香軟糖和一絲薄荷味。2013年品嚐, 年輕鮮美, 活力澎湃, 充滿石南香。甘油突出, 口感瑰麗。驚艷之作。施慧娜(葡萄酒大師M.W.)

5710 1 mag (owc)

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

**Vega Sicilia 'Unico' 1974***Ribera del Duero*

*u. 1bn, 4vts, 1ts, excellent color and clarity, good general appearance, slightly scuffed and soiled labels*

In 2017 and from magnum. 70% Tinto Fino, 30% Cabernet Sauvignon and Merlot. Sweet aniseed on the nose, gloriously and classically Unico. On the palate, a stunning, minty interior, so velvety and so sleekly mouth-coating. Beautiful, landmark stuff that is utterly itself and deeply fascinating. Revel in it. Serena Sutcliffe, MW

2017年品嚐1.5公升裝。70% Tinto Fino、30% 卡本納蘇維翁及梅樂。散發香甜的茴香氣息, 華麗典雅一如酒莊本色。入口一股懾人的薄荷味, 口感厚滑如天鵝絨, 圓滑地包裹口腔。標杆之作, 充滿格調, 迷人至極。施慧娜(葡萄酒大師M.W.)

5711 6 bts (sc)

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

### Vega Sicilia 'Unico' 1967

Ribera del Duero

*u. 2bn, 2vts, 1hs, 1h/m. very good color, scuffed and soiled labels, scuffed and soiled capsules, 2 bottles with signs of seepage*  
90% Tinto Fino, 7% Cabernet Sauvignon, 3% Merlot, Malbec and Albillo. Magnificent Rhône-like nose. Spicy, deeply scented and with real breed. Great rich 'Northern Rhône' taste - violets and liquorice, with perfectly balanced fruit/acidity/tannin. So fresh and yet so subtle and complex. Lovely and meaty, with a rich fruit finish. One of my top Unicos. In 2013, sweet violetty nose. Great sweetness on the palate, tender and filigree in texture. This dances on the tongue in a delicious way. Serena Sutcliffe, MW

90% Tinto Fino · 7%卡本納蘇維翁 · 3%梅樂 · Malbec和Abillo。帶點隆河香味。辛辣，芬芳。有濃郁北隆河的風格，紫羅蘭，平衡度高的酸度/丹寧/果味。現在享用是最佳時刻，有甘草餘香，非常典雅及複雜。收結帶點肉汁及甜蜜的果味。是我最喜愛的年份之一。於2013年品嚐，甜甜的紫羅蘭芬芳。入口柔滑香甜，口感細膩，其妙無窮。施慧娜（葡萄酒大師M.W.）

5712 6 bts (sc)

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

### Vega Sicilia 'Unico' 1966

Ribera del Duero

*u. 4hs, 1h/m, good color and clarity, scuffed and bin marked labels, 2 bottles with minor signs of old seepage*  
88% Tinto Fino, 8% Cabernet Sauvignon, 4% Merlot, Malbec and Albillo. In 2013, I had a simply glorious bottle of this wine, a glassful of fresh berries and heather liqueur. Show-stopping from start to finish. Later in the same year, super sweetness on the nose. Great complexity of flavours on the palate, with a marvellous sweet/acid balance. Utterly delicious and in perfect health. Heavenly, very consistent wine. Serena Sutcliffe, MW

88% Tinto Fino · 8%卡本納蘇維翁 · 4%梅樂 · Malbec · Albillo。2013年品嚐，充滿莓果鮮香和石楠花利口酒香。同年再品嚐，芬芳香甜。味道複雜豐富，甜酸感覺平衡完美。口感佳美活潑。酒質穩定，不變出色。施慧娜（葡萄酒大師M.W.）

5713 5 bts (sc)

