



# dear pebbles

The unprecedented collection from the cellars of  
Château Ducru-Beaucaillou

1887 - 2023

The morning sale, vintages 2003-2023



**Baghera/wines**

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Dear pebbles

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*“Mais quel exquis secret se cache donc derrière ce beau caillou qui, chaque année,  
nous offre des nectars d’une exceptionnelle élégance aromatique ?”*

*“What exquisite secret lies behind this beautiful pebble which, every year,  
gives us nectars of exceptional aromatic elegance?”*

Michel Guérard, Les Prés d’Eugénie \*\*\* (janvier 2024)

# auktion

— *under the aegis of* —

Virginie Maison, Lead Auctioneer, Maxence Mazzoni, Auctioneer & Emmanuelle Vidal-Delagneau, Auctioneer

— *when* —

Sunday 23rd of June 2024, 10am (cest)

— *where* —

Château Ducru-Beaucaillou, 33250 Saint-Julien, Médoc, France

— *viewing time & location* —

Tuesday 4th and Wednesday 5th of June 2024. Upon request before Friday 31st of May 2024.

By appointment only.

Lots are resting in the Château cellars, Saint-Julien, Médoc, France.

— *sale designation* —

When sending in written bids or making enquiries, please refer to this sale as sale #2406.

— *absentee bids & telephone bids* —

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The morning sale, vintages 2003-2023

Sunday 23rd June, 2024

Saint-Julien, Médoc, France  
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Baghera/wines

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## PASSION

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### Baghera/wines

AN EXPERTS OFFICE

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Baghera/wines was established at the end of 2015 in Geneva by two passionate experts, who launched a specialized consultancy office exclusively dedicated to exceptional wines. Michael Ganne and Julie Carpentier joined forces, offering a new approach to high-end wine auctions, by placing cordiality and sharing at the very heart of the wine business.

Since then, Baghera/wines have become the #1 wine auctioneer in Europe, selling amongst other rarities, the “*Private cellar of Domaine Henri Jayer*” in June 2018, the world’s most important wine auction ever.

Alongside their auctions, the Baghera/wines team guides collectors in every dimension of highlighting a collection, focusing on tailor-made, one-to-one professional advice, outstanding wine sourcing and excellency.

In 2019 Baghera/wines opened their office in Hong-Kong. In 2020, Baghera/wines officially inaugurated its new Geneva establishment, incorporating a private club and boutique dedicated to fine wines, within the Beau-Rivage hotel, Geneva. In October 2022, the company further developed its activities in Asia, with the opening of Baghera/wines Singapore Ltd. holding physical and online auctions from early 2023. In the autumn of 2023, the house held its first auction in France and inaugurated a new wine club in Nuits-Saint-Georges, Burgundy.

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## A MOMENT WITH...

### ... *Bruno-Eugène Borie*

CHÂTEAU DUCRU-BEAUCAILLOU

*“The aromas rise up to greet you, opening the doors to the realm of dreams, that of olfaction.”*

#### THE DREAM DIMENSION OF WINE TASTING

Take a glass. A beautiful red wine glass. Ideally of crystal: the *René Gabriel* by Riedel, the *Bordeaux* by Zalto, the *100 Points* by Lalique or the *Château* by Baccarat. Perfectly washed in pure water, dried with a micro-fibre cloth and stored in a hygienic, dry, odour-free environment.

Pour the wine. Admire the clarity and the colour for a few moments, then gently swirl it around. Watch as its purple robe, enhanced by ruby highlights, dances sensuously.

The aromas rise up to greet you, opening the doors to the realm of dreams, that of olfaction.

The bouquet – as they used to say – charms and bewitches. Transporting you through time and space. The disturbance brings out the deliciously fragrant black berries from the orchards of Eden, or the succulent blackcurrant or blackberry liqueurs that derive therefrom. Sometimes the Toulouse violet, or more

rarely the red rose. Licorice, tar, wax, dried ink and the scent of a box made from Atlas cedar often creep in. Later, the slightly musky scent of a Monte Cristo N°5 wrapper that you pass sensually under your nose while thinking about Carmen. The smell of old Cordoba leather and the very fine spices of Pondicherry. The aroma of a Cohiba Maduro Magicos that you find in the morning, stubbed out in the ashtray in the library next to the ideally weathered Chesterfield. And with time, the bewitching perfumes of the Orient that conjure up dreams of the palaces of the Thousand and One Nights. It is time to raise the glass to your lips. To taste is to read a chapter in the tercentenary history of the estate. It is to explore the land where its roots are deeply planted. It is to converse with those who created it. “*Wine is poetry in a bottle*”, said Robert Louis Stevenson, and so each sip is the stanza of a wonderful bucolic poem.

*“Wine is a ‘liquid art’ which, in both its production and its consumption, transcends man, ages and borders, in a perpetual search for new gustatory and olfactory dimensions.”*

#### ART AND WINE

Every civilisation since Antiquity has known and consumed an alcohol produced by fermenting fruit, cereals or honey: wine, beer and mead. As the Muséum National d’Histoire Naturelle in Paris points out: *“voluntary drinking behaviour has even been observed in chimpanzees in Guinea, who are fond of the palm wine produced by the local population”*.

Wine, particularly in the *Grands Crus Classés* which embody its purest essence, is a living expression of humanity, the culmination of a quest for truth and beauty that is characteristic of the arts and artists.

Wine may not in my view be a “major art”, but it is a “liquid art” which, in both its production and its consumption, transcends man, ages and borders, in a perpetual search for new gustatory and olfactory dimensions.

The process of creating a great wine is the culmination of aesthetic reflection. An act of artistic identity, combining science, intuition and emotion.

Wine tasting is a “performance”, a “happening”. It is a rich sensory experience, but also an exchange where we seek to envision a terroir, a winemaker, a philosophy, to understand a message.

In short, wine is the liquid memory of our civilisations, a human heritage to be tasted, celebrated and preserved.

#### PARALLEL PROFESSION OF ARTIST AND WINEMAKER

The parallels are legion. The first and easiest is time. Even if its creators recognised it from the moment of completion, the quality of a work of art, like that of a fine wine, is only fully revealed to the public with time. As with the artist, the winegrower has an intimate interaction with the material: the terroir, the vine stock.

Just as the artist draws on his imagination, emotions and experiences to create unique works, the winemaker draws on his intimate knowledge of his terroir, his taste experiences and emotions, and his personal approach to viticulture and winemaking to make unique wines.

Just as a work of art requires a perfect mastery of technique, the profession of winegrower requires a high level of technical skill, both in the vineyard and in the cellar. Both the artist and the winemaker share the same quest for the perfect touch.

Just as a work of art is the culmination of a process of “Evolutionary Creation” that depends on inspiration and the technical challenges imposed on the artist, so wine, from the vine to the cellar, is the result of an evolutionary process in which the winemaker responds, with his own creativity, to the natural and technical challenges that are constantly imposed on him throughout the production of his work.

*“Just as the artist aspires to put a personal stamp on his work, to be authentic and true in his artistic expression, the winemaker aspires to ‘sign’ his wines...”*

#### RENEWAL

#### HOW TO INSPIRE NEW GENERATIONS?

Just as the artist aspires to put a personal stamp on his work, to be authentic and true in his artistic expression, the winemaker aspires to “sign” his wines: to express the authenticity of the terroir, the specificity of the vintage and his own understanding of the wine. It also seems to me that the artist and the winemaker share a common sense of time, patience and perseverance. Works of art, before the final touch, are reworked and reworked again. Sometimes completely redone. This was one of the themes of the unusual “Reversos” exhibition at the Prado in Madrid, which offered a chance to see the reverse side of masterpieces. For the winegrower, how much time, patience and perseverance is needed to achieve in his wines the desired expression of the terroir from which they come?

And finally, both the artist and the winemaker aim to provoke emotional responses from the public through a sensory experience.

It is important to note that we cater for all cultures and all generations. Wine, and Ducru-Beaucaillou in particular, has its place on most tables around the world. So it is a question of passing on this universality.

It just so happens that because we’re attached to our Médoc land and culture, our values are in tune with those of the younger generations all over the world, their love of nature, their health-conscious lifestyles and their search for authentic experiences.

First of all, to produce wines that are as perfect as possible, they need to be packaged, transported and served to the consumer in the best possible fashion, with dishes that at best do them service and at least do them no disservice. This is exactly what our ambassadors in America and Asia, as well as my team and myself, are committed to.

With this in mind, we have developed a range of Ducru-Beaucaillou experiences, either directly on site with, in particular, the *Médoc Autumn Festival*, during which we offer visits with our winegrowers and cellar-men, educational and fun tastings, and wine and food workshops. As of 2024, we will be extending this festival internationally.

*“We are also in the process of developing educational bridges between the different cultures and cuisines of the world and our wines...”*

#### WHAT LEGACY FOR TOMORROW?

##### *The specific DB plan*

Since 2003, we have been working to reduce the use of chemical inputs, notably by abandoning the use of herbicides, insecticides and chemical fertilisers from this year on. We have reintroduced a number of traditional practices, including working the soil. As a result, we were awarded the ISO 14001\* label in 2015.

On this basis, we have opened an ecological sector, entrusted to Anaïs Faucon (Agronomist and Oenologist from Sup Agro Montpellier) under the supervision of our technical director Cécile Dupuis (Sup Agro Engineer, Oenologist). It includes experimentation with organic viticulture on a 15-hectare vineyard over the last 5 years. Here we are experimenting with alternative practices, in particular biocontrol products (art L. 253-6 of the French Rural Code) using natural mechanisms as part of integrated pest management. All experiments are vinified separately in order to assess their impact on the quality of the wines.

At the same time, we have set up a specialised unit, headed by Maud Vinet (Purpan Agronomic Engineer), under the supervision of Cécile Dupuis, to implement a

*\*ISO 14001 is an international standard defined by the International Standard Organisation (ISO), a worldwide federation of national standards bodies from around 140 countries. This standard provides a framework defining the rules for integrating environmental concerns into a company's activities in order to control their impact on the environment and thus reconcile the organisation's operational imperatives with respect for the environment.*

*“Descendend from hunter-gatherer peoples who became winegrowers, we are viscerally attached to our blessed terroirs and have embraced science and technology to better serve them.”*

##### *Overview of the peninsula*

We are Medocans, islanders open to the ocean and therefore to the world. Descended from hunter-gatherer peoples who became winegrowers, we are viscerally attached to our blessed terroirs and have embraced science and technology to better serve them. In 1999, we enthusiastically welcomed the accession of our peninsula to the status of Regional Natural Park. Our ambition today, based on the “*Contrat naturel*” (1990) by Michel Serres (Philosopher, Member of the *Académie Française* and Teacher at Stanford school of Humanities and Sciences for over 30 years, starting in 1984) is to go further in a “*concerted sustainable development project based on the protection and enhancement of our Médoc heritage*”. Broadly speaking, this involves electing Nature as a legal entity, a full partner in a contract that places respect for the environment at the heart of our actions, recognising our mutual dependence and the need for a sustainable future for all forms of life.

series of actions aimed at developing greater biodiversity across our 350 ha of land. In addition to hedgerows and specific crops, we are also raising cattle and sheep to promote the sustainability, resilience and environmental health of our ecosystem. A wine-forestry project is also being finalised for implementation over the next two years.

Ultimately, our ambition is to reconnect with the history of this large-scale, mainly winegrowing holding. The mixed farming system that Ducru Beaucaillou used from the early 18th century until the 1970s was characterised by a combination of pasture, a variety of crops (maize, fodder beet, vegetables and fruit), livestock and poultry (3 herds of cows, 2 of sheep and a barnyard with chickens, ducks and rabbits) and even trees and coppice (what we would call agroforestry today), used in particular to produce vine stakes. This “model” farm that inspires us has been equipped with a methaniser to produce gas for heating the greenhouses and lighting the exterior of the château.



## DUCRU-BEAUCAILLOU TASTED BY...

*... the best sommeliers in the world*

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### fabrice sommier

Bruno Borie has been making wines of singular character since 2003. Ancestral know-how steeped in centuries-old tradition, yet inspired by modernity, offering both delicacy and elegance, a symbol of excellence and refinement.

Château Ducru-Beaucaillou remains a key benchmark, each bottle cause for wonderment.

Fabrice Sommier

*Meilleur Ouvrier de France in Sommellerie*

*President of the French Sommelier Union*

### salvatore castano

Chateau Ducru Beaucaillou is one of the most fascinating Châteaux I have ever been at. If only its walls could talk, we'd all be inebriated simply with the history of the estate. With Bruno Borie as Director, I am not surprised the Château surpasses itself with regards to both quality and fame. The 1990 bottle that we tried together was possibly the best example of this vintage I have ever experienced. Vibrant and full of energy, this is a wine that can still be aged for a very long time to come still!

