

Baghera*wines* 

Kingdoms

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# auction

— under the aegis of —
Maître Marco Breitenmoser, Huissier Judiciaire
— when —
Sunday 6th of December 2020, 2pm
— where —
Hotel Beau-Rivage, Quai du Mont-Blanc 13, 1201 Geneva, Switzerland
— viewing time & location —
Wednesday 2nd and Thursday 3rd of December 2020. Upon request before Friday 27th of November.
By appointment only.
Lots 1-14 are in bond in Baghera/wines' cellar at the Geneva FreePort. Lots 15-273 are duty-paid at Fert, Geneva.
— sale designation —
When sending in written bids or making enquiries, please refer to this sale as sale #2012.
which sending in written bids of making enquiries, preuse refer to this sale as sure #2012.
— absentee bids & telephone bids —
office@bagherawines.com
— Baghera/wines —
Michael Ganne, Executive Director • mganne@bagherawines.com
_
Julie Carpentier, Deputy Director • jcarpentier@bagherawines.com
_
Francesco Lee, Director Asia • flee@bagherawines.com
_
Olivia Bouët-Willaumez, Art Director • owillaumez@bagherawines.com
——————————————————————————————————————
Arthur Leclerc, Chief Operating Officer • aleclerc@bagherawines.com
— Pablo Alvarez Esteban, Wine Specialist • palvarez@bagherawines.com
- Parvarez Esteban, white operation of parvarez e bagnerawines.com
Kishan Siriwardena, Accountant • kishan@bagherawines.com
Dovinia Angeli, Editor • dangeli@bagherawines.com
<del>-</del>
Asta Ponzo, Press & Public Relations • asta@bagherawines.com
_

Dominique Fornage, Consultant • dfornage@bagherawines.com

# kingdoms

Enoteca Pinchiorri, Wines, Chartreuse

December 6th, 2020 Geneva

Baghera*wines* 

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#### **PASSION**

# Baghera/wines

AN EXPERTS OFFICE

Baghera/wines was established at the end of 2015 in Geneva by three passionate experts, who launched a specialized consultancy office exclusively dedicated to exceptional wines. Michael Ganne, Julie Carpentier and Francesco Lee 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 European leading fine wine auctioneer, offering 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 the Summer of 2020, Baghera/wines settled at the Hotel Beau-Rivage in Geneva, opening alonsgide its new office, a Fine Wines exclusive Boutique and a private Club.

office@bagherawines.com office + 41 22 910 46 30

TEAM

**TEAM** 

TEAM

## Michael Ganne

EXECUTIVE DIRECTOR

Julie Carpentier

DEPUTY DIRECTOR

Francesco Lee

DIRECTOR ASIA

Michael Ganne is originally from the Médoc region near Bordeaux and naturally chose to dedicate himself to the wine business. Yet his unswerving taste for novelty spanned well beyond the great Bordeaux wines of his native land.

A graduate of the International Vine and Wine Office with a Master of Wine Management, Michael has visited more than twenty-four countries and met with the most influential people in the business.

A strong promoter of the great vintage bottles he unearths, Michael auctioned some of the most glamorous sales as Head of Continental Europe for the Wine Department at Christie's. Yet, relentlessly looking for new perspectives, Michael decides to found his own auction house, Baghera/wines, in 2015.

Since Baghera/wines' creation, we owe Michael the most impressive world records, including the biggest wine auction ever: "*Henri Jayer*, *The Heritage*" which he auctioned in June 2018, selling for CHF 34,5M.

Julie Carpentier's past is deeply rooted to the Loire valley. These regional origins may very well have given her the desire to take the plunge and work in wineries and vineyards. Yet it may simply have been the encounter with her husband-to-be, an accomplished winemaker...

In a former life, Julie studied Art and Archaeology at the École du Louvre before joining Christie's Wine Department as Wine Specialist, where she dedicated her expertise to fine wines. Also a graduate from WSET, Julie has shown a remarkable understanding of native varietals together with an overall taste for exceptional and unique *crus*.

Thus, when Michael asked her to join him in the creation of Baghera/wines, she did not hesitate to be part of the venture as Deputy Director, heading the team. Having developed strong ties with Domains, especially in Burgundy, Julie enjoys meeting vintners and people of the vine, pursuing her defense for the recognition and promotion of the art of winemaking.