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

### Vega Sicilia 'Unico' 1959

Ribera del Duero

*u. 1bn, 1vts, 1ts, 1t/hs, 3 scuffed and bin marked labels, scuffed capsules*

87% Tinto Fino, 10% Cabernet Sauvignon, 3% Merlot, Malbec and Albillo. Sweet, ripe nose. Burnt raisins and bitter orange chocolate on the palate. Lasts well in the glass. In 2013, that lovely, tempting sweetness again on the nose. The taste is so soft and melting. Absolutely enchanting. Oranges and cloves linger on the palate. Lovely wine. Serena Sutcliffe, MW

87% Tinto Fino · 10%卡本納蘇維翁 · 3%梅樂 · Malbec和Albillo。甜美成熟，帶烤葡萄、苦橘及巧克力味道，在杯內一段時間後仍然出色。於2013年品嚐，誘人的甜香，入口柔和細緻，非常迷人。橘子和丁香的味道，表現出眾。施慧娜（葡萄酒大師M.W.）

5714 5 bts (sc)

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

PABLO ALVAREZ



## UNITED STATES WHITE

### Kistler Chardonnay, Hyde Vineyard 2006

Carneros

5715 12 bts (sc) per lot: HKD7,500-10,000  
USD950-1,200

### Kistler Chardonnay, Vine Hill Vineyard 2006

Russian River Valley

5716 12 bts (sc) per lot: HKD5,500-7,500  
USD700-950

### Kongsgaard, The Judge 2010

Napa

5717 12 bts (cn) per lot: HKD17,000-22,000  
USD2,000-2,800

### Kongsgaard, The Judge 2009

Napa

5718 12 bts (cn) per lot: HKD17,000-22,000  
USD2,000-2,800

### Kongsgaard, The Judge 2008

Napa

5719 6 bts (sc) per lot: HKD7,500-10,000  
USD950-1,200

### Kongsgaard, The Judge 2007

Napa

5720 12 bts (sc) per lot: HKD17,000-22,000  
USD2,000-2,800

## AUSTRALIA RED

### Penfolds Grange 2005

South Australia

In original tissues

WA 97

5721 6 bts (owc) per lot: HKD11,000-15,000  
USD1,400-1,900

### Penfolds Grange 2004

South Australia

In original tissues

WA 99

5722 6 bts (owc) per lot: HKD15,000-22,000  
USD1,900-2,800

### Penfolds Grange 2001

South Australia

In original tissues

99% Shiraz, 1% Cabernet Sauvignon. Great fruit frankness all through. Peach stone, chocolate and pepper flavours. Immensely promising. Serena Sutcliffe, MW WA 98+

5723 6 bts (owc) per lot: HKD14,000-20,000  
USD1,700-2,400

### Penfolds Grange 1998

South Australia

In original tissues

97% Shiraz, 3% Cabernet Sauvignon. Extremely deep colour. Great huge volume. Incredible nose of a Cognac! So much richness and glycerol. Will last for decades. A giant of a Grange. Serena Sutcliffe, MW WA 98+

97% Shiraz, 3%卡本納蘇維翁。酒液色澤深濃。酒體巨碩雄渾。竟帶干邑的香氣。口感肥滑，甘油豐富。絕對可以陳年數十載。Grange 鉅作。施慧娜（葡萄酒大師 M.W.）

5724 6 bts (owc) per lot: HKD16,000-22,000  
USD2,000-2,800

## AUSTRALIA WHITE

### Cullen Kevin John Chardonnay 2012

Margaret River

5725 12 bts (sc) per lot: HKD6,000-8,000  
USD750-1,000

### Leeuwin, Art Series, Chardonnay

1997 (1 bt)

1999 (6 bts) 2 very slightly scuffed labels, 1 label scratched down the center

2001 (4 bts)

5726 11 bts (sc) per lot: HKD5,500-8,000  
USD700-1,000

## COCHE DURY PULIGNY MONTRACHET LES ENSEIGNERES

Recently removed from ideal temperature controlled storage

## COCHE DURY PULIGNY MONTRACHET LES ENSEIGNERES

於拍賣前取自備溫度調控裝置的酒窖

### Puligny Montrachet, Les Enseignères 1999

J.-F. Coche-Dury

Cote de Beaune

1 slightly nicked label on center, 2 very slightly scuffed labels, 6 slightly scuffed vintage slips, from different importers

Limey lanolin, silky, with a finish to die for. Greengages flavour.