Salvatore Castano

*ASI Best Sommelier of Europe 2021*

### julia scavo

An early morning flight, an entrecote grilled with vine shoots for breakfast, and a tasting – and what a tasting! First 1985-2016, then a break for the palate, before going back in time to 1982-1953 during the gourmet meal. As if the oldest wines were being preserved for the almost spiritual atmosphere around the table. What a delight!

Julia Scavo

*Best Sommelier of Romania 2018,*

*fifth-ranked in the ASI Best Sommelier of the World contest 2013, DipWSET*

### nelson chow

My experience at their winery was nothing short of exceptional, leaving me thoroughly impressed and eager to share my positive feedback. The Château's warm and inviting atmosphere, the winery's picturesque setting, nestled amidst rolling vineyards, creates a serene and idyllic ambiance. The attention to detail in the winery's design and landscaping truly enhances the overall experience.

The staff are incredibly knowledgeable, passionate, and attentive, demonstrating a deep understanding of their craft and taking the time to educate me about the winemaking process, the characteristics of different grape varieties, and the unique qualities of each wine I sampled. Their enthusiasm is contagious, and it made my visit all the more enjoyable.

*“Château Ducru-Beaucaillou wines are highly regarded for their elegance, complexity, and aging potential.”*

Château Ducru-Beaucaillou wines are highly regarded for their elegance, complexity, and aging potential. They are renowned for their deep color, concentrated flavors, and refined tannins. The wines typically display a combination of dark fruit notes, such as blackcurrant and blackberry, along with nuances of cedar, tobacco, and spices. With proper cellaring, they can evolve and develop for several decades.

In conclusion, my visit to the Château was a truly remarkable experience. From the breathtaking setting to the exceptional wines and remarkable hospitality, every aspect exceeded my expectations. I wholeheartedly recommend Château Ducru-Beaucaillou to wine enthusiasts and anyone seeking a memorable and immersive winery experience. I am already eagerly anticipating my next visit to this exceptional establishment.

Nelson Chow

*President, Hong Kong Sommelier Association Greater China*

## julie dupouy

February 2022 – my first visit to the Château and meeting Bruno Borie. The Irish flag flies over the estate, a friendly nod to my country of expatriation. What a pleasure and an honor to finally have the opportunity to visit the production facilities of this great Saint-Julien brand. The Château’s 2019 vintage is delightfully charismatic and, patience permitting, can be forgotten about in the cellar for 15-20 years. *La Croix de Beaucaillou* 2019 has a deep, mysterious nose and a classy profile. Still a little young, it will need another 24 months to find its equilibrium before being enjoyed until 2032. Time to sit down to dinner. Bruno Borie is busy in the kitchen, concocting another surprise for us in the form of an aperitif: the legendary Bordeaux glassy eels. These are followed by delicious dishes perfectly paired with the Domaine’s wines – a gourmet day to remember.

Julie Dupouy  
*Best Sommelier of Ireland 2018,*  
*third-ranked in the ASI Best Sommelier of the World contest 2016*

## philippe faure-brac

The Saint-Julien Appellation has always stirred special emotions in my heart as a Sommelier. The quality level of each of the vintages composing up this mosaic of Châteaux within the Appellation area has always been very high and often homogeneous. Château Ducru-Beaucaillou stands out for its exceptional terroir, but above all for the consistency of its quality.

Each tasting, a distinctive expression of the vintage, is a fine illustration of what this Appellation can offer. The Borie family has exemplified this cru for several generations. I’ve often had the pleasure of meeting, talking to and tasting with Bruno-Eugène. This demanding, creative contemporary art enthusiast ensures that this jewel continues to shine in the firmament of *crus classés*.

Philippe Faure-Brac  
*World’s Best Sommelier 1992*

## paz levinson

When I arrived at Château Ducru Beaucaillou, I immediately noticed the Argentinian flag flying from the top of the château. This detail had the desired effect and paved the way for a series of first-class hospitality experiences!

Bruno’s natural elegance makes him stand out. His keen eyes reveal a constant perceptiveness, with each answer accompanied by a singular glint. We spent the whole morning visiting the vineyard. I loved this time spent in the open air, walking through the rows of vines. The imposing yet human-scale château juxtaposed against the vines was a striking sight.

That 25 January, in the middle of winter, was marked by a distinctive sound, combining the cold with the rocky character of Beaucaillou’s stones.

*“1970, 1982, 1990, 2000 and 2010...  
The wines were truly exceptional!  
This lunch and visit will remain in my mind for a long time.”*

As he chatted in his typical south-western French accent, we passed a sequoia tree and broached the subject of America, then began a dialog with some workers. His genuine closeness to Nature and to his teams testify to his deep-rooted values. After this morning of discoveries and discussions, we shared an aperitif accompanied by the prestigious Domaine Jacques Selosse Grand Cru Champagne “Les Chantereines” (Avize). This was followed by a tasting of five decades of wines over a memorable lunch, featuring the 1970, 1982, 1990, 2000 and 2010 vintages. The wines were truly exceptional! This lunch and visit will remain in my mind for a long time.

Paz Levinson  
*Best Sommelier of the Americas 2015  
and Best Sommelier of Argentina 2014*

## EVENTS

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### around the globe

NEW YORK, DALLAS, LOS ANGELES, HONG KONG, BANGKOK, SINGAPORE, STOCKHOLM AND GENEVA

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Besides passion, provenance and preservation are the paramount considerations for every serious wine lover and collector.

This historic Ducru-Beaucaillou wine portfolio is unveiled for the first time ever and is in itself a homage to the dedication and craft of the estate over three centuries.

#### WINE DINNERS

The eminence of this unprecedented Bordeaux wine event is the perfect opportunity to gather all Château Ducru-Beaucaillou lovers through a series of tastings that Bruno-Eugène Borie and Baghera/wines will be honored to host in May and June 2024 in New York, Dallas, Los Angeles, Hong Kong, Bangkok, Singapore, Stockholm and Geneva.

These events will feature solely bottles and larger formats from Ducru-Beaucaillou's historic cellars.

Please visit [bagherawines.com](http://bagherawines.com) and contact us to pre-book your tickets early as seats will be very limited.

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For more information contact Julie  
[jcarpentier@bagherawines.com](mailto:jcarpentier@bagherawines.com)

## AUCTION VENUE

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### Château Ducru-Beaucaillou

SAINT-JULIEN, MÉDOC, FRANCE

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Baghera/wines invites you to attend “*Dear Pebbles*” auction on Sunday the 23rd of June 2024 within the historical and privileged setting of Château Ducru-Beaucaillou.

#### HISTORICAL MEDOCIAN PROPERTY

The beauty of the site predisposes the soul to this exceptional cru. In this vast 105-hectare vineyard in the Saint-Julien appellation area, an elegant Directoire-style building. A model of its kind. Its neo-classical architecture reflects the intimate harmony between vine, sky and water. The raised first floor gracefully follows the natural gradient of the land, sloping gently down to the banks of the estuary.

Come and feel the excitement of this historical live auction, in the majestic premises of Château Ducru-Beaucaillou: a rare opportunity to discover one of Médoc's jewels and attend this unprecedented celebration.

Château Ducru-Beaucaillou

**2003**

lots 1 – 13

# Château Ducru-Beaucaillou 2003

*“Opulent and viscous, but still carries its trademark St. Julien elegance.”*

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## cellar-master tasting note (June 2021)

Opulent and enticing aromas of *crème de cassis*, liquorice, exotic spices, incense and sweet Cuban tobacco. Full-bodied with richly concentrated fruits and layered, very finely polished tannins, giving a fleshy, plush texture, lifted by a beautiful freshness. An incredibly long spice-infused, succulent finish.

## characteristics of vintage

| Quality |

★★★★★ (outstanding)

| Weather |

A rainy winter built up soil water reserves while a hot March led to early budbreak and flowering (two weeks ahead). Temperatures continued to rise throughout the summer, leading to extreme heat in August. A good rainfall in July kept the vines evolving and re-invigorating late summer showers (from August 16th) brought cooler nights, and aided the final ripening phase. September saw a return to warm vs hot temperatures, and the fruit was harvested early, with ideal conditions in September.

| Harvest |

15 September – 25 September

## winemaking

| Blend |

80% Cabernet Sauvignon, 20% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 2'000 – 4'000 per lot  
lot 1 – lot 10

6 magnums per lot  
€ 2'200 – 4'400 per lot  
lot 11 – lot 12

1 double-magnum per lot  
€ 800 – 1'600 per lot  
lot 13



## Château Ducru-Beaucaillou 2003

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept '*sur pile*' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

2004

lots 14 – 25



# Château Ducru-Beaucaillou 2004

*“There is real harmony and length here; the future is bright.”*

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## cellar-master tasting note (June 2021)

Enticing sweet and savoury nose combining plum and blackberry preserves with a touch of dried herbs, charcuterie and worn leather. Medium-bodied with an abundance of fresh juicy black fruits and a hint of wild mint, a firm backbone of tannins and a very persistent, well-delineated finish.

## characteristics of vintage

| Quality |

★★★★ (great)

| Weather |

After a damp spring, June was warm and dry, resulting in record fertilisation and an early and even flowering. The temperatures cooled in July and August, necessitating a significant green harvest to facilitate ripening, but ideal conditions in September and October, with dry and warm days and cool night, yielded perfectly ripe and healthy fruit.

| Harvest |

27 September – 11 October

## winemaking

| Blend |

77% Cabernet Sauvignon, 23% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'500 – 3'000 per lot  
lot 14 – lot 23

6 magnums per lot  
€ 1'600 – 3'200 per lot  
lot 24

1 double-magnum per lot  
€ 550 – 1'100 per lot  
lot 25



## Château Ducru-Beaucaillou 2004

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

2005

lots 26 – 38

# Château Ducru-Beaucaillou 2005

*“The most alluring perfume.”*

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## cellar-master tasting note (June 2021)

Sublime perfume of rose petals, kirsch, blackberry preserve and star anise, with a touch of sweet tobacco leaf and fine oiled leather. Full-bodied with a dense core of flavours wrapped in a tightly knit frame of finely polished tannins, supported by remarkable freshness. This wine possesses an underlying power and energy that builds on the palate, and finishes in an impressively long, perfumed and nuanced aftertaste, with graphite and cedar notes lingering.

## characteristics of vintage

| Quality |

★★★★★ (mythic)

| Weather |

The growing season was exceptionally dry and sunny with just enough moisture at the right times to nourish the vines. Temperatures were frequently above average, but without heatwave extremes, and the night temperatures in August through to October were cool, keeping pH levels in check. Grapes were harvested in picture perfect conditions. The result was small grapes with perfectly ripened skins, exceptional concentration, and exquisite freshness.

| Harvest |

21 September – 6 October

## winemaking

| Blend |

63% Cabernet Sauvignon, 37% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 2'400 – 4'800 per lot  
lot 26 – lot 35

3 magnums per lot  
€ 1'200 – 2'400 per lot  
lot 36 – lot 37

1 double-magnum per lot  
€ 900 – 1'800 per lot  
lot 38



## Château Ducru-Beaucaillou 2005

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept '*sur pile*' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2006**

lots 39 – 53



# Château Ducru-Beaucaillou 2006

*“Finishes very long and fine, with terrific definition.”*

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## cellar-master tasting note (June 2021)

Beguiling nose of opulent fruit preserves, cherries and cassis, with liquorice and espresso interwoven with cedar and wild mushroom notes. Medium-bodied, supple entry with a nucleus of dark fruits, finely etched tannins, and a tantalizing verve of acidity, followed by a long, racy finish.

## characteristics of vintage

| Quality |

★★★★ (great)

| Weather |

After a cold, wet winter, the growing season got off to a good start, with ideal summer conditions in June and July. Specifically, from April to July rainfall was much lower than average and both June and July were hot, dry, and sunny (4°C above average). August brought cooler temperatures and periods of rain, keeping our teams working hard to ensure the vines were well-aerated, to ward off disease pressure. September was sunny and warm with overall nice weather through to harvest.

| Harvest |

2 October – 16 October

## winemaking

| Blend |

75% Cabernet Sauvignon, 25% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'600 – 3'200 per lot  
lot 39 – lot 48

3 magnums per lot  
€ 850 – 1'700 per lot  
lot 49 – lot 52

1 double-magnum per lot  
€ 600 – 1'200 per lot  
lot 53



## Château Ducru-Beaucaillou 2006

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2007**

lots 54 – 57

# Château Ducru-Beaucaillou 2007

*“Svelte, silky smooth and very seductive.”*

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## cellar-master tasting note (June 2021)

Generous cassis and plum and a hint of cassis leaf with nuances of saddle leather, cigar smoke and undergrowth. Medium-bodied with a fleshy texture, very fine, chalky tannins and lovely freshness, with appealing bittersweet chocolate and cedar on the long harmonious finish.