An early passionate, following his "soul of wine", Francesco is a true enthusiast. Having travelled far and wide and tasted many legendary wines, he has shared his in-depth knowledge with connoisseurs worldwide and collectors for many years.

Originally working as an equities research analyst in a French investment bank, Francesco changed his career to the wine industry, joining Christie's as Senior Wine Specialist and Associate VP in 2008, where he co-organized, amongst others, the Château Latour ex-cellar sale in 2011 in Hong-Kong.

Catching up on their mutual passion for fine wines, Michael and Francesco joined forces to develop and strengthen Baghera/wines' presence throughout Asia. A fervent amateur of European culture and of exceptional French wines especially, Francesco loves bringing people and continents together over the finest crus.

mganne@bagherawines.com cell + 41 79 858 87 88 jcarpentier@bagherawines.com cell + 41 79 472 22 23 flee@bagherawines.com cell + 852 96 99 61 49

TEAM TEAM TEAM CONSULTANT **TEAM** CONSULTANT Pablo Alvarez Arthur Leclerc Kishan Siriwardena Christian Martray Olivia Bouët-Willaumez Asta Ponzo PRESS & PUBLIC RELATIONS WINE SPECIALIST CHIEF OPERATING OFFICER CHIEF FINANCIAL OFFICER MASTER SOMMELIER ART DIRECTOR Pablo, originally from Spain, has always been Arthur Leclerc, born in Geneva, comes from a Born in Geneva to a Sri Lankan wine enthusiast Raised in a family of Beaujolais winegrowers, An artist's daughter and grand-daughter, of Born in Geneva, after studying law at the in close contact with the fine wine world as family of restaurateurs who passed on the taste father and a Finnish mother passionate about his parents managed the acclaimed Château British and French origins, Olivia has always University of Geneva, Asta Ponzo swiftly been sensitive to the intricate geography of his family runs one of the most prestigious for cooking and sharing gourmet cuisine. An numbers, Kishan is the perfect image of these de la Chaize in Brouilly. branched off into the luxury goods industry. wineries in Spain. insatiable epicurean. Arthur is fascinated with two contrasting personalities. He discovered Skilled Master Sommelier from the "Union De signs. Brought up in a multicultural artistic A skilled linguist, she communicates with ease environment on 2 languages, classical music, all things food and trained in the kitchens of a and flourished in the world of gastronomy la Sommelerie Française", trained in the cuisine with her network and clients in French, English. of Paul Bocuse\*\*\*, Christian began his career An Agricultural Engineer graduated from the gastronomic restaurant. and wine at the Hotel Management School in jazz, PG tips tea, ponies, cats&dogs and books, Croatian, German, Italian and Spanish. With Madrid University, Pablo chose to follow his Ceneva as a sommelier in the three-star Georges Blanc she fell in love with Hitchcock's œuvre at an extensive technical experience in the Creation and passion for the wine industry and specialise in Arthur then went on to study at the prestigious restaurant in Vonnas. early age and decided to study Dramatic Art Product Development department at Vacheron crop science with emphasis on viticulture and École Hôtelière de Genève where he was He then continued his studies, specialising After working as head sommelier in Switzerland in the United Kingdom. She later pursued her Constantin, a Richemont group company and œnology. particularly captivated by event management in financial management at the Haute Ecole (Ermitage Ravet), he feeds his passion for the acting training in Paris and Moscow and worked the oldest watchmaking Manufacture in the and emology. He complemented his hospitality de Gestion in Geneva. Before joining the finest wines at the Albert 1er, Relais et Châteaux, as an actress for the theater and cinema for world, Asta Ponzo spent five years working Baghera team, Kishan held various positions Michelin-star in Chamonix-Mont-Blanc during With his technical and analytical mindset training with two in-house professional fifteen years. with decision-makers in the watchmaking combined with his passion for fine wines, experiences at the Ritz Hotel in Paris and at in the hotel world, notably in cost control in industry, thus consolidating both her technical Pablo joined Baghera/wines in 2019 as Wine the Salon International de la Haute Horlogerie a Geneva palace. He was also in charge of the Since 2014, he selects wines and spirits alongside Family heredity compellingly made its way back. grounding in the field of fine watchmaking Specialist within the team. in Geneva. development of a financial plan for the opening Olivier Poussier (World Best Sommelier 2000) as the atavic urge for drawing and all things and her international network. for the French leading ventealapropriete.com of a boutique hotel in Sri Lanka. graphic sprung up again. Whether sketching At his early career stages, Pablo gained Whilst pursuing his passion for the study of website. portraits on paper tablecloths in restaurants In 2003, her career path led her to the position of financial knowledge by working several years wines and spirits, Arthur met Michael and Julie It was at this point in his career that he met Christian has been a long-term co-author and or in her countless notebooks at the terraces Communication Manager for Vacheron Constantin in Private Equity. But his always increasing during the inaugural Baghera/wines auction. Michael and Arthur, who is also a former contributor at Revue du Vin de France and of literary cafes in Paris, the fascination for a company of the Richemont Group working curiosity led Pablo to continue learning about He joined the team as Sales & Events Officer student of the Hotel School, and the whole Guide des Meilleurs Vins de France. signs on paper led Olivia to join some of the on the Swiss market. As part of this role, she the wine business by studying at the WSET. during the organization of the "Henri Javer, Baghera/wines team, and was offered the True passionate, in-depth connoisseur and largest publishing houses in Paris and French brought innovative solutions to events, PR Combined with his other passion fine dining. The Heritage" auction in 2018. chance to combine his two passions, for wine collector of Chartreuse liqueur from the outset press groups. strategy, media buying and HNWI customer care. he has been travelling around the world and numbers, in the role of CFO of Baghera. - whether they have been produced in Voiron In 2012, after spending more than 14 years working visiting some of the most prestigious wineries or in Tarragona - he has participated in the Michael invited her to join Baghera/wines as for prestigious watch and jewellery companies, and restaurants. most prominent Chartreuse tastings and is one Art Director in 2015 and she has since signed Asta founded her own communications consulting of their very best ambassadors. Baghera's graphic identity and catalogues. firm: The Luxury PR