Rich and soft. The sheer patina and intensity of these wines

are amazing, the result of tiny yields and precision winemaking.

Serena Sutcliffe, MW

△ 5727 8 bts (wc) per lot: HKD28,000-42,000  
USD3,500-5,000

END OF SALE



DEDICATED TO  
MAX SCHUBERT  
1915 - 1994

*Penfolds*

*Grange*

SOUTH AUSTRALIA  
SHIRAZ

VINTAGE 1998

BOTTLED 1999

Grange is recognised as Australia's and indeed one of the world's finest red wines. This great wine, developed by Max Schubert commencing with the 1951 vintage, is made from low yielding Shiraz vines grown at selected vineyards in South Australia and matured in new American oak hogsheads prior to bottling.

During an extensive tour of Europe in 1950, Max Schubert studied winemaking practices that have now become an integral part of Penfolds' winemaking technique. He also observed the practice of maturing wine in new oak barrels, a method previously untried in

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**1970**  
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Pichon Longueville, Lalande 5432

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Ducru Beaucaillou 5428  
Petrus 5359-5360

**1986**  
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**1989**  
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**1990**  
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**1977**  
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**2000**  
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**2005**  
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- 1999**  
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#### 1990

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#### 1971

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#### 1997

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#### 2004

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#### 1959

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#### 1966

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#### 1967

Vega Sicilia 'Unico' 5712

#### 1974

Vega Sicilia 'Unico' 5711

#### 1975

Vega Sicilia 'Unico' 5710

#### 1976

Vega Sicilia 'Unico' 5709

#### 1979

Vega Sicilia 'Unico' 5708

#### 1980

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#### 1981

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#### 1982

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#### 1983

Vega Sicilia 'Unico' 5703

#### 1985

Vega Sicilia 'Unico' 5702

#### 1986

Vega Sicilia 'Unico' 5701

#### 1989

Vega Sicilia 'Unico' 5700

#### 1990

Vega Sicilia 'Unico' 5699

#### 1991

Vega Sicilia 'Unico' 5698

#### 1994

Vega Sicilia 'Unico' 5697

#### 1995

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#### 1996

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#### 2004

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#### 2006

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5715

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#### 2007

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#### 2008

Kongsgaard, The Judge 5719

#### 2009

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#### 2010

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#### 1998

Penfolds Grange 5724

#### 2001

Penfolds Grange 5723

#### 2004

Penfolds Grange 5722

#### 2005

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#### 1997

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(5726)

#### 1999

Leeuwin, Art Series, Chardonnay  
(5726)

#### 2001

Leeuwin, Art Series, Chardonnay  
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#### 2012

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#### 1926

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#### 1937

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#### 1957

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#### 1959

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#### 1962

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#### 1964

The Macallan 25 year old Highland  
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#### 1965

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#### 1966

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#### 1967

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#### 1975

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#### 1976

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Single Malt (5382)

#### 1977

The Macallan 18 year old Highland  
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#### 1978

The Macallan 18 year old Highland  
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#### 1980

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Selection (5383)

#### 2012

The Macallan Easter Elchies Cask  
Selection (5383)

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5367

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#### 1959

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The Macallan Single Malt 30 Year Old 5385

### COGNAC

#### NV

Rémy Martin Louis XIII Black Pearl Cognac 5398

### LITRE

### WHISKY

#### 1959

The Macallan Glenlivet 5388

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#### 2008

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Vogüé 5479

#### 2010

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Comte Georges de Vogüé (5469)  
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#### 2013