## characteristics of vintage

| Quality |

★★★ (good)

| Weather |

April was gloriously warm and dry, but unfortunately the weather changed to cool and wet conditions in May. June was warm but July was rather cool and August was cool and damp. All in all, the vintage required extreme efforts by our teams to offset the ever-present disease pressure in the vineyards. The vintage was saved by a warm and dry autumn that finally allowed the grapes to ripen in favourable conditions.

| Harvest |

24 September – 7 October

## winemaking

| Blend |

90% Cabernet Sauvignon, 10% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'400 – 2'800 per lot  
lot 54

6 magnums per lot  
€ 1'500 – 3'000 per lot  
lot 55 – lot 56

1 double-magnum per lot  
€ 550 – 1'100 per lot  
lot 57



## Château Ducru-Beaucaillou 2007

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept '*sur pile*' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2008**

lots 58 – 70



# Château Ducru-Beaucaillou 2008

*“Transcends the vintage character in its power, richness, and aging potential.”*

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## cellar-master tasting note (June 2021)

Well defined aromas of violets, blackberries and currants give way to graphite, dried herbs and tobacco. Medium to full-bodied with a tight structure of firm, suave tannins and bright acidity, exceptionally balanced with fleshy black fruits and a long mineral-edged finish. Beautifully refined style.

## characteristics of vintage

| Quality |

★★★★ (great)

| Weather |

Spring was damp and cool, requiring long hours in the vineyards to combat disease pressure. The weather turned to favourable conditions in July, but August saw a return to cooler temperatures and cloud cover. Fortuitously, the weather improved September 15th, and remained mostly sunny and warm through harvest, enabling perfect maturation of the grapes. The growing cycle lasted a record 120 days (two weeks longer than average), giving wines of exceptional richness.

| Harvest |

2 October – 16 October

## winemaking

| Blend |

85% Cabernet Sauvignon, 15% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
 € 1'600 – 3'200 per lot  
 lot 58 – lot 67

6 magnums per lot  
 € 1'700 – 3'400 per lot  
 lot 68 – lot 69

1 double-magnum per lot  
 € 600 – 1'200 per lot  
 lot 70



### Château Ducru-Beaucaillou 2008

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2009**

lots 71 – 104

# Château Ducru-Beaucaillou 2009

*“Pure perfection.”*

## cellar-master tasting note (June 2021)

Explodes out of the glass with rich black fruit preserves, tapenade and exotic incense and spice box aromas. Unctuous texture with plush, beautifully polished tannins, perfectly counterbalanced with pure, piecing flavours and vibrant freshness giving a voluptuous texture. This wine possesses powerful yet very refined and elegant style.

## characteristics of vintage

| Quality |

★★★★★★ (mythic)

| Weather |

The cold, dry winter followed by mid-April showers led to later budding and allowed the soils to stock the required water for the upcoming season. May and June were warm and sunny leading to fast, early flowering. The summer was dry and warm, without extremes of heat, but was exceptionally sunny with just the right amount of rain at the right times. From September 21st until the end of harvest saw a dry spell with above seasonal temperatures, especially in October, ideal for the final ripening of the skins.

| Harvest |

23 September – 9 October

## winemaking

| Blend |

85% Cabernet Sauvignon, 15% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 2'600 – 5'200 per lot  
lot 71 – lot 80

3 magnums per lot  
€ 1'400 – 2'800 per lot  
lot 81 – lot 88

1 double-magnum per lot  
€ 1'000 – 2'000 per lot  
lot 89 – lot 100

1 imperial per lot  
€ 2'200 – 4'400 per lot  
lot 101 – lot 103

1 melchior (18L) per lot  
€ 10'000 – 20'000 per lot  
lot 104



## Château Ducru-Beaucaillou 2009

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept '*sur pile*' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2010**

lots 105 – 122



# Château Ducru-Beaucaillou 2010

*“Epic length and depth.”*

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## cellar-master tasting note (June 2021)

An incredibly rich and seducing nose with *crème de cassis*, exotic spices, smoky graphite, cedarwood and a touch of black truffle. Decadent flavours with sensational concentration and layered yet supple tannins, underpinned by extraordinary freshness, giving a succulent texture with incredible energy and intensity. Finishes with an endless, highly-focused finish.

## characteristics of vintage

| Quality |

★★★★★★ (mythic)

| Weather |

Spring was dry but cooler temperatures in March led to a later than usual budbreak and flowering. After rain in mid-June, the summer was dry, with plenty of sunshine, but was not particularly hot. September and October were clear and sunny, with a few interspersed days of rain that reinvigorated the vines for the final ripening phase; these conditions gave highly concentrated fruits with perfectly ripened skins and exquisite freshness.

| Harvest |

29 September – 14 October

## winemaking

| Blend |

90% Cabernet Sauvignon, 10% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 2'600 – 5'200 per lot  
lot 105 – lot 114

3 magnums per lot  
€ 1'400 – 2'800 per lot  
lot 115 – lot 118

1 double-magnum per lot  
€ 1'000 – 2'000 per lot  
lot 119 – lot 121

1 melchior (18L) per lot  
€ 8'000 – 16'000 per lot  
lot 122



## Château Ducru-Beaucaillou 2010

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept '*sur pile*' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2011**

lots 123 – 128

# Château Ducru-Beaucaillou 2011

“One of the vintage’s stars.”

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## cellar-master tasting note (June 2021)

Fragrant nose with *crème de cassis*, preserved currants and crushed gravel, with lightly smoked tobacco, leather and *sous-bois* undertones. Medium-bodied, juicy and refreshing, with a firm tannic backbone and a long, bright finish.

## characteristics of vintage

| Quality |

★★★★ (great)

| Weather |

Early budbreak in March followed by a very warm and dry spring, with above average temperatures and fine weather for flowering, predicted an early harvest (three weeks ahead of 2010). Drought conditions in early summer continued until the second week of July. Rain in late July, followed by sunshine, ensured an early *veraison*. August weather was variable and overall temperatures were slightly cooler than average, extending the growing cycle, favouring full flavour development. Harvest was early, under a perfect September sun.

| Harvest |

5 September – 25 September

## winemaking

| Blend |

85% Cabernet Sauvignon, 15% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'400 – 2'800 per lot  
lot 123

6 magnums per lot  
€ 1'500 – 3'000 per lot  
lot 124 – lot 125

1 double-magnum per lot  
€ 550 – 1'100 per lot  
lot 126 – lot 128



## Château Ducru-Beaucaillou 2011

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2012**

lots 129 – 152



# Château Ducru-Beaucaillou 2012

*“Chapeau! Very distinctive. Fresh and delicate.”*

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## cellar-master tasting note (June 2021)

A beguiling nose with plums, currants and blackberries, star anise and hints of sweet tobacco. The palate is fresh and beautifully defined, with silky tannins and layers of vibrant flavours, giving way to a very persistent, precise finish. Graceful, poised and elegant.

## characteristics of vintage

| Quality |

★★★★ (great)

| Weather |

A late budburst and a wet April led to a slow start. Then mixed weather in June resulted in an extended flowering. After a challenging Spring, weather from mid July to late September was ideal. August was particularly hot and sunny, and the fine weather continued well into September enabling full ripeness.

| Harvest |

3 October – 10 October

## winemaking

| Blend |

90% Cabernet Sauvignon, 10% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'500 – 3'000 per lot  
lot 129 – lot 138

6 magnums per lot  
€ 1'600 – 3'200 per lot  
lot 139 – lot 140

1 double-magnum per lot  
€ 550 – 1'100 per lot  
lot 141 – lot 152



## Château Ducru-Beaucaillou 2012

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept '*sur pile*' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2013**

lots 153 – 158

# Château Ducru-Beaucaillou 2013

*“Graceful and concentrated.”*

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## cellar-master tasting note (June 2021)

An open and perfumed bouquet with sweet cherries, violets and clove spice along with nuances of cedar and *sous-bois*. Beautifully balanced with juicy fruits, silky tannins and moderate density giving way to a vibrant, sweet fruit finish. Delicate and refined.

## characteristics of vintage

| Quality |

★★★ (good)

| Weather |

A cold, wet May and June resulted in a late flowering and reduced yields. July was hot and dry and August was sunny. Rain and humidity at the end of September brought disease pressure, necessitating extra time and effort in the vineyards and selection in the winery.

| Harvest |

26 September – 9 October

## winemaking

| Blend |

90% Cabernet Sauvignon, 10% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'300 – 2'600 per lot  
lot 153

6 magnums per lot  
€ 1'400 – 2'800 per lot  
lot 154 – lot 155

1 double-magnum per lot  
€ 500 – 1'000 per lot  
lot 156 – lot 158



## Château Ducru-Beaucaillou 2013

- Grand Cru Classé, Saint-Julien.
- Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- New capsules, new labels and new strip labels especially designed for this auction.
- New wooden cases especially designed for this auction.
- Levels into neck.

Château Ducru-Beaucaillou

**2014**

lots 159 – 176



# Château Ducru-Beaucaillou 2014

*“A palpable sense of energy and frisson from start to finish.”*

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## cellar-master tasting note (June 2021)

Refined and perfumed nose with currants, cherries, and raspberries layered with spice box, liquorice and a hint of lavender. With very finely-grained tannins, an opulent core and pitch perfect acidity, this wine is bursting with energy, all in perfect harmony. The finish is impressively long and structured, with mineral and cocoa notes lingering.

## characteristics of vintage

| Quality |

★★★★ (great)

| Weather |

A mild winter led to early budburst. May was wet and cool, but fortuitously the first part of June was warm and sunny for flowering and fruit set. The summer was damp and cool but was followed by a glorious September with six weeks of perfect sunshine, from the last week of August to the first week of October, resulting in beautifully ripened fruit with appealing vibrancy.

| Harvest |

25 September – 15 October

## winemaking

| Blend |

90% Cabernet Sauvignon, 10% Merlot Noir



*Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.*

12 bottles per lot  
€ 1'500 – 3'000 per lot  
lot 159 – lot 168

6 magnums per lot  
€ 1'600 – 3'200 per lot  
lot 169 – lot 170

1 double-magnum per lot  
€ 550 – 1'100 per lot  
lot 171 – lot 173

1 imperial per lot  
€ 1'100 – 2'200 per lot  
lot 174 – lot 176



## Château Ducru-Beaucaillou 2014

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2015**

lots 177 – 195

# Château Ducru-Beaucaillou 2015

*“A wine of pedigree and exceptional class.”*

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## cellar-master tasting note (June 2021)

An explosion of rich black fruits, blackberry, cherry and cassis, with layered exotic spices, superbly defined, ripe and enticing, with incense and cigar box notes revealing themselves with aeration. The palate is rich, dense and supple with plush, velvet tannins and a firm mineral grip on the long, complex finish. Effortless power.

## characteristics of vintage

| Quality |

★★★★ (great)

| Weather |

A warm spring with a heatwave in May gave way to early, perfect flowering. Early June showers replenished water tables before the dry, hot conditions of June and July. 2015 is ranked one of the hottest summers in history, in terms of accumulated sunshine hours; however, there were no excesses of heat and the night-time temperatures remained moderate to cool, which helped to preserve acidity. August rains re-invigorated the vines but did not dilute the fruit. Temperatures were cooler in September, while mid-month rains followed by a dry period from the second fortnight of September facilitated the final ripening phase.

| Harvest |

21 September – 6 October

## winemaking

| Blend |

95% Cabernet Sauvignon, 5% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'700 – 3'400 per lot  
lot 177 – lot 186

6 magnums per lot  
€ 1'800 – 3'600 per lot  
lot 187 – lot 188

1 double-magnum per lot  
€ 600 – 1'200 per lot  
lot 189 – lot 194

1 melchior (18L) per lot  
€ 6'000 – 12'000 per lot  
lot 195



## Château Ducru-Beaucaillou 2015

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2016**

lots 196 – 210



# Château Ducru-Beaucaillou 2016

*“Epic length and depth.”*

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## cellar-master tasting note (June 2021)

Focused and compact aromas of fresh wildflowers with ripe blackcurrant and kirsch, followed by clove and cedarwood and a touch of smoky graphite. Perfectly mastered power with a dense core, composed of a backbone of silky tannins, enveloped in rich fruits, underpinned by exquisite freshness. Spectacular balance with great elegance and finesse. Endless persistence with hints of mocha and liquorice coming through. Pure class!