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chartreuse@bagherawines.com

kishan@bagherawines.com

cell + 41 79 792 01 02

palvarez@bagherawines.com

cell + 41 78 775 26 09

aleclerc@bagherawines.com

cell + 41 79 136 13 01

owillaumez@bagherawines.com

cell + 33 06 58 12 68

asta@bagherawines.com

cell + 41 79 961 85 66

What's new? "Auctions"

"Events"

2

With a turnover of nearly CHF 80 million since its creation at the end of 2015, Baghera/wines has become the European leader in the auction of exceptional wines, ahead of a number of historical houses.

In addition to the organisation of auctions and tastings, Baghera/wines continues to develop and diversify in the promotion of exceptional wines. Baghera/wines organises two types of auction: room auctions and "Wine o'clocks".

Twice a year, a room auction is presented, each a unique event telling the story of a heritage – be it that of an illustrious domain, a rare collection or a legendary vintner. A catalogue is published for the occasion, a true treasure chest, inspired and prestigious to perfectly compliment and enhance the bottles offered for sale.

"Wine o'clocks" are regular and fast online auctions that take place every second Tuesday of the month. They run on the principle of dial sales in which the price of lots drops in a limited time. This is an opportunity for Internet users all over the world to acquire great wines, in seconds, at the right price and with a single click.

For all its auctions, Baghera/wines offers a highly qualitative selection of fine wines, elegantly presented in thematic collections and available in e-catalogues, and on a secure, easy-to-use auction platform.

Baghera/wines designs and organises several prestigious events throughout the year to celebrate the greatest wines. These events are usually held in Geneva or sometimes further afield, in Burgundy or elsewhere...

"Wine & Music" evenings, thematic tastings in small groups to broaden one's knowledge of a domain, a vintage, an appellation (vertical, horizontal, ...), Baghera/wines style Paulées (traditional Burgundy meals) and delightful dinners presented in collaboration with Michelin-starred restaurants such as Maison Troisgros, are just some of the festive occasions that we have the pleasure to offer you.

For these unique occasions, we put all our experience at your service in selecting with care great wines of old, rare and sought-after vintages. Every moment is crafted to make your experience special, your evening warm and friendly.