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#### 2006

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#### 2013

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#### 2007

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#### 1975

Vega Sicilia 'Unico' 5710

#### 1979

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#### 1980

Vega Sicilia 'Unico' 5707

#### 1983

Vega Sicilia 'Unico' 5703

#### 1985

Vega Sicilia 'Unico' 5702

#### 1986

Vega Sicilia 'Unico' 5701

#### 1989

Vega Sicilia 'Unico' 5700

#### 1990

Vega Sicilia 'Unico' 5699

#### 1991

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#### 1994

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#### 1995

Vega Sicilia 'Unico' 5696

#### 1996

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### D.MAG - 3 LITRES

### BORDEAUX RED

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#### 2015

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### MELCHIOR - 18 LITRES

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#### 2012

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8 December

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

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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'。

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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](http://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 23% 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 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 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 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](http://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



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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港幣 1,000,000 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** 如買家未能於拍賣日後三十天內從 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。**

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請參閱本圖錄所載之葡萄酒之位置、儲存、領取及付運一節。

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## 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。本文並不構成建議或要約。本文所述之服務均須受制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。

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**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價值或每件零藏估價明細。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 sale, 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真品保證之附加條款，惟在任何方面均無意取代有關規則及保證。透過即時網上競投參與拍賣，閣下明白閣下受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. 遞增競投金額會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以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示資料有任何差異,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,包括但不限於因(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 Note issued by Sotheby’s to Crown Wine Cellars, which will be issued only after full payment has been received, appropriate identification, and delivery instructions has been provided. Crown Wine Cellars will then pass the Release Note to the buyer to sign. All enquiries relating to delivery should be directed to Crown Wine Cellars after the Release Note has been issued by Sotheby’s.

**Hong Kong Delivery** The wines will be delivered by Crown Wine Cellars in accordance with the Buyer’s instructions in the Delivery Instruction Form. 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. 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 can only be delivered to one address, and you cannot split a lot for delivery to more than one addresses.

**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\$160 per case of 6 bottles and HK\$320 per case of 12 bottles, with a minimum charge of HK\$160. 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\$800 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 服務規則及 Crown Wine Cellars 付運/領取及儲存。

**領取** 要自 Crown Wine Cellars 領取貨品必須先預約,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。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向 Crown Wine Cellars 發出之領貨單,該領貨單僅會於已悉數收取付款並獲提供適當之身份證明及付運指示後方會發出。Crown Wine Cellars 其後會轉交領貨單予買家簽署。蘇富比發出領貨單後一切與付運有關之查詢應向 Crown Wine Cellars 作出。

**在香港境內付運** 葡萄酒將由 Crown Wine Cellars 按付運指示表格中的買家指示交付。請注意,蘇富比不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葡萄酒要求轉交 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。同一拍賣品僅可送交至一個地址,而閣下不可將同一拍賣品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。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 均不會承擔或負上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料盒以作運輸至香港以外地方。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料盒重新包裝,費用為每 6 瓶港幣 160 元和每 12 瓶港幣 320 元但最低費用為港幣 160 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欠款之充分理由。

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港幣 800 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 服務規則及 Crown Wine Cellars 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 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誤負責,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](mailto:joycechan@crownew.com)  
Web: [www.crownew.com](http://www.crownew.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\$220         | HK\$220 | HK\$320   |
| 7-12    | HK\$280         | HK\$280 | HK\$370   |
| 13-48   | HK\$380         | HK\$380 | HK\$480   |
| 49-240  | HK\$560         | HK\$560 | HK\$660   |

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\$450 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\$160 per case of 6 bottles and HK\$ 320 per case of 12 bottles, with a minimum charge of HK\$ 160 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 儲存及付運

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 之營業時間為週一至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。