## characteristics of vintage

| Quality |

★★★★★ (outstanding)

| Weather |

Mild winter conditions resulted in early budbreak and flowering. Heavy rains in May allowed the soils to build up reserves, but brought the looming threats of mildew and oidium. Summer was hot and dry, yet nights were ideally cool. September and October saw warmer than average temperatures, giving rich and ripe fruits, though cool nights and mid-September rains helped to retain freshness and keep alcohol at modest levels.

| Harvest |

24 September – 14 October

## winemaking

| Blend |

85% Cabernet Sauvignon, 15% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'900 – 3'800 per lot  
lot 196 – lot 205

6 magnums per lot  
€ 2'000 – 4'000 per lot  
lot 206 – lot 207

1 double-magnum per lot  
€ 700 – 1'400 per lot  
lot 208 – lot 210



## Château Ducru-Beaucaillou 2016

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2017**

lots 211 – 225

# Château Ducru-Beaucaillou 2017

*“Mesmerised by its magical charms.”*

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## cellar-master tasting note (June 2021)

An intense, focused nose with top notes of lifted violets and ripe blue fruits followed by anise and espresso, revealing cedarwood and a hint of crushed stones with aeration. Medium to full-bodied with a firm core of very fine-grained tannins and an underlying juicy freshness. Finishes with an impressive length with graphite and mocha notes lingering.

## characteristics of vintage

| Quality |

★★★★ (great)

| Weather |

Spring frosts in April were fortunately avoided thanks to our privileged location next to the Gironde. Budbreak and flowering were early, followed by heavy rains in June. The weather improved in July, and August was hot and dry. September saw welcomed rains for the first half followed by dry conditions during the second half, enabling full ripening.

| Harvest |

18 September – 30 September

## winemaking

| Blend |

90% Cabernet Sauvignon, 10% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'400 – 2'800 per lot  
lot 211 – lot 220

6 magnums per lot  
€ 1'500 – 3'000 per lot  
lot 221 – lot 222

1 double-magnum per lot  
€ 550 – 1'100 per lot  
lot 223 – lot 225



## Château Ducru-Beaucaillou 2017

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2018**

lots 226 – 242



# Château Ducru-Beaucaillou 2018

*“Haute couture at its finest.”*

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## cellar-master tasting note (June 2021)

A flamboyant nose that slowly unfurls in the glass to reveal layer upon layer of floral, black fruit and spice box nuances. Full-bodied with a great density and concentration of fruit, tightly wound around a firm core of extremely fine-grained tannins, giving a caressing, *velour* texture: the rich, exuberant fruits are exceptionally well-defined and are supported by an exquisite freshness on the palate. A sensational finish that is layered with a perfume of fresh violets and a graphite edge.

## characteristics of vintage

| Quality |

★★★★★★ (mythic)

| Weather |

A successful flowering, though the wet spring weather brought a significant threat of mildew. A glorious summer with hot, dry conditions and just enough rain from early July through to the end of harvest in October, with record hours of sunshine. Optimal harvest conditions.

| Harvest |

25 September – 10 October

## winemaking

| Blend |

85% Cabernet Sauvignon, 15% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'800 – 3'600 per lot  
lot 226 – lot 235

3 magnums per lot  
€ 950 – 1'900 per lot  
lot 236 – lot 239

1 double-magnum per lot  
€ 700 – 1'400 per lot  
lot 240 – lot 242



## Château Ducru-Beaucaillou 2018

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2019**

lots 243 – 257

# Château Ducru-Beaucaillou 2019

*“Outstanding.”*

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## cellar-master tasting note (June 2021)

The nose leads with delicate violets and fresh cassis berries that draw you into the glass to reveal layers of rich black fruits, kirsch, blackberry coulis, with cocoa bean and roasted coffee and nuances of clove and cardamon spices. The palate has impressive precision, with densely concentrated fruits wrapped around a firm structure of tightly knit, cashmere textured tannins, supported by exquisite freshness. The perfumed flavours fill the palate with impressive purity and persistence, with a mix of crushed gravel and cassis purée that linger. Pure elegance, power, and grace.

## characteristics of vintage

| Quality |

★★★★★★ (mythic)

| Weather |

Mild winter/spring conditions prompted early budburst. Cooler temperatures in April and May delayed flowering, though a rise in temperatures in mid-June resulted in a successful fruit set. Summer was hot, with temperatures higher-than-average from June 23rd through to October giving small, concentrated berries. Late July brought welcomed rains, rejuvenating the vines. August and September saw light rains and cooler night temperatures, which helped to retain acidity and prolong the ripening phase, yielding wines with sophisticated tannins and intense, yet elegant aromatics.

| Harvest |

20 September – 10 October

## winemaking

| Blend |

80% Merlot Noir, 20% Cabernet Sauvignon



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'800 – 3'600 per lot  
lot 243 – lot 252

6 magnums per lot  
€ 1'900 – 3'800 per lot  
lot 253 – lot 254

1 double-magnum per lot  
€ 700 – 1'400 per lot  
lot 255 – lot 257



## Château Ducru-Beaucaillou 2019

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2020**

lots 258 – 273



# Château Ducru-Beaucaillou 2020

*“Very elegantly composed, with perfectly mastered power.”*

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## cellar-master tasting note (January 2023)

Enticing nose leading with sweet violets, followed by *crème de cassis* and blackberries, layered with crushed gravels, star anise and cardamon. Full-bodied with highly concentrated flavours, pure and precise, supported by a tight structure of fine, silky tannins, underpinned by superb freshness and a tantalizing verve of salinity. Exquisitely succulent with a fluid draping texture. The wine finishes with a seamless, firm grip and layered flavours that perfume the palate with great persistence. Very elegantly composed, with perfectly mastered power.

## characteristics of vintage

| Quality |

★★★★★★ (mythic)

| Weather |

A mild winter resulted in early budbreak, which led to early flowering in May. Flowering and fruit set were fast, homogenous and two weeks early – ideal for thick-skinned Cabernet Sauvignon. Our privileged terroirs of deep Gunziun gravel soils overlooking the Gironde helped to mitigate the climatic threats of 2020, notably frost, hail and mildew. Summer was hot and dry, with just the right amount of rain falling mostly at night, guaranteeing freshness. Conditions in September were ideal, with clear days and cool nights and a heatwave in mid-September that concentrated the fruit. This enabled full phenolic ripeness, giving very fine tannins and highly perfumed aromatics.

| Harvest |

11 September – 30 September

## winemaking

| Blend |

81% Cabernet Sauvignon, 19% Merlot Noir



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
 € 2'000 – 4'000 per lot  
 lot 258 – lot 267

6 magnums per lot  
 € 2'000 – 4'000 per lot  
 lot 268 – lot 269

1 double-magnum per lot  
 € 750 – 1'500 per lot  
 lot 270 – lot 272

1 nabuchodonosor (15L) per lot  
 € 8'000 – 16'000  
 lot 273



## Château Ducru-Beaucaillou 2020

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels designed for the estate's tercentenary anniversary and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2021**

lots 274 – 288

# Château Ducru-Beaucaillou 2021

“*Sculpted and Seductive*”.

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## cellar-master tasting note (December 2023)

Inky colour with a pure, focused nose opening with fresh violets, *crème de cassis*, blackberry and blueberry, and a touch of dry ink followed by exotic spices, a hint of cedar and cigar box, and a spark of smoky graphite. Tight structure with a firm core of sleek, charmeuse silk-textured tannins and an impeccable precision of flavours that are etched by an exquisite freshness, giving a palpable energy to the palate. Discreet at first, the wine unfurls and builds in power, followed by an impressively long, layered and vibrant finish. Pure sophistication.

## characteristics of vintage

| Quality |

★★★★ (great)

| Weather |

Budbreak was early (March 31st) and frost was a looming threat until May 3rd, mitigated by late pruning, *bougies* and wind machines. Flowering was mildly delayed with *coulure* and *millerandage* which reduced volumes but fortunately did not impact quality potential. From mid-June through to mid-July, warm, humid weather resulted in a significant threat of mildew that persisted until *veraison*, that was effectively controlled with an uncompromising, multi-pronged approach. For

four weeks beginning August 10th, the weather was warm and dry, allowing the berries to slowly ripen while preserving acidity levels and keeping alcohol levels in check. Thankfully hot temperatures in early September eliminated unripe vegetal aromas, followed by a return to modest temperatures through to October. The cool and sunny conditions in late September / early October enabled the grapes to fully ripen with technological (sugar and acidity) and polyphenolic maturities (skins and seeds = tannins and anthocyanins) perfectly aligned.

| Harvest |

23 September – 11 October

## winemaking

| Blend |

98% Cabernet Sauvignon, 2% Merlot Noir

| Reviews |

“*The 2021 is a drop dead gorgeous wine, and a Ducru for the ages. Superb.*”

Antonio Galloni, Vinous



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles per lot  
€ 1'700 – 3'400 per lot  
lot 274 – lot 283

6 magnums per lot  
€ 1'800 – 3'600 per lot  
lot 284 – lot 285

1 double-magnum per lot  
€ 650 – 1'300 per lot  
lot 286 – lot 288



## Château Ducru-Beaucaillou 2021

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

Château Ducru-Beaucaillou

**2022**

lot 289



# Château Ducru-Beaucaillou 2022

“*Very long, succulent finish.*”

## cellar-master tasting note (March 2023)

The bouquet seduces with an alluring perfume that layers delicate violets, opulent *crème de cassis* and blackberry coulis, and exotic star anise with crystalline definition. A full body of densely concentrated fruits and tightly woven, mouth-coating tannins gives a luxurious draping texture to the palate. The opulent flavours are lifted by an exquisite freshness and a saline mineral edge defines the very long, succulent finish. With its juxtaposition of concentrated richness and finessed elegance, the 2022 has timeless glamour with a modern twist.

## characteristics of vintage

| Quality |

★★★★★ (outstanding)

| Weather |

A particularly wet winter restocked the subsoil water tables, while April rains promoted nutrient absorption, together boosting the vines' resilience for the growing season. Above-average temperatures in May promoted an early and fast flowering and fruit set - an ideal start to the season! Heavy rains in late June (especially in Saint-Julien) topped up the soil's water reserves after the first heatwave in June. The July heatwave eradicated any traces of mildew or botrytis. The third and least intense heatwave in August slowed *veraison*. This kept the accumulation of sugar (alcohol) in check while the drought conditions promoted full ripening of the skins and seeds. Rains during the second fortnight of August rejuvenated the vines for the final ripening phase.

| Harvest |

7 September – 4 October

At harvest, the berries were very concentrated and small (1.1-1.35g for Merlots and 0.9-1.25g for the Cabernet Sauvignons) with thick skins that melted in your mouth. The seeds tasted of toasted hazelnuts, the telltale sign of full phenolic ripeness. The aromatics were rich, yet luminous and defined, and the flavours were lifted by an appealing juiciness on the palate.

## winemaking

| Blend |

82% Cabernet Sauvignon, 18% Merlot Noir

| Analysis |

These analytical figures are from laboratory results, based on wine samples. They are subject to evolution over the course of ageing.

ABV 14%

Anthocyanins 1000

pH 3.8

Total polyphenol index 95

Tannins 6.7g



I barrel (225L)  
€ 45'000 – 90'000 per lot  
lot 289



## Château Ducru-Beaucaillou 2022

\_\_\_\_\_ Grand Cru Classé, Saint-Julien

\_\_\_\_\_ The wine will be released in January 2025.

\_\_\_\_\_ The lot will be conditioned in 240 bottles, 6 magnums (1,5L), 3 double-magnums (3L), one imperial (6L), one salmanazar (9L) and one balthazar (12L).

Château Ducru-Beaucaillou

**2023**

lot 290

# Château Ducru-Beaucaillou 2023

“*Very long and perfumed persistence.*”

## cellar-master tasting note (January 2024)

A pure, focused nose with delicate violets combined with rich black fruits, cassis, blackberry, a touch of exotic spices and a waft of cedarwood. The core is densely concentrated with great tannic richness, layered, caressing, and very finely grained, underpinned by exquisite freshness bringing a succulence to the palate. The remarkable concentration leads to a very long, perfumed persistence, with subtle star anise and flint notes on the finish.

## characteristics of vintage

| Quality |

★★★★★ (outstanding)

| Weather |

A mild winter led to an early budbreak on March 28th. As May unfolded, it brought with it hot and dry conditions, particularly favorable for flowering and fruit set. The early onset of flowering on May 22nd hinted at a high potential for both volume and quality. Throughout the summer, the persistent presence of tropical humidity posed

a looming threat of mildew. To counter this, strategic green harvesting measures were implemented, effectively managing yields and promoting the development of fruit with robust maturity and health. *Veraison* made its debut on the Beaucaillou plateau starting July 25th. By mid-August, the dissipation of humidity marked the beginning of a phase characterized by hot and dry weather, which persisted until September 10th. The consistently high temperatures in late August and early September created exceptional ripening conditions. Warmer temperatures without a heatwave peak persisted throughout the harvest, providing ideal conditions for preserving freshness and promoting optimal maturity.

| Harvest |

8 September – 3 October

## winemaking

| Blend |

85% Cabernet Sauvignon, 15% Merlot Noir



I barrel (225L)  
€ 38'000 – 76'000 per lot  
lot 290



## Château Ducru-Beaucaillou 2023

— Grand Cru Classé, Saint-Julien

— The wine will be released in January 2026.