In the heart of Geneva's most beautiful neighbourhood, a new club has been established on the ground floor of the historic Beau-Rivage Hotel. A private, high-class setting with a mellow and timeless atmosphere harbouring the greatest wines in the world.

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"Club"

œnological pleasures in a warm and exclusive environment that combines discretion, rarity and privilege.

The *Club* is an opportunity for lovers of fine

wines to meet and to share their impressions.

Reserved for a limited number of members.

this club-lounge is dedicated to culinary and

perhaps to exchange bottles and to savour wine in a relaxed atmosphere, a *home from home*.

Tailor-made themed events are organized throughout the year for members who will

throughout the year for members who will also appreciate the Michelin-starred cuisine of Le Chat Botté restaurant and secure personal storage for their own personal collection.

A haven where one can simply disappear for a few hours, and the ideal environment for receiving customers and business partners alike, throughout the year. In the Summer 2020, the brand new Baghera/ wines *Boutique* opened its doors in the heart of the Hotel Beau-Rivage in Geneva. Much more than a "boutique" in the commercial sense of the term, the venue invites wine lovers to discover not only exceptional vintages, but also more accessible and quite remarkable wines, a library made up of ancient oenological books and treaties accessible to members of the Club only.

"Boutique"

Located at number 2 rue Adhémar-Fabri, in Geneva and close to the prestigious hotel, Beau-Rivage Genève, with which it maintains close ties, the *Boutique* offers a unique approach. The client is invited to journey to the heart of the terroirs, to share the most secret stories of the most renowned winegrowers worldwide, will be taken by the hand to live a human and sensory experience and reconnect with the land and its noblest products.

This is how Michael Ganne and Julie Carpentier, the founders of Baghera/wines, first imagined this venue – a sojourn of pleasure that will allow them to keep in close contact with all of their customers throughout the year.

Open 10am to 7pm, Tuesday to Saturday.

Since the autumn of 2019, Baghera/wines has been working with restaurateurs in Geneva, to sublimate the finest Swiss gastronomic talent.

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"Cellar"

The *Cellar* project offers to promising young chefs a fine wine list chosen with care by the experts at Baghera/wines, which complements the restaurant's original wine menu, while remaining consistent with the establishment's cuisine.

A genuine wine cellar on consignment, available to our partner restaurants in Geneva, *Cellar* offers wine enthusiasts the opportunity to taste rare vintages, sought-after appellations and bottles which are impossible to find on the market, and all this at selling prices in line with the market.

#### FOREWORD

# "... penetrate the mystery..."

RY MICHAEL GANNE

"Non si ricordano i giorni, si ricordano gli attimi."

"We do not remember the days, we remember the moments.'

Cesare Pavese, 'Il mestiere di vivere. Diario' (1935-1950)

Some of life's journeys provide memorable gustatory delights, of incredible food and wine, combined with passionate and exciting human encounters whose emotion transports you and infuses you with an extraordinary energy. Annie Féolde and Giorgio Pinchiorri are part of this wonderful alchemy where talent, elegance, the love of beautiful things, all this and more, sprinkled with a touch of folly... becomes an open book ready to be feasted upon.

It is clear that passion has always directed the eye and the palate of Giorgio Pinchiorri – a knowledgeable and loving collector – a passion that is today as present and communicative after more than 50 years in the noble vocation that is the service of wine. The decision made at the end of 2019 to put the jewels of the Enoteca Pinchiorri up for sale is the crowning achievement of 35 years of life shared between a man and his legendary collection.

Yes, this collection of large-format wines from the Domaine de la Romanée-Conti from the royal 1985 vintage is truly unequalled, both for its illustrious provenance and its perfect conservation. Let it be said: unless you acquire the Enoteca Pinchiorri collection offered to you in December 2020, it is impossible today to recreate such a collection, as the Domaine no longer produces these very large formats.

Passion is also at the heart of the second collection in this catalogue. It bears witness to an epicurean's continuous quest, his eagerness to deepen his knowledge of wine, his desire to indulge his senses and discover the new experiences offered by all the lovingly selected nectars that make up this extraordinary collection.

This journey will genially invite us to discover numerous verticals, ready to be enjoyed and always in the spirit of sharing these majestic bottles. The wine collections of Domaine Prieuré-Roch and Domaine Bizot are of great rarity and, of course, of perfect provenance and conservation, too – I have had the privilege of tasting a number of these bottles... trust me! These vertical journeys are offered in the finest French appellations, the fruit of the labour, talent and passion of the winegrowers represented in this catalogue.