本地付運收費一接獲客戶要求後約七天內交付，付運收費包括保險費。

| 瓶數       | 新界      | 九龍      | 香港      |
|----------|---------|---------|---------|
| 1-6 瓶    | HK\$220 | HK\$220 | HK\$320 |
| 7-12 瓶   | HK\$280 | HK\$280 | HK\$370 |
| 13-48 瓶  | HK\$380 | HK\$380 | HK\$480 |
| 49-240 瓶 | HK\$560 | HK\$560 | HK\$660 |

蘇富比將於拍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 450 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 160 元和每 12 瓶港幣 320 元的收費使用泡沫塑料盒重新包裝葡萄酒，而任何重新包裝要求的最低收費為港幣 160 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責任或法律責任。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<br>(BURGUNDY) | 波爾多<br>(BORDEAUX) | 香檳<br>(CHAMPAGNE) | 波特酒<br>(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 (rehoam)          | —                 | —                 | 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                | —             |
| melr. - 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.622).

### 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

In connection with the management and operation of our business and the marketing and supply of Sotheby's Companies' services, or as required by law, we may ask clients to provide personal information about themselves or obtain information about clients from third parties (e.g. credit information). If clients provide Sotheby's with information that is defined by law as "sensitive", they agree that Sotheby's Companies may use it for the above purposes. Sotheby's Companies will not use or process sensitive information for any other purpose without the client's express consent.

If you would like further information on Sotheby's policies on personal data, or to make corrections to your information, please contact us on (852) 2524 8121.

If you would prefer not to receive details of future events please tick here.

In order to fulfil the services clients have requested, Sotheby's may disclose information to third parties (e.g. shippers). Some countries do not offer equivalent legal protection of personal information to that offered within Hong Kong. It is Sotheby's policy to require that any such third parties respect the privacy and confidentiality of our clients' information and provide the same level of protection for clients' information as provided within Hong Kong, whether or not they are located in a country that offers equivalent legal protection

of personal information. By agreeing to these Conditions of Business, clients agree to such disclosure.

Clients will please note that for security purposes, Sotheby's premises are subject to video recording. Telephone calls e.g. telephone and internet bidding/voicemail messages may also be recorded.

## 13. LAW AND JURISDICTION

**Governing Law** 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:

(i) 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  
(ii) 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：

- (i) 本買家業務規則；
- (ii) 賣家業務規則（在銷售處展示並可於蘇富比之香港銷售處或致電 (852) 2524 8121 索取）；
- (iii) 拍賣圖錄所載蘇富比真品保證；及
- (iv) 拍賣圖錄所載任何附加通知及條款，包括《給準買家之指引》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之（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；

**買家酬金** 指根據《給準買家之指引》所載費率買家按落錘價應付之佣金；

**真品保證** 指蘇富比真品保證所定之涵義；

**落錘價** 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** 指落錘價加上合適之買家酬金；

**底價** 指賣家同意出售拍賣品之最低落錘價（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（定義見香港法例第 622 章《公司條例》第 2 條）。

## 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查拍賣品，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。



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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** HK0780 | **Sale Title** FINEST & RAREST WINES | **Sale Date** 30 MARCH 2018

|   |             |            |
|---|-------------|------------|
| *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<br>(excluding buyers premium) |
|----------|----------------------|---|
|          |                      | HK\$  |
|          |                      | HK\$  |
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|          |                      | HK\$  |
|          |                      | HK\$  |
|          |                      | HK\$  |

As of 1 November, 2017, the Buyer's Premium for Wine auctions will be 23% in Hong Kong.

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 preferring 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.