— The lot will be conditioned in 240 bottles, 6 magnums (1,5L), 3 double-magnums (3L), one imperial (6L), one salmanazar (9L) and one balthazar (12L).

# the “Celebration” collection

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The birth of a child, a business, an election, a wedding... these are all rare moments that deserve to be celebrated every year!

To give special resonance to these anniversaries, Château Ducru-Beaucaillou, created the “*Celebration*” collection in 2013. Produced annually in limited edition (maximum 33), the “*Celebration*” collection consists of 21 bottles of Ducru-Beaucaillou: twelve 75cl bottles for the younger years, four magnums, two double-magnums, one salmanazar, one melchior, before bringing the whole clan together with a unique bottle created for the occasion: the Babylonium®.

In total, this unique collection brings together the equivalent of 100 bottles, allowing you to celebrate this event in style every year for 20 years.

Since amphorae in antiquity, large-format bottles have always been appreciated for the transport and preservation of wines. Nabuchodonosor, Salmanazar, Melchior, Balthazar, Methuselah... there is no doubt that these names reference Judeo-Christian history.

This enthusiasm for large formats is more relevant than ever, not only due to the optimal conditions for wine preservation and maturation but also because of the festive nature of these collectible pieces. These bottles will be difficult, and perhaps impossible, to find tomorrow, especially in the larger formats, which are produced by the Château upon request only.

Thus, in parallel with the development of the newborn, Château Ducru-Beaucaillou’s wine will mature each year in a different format (the larger the format, the more slowly the wine reveals itself).

12 bottles (75 cl each)

4 magnums (1.5 liters each)

2 double-magnums (3 liters each)

1 salmanazar (9 liters)

1 melchior (18 liters)

1 Babylonium® (27 liters)

For tasting notes and characteristics of each vintage, please refer to page 127 for the 2016 vintage, page 135 for the 2017 vintage, page 143 for the 2018 vintage, page 151 for the 2019 vintage, and page 167 for the 2021 vintage.



“Celebration” collection

**2016**

lot 291



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles  
 &  
 4 magnums  
 &  
 2 double-magnums  
 &  
 1 salmanazar (9L)  
 &  
 1 melchior (18L)  
 &  
 1 babylonium<sup>®</sup> (27L)  
 € 22'000 – 44'000 per collection  
 lot 291



### Château Ducru-Beaucaillou 2016 — “Celebration” collection

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept ‘*sur pile*’ in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

“Celebration” collection

**2017**

lot 292



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles  
 &  
 4 magnums  
 &  
 2 double-magnums  
 &  
 1 salmanazar (9L)  
 &  
 1 melchior (18L)  
 &  
 1 babylonium<sup>®</sup> (27L)  
 € 17'000 – 34'000 per collection  
 lot 292



Château Ducru-Beaucaillou 2017 — “Celebration” collection

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Kept ‘*sur pile*’ in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ New capsules, new labels and new strip labels especially designed for this auction.
- \_\_\_\_\_ New wooden cases especially designed for this auction.
- \_\_\_\_\_ Levels into neck.

“Celebration” collection

**2018**

lot 293



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.



12 bottles  
 &  
 4 magnums  
 &  
 2 double-magnums  
 &  
 1 salmanazar (9L)  
 &  
 1 melchior (18L)  
 &  
 1 babylonium<sup>®</sup> (27L)  
 € 22'000 – 44'000 per collection  
 lot 293



### Château Ducru-Beaucaillou 2018 — “Celebration” collection

- Grand Cru Classé, Saint-Julien.
- Kept ‘*sur pile*’ in the Château cellars, Saint-Julien, France.
- New capsules, new labels and new strip labels especially designed for this auction.
- New wooden cases especially designed for this auction.
- Levels into neck.

“Celebration” collection

**2019**

lot 294



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles  
 &  
 4 magnums  
 &  
 2 double-magnums  
 &  
 1 salmanazar (9L)  
 &  
 1 melchior (18L)  
 &  
 1 babylonium<sup>®</sup> (27L)  
 € 22'000 – 44'000 per collection  
 lot 294



### Château Ducru-Beaucaillou 2019 — “Celebration” collection

- Grand Cru Classé, Saint-Julien.
- Kept ‘*sur pile*’ in the Château cellars, Saint-Julien, France.
- New capsules, new labels and new strip labels especially designed for this auction.
- New wooden cases especially designed for this auction.
- Levels into neck.

“Celebration” collection

**2021**

lot 295



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

12 bottles  
 &  
 4 magnums  
 &  
 2 double-magnums  
 &  
 1 salmanazar (9L)  
 &  
 1 melchior (18L)  
 &  
 1 babylonium<sup>®</sup> (27L)  
 € 17'000 – 34'000 per collection  
 lot 295



### Château Ducru-Beaucaillou 2021 — “Celebration” collection

- Grand Cru Classé, Saint-Julien.
- Kept ‘*sur pile*’ in the Château cellars, Saint-Julien, France.
- New capsules, new labels and new strip labels especially designed for this auction.
- New wooden cases especially designed for this auction.
- Levels into neck.

Croix de Beaucaillou  
Jade Jagger collection

**2009**

lot 296



# Croix de Beaucaillou 2009

## Jade Jagger collection

“*Unctuous texture.*”

---

### cellar-master tasting note (June 2021)

Expressive and generous nose giving an abundance of rich black fruits, *crème de cassis*, kirsch, exotic Asian spices, hints of woodsmoke and earthy black truffle notes. Full bodied with a core of ripe fruits with beautifully integrated creamy tannins, countered by a mouth-watering freshness giving a succulent texture. The finish is nuanced, smooth and long. A sensual beauty.

### characteristics of vintage

| Quality |

★★★★★★ (mythic)

| Weather |

The cold, dry winter followed by mid-April showers led to later budding and allowed the soils to stock the required water for the upcoming season. May and June were warm and sunny leading to fast, early flowering. The summer was dry and warm, without extremes of heat, but was exceptionally sunny with just the right amount of rain at the right times. September 21st until the end of harvest saw a dry spell with above seasonal temperatures, especially in October, ideal for the final ripening of the skins.

| Harvest |

23 September – 9 October

### winemaking

| Blend |

52% Cabernet Sauvignon, 45% Merlot Noir, 3% Petit Verdot



Photograph shows part of lot(s) – photographs of each individual lot in its entirety are available on our website.

18 magnums  
&  
6 double-magnums  
&  
1 melchior (18L)  
€ 4'200 – 8'400 per collection  
lot 296



Croix de Beaucaillou 2009 — Jade Jagger collection

- Saint-Julien.
- Second wine of Château Ducru-Beaucaillou.
- Kept '*sur pile*' in the Château cellars, Saint-Julien, France.
- Black wax capsules and labels designed by Jade Jagger.
- Original wooden cases.
- Levels into neck.

Alabaster stone case  
Château Ducru-Beaucaillou

**1982**

lot 297

## the alabaster stone case

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A unique casing for a unique wine. A colossal jewel. A tribute to the origins and the founding element; a precious, time-defying sarcophagus, reflective of both a wine and a vintage – Château Ducru-Beaucaillou 1982 – forever engraved in the passage of time. The depth of its light imbues an air of fantasy.

The vibrational delicacy of the alabaster resonates amid the serene, calming atmosphere of the cellars. The outer casing opens to reveal a generous double-magnum. An ode to pleasure shared. The ‘alabaster stone’ series offers a new aesthetic interpretation. An allegory to the primary force of the earth, this ‘*beautiful stone*’ tells a unique tale of passion and patience, expressed through this precious material.

Each piece is unique, displaying endless nuances and subtleties drawn from the mineral and plant elements of the soils, transcended by light. The hallmark of Atelier Alain Ellouz, the alabaster stone provides a dramatic contrast between material mass and minimalist design. The artisan craftsmanship is a persistent revelation of the unstinting selection of materials, artistic precision and quality of execution.

To the touch, the highly polished silky finish evokes the cashmere texture of a *Grand Vin*. A dazzling design statement, the stone is also the epitome of innovation, an extraordinary blend of two creative collaborations, two incredible exemplars of skilled mastery, in the great tradition of French artisan craftsmanship. In essence, a sensual material manifestation of all that Château Ducru-Beaucaillou strives for: uncompromising powerful, pure elegance and perfect harmony.

The alabaster stone has been conceived as a sculpture, and explores the design limits of organic form and functionality. A protective casing for the wine, and ultimately a statement piece transcended by light to reveal all its purity.

## Alabaster stone case Château Ducru-Beaucaillou 1982

*“Extraordinary aromatic complexity and finesse.”*

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### cellar-master tasting note (June 2021)

Stunningly deep and complex bouquet starting with dried rose petals and a wisp of cedary herbs, followed by a core of sweet fruit liqueurs and a hint of liquorice. With aeration, Havana cigar smoke, wild mushrooms and oiled leather notes unfurl. Medium to full bodied with impressive concentration of sweet fruits, seamless integration of cashmere-textured tannins and vibrant freshness bringing focus to the flavours. The finish is highly perfumed and nuanced with epic persistence.

### characteristics of vintage

| Quality |

★★★★★ (mythic)

| Weather |

Close to perfect conditions from start to finish. The winter was mild followed by a warm, dry spring; flowering took place in ideal conditions and was fast and even. A very hot summer with just enough rain from occasional thunderstorms allowed for spectacular ripening. Temperatures spiked for the first two weeks of September, perfecting the final ripening of the skins.

| Harvest |

16 September – 3 October

### winemaking

| Blend |

65% Cabernet Sauvignon, 25% Merlot Noir,  
3% Cabernet Franc, 7% Petit Verdot



1 double-magnum  
€ 16'000 – 32'000 per lot  
lot 297



### Château Ducru-Beaucaillou 1982 — Alabaster stone case

- \_\_\_\_\_ Grand Cru Classé, Saint-Julien.
- \_\_\_\_\_ Original bottles kept 'sur pile' in the Château cellars, Saint-Julien, France.
- \_\_\_\_\_ The double-magnum was reconditioned from bottles, tasted and recorked in 2021 (*Re-bottling*<sup>®</sup>)\*.
- \_\_\_\_\_ New capsule, new label and new strip label especially designed for this auction.
- \_\_\_\_\_ Unique alabaster case designed by Atelier Alain Ellouz.
- \_\_\_\_\_ Level into neck.

\* Please refer to pages 14 – 15 of the afternoon catalogue for more information about recorking and re-bottling<sup>®</sup> techniques.

*index and guidelines*



# index & guidelines

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- 1 barrel ..... (*lot 289*)

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- 1 barrel ..... (*lot 290*)

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- 12 bottles, 4 magnums, 2 double-magnums,  
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guidelines

# inspection criteria

## DESCRIPTION

Baghera/wines indicates conditions of the lots according to four criteria: capsules, corks, labels and levels.

It is our duty to catalogue and report on wines as accurately as possible at the time of going to press. High resolution photographs are available upon request. The actual condition of the wine within the bottle is not necessarily linked to its outward appearance. You are strongly advised to examine any lot you are interested in before the sale to form your own opinion (or have it examined on your behalf).

## CORKS AND ULLAGES IN REGARDS TO WINE

Ullage refers to the space between the base of the capsule and the wine itself. Acceptable ullage levels tend to increase with age.

It should be noted that ullages may change between publication of the catalogue and the sale. 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. We will only accept responsibility for descriptions of conditions at the time of print of this catalogue and cannot accept responsibility for any loss resulting from failure of corks either before or after this point.

## PARCELS

Some wines (producers, appellation, vintage, etc.) may be regarded as part of a parcel. The successful bidder on a lot in a parcel has the possibility to purchase each of the remaining unsold lots in this parcel at the same price, at the time of the bidding. Please note that, in this catalogue, a parcel notice is indicated by the numbers of its constitutive lots in the heading.

## CAUTIONARY NOTES

– Descriptions and estimates in this catalogue may be amended at our own discretion. Information is given orally or in writing, before or during the sale.

– Note that some producers tend to over-fill their bottles and a small quantity of wine may be trapped between the capsule and the cork and seep. This should not be confused with ullage (ullage is a natural occurrence in older wines).