The final surprise of this collection, as a humble yet dazzling finale, appears in the fabulous set of traditional Chartreuse Liqueurs which concludes this catalogue. You will have the pleasure of following their peregrinations over more than a century, of appreciating their "holy oeuvre" and their generosity to which each of these elegant bottles bears witness... It is one of the finest collections in Europe that is offered to you and I encourage any sincere epicurean to penetrate the mystery of these secret Chartreuse liqueurs to discover a vertiginous array of aromas.

I like to think that a man's heart is like a wine – it has its sensibilities, it has its character and in its depths it also has its pearls. I would also like to hope that the wines in this sale will offer you the joy of discovering your own pearls and that they will live up to your wildest expectations...

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# **AUCTION VENUE**

Hotel Beau-Rivage

GENEVA, SWITZERLAND

Baghera/wines invites you to attend the "Kingdoms" auction on the 6th of December 2020 within the historical and privileged setting of Hotel Beau-Rivage.

#### AUTHENTICITY AND FAME

Elegant and authentic, Beau-Rivage is an exceptional house, with its incredible view on the iconic Jet d'Eau, the lake, the Mont-Blanc, the snowy summits and the city. The list of personalities who at some point have fallen under the spell of Beau-Rivage Genève is impressive, dizzying, staggering — Empress Sissi of Austria, Jean Cocteau, Eleanor Roosevelt, Romy Schneider, Charlie Chaplin... A sophisticated setting for an exceptional sale.

WWW.BEAU-RIVAGE.CH

QUAI DU MONT-BLANC 13
1201 GENEVA
SWITZERLAND

### EVENT

# Four hands... four stars!

DEGUSTATION

An exceptional wine auction goes hand-in-hand with an exceptional dinner... On the occasion of the "Kingdoms" auction weekend, Baghera/wines will be hosting for the first time a one night-only dream dinner inspired by Chefs Riccardo Monco of Enoteca Pinchiorri\*\*\* in Firenze and Dominique Gauthier of Le Chat-Botté\* Beau-Rivage Geneva.

Restaurant Le Chat-Botté will be devoted to this four Michelinstars dinner and the two Chefs have prepare a truly unique menu featuring their signature dishes. Chef Riccardo, enthusiastic to join Chef Dominique for this very special event, says: "I create, and taste, with all my senses. The eye also demands its portion."

Indeed, an exceptional dinner goes hand-in-hand with an exceptional wine list... Baghera/wines will propose a selection of wines emanating from the Baghera/wines Boutique and private cellar. As the Italian saying goes "Old wine and friends improve with age"... So join us in Geneva for a taste of kingdom!

SATURDAY DECEMBER 5TH, 2020
7PM
RESTAURANT LE CHAT-BOTTÉ
HOTEL BEAU-RIVAGE, 1201 GENEVA

VERY LIMITED SEATS
INFORMATION & BOOKING: ALECLERC@BAGHERAWINES.COM
+41 79 136 13 01

Please note – this event is subject to change in the case of a strengthening of local sanitary Covid measures.

lots 1 — 14

The Enoteca Pinchiorri collection

#### FIRST COLLECTION

# "The Joy, the beating heart..."

"La gioia, il cuore che batte... boom, boom!" This is the phrase pronounced by Giorgio Pinchiorri, about his passion for wine and the Enoteca collection, particularly dear to his heart, on the occasion of one of our many exchanges at his home in Florence.

Throughout these past few months during which we have had the pleasure of visiting Florence on multiple occasions and sharing incredible moments with Giorgio Pinchiorri, Annie Féolde and all the talented team of Enoteca Pinchiorri, Giorgio Pinchiorri's phrase has stayed with me.

"La gioia, il cuore che batte... boom, boom, boom!" This is the testimonial of Giorgio Pinchiorri reliving his first steps at the Domaine de la Romanée-Conti in August 1986 and evoking his emotion at the tasting of the 1985 vintage, on the Vosne-Romanée site. It is the emotion of Giorgio Pinchiorri recalling the arrival in Florence of these incredible large-format bottles, from Angelo Gaja, distributor of Romanée-Conti in Italy at the time. It is the emotion of Giorgio Pinchiorri when he evokes the story – now legendary – of the acquisition of these Jeroboams and Methuselahs that have reposed for the last thirty years in the cellars of the historic Palazzo Jacometti-Ciofi.