ABSENTEE/TELEPHONE BIDDING FORM

Sale Number HK0780 | Sale Title FINEST & RAREST WINES | Sale Date 30 MARCH 2018

Purchaser Name \_\_\_\_\_

Sotheby's Account Number \_\_\_\_\_

| LOT NOS. | NO. OF LOTS<br>REQUIRED | TOP \$ LIMIT OF BID<br>(excluding buyers premium) |
|----------|-------------------------|---|
|          |                         | HK\$  |
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| LOT NOS. | NO. OF LOTS<br>REQUIRED | TOP \$ LIMIT OF BID<br>(excluding buyers premium) |
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**Bidding Increments**

The auctioneer retains the right to call bids at his own discretion but the following will give buyers an indication of the normal bid steps:

|                            |                                |                             |                                   |
|----------------------------|--------------------------------|-----------------------------|-----------------------------------|
| Up to \$10,000 .....       | in 500's                       | \$100,000-\$200,000 .....   | in 10,000's                       |
| \$10,000 to \$20,000 ..... | in 1,000's                     | \$200,000-\$300,000 .....   | in 20,000's                       |
| \$20,000-\$30,000 .....    | in 2,000's                     | \$300,000-\$500,000 .....   | in 20,000's / 50,000's / 80,000's |
| \$30,000-\$50,000 .....    | in 2,000's / 5,000's / 8,000's | \$500,000-\$1,000,000 ..... | in 50,000's                       |
| \$50,000-\$100,000 .....   | in 5,000's                     | Above \$1,000,000 .....     | in 100,000's                      |

Please note, when making order bids, to record your bid according to the normal regular increments. Unusual increments, i.e. \$1001, will be recorded to the lowest regular increment.

## 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 HK0780 | 拍賣名稱 珍稀佳釀 | 拍賣日期 2018年3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。

| 拍賣品編號 | 競投拍賣品數量 | 最高競投價 (元)<br>(買家支付之酬金不計算在內) |
|-------|---------|-----------------------------|
|       |         | HK\$                        |
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|       |         | HK\$                        |

自2017年11月1日起，在香港舉行的洋酒拍賣之買家佣金為23%。

### 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)

缺席／電話競投出價表

拍賣代號 HK0780 | 拍賣名稱 珍稀佳釀 | 拍賣日期 2018 年 3 月 30 日

買家名稱 \_\_\_\_\_

蘇富比之賬戶號碼 \_\_\_\_\_

| 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)<br>HK\$ |
|       |         | HK\$                   |
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| 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)<br>HK\$ |
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**遞增競投金額**

拍賣官保留自行酌情叫價之權利，但以下者可作為買家正常出價步驟之指引：

- |                     |                                  |                        |                                     |
|---------------------|----------------------------------|------------------------|-------------------------------------|
| 10,000 元或以下         | ..... 每口 500 元                   | 100,000 元－ 200,000 元   | ..... 每口 10,000 元                   |
| 10,000 元－ 20,000 元  | ..... 每口 1,000 元                 | 200,000 元－ 300,000 元   | ..... 每口 20,000 元                   |
| 20,000 元－ 30,000 元  | ..... 每口 2,000 元                 | 300,000 元－ 500,000 元   | ..... 每口 20,000 / 50,000 / 80,000 元 |
| 30,000 元－ 50,000 元  | ..... 每口 2,000 / 5,000 / 8,000 元 | 500,000 元－ 1,000,000 元 | ..... 每口 50,000 元                   |
| 50,000 元－ 100,000 元 | ..... 每口 5,000 元                 | 1,000,000 元以上          | ..... 每口 100,000 元                  |

閣下在作出缺席競投時，請根據正常標準遞增出價。若以非標準遞增出價（如 1,001 元），將記錄為以最低之標準遞增出價。

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NOTES

**BOARD OF DIRECTORS**

Domenico De Sole  
**Chairman of the Board**

The Duke of Devonshire  
**Deputy Chairman of the Board**

Tad Smith  
**President and  
Chief Executive Officer**

Jessica Bibliowicz  
Linus W. L. Cheung  
Kevin Conroy  
Daniel S. Loeb  
Olivier Reza  
Marsha E. Simms  
Diana L. Taylor  
Dennis M. Weibling  
Harry J. Wilson