## BORDEAUX FORMATS IN THIS SALE

- Bottle: 0,75L
- Magnum: 1,5L
- Double-magnum: 3L
- Imperial: 6L
- Salmanazar: 9L
- Balthazar: 12L
- Nabuchodonosor: 15L
- Melchior: 18L
- Babylonium®: 27L
- Barrel: 225L

# bid with Baghera/wines



## BIDDING IN PERSON

If you would like to experience the live excitement of an auction first hand and attend the auction room, you will need to register for a paddle in advance of the sale by filling out and submitting the dedicated Bidder Pre-Registration Form at your disposal in this catalogue on page 253.



## ABSENTEE BIDDING

If you cannot physically attend the sale, you can leave your absentee bids through our website and online-catalogue. Connect to [www.bagherawines.com](http://www.bagherawines.com).



## ONLINE LIVE BIDDING

Should you rather place your bids in real time through our online live bidding platform, please register ahead of the date and connect to [www.bagherawines.com](http://www.bagherawines.com) on the day of the sale and follow the guide.



## TELEPHONE BIDDING

As an alternative service to bidders, Baghera/wines also offers the possibility to submit a telephone bids request. We will contact you during the sale, and a member of our team will bid live with you over the phone. Contact: [office@bagherawines.com](mailto:office@bagherawines.com).

# conditions of business

Baghera Wines Auction France is an operator of voluntary sales of furniture by public auction governed by articles L. 321-4 et seq. of the French Commercial Code defining the ethical obligations of operators of voluntary sales.

These conditions of sale govern the contractual relationship between Baghera Wines Auction France (the “Company”), the seller whose contact details are indicated in the sales mandate (the “Seller”), as well as any bidder at the auction or any other buyer (the “Buyer”) in the context of the sale of lots (the “Lot(s)").

These terms and conditions apply unless otherwise stated.

These conditions of sale may be amended at any time, either in writing or orally during the sale. By participating in any capacity whatsoever in an auction or private sale organised at the discretion of the Company, you agree to be bound by these conditions. We therefore advise you to read them carefully before participating.

## 1. THE PRINCIPLE OF THE AUCTIONS

The Company organises live, telephone and online auctions.

Online auctions are held on the website [www.bagherawines.com](http://www.bagherawines.com) which provides a technical platform enabling remote electronic participation in public auctions held in auction rooms.

## 2. TRANSFER OF RISKS AND PROPERTY

As soon as the word “sold” is pronounced, the risks and ownership of the Lot(s) are transferred to the Buyer.

## 3. ABSENTEE BIDDING

The Company may place bids under the instructions of its customers if the latter are unable to attend the auction in person.

The Company and its employees or agents cannot be held liable for failure to carry out these instructions during the auction.

In the event that two identical bidding instructions correspond to the highest bid, the Lot will be attributed to the first bidder. The Company reserves the right, at its sole discretion, to refuse bids based on a Buyer’s instructions in the event that the information and documents presented as proof of identity, i.e. the identity of the beneficial owner, prove to be false, incomplete, ambiguous or inadequate.

## 4. TERMS OF AUCTION

### 4.1 Bidding in the auction room

In order to bid, the Buyer must be present in the auction room and indicate his intention to bid by a gesture. Bids follow the order of the catalogue numbers.

The Seller and any person appointed by him/her may not bid on his/her own Lots. The Company may bid successively in response to other bids, in the name and on behalf of the Seller, up to the reserve price.

### 4.2 Online bidding

To participate in a sale taking place exclusively online, you must first register and provide a proof of identity in the form of government-issued identification with a photograph, along with a proof of address.

## 5. ESTIMATE

The estimate for each Lot is based on prices achieved at previous auctions for similar lots. It is subject to change and is not a guarantee or indication of the final sale price. The estimate does not include costs such as adjudication fees and additional costs (see Article 7. below).

## 6. RESERVE PRICE

The reserve price is the minimum confidential price at which the Seller agrees to sell the Lot. If the reserve price is not reached, the Company may refuse the last bid and set a new starting price equal to or higher than the reserve price. If no bid matches or exceeds the reserve price, the Company shall withdraw the Lot without awarding it. However, the Company reserves the right to organise a private sale after the auction, in which case the price will not be lower than the reserve price, subject to the Seller’s agreement to a price below the reserve price.

## 7. AUCTION FEES AND ADDITIONAL COSTS

### 7.1 The price

In addition to the hammer price, the Buyer must pay a commission of 22% excluding VAT (i.e. 26.4% including VAT) calculated on the hammer price.

The commission is also 22% excluding VAT (i.e. 26.4% including VAT) calculated on the sale price in the event of a private sale.

### 7.2 Duties and taxes

Please refer to page 255 for VAT regimes and applicable VAT.

In the case of Lots put up for sale by persons who are not subject to VAT, only the commission paid by the Buyer, calculated according to the VAT margin system, is subject to value added tax. In this case, the VAT cannot be recovered, including by professional Buyers. In application of the VAT margin system, VAT may not appear on the invoice issued by the Company.

In the case of Lots put up for sale by persons subject to VAT, the common law system is applicable and VAT will be applied to the auction price plus the commission. The VAT

charged will be indicated on the invoice and may be recovered by professional Buyers in accordance with the rules applicable to them.

For taxable professionals, the indication of whether VAT is recoverable or non-recoverable appears in the description of the lots offered for sale.

### Customers not residing in mainland France

Customers of the Company whose place of residence is outside mainland France are informed that customs duties and excise duties are not included in the price of the commission and are invoiced to customers in accordance with current legislation. Customers may contact the Company’s customer service department to find out about these rates.

The VAT regime for remote sales is likely to be applied, which entails the application of the VAT of the country of the Buyer resident in the European Union.

### Export and Import

Under certain conditions, the Company may be exempted from applying VAT or authorised to refund it on Lots exported by a non-EU resident Buyer who exports the Lot outside the European Union.

The export of any goods from France, and the import into another country, may be subject to obtaining authorisations (export certificates, customs authorisations). It is the Buyer’s responsibility to check the required authorisations.

### Specificity

The above rules are provided for information purposes only and the Company cannot be held liable for them. Each Seller and Buyer must check the fiscal and tax regime applicable to them.

## 8. EXCHANGE RATES

In certain auctions, in order to ensure adequate information for the Buyer, a currency converter is made available. The data displayed is provided for information purposes only and the Company accepts no liability whatsoever in relation thereto.

## 9. PRE-AUCTION INSPECTION

Prospective Bidders are encouraged to inspect Lots at the pre-auction viewing, which may be attended free of charge by appointment only (please contact Mrs. Virginie Maison, email [vmaison@bagherawines.com](mailto:vmaison@bagherawines.com), tél : + 33 (0)6 07 06 28 58).

Bidders accept responsibility for making inspections and inquiries during this visit to be satisfied as to the Lots in which they are interested.

The Company may also 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 defects or imperfections.

## 10. GUARANTEES

### 10.1 Guarantees given by the Company to the Buyer concerning the Lots

#### 1) Right of retraction

In accordance with article L. 221-28, 11° of the French Consumer Code, the right of retraction does not apply to contracts concluded at a public auction.

Notwithstanding the provisions of article L. 221-28 of the French Consumer Code, if the Company decides to put an unsold Lot back up for sale by means of a private online sale, the individual Buyer is entitled to a right of retraction under the following conditions.

The retraction period expires fourteen (14) days after the day on which the Buyer, or a third party other than the carrier and designated by the Buyer, takes physical possession of the Lot. To exercise the right of retraction, the Buyer must notify the Company of his/her decision to retract from this contract by means of an unambiguous statement (e.g. letter sent by post, fax or e-mail). The Buyer may use the model retraction form that can be provided upon request.

In the event of retraction from this contract, the Company will reimburse all payments received from the Buyer, including delivery costs, without undue delay, within fourteen (14) days from the date on which the Company is informed of the Buyer’s decision to retract from this contract, or from the date of the actual return of the Lot. The Company will make the refund using the same means of payment as that used for the initial transaction, unless the Buyer expressly agrees to a different means.

The Buyer must send or return the Lots to the Company at the following address: Baghera Wines France, 13 rue Paul Cabet, 21700 Nuits-Saint-Georges, without undue delay and, in any event, no later than fourteen (14) days after having communicated his/her decision to retract from this contract. This deadline is deemed to have been met if the Buyer returns the Lot before the fourteen (14) day deadline has expired. The Buyer is only liable for the depreciation of the Lots resulting from handling other than that required to check the contents of the order or resulting from improper storage.

#### 2) Guarantee of authenticity

If the Company sells a wine which the Buyer subsequently demonstrates to the Company’s reasonable satisfaction to be a “counterfeit”, subject to the conditions below, the Company will cancel the sale and refund to the Buyer the full amount paid by the Buyer (in the original currency). Definition: “counterfeit” means a wine, which in the reasonable opinion of the Company, is an imitation created to mislead as to producer and vintage, where the exact description of producer and vintage is not reflected by the description in the catalogue.

The guarantee is granted for a period of five (5) years from the date of the auction, for the sole benefit of the original Buyer and cannot be transferred to a third party.

# conditions of business (continued)

In order to benefit from this guarantee, the Buyer must:

(i) inform the Company in writing within 14 days of becoming aware of a possible counterfeit, of his or her reasons for believing that the wine is counterfeit. The Buyer must specify the number of the Lot and the date of the sale at which it was purchased; and

(ii) return the Lot to the Company in the same condition as on the date of sale to the Buyer and be in a position to transfer the title deed for the Lot, free of any claim from a third party subsequent to the date of sale. The Company has the discretion to waive any of the above. The Company may require the Buyer to obtain, at his or her own expense, reports from two recognised and independent experts in the field, mutually acceptable to the Company and the Buyer.

The Company shall not be bound by any report produced by the Buyer, and reserves the right to seek additional expert advice at its own expense.

In the event that the Company decides to cancel the sale under this guarantee, the reasonable cost of two mutually agreed independent expert reports may be reimbursed to the Buyer.

Since wine is a living product, it is likely to show variations in quality from one bottle to the next within the same vintage of the same cuvée, despite all the care taken.

## 10.2 Guarantees from the Seller to the Company concerning the Lots

The Seller guarantees to the Company:

(i) that in the event that he/she is the sole owner of the Lots, he/she holds an unlimited right to transfer ownership of the Lots to the Buyer, free of all rights and claims from third parties;

(ii) that in the event that he/she is not the owner of the Lots, that he/she is putting them up for sale on behalf of one or more third parties, or that he/she is a domiciliary company, which means the rules on anti-money laundering and the financing of terrorism are applicable; the Seller confirms in this respect that the documents and information sent to the Company in this context are correct and complete;

(iii) that he/she has complied with all requirements, legal or otherwise, relating to the export or import of the Lots and that he/she has notified the Company in writing of any failure by third parties to act in accordance with these requirements of which he/she may have become aware;

(iv) that he/she has communicated all information in his/her possession concerning the origin of the Lots;

(v) that he/she has notified the Company in writing of any material alteration to the Lots of which he/she is aware and of any concerns expressed by a third party regarding the ownership, condition and allocation of the Lots. He/She guarantees to have disclosed all factors or facts of which he/she is aware and which could, on the date thereof, affect the sale of the Lots. The Seller undertakes to inform the Company immediately of any facts

or factors that may be revealed to him/her at any time prior to the sale of the Lots. These facts and factors include, but are not limited to, all details concerning:

- Any attempt by the Seller or his or her representatives to sell the Lots within a period of five years prior to the date of the sale.

- Any questions relating to the Lot raised by third parties in connection with the ownership, authenticity, provenance or compliance with the legal procedures to be respected for the import and export of the Lots.

## 11. REGISTRATION OF BIDDERS

Prospective Buyers participating in an auction with the Company for the first time are requested to provide the following documents, at least 48 hours in advance, to allow sufficient time for the Company to process and approve the auction registration:

- Individuals: photographic identification issued by a state authority, e.g. driving license, identity card or passport, and, if not on the identification document, proof of current address, e.g. electricity or water bill or bank statement.

- Companies: recent (less than 3 months) copy of the corporate register with which it is registered.

- For other structures such as trusts, offshore companies or partnerships, please contact the Company's accounts department (Mrs. Ching-Hua Hsu, email [chinghua@bagherawines.com](mailto:chinghua@bagherawines.com)) for advice on the information to be provided.

- A financial reference in the form of a statement or bank reference.

- Any person registering to bid on behalf of a third party who has not previously bid or consigned with the Company must bring identification documents not only for themselves but also for the third party on whose behalf they are bidding, together with a letter of authorisation signed by the third party.

Participation in any sale organised through the Company requires:

- to be of French legal age, i.e. 18 or over, and to meet the legal requirements of the country of delivery chosen at the time of registration.