"La gioia, il cuore che batte... boom, boom, boom!"

Yes, it is the Heart. A noble and generous heart, which beats at Enoteca Pinchiorri, like a bond between wine and cooking, these two worlds in which Annie and Giorgio have expressed their respective quests for Excellence.

The Heart where everyone has strived to excel in their Art but also to transmit their passion and surround themselves with the greatest talent.

Yes, it is Joy. That of contemplating these 24 superb bottles in an excellent state of conservation, bottles that have reposed peacefully in Florence for three decades thanks to the loving care and paternal benevolence of Giorgio Pinchiorri.

It is with joy, and with beating hearts that we now bring to light this unique collection, rich in history, witness to an extraordinary relationship between a passionate man – Giorgio Pinchiorri – and a beloved vineyard – Burgundy.

### THE INTERVIEW

# A talk with Giorgio Pinchiorri

"If you follow your natural bent you will definitely go to heaven."

Dante Alighieri, Divine Comedy

"This is the story of how I became interested in wine". Here we are in 1958, it was the moment of the football world cup, which took place in Sweden, a moment which was marked by the revelation of one of the most talented football players in the world: Pelé.

It was on television, which at that time was still in black and white, that, during the intervals between two matches, viewers were offered an oenogastronomy programme, presented by, in my opinion, the greatest Italian oenogastronomy journalist in the world, the eminent Luigi Veronelli. The team that hosted this show consisted of Veronelli, a chef, and also a third character who had the particularity of wearing around his neck, what I know today is a wine taster. It was love at first sound, hearing about food and wine led me to enrol in the Hotel School.

After the first month, I realized that the kitchens were not my cup of tea, and so I was advised to go up one floor to attend to the dining room and reception. It was there that I was lucky enough to have the opportunity to hear the chef de rang, the master, evoke great French châteaux, I understood nothing, not even why châteaux

were being referred to at all, then, over time, I familiarized myself with this vocabulary.

I continued to follow this figure and long before the creation of the Enoteca Pinchiorri and the Enoteca Nazionale, I became interested in wine and began to collect it. It was also by going to well-known restaurants in Florence – notably Buca Lapi or Sabatini, which then carried two Michelin stars – that I developed my approach and dedicated myself to gastronomy as well as wine, but I repeat, especially to wine.

I continued in this direction by additionally taking specific courses, until the time of the great flood which submerged Florence in 1966. A tragedy which took countless victims as well as whole sections of Florentine culture. A tragedy which resounded well beyond the borders of the country since everyone heard about it.

Whole stores of books were destroyed, and this caused an immense cultural and heritage loss. Some were, thankfully, found or subsequently recovered – among these a world catalogue of wines by Luigi Veronelli, from which I really learned to appreciate the existence of international wines. As for Italian wines, on

## "My ultimate dream, however, was to be able to visit the Domaine de la Romanée-Conti..."

the other hand, I dedicated part of my time to discovering the cellars around Florence and in Tuscany, meeting my "winegrowers". I also went regularly to explore Piedmont. I am originally from Emilia Romagna. I never thought that my land could produce great wines, although I define Lambrusco for example as "a misunderstood genius". Combined with a cuisine that is rich, succulent, fatty, good, generous and natural like the cuisine of Emilia Romagna, a glass of Lambrusco can truly delight. However, I think that the "great" wine has its origins a little higher up, in Piedmont.

I moved closer to Piedmont and started collecting bottles of Barolo or Barbaresco, which were unlike the wines I had on hand here in Tuscany. My great friend Luigi Veronelli used to say, "If you want to drink good wine, you just have to lengthen your stride through the Alps, go to France, to Burgundy, and you will be able to drink very great wines. Then on your return, call in again at Piedmont and drink again, always very great wines." Because according to Veronelli, there are two great red wines, the Pinot noir which gave birth to all the great Burgundy and the Nebbiolo which was the origin of the best Barolo or Barbaresco. It was then that my love of wine began to flourish.