**SOTHEBY'S  
EXECUTIVE MANAGEMENT**

Jill Bright  
**Human Resources  
& Administration  
Worldwide**

Amy Cappellazzo  
**Chairman  
Fine Art Division**

Valentino D. Carlotti  
**Business Development  
Worldwide**

Kevin Ching  
**Chief Executive Officer  
Asia**

Adam Chinn  
**Chief Operating Officer  
Worldwide**

Lauren Gioia  
**Communications  
Worldwide**

David Goodman  
**Digital Development  
& Marketing  
Worldwide**

Mike Goss  
**Chief Financial Officer**

Scott Henry  
**Technology & Operations  
Worldwide**

Jane Levine  
**Chief Compliance Counsel  
Worldwide**

Jonathan Olsoff  
**General Counsel  
Worldwide**

Jan Prasens  
**Managing Director  
Europe, Middle East, Russia,  
India and Africa**

Allan Schwartzman  
**Chairman  
Fine Art Division**

**SOTHEBY'S INTERNATIONAL  
COUNCIL**

Robin Woodhead  
**Chairman  
Sotheby's International**

John Marion  
**Honorary Chairman**

Juan Abelló  
Judy Hart Angelo  
Anna Catharina Astrup  
Nicolas Berggruen  
Philippe Bertherat  
Lavinia Borrromeo  
Dr. Alice Y.T. Cheng  
Laura M. Cha  
Halit Cingilloğlu  
Jasper Conran  
Henry Cornell  
Quinten Dreesmann  
Ulla Dreyfus-Best  
Jean Marc Etlin  
Tania Fares  
Comte Serge de Ganay  
Ann Getty  
Yassmin Ghandehari  
Charles de Gunzburg  
Ronnie F. Heyman  
Shalini Hinduja  
Pansy Ho  
Prince Aryn Aga Khan  
Catherine Lagrange  
Edward Lee  
Jean-Claude Marian  
Batia Ofer  
Georg von Opel  
Marchesa Laudomia Pucci Castellano  
David Ross  
Patrizia Memmo Ruspoli  
Rolf Sachs  
René H. Scharf  
Biggi Schuler-Voith  
Judith Taubman  
Olivier Widmaier Picasso  
The Hon. Hilary M. Weston,  
CM, CVO, OOnt

**CHAIRMAN'S OFFICE****AMERICAS**

Lisa Dennison  
Benjamin Doller  
Andrea Fiuczynski  
George Wachter

Lulu Creel  
August Uribe

**EUROPE**

Oliver Barker  
Helena Newman  
Mario Tavella  
Dr. Philipp Herzog von Württemberg

David Bennett  
Lord Dalmeny  
Claudia Dwek  
Edward Gibbs  
Caroline Lang  
Lord Poltimore

**ASIA**

Patti Wong

Richard C. Buckley  
Nicolas Chow  
Quek Chin Yeow



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

LE DU DOMAINE DE LA ROMANÉE-CONTI  
RE A VOSNE-ROMANÉE (COTE-D'OR) FRANCE

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

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

**ROMANÉE-CONTI**

**MANÉE-CONTI**

**MANÉE-CONTI**

**MANÉE-CONTI**

APPELLATION ROMANÉE-CONTI CONTRÔLÉE

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ON ROMANÉE-CONTI CONTRÔLÉE

6,917 Bouteilles Récoltées

75 Bouteilles Récoltées

917 Bouteilles Récoltées

5 Bouteilles Récoltées

BOUTEILLE N° 05549  
ANNÉE 1999

LES ASSOCIÉS-GÉRANTS  
*Henri-Frédéric Raich*  
A. de V. & Co

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2003

LES ASSOCIÉS-GÉRANTS  
*Henri-Frédéric Raich*  
A. de V. & Co

N° 05550  
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LES ASSOCIÉS-GÉRANTS  
*Henri-Frédéric Raich*  
A. de V. & Co

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LES ASSOCIÉS-GÉRANTS  
*Henri-Frédéric Raich*  
A. de V. & Co

Mise en bouteille au domaine

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Mise en bouteille au domaine

en bouteille au domaine