- to have the legal capacity required to give consent, or to have the authorisation of a person with parental authority, a tutor or a curator if the user is a minor or incapable.

- to comply with all the conditions of these general terms and conditions of sale.

The Company is entitled to request a deposit in EUR from the Buyer in order to ensure the definitive registration of the bidders. If the bidder is not accepted and does not owe any debt to the Company, the deposit (i.e. the amount in EUR received) will be refunded in full 7 days after the sale.

The Company is entitled to modify the deposit procedures and pre-registration conditions at its own discretion and without prior notice.

## 12. TERMS AND CONDITIONS OF SALE

The Company shall have full discretion in:

(i) the way in which the Lots will be described and illustrated in the catalogue or in any additional document;

(ii) the place and manner in which they will be displayed and sold; decisions as to who will be admitted to the sale and auction;

(iii) the presentation of Lots at an exhibition; and

(iv) the use of an expert or a third party.

Any estimate given verbally or in writing is given as an indication only. It constitutes neither a guarantee nor a commitment as to the auction price that the Lots may eventually fetch.

The Seller may not withdraw the Lots from the sale without our prior written consent. The Company may withdraw Lots from the sale, or, at its discretion, postpone the sale until a reasonable date at any time if:

(i) the Company has reasonable doubts as to their ownership, authenticity or provenance, or as to the truth of any representations made;

(ii) the Seller is in breach of any agreement with the Company; or

(iii) the Company has reason to believe that the inclusion of the Lots in the sale could expose the Company or the Seller to legal action or damage their reputation.

If a Lot is withdrawn before the sale, the Company will charge an amount equivalent to 20% of the estimated value of the said Lot.

After the sale, the Seller is liable for all fees and commissions normally due.

The Company reserves the right to retain the Lots until any dispute has been resolved if it learns that a third party is claiming ownership of the Lot.

## 13. RESULTS OF THE AUCTION

If the bidder's bids are successful, he/she will be informed the day after the sale by e-mail.

The results of the sale are available on request. The Company cannot be held responsible for any errors or omissions, whatever the cause. Sellers will await their declaration of payment as confirmation of any sale proceeds.

### 13.1 Sale after auction

If Lots remain unsold at auction, unless otherwise instructed by the Seller, the Company shall be entitled, as exclusive agent, for a period of two (2) months following the auction to sell these Lots privately at a price that will provide the Seller with a net payment - i.e. after deduction of commissions and costs payable by the Seller - of an amount at least equal to that which would have been paid to the Seller if the Lots had been sold for an amount equal to the reserve price, or for any lower amount to which the Seller has previously agreed. In such cases, the Seller's obligations

towards the Company and the Buyer in respect of such Lots shall be the same as if they had been sold at auction.

### 13.2 Unsold Lots

If all or part of the Lots remain unsold, are withdrawn from the sale or are not included in the sale, the Seller must collect them within 10 working days following the day of the sale.

If the Seller does not collect the Lots by the end of this period, the Company will charge storage and insurance costs, and may have to call in a third party to move them, and will only hand over the Lots once it has received full payment of all storage, transport and insurance costs, as well as any other costs that the Company may have incurred.

### 13.3 Insurance

Unless otherwise agreed, the Company will automatically insure the Lots for amounts corresponding to its estimates. The insurance value is not a guarantee of the amount of the hammer price of the Lots. The Company will deduct its insurance and transport costs from the Seller at their actual cost. The Lot will remain insured for 10 working days following the sale, subject to a possible a relisting at a subsequent auction. If the Lots are not sold, they will then remain at the Seller's own risk after this period. The Company will not accept any liability in the event of damage to the Lots.

If the Seller has given instructions not to insure the Lots under the conditions indicated above, the Lots will be at the Seller's risk for as long as the Buyer has not paid for them in full and the Company cannot be held responsible in the event of damage to or loss of the Lots. In the event of a claim or dispute against the Company, the Seller shall pay full indemnity to the Company, on first demand, for all costs incurred in connection with the said claim or dispute, including costs relating to its employees, its agents and the Buyer.

## 14. PAYMENT OPTIONS AND DUE DATES

The price is payable in euros within seven days of the sale by the Buyer.

Payment for the Lot will be made in full, including all costs and taxes, even if an export licence is required.

On the eighth day after the sale, in the event of late payment, interest at the rate of 1% per month may be added to the amount due, if the Buyer is a professional.

If the Buyer is a private individual, interest at the legal rate will apply.

Payments may also be made in foreign currencies with legal tender status if this amount can be converted into Euros on the value date of the payment. To avoid any delay in the release of the Lots, prospective Buyers must provide bank references prior to the auction.

The Buyer must indicate his/her name and invoice number in his/her instructions to the bank. The Buyer is informed that the Company is entitled to refuse payments from any

# conditions of business (continued)

person other than the Reference Buyer and that payment of such amounts will be required. All costs relating to bank transfers shall be borne by the Buyer.

Payments can be made in euros at the time of sale, in cash up to 1000 euros, by credit or debit card, or by bank transfer to:

**Beneficiary: Baghera Wines Auction France**

**13 rue Paul Cabet, 21700 Nuits-Saint-Georges**

**Bank Address : Société Générale Nuits-Saint-Georges (00754)**

**9 Grande Rue, 21700 Nuits-Saint-Georges, France**

**IBAN: FR76 3000 3007 5400 0220 5386 653 — Swift/BIC: SOGEFRPP**

The Buyer is advised that transactions should preferably be made by bank transfer. No payment by cheque will be accepted. If the Buyer wishes to pay in cash, he/she should contact the Company's finance department for advice before proceeding with payment and contact the Company's accounting department (Mrs. Ching-Hua Hsu, email chinghua@bagherawines.com) in order to comply with applicable regulations. The Company accepts all major credit cards, American Express (3% fees will apply), Visa and MasterCard (1,7% fees will apply) to pay invoices. The Buyer at the auction is solely responsible for payment to the Company. The Company will not accept payment for Lots purchased from any party other than the Buyer, unless otherwise agreed between the Buyer and the Company prior to the sale. Lots may only be collected once payment has been made.

Subject to having received payment in full of the hammer price from the Buyer, as well as the buyer's commission and costs payable by the Buyer, the Company will transfer the amount due to the Seller within 35 working days following the sale, unless it has been notified in the meantime that the Lots are not authentic or do not comply with the guarantees provided for under the terms of these general terms and conditions. In the event of late payment by the Buyer, the Company will transfer the amount due within 7 days of receiving full payment from the Buyer.

## 15. NON-PAYMENT

In the event of non-payment by the Buyer, after formal notice has remained without effect, the Lot may be reoffered for sale, at the Seller's request, upon the reiteration of the defaulting Buyer's bids. The defaulting Buyer will be charged a fixed re-sale fee of 10% of the amount of the order.

If the Seller does not formulate his request within three months of the auction, the sale will be cancelled ipso jure, without prejudice to any damages and interest owed by the defaulting Buyer, who may not take advantage of the cancellation of the sale to avoid his/her obligations. Notwithstanding the above, the Company expressly reserves the right, at its sole discretion and at the Seller's expense, to accept special terms of payment of the price, to take steps to store and/or insure the Lots, to initiate or pursue any legal proceedings brought by or against

the Buyer on such terms as the Company considers appropriate, to take all steps necessary to recover the amounts owed by the Buyer and, if possible, to return the Lot to the Seller.

## 16. COLLECTION AND STORAGE

Please refer to page 254.

All Lots are stored at an address provided by the Company prior to the sale.

All Lots may be collected once confirmation of full payment has been issued to the Buyer by the Company.

## 17. RIGHT OF RETENTION AND DELIVERY

In order to avoid any error in the auction process, to ensure the payment of invoices and to carry out – if necessary and in accordance with legal and regulatory requirements – the required checks on the Buyer and the identity of the beneficial owner, no Lots may be removed during the sale. The Company is entitled to retain the Lots until all amounts due to the Company have been paid in full or until the Buyer has fulfilled all other obligations which the Company, at its sole discretion, considers to be due, including in respect of compliance with legislation relating to anti-money laundering and the prevention of the financing of terrorism.

In the event that a Buyer fails to meet the requirements of the checks to the satisfaction of the Company, the Company shall have the right to cancel the sale and take any other action as may be necessary or permitted by law. The transport service will take place once payment has been received.

## 18. NON-COLLECTION OR NON-DELIVERY

In the event that the Buyer, having fulfilled all his/her obligations under the General Terms and Conditions of Sale, does not collect or take delivery of the Lot within thirty (30) days of the auction, the Company may, in agreement with the Seller, and after notifying the Buyer of the cancellation of the sale, reoffer the Lot for sale by auction or privately. The Company reserves the right to invoice the Buyer for all storage, insurance and other costs that may arise, under the conditions set out in Article 16 above, between the date of the auction and the date of the effective cancellation of the sale. The Company reserves the right to retain the lots until all these costs have been paid.

## 19. FALSE INFORMATION

If the information or documents provided by the Buyer concerning his/her identity or that of the beneficial owner prove to be false, incomplete, ambiguous or insufficient, the Company may, at its sole discretion, cancel the sale and prosecute the fraudster. The Buyer will be responsible for all costs incurred.

## 20. LIABILITY

When bidding, the bidder assumes personal responsibility for paying the hammer price and any other applicable taxes or charges, unless it has been explicitly agreed in writing with the Company, prior to the auction, that the bidder is acting as an agent for and on behalf of a third party, recognised and accepted by the Company, and that said third party will be solely responsible for payment of the price.

The Company declines all liability in the event of an error in the currency converter.

All participants in the sale, in any capacity whatsoever, in particular as bidders, visitors or third parties, are liable for any damage, in particular to the Lots on display.

Unless otherwise agreed, the Company shall be liable to the Seller in the event of total or partial damage to the Lot, even in transit. In all cases, the Company's liability is limited, prior to the sale, to the amount of the average estimate of the Lot, and, upon the adjudication of the Lot, to the hammer price increased by the costs to be borne by the Buyer. The liability that the Company agrees to assume as indicated above shall take effect upon delivery of the Lot to the Company or upon the dispatch of the Lot by the Seller or his agent, provided that the Lot is packaged and dispatched by a specialised carrier acting on the Company's instructions. The Company's liability will cease as from the day of withdrawal of the Lot by the Buyer or, if the Lot is not immediately withdrawn by the Buyer or has not been sold, at the latest at the end of the tenth day following the sale.

## 21. DATA PROTECTION

In accordance with the provisions of Law no. 78-17 of January 6, 1978, and Regulation (EU) 2016/679 of May 25th, 2018, the Company may request as part of the provision of auction and related services that customers provide personal data. The Company may receive and retain a copy of an identity document issued by a state authority, such as a passport or driving license. We will use your personal data:

(i) to provide auction and related services;

(ii) to enforce these terms and conditions of sale;

(iii) to carry out identity and credit checks;

(iv) to implement and improve the management and operation of our business; and

(v) for other purposes described in our privacy policy published on our website at [www.bagherawines.com](http://www.bagherawines.com) and available on request by sending an email to Ms Julie Carpentier: [jcarpentier@bagherawines.com](mailto:jcarpentier@bagherawines.com)

The Company may pass on personal data to commercial partners, subject to obtaining the customer's prior consent. If the customer provides the Company with information that is defined by European data protection legislation as "sensitive", this must be expressly accepted by the Buyer when the account is created, or at the time of registration.

As part of these disclosures, personal data collected in the European Economic Area may be disclosed to countries outside the European Economic Area. By accepting these general terms and conditions of sale, the customer consents to this disclosure.

Please read our privacy policy at [www.bagherawines.com](http://www.bagherawines.com) for full information on personal data and data protection. The Company's premises may be subject to surveillance and video recording. Telephone calls for the purpose of bidding may also be recorded. We may process this information in accordance with our privacy policy.

## 22. MISCELLANEOUS

**a) Taxes.** If taxes are applicable on an amount paid by the Buyer, the latter shall be solely responsible for paying them at the rate and on the date required by the competent administration.

**b) Severability provisions.** If any provision of this agreement should be held by a court to be invalid, illegal or unenforceable, such provision may be waived without invalidating the remaining provisions.

**c) Prohibition of Assignment.** The Buyer may not assign any benefit and/or obligation under this agreement with the Company and/or the Seller without our prior written consent.

**d) Applicable law and jurisdiction.** The general terms and conditions are governed by French law, subject to any more favourable provisions that may apply due to conflict of laws. It is specified that, in accordance with the law, all civil liability claims arising from voluntary sales of furniture by public auction are subject to a limitation period of five years from the date of the auction.

All disputes relating to these conditions and sales will be submitted to the competent Court.