This quickly led us to the creation of Enoteca, which at the time was called "*Enoteca Nazionale*", "*nazionale*" because it was constituted exclusively of Italian wines.

By that time, I had already built up a discreet collection of foreign wines, especially Bordeaux, because in Italy at the time, with the exception of a few great champagnes, you could hardly find anything but Bordeaux, in particular, a few large châteaux such as the Mouton Rothschild or Château Lafite, which being significant productions therefore managed to reach Italy. Completely unknown at the time were Château Haut-Brion, Château Cheval Blanc, also totally unknown Château Ausone or even Château Pétrus.

So I continued my travels in France to discover Bordeaux wines so as to become better acquainted with all the châteaux. My memory of the teachings of the school all related to Bordeaux wines. My acquisitions from the time enriched my personal collection, there being, of course, no question of offering them at the Enoteca Nazionale.

When I won the Best Sommelier of Italy award following the sommelier course organized by the AIS (Italian Association of Sommeliers) in 1971, I was offered a one-week trip to the domains of Burgundy, in order to visit the Calvet cellars, but also those of Drouhin. Cellars which produced thousands of bottles! This is the programme that was proposed to me by the Association.

For my part, I thought well of extending this visit by a few days, in order to meet the "real" winegrowers. This is how I had the incredible luck to meet Sylvie Cathiard-Molinier the entire Gros family, the two Roumier brothers, the descendants of one of the two still being owners

## "Wines from all over the world nourished my passion, but especially French wines."

of Georges Roumier today – the other being in charge of Georges de Vogüé. Subsequently I had the chance to get to know all the other producers and winegrowers, and to fall definitively in love with the domains of Burgundy.

In 1978, we decided to transform the Enoteca Nazionale into a restaurant, called the Enoteca Pinchiorri. That's when Annie entered the story, or rather the kitchen, because I didn't know anything about cooking strictly speaking, it was not my domain. So we transformed the Enoteca, which you would now call a "wine bar", into a restaurant.

In 1979, Veronelli did us the immense honour of ranking us among the 21 best restaurants in Italy, in his manual "I Vini di Veronelli", when we were not even a restaurant in the proper sense of the word yet. This encouragement gave us the strength, emotion, joy and the will to rise to the ranks of the best, to persist on this journey, to create a restaurant: gastronomy & wines – as one entity. Annie ran the kitchen with her best cooks and I officiated in the "cantina" and attended to the wines, still Italian at the time.

Wines from all over the world nourished my passion, but especially French wines. Little by little I turned away from Bordeaux to take a closer interest in Burgundy wines. I made two visits a year on average, which allowed me to get to know all the greatest winegrower owners of the time, such as André Ramonet in Burgundy, the great, the immense Henri Jayer, Coche-

Dury, Guy Roulot. Many of them are no longer with us, but by luck for some, their children still own these large estates.

By deleting the word "nazionale" I was free to buy all the wines directly as far as châteaux and champagnes were concerned, on the other hand, I had to go through importers for Burgundy. With all due respect to the Maison Louis Latour and Maison Drouhin, I was able to start importing them directly into Italy, starting with the 1975 vintage. I wanted to import the vignerons or producers' wines that I contacted directly. My ultimate dream, however, was to be able to visit Domaine de la Romanée-Conti, something that was almost impossible at the time. It is to Jean Gros of the Gros family, then Mayor of Vosne Romanée, that I owe the privilege of having been able to visit the domain of Romanée-Conti, on August 4, 1986. I was accompanied that day by my great friend Antonio Santini, owner of the restaurant *Il Pescatore*, which also has three Michelin stars. Tears in our eyes, hearts pounding, incredulous that we were finally able to pass through the door of the holy of holies! I had, of course, already seen the vines, counted each one in Romanée-Conti and La Tâche.

Having finally arrived, we were presented a La Tâche from 1981 to taste, then the 1985 tasting followed, something beyond comparison, something to get down on one's knees for, to experience the quality, not only from Domaine de la Romanée-Conti , but of this Pinot noir, of this great vintage of the future. As Antonio and I did not understand, Annie, who was

# "... Something beyond comparison, something to get down on one's knees for..."

French, translated as we went, and Monsieur Vincent said, "Remember this year. Try to buy as much as possible, not just the Romanée-Conti cuvées, but those from all over Burgundy, because it is a historic vintage!" And that's how I tried to buy as many wines as possible from my winegrowers, whether white or red from 1985. I give thanks to Angelo Gaja through whom I was able to have my wish granted and gain access to part of the collection of bottles, Magnums, Jeroboams and Methuselah of la Romanée-Conti.

The cellar master was already receiving very large requests from all over the world, which is why he could not reserve the whole series for me.

The Romanée-Conti n°1 magnum went to *Il Pescatore*, only the Romanée – the La Tâche, on the other hand, went to join a customer in Austria, as well as another in Switzerland and America. This is how I had to be satisfied, as my friend Gaja advised me, with what I had been able to obtain. Since then I have not let a single year go by without buying these great wines from France.

Subsequently, I had the chance to meet Monsieur Moueix, owner of Château Pétrus, notably in 1975. I have therefore always bought from great châteaux en primeur, always premier crus, but sometimes also second or third, fourth or even fifth. I always bought these wines through direct marketing, direct import en primeur. I was the only Italian to have a cellar as well as a restaurant for which I bought the great Bordeaux wines en primeur. To this day, I still continue

to enhance my collection. I add that we bought the entire 2019 vintage, regardless of what its quality will be – my friends from Burgundy are already offering us the 2019 vintage!

#### The collection

Throughout this adventure, my passion for wine, I have had Annie by my side. Annie has been a major asset. Of French origin she facilitated the relationships with winegrowers, producers and domains in Burgundy, which were excessively difficult to access.

We were also very fortunate to start an awardwinning journey, with our entry into the Michelin Guide in 1981. Then in 1982 we obtained our first Michelin star and in 1983 the first Michelin star at Relais & Châteaux, tradition and quality. All this thanks to Annie, not because she was French but because she was the one who ran the kitchens. All this prestige, this international fame, gave us strength and encouraged us to expand our cellar, no longer limiting ourselves to Italian wines, but by inviting in foreign wines, especially from Burgundy. All this being supported by the beautiful friendship of prestigious winegrowers, such as Ramonet, Guy Roulot, Georges Mugneret or the Gros family, then Jayer. These winegrowers had never left their native Burgundy. I had the privilege of inviting them to visit Piedmont, or Florence to share incredible dinners here at the Enoteca. They were characters from another time, most of them are no longer of this world.

And finally, we had the honour of receiving the "Queen", Madame Lalou Bize-Leroy, who

# "...'Children' because that's what I call these bottles, 'my children'..."

visiting our cellar was indignant before such a splendid collection. I remember that she said on this occasion: "I sell wine, not collections. Why does Pinchiorri have this Romanée-Conti collection?" To which I replied that I was prepared to hand over the collection to her if she agreed to provide me, over a period of 10 years, with 120 bottles from that same estate each year! She called me crazy!

And I was delighted, confirming that I was indeed crazy, but that if there was a way to come to some arrangement, it would be fun...

All this to underline the immense joy that we experienced in being able to bring this great Lady from the world of wine here. Not only that she might admire our cellar, but also to have the privilege of having her to dine in our Enoteca, of her getting to know Annie... I can even say that a long discussion and negotiation ensued, during which there was talk of Madame Bize entrusting us with wines from the Leroy estate, "en exclusivité".

At this invitation, Annie and I felt that we risked losing some of the beautiful relationships that we enjoyed with all the other domains of Burgundy, not only the big houses, but also small domains unknown at the time, which with time would have undeniably taken on importance, such as the Domaine Coche-Dury, which absolutely no one knew at the time, or Roulot or Jayer.

I subsequently collaborated with Veronelli in the writing of a book which listed the greatest wines in the world, among which 21 producers that I knew personally and from whom I directly imported into Italy. Some of these estates are still represented here, at the Enoteca, on the lower floor.

Even more impressive was the worldwide fame of our Romanée-Conti collection, because word of mouth was rife and during each visit, guests requested to visit the cellar and have the opportunity to view this famous collection. Far beyond borders, the reputation of this collection was making its mark, and even when arriving for the first time at the Enoteca Pinchiorri, the guests immediately asked to be shown the Romanée-Conti n°1 collection!

One anecdote comes to mind, a Chinese customer said that it was impossible