# guide for absentee bidders

## HOW TO... *B/live*

If you can not attend the sale in person, Baghera/wines' Live auction platform may relay your bids and give you the opportunity to live the sale as if you were attending it in person. Feel the atmosphere in the room, follow the auction's

excitement and place your bids at your convenience – your bids will be instantly relayed to the auctioneer.

**B/Live is accessible from computers and mobile devices**, all you need to do is to ensure that your connection is sufficient to

support live video streaming. If not, you will still be able to bid live (without the video) as the current bid and next increment will be visible on the screen.

**You will need to register at least 48h** prior the sale on [www.bagherawines.com](http://www.bagherawines.com)

to ensure registration is complete prior to the sale and confirmed. You will be able to enter the sale and place your bids at your convenience. Please note that credit controls apply on these bids (please refer to page 248).

## ABSENTEE BIDS

If you are unable to attend an auction in person, you may give Baghera/wines instructions to bid on your behalf. Our staff members will then try to purchase the lot(s) of your choice for the lowest price possible. Please note this service is free, totally confidential and offered as a convenience to clients who are unable to attend the sale. Although our representative will make every effort, Baghera/wines will not be responsible for error or failure to execute bids.

## HOW TO... PLACE ABSENTEE BIDS?

In order to place absentee bids, please connect to our website and use the online catalogue bidding platform.

**Your bid form must be placed and sent** over to us as soon as possible. In event of identical bids, the earliest received will take precedence. Alternative bids may be indicated by using the word "OR" between lot numbers. As a result, if your bid on an early lot is successful, our representative will not continue to bid on other lots on your behalf, or, if your early bids are unsuccessful, we will continue to execute bids for alternative lots until a bid is successful. It is important that your bids are listed in numerical order (as the lot numbers appear in the catalogue).

## HOW TO... PLACE TELEPHONE BIDS?

If you cannot attend the auction, you can place bids on the telephone. We also recommend that you leave a covering bid which we can execute on your behalf just in case we are unable to reach you by telephone. As the number of telephone lines are limited please make arrangements for this service at least 48 hours before the sale. Please note that Baghera/wines only offers telephone bids in French, English, Spanish, German, Italian and Chinese.

## SUCCESSFUL BIDS

**Successful bidders will be notified and** invoiced within a few hours of the sale.

## BUYER'S PREMIUM

The maximum bid price that you indicate in your absentee bid form is the hammer price only. If you are successful on a lot, a **buyer's premium of 22%** will be added to the hammer price for each lot you buy. The successful bidder is responsible for any VAT that may arise on the hammer price and the buyer's premium. VAT charges and refunds depend on the particular circumstances of the buyer. It is the buyer's responsibility to ascertain and pay all taxes due. Please refer to page 255 of this catalogue.

## INFORMATION

**Please contact Baghera/wines at** +33 (0)3 80 74 03 11  
[office@bagherawines.com](mailto:office@bagherawines.com)

## BIDDING INCREMENTS

Bidding generally opens with the low estimate and advances in increments of up to 10% subject to the auctioneer's discretion.

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 :

€ 500 - 1,000 ..... in 50's	€ 10,000 - 20,000 ..... in 1,000's
€ 1,000 - 2,000 ..... in 100's	€ 20,000 - 30,000 ..... in 2,000's
€ 2,000 - 3,000 ..... in 200's	€ 30,000 - 50,000 ..... 2,000, 5,000, 8,000
€ 3,000 - 5,000 ..... 200, 500, 800	€ 50,000 - 100,000 ..... in 5,000's
€ 5,000 - 10,000 ..... in 500's	€ 100,000 + ..... Auctioneer's discretion

# bidder pre-registration form

SALE NUMBER 2406 | SALE NAME DEAR PEBBLES | SALE DATE JUNE 23RD, 2024

If you plan to attend the auction in person, please fill out this form and submit it by email to: [office@bagherawines.com](mailto:office@bagherawines.com), or bring it with you to the salesroom to register on the day of the auction. All documents can be found on our website, here: [www.bagherawines.com](http://www.bagherawines.com)

Please indicate in what capacity you will be bidding (please select one):

AS A PRIVATE INDIVIDUAL

Proof of identity in the form of government-issued identification with a photograph and proof of address will be required.

ON BEHALF OF A COMPANY

We require a Letter of Authorisation signed by a company director for the noted individual to transact on the company's behalf and a copy of government-issued identification (such as the certificate of incorporation) to verify the status of the company.

This should be accompanied by an official document confirming the company's EU VAT registration number, if applicable.

## INVOICE INFORMATION

Last name ..... First name .....

Company name (complete if you are bidding on behalf of a company) .....

VAT Number (if applicable) .....

Address .....

Zip Code ..... City / State .....

Country .....

Email .....

Telephone .....

## FINANCIAL INFORMATION

First time buyers are expected to provide with their credit card information and with their bank details

Name of bank .....

Account number .....

Address of bank .....

Telephone .....

Email .....

Person of contact ..... Direct Tel. number .....

Credit card type ..... Expiration date .....

Credit card number .....

I agree that all bids are subject to the "Conditions of Business" printed in this catalogue, additional notices or terms printed in the catalogue and supplements to the catalogue posted in the saleroom, and in accordance with the above statements and conditions. I assume all responsibility for payment for the goods purchased under the assigned paddle. If I am acting as an agent, I agree to be personally responsible for all purchases made on behalf of my client(s), unless other arrangements are confirmed in writing prior to each auction.

Signature .....

Date .....

BY SIGNING, YOU ACCEPT THE CONDITIONS OF BUSINESS OF BAGHERA/WINES AS STATED IN OUR CATALOGUES AND ON OUR WEBSITE.





# collection, shipment and storage

## STORAGE & COLLECTION

All lots featured in this sale are stored at Château Ducru-Beaucaillou's cellars until the day after the auction. The wines will then be transferred to JF Hillebrand Blanquefort. Baghera/wines offer complimentary storage at JF Hillebrand Blanquefort storage for 12 weeks after the date of the sale.

Purchased lots will be made available for collection as from July 8th, 2024. Buyers must arrange collection of their purchased lots not later than September 13th, 2024.

Collection from the JF Hillebrand Blanquefort warehouse will be by appointment only and at least 72 hours notice must be given. Property will not be released until payment in full has been received and funds have been cleared. Authority for the release of lots to the Buyer will be a Release Order provided by Baghera/wines. Moreover, it is the policy of JF Hillebrand and Baghera/wines to request proof of identity (the Buyer's, or that of the Buyer's authorised representative/shippers, in which case they will require an authorisation letter from the Buyer) on collection of a lot. All Buyers (or shippers) must examine every lot or consignments in the presence of cellar staff at JF Hillebrand prior to collection.

If the Buyer fails to collect a Lot before September 13th, 2024, the Lot will be stored at the Buyer's expense at JF Hillebrand at a rate of 0,65 Euros (excl. taxes) per case per month (minimum 200 Euros excl. taxes per month) with added 0,04% Euros (excl. taxes) insurance per month on the declared value (minimum 54 Euros excl. taxes per month).

If Buyers invoiced without French VAT for export fail to collect a Lot before September 13th, 2024, the Lot will be shipped and stored at the Buyer's expense at the Geneva FreePorts. The group shipping costs will be communicated to the Buyers at the time of shipment. Storage costs at the Geneva FreePorts are 10 CHF per case per month with added 0,04% insurance on the declared value. "Case" refers to the original packaging of the Lot of 1 to 12 bottles.

## SHIPPING

Please contact directly JF Hillebrand (or Baghera/wines shipping department) for any transport or insurance requests. A detailed shipping quote will be provided.

Shipping will be at the Buyer's expense and freight collect must be prepaid. Shipping by commercial means, particularly of older wines, can be risky and it is at the Buyer's risk. Baghera/wines will not refund any shipment charges under any circumstances. Please contact directly Baghera/wines shipping department for any transport or insurance requests.

For any Buyers outside France, a transit document will be needed to ship the wines. Destination VAT, excise duty, clearance charges and other additional fees shall be borne

by the Buyer and cannot be cancelled or refunded by Baghera/wines. For Buyers within France, excise duty and clearance charges will be charged. VAT is already included in Baghera/wines invoices. Hillebrand may assist you in the shipment process. We strongly recommend using a professional wine carrier.

Extreme temperatures (too hot or too cold) can damage fine wines. If the Buyer chooses to ship during extreme weather conditions, the Buyer assumes all responsibility for possible weather-related damage that may incur during that wine shipment (i.e. pushed-up corks, leakage, etc.) and the Buyer understands that Baghera/wines will not guarantee the condition of any wine transported during periods of extreme heat or extreme cold and will not replace any wine deemed to have incurred temperature related damage in transit.

## WINE PACKING

All lots will be delivered in their packaging as described in the catalogue.

If you would prefer an optimum protection of the bottles, JF Hillebrand can provide styrofoam (upon request and estimate and at the Buyer's expense), and the empty original wooden cases will be added to the shipment. All packing and handling is at the Buyer's risk.

Baghera/wines will not be liable for any acts or omissions of third-party packers or shippers.

## TAXATION

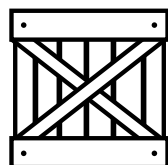
The laws of the final destination of shipment determine taxation. It is the Buyer's responsibility to ensure compliance with applicable tax laws shipments.

## IMPORTATION

Wine buyers from outside France should be aware of restrictions imposed by various jurisdictions regarding importation of alcoholic beverages. It is the buyer's responsibility to obtain any relevant export or import license. The denial of any license cannot justify the cancellation of the sale or any delay in making payment of the total amount due.

## NOTE

In all instances, neither Baghera/wines nor the Geneva FreePorts nor JF Hillebrand are responsible for any deterioration, damage, loss or any acts or omission of any shipper, including, without limitation, any packing, shipping, delivery or insurance for purchased lots.



## J F HILLEBRAND

22 Rue Antoine de Saint-Exupéry, 33290 Blanquefort, France

Tel: +33 (0)5 56 43 80 85 – Email: lucie.poitou@hillebrandgori.com

Opening hours: Monday – Friday 8:45am to 5:15pm (latest arrival at 4:45pm)

# a guide through VAT

## INDIVIDUAL IN FRANCE

You are a private individual domiciled in France and your purchases will remain on French soil.

Baghera/wines buyer's commission of 22% applies to the hammer price. The hammer price and the buyer's commission will be subject to VAT at 20%.

## COMPANY REGISTERED IN FRANCE

You represent a company registered in France and your purchases will remain on French soil.

The VAT number of the invoiced company must be provided to the Baghera/wines accounting department in order to appear on the purchase invoice. Baghera/wines buyer's commission of 22% applies to the hammer price.

The hammer price and the buyer's commission will be subject to VAT at 20%.

## INDIVIDUAL IN EU

You are a private individual domiciled outside France, in a European Union country, and your purchases will be shipped to this same EU country.

Baghera/wines buyer's commission of 22% applies to the hammer price. The hammer price and the buyer's commission will be subject to VAT at 20%.

## COMPANY REGISTERED IN EU

You represent a company registered in the European Union, and your purchases will be:

**shipped to this same EU country:**

The VAT number of the invoiced company must be provided to the Baghera/wines accounting department in order to appear on the purchase invoice. Baghera/wines buyer's commission of 22% applies to the hammer price.

The hammer price and the buyer's commissions will be VAT-exempt.

**Will be exported outside the EU:**

VAT-exempt sale may be applied. Baghera/wines buyer's commission of 22% applies to the hammer price. The hammer price and the buyer's commission will not be subject to VAT, insofar as the buyer entrusts Hillebrand or Baghera/wines with the transport of his lots. In this case, lots invoiced VAT-exempt must be exported **before September 13th, 2024.**

If the buyer wishes to transport his lots himself or through another transport company, VAT at the rate of 20% will be added to the hammer price and the buyer's commission. Upon proof of export to a country outside the European Union, these VAT amounts may be reimbursed to the buyer.

## INDIVIDUAL OR COMPAGNY REGISTERED OUTSIDE EU

You are a private individual domiciled outside the European Union or a company registered outside the European Union, and your purchases are destined for export outside the EU. VAT-exempt sale may be applied. Baghera/wines buyer's commission of 22% applies to the hammer price. The hammer price and the buyer's commission will not be subject to VAT, insofar as the buyer entrusts Hillebrand or Baghera/wines with the transport of his lots. In this case, lots invoiced VAT-exempt must be exported **before September 13th, 2024.**

If the buyer wishes to transport his lots himself or through another transport company, VAT at the rate of 20% will be added to the hammer price and the buyer's commissions. Upon proof of export to a country outside the European Union, these VAT amounts may be reimbursed to the buyer.

# credits

— *Our very special thanks...* —

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we thank you for your continuous support.

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# saint-julien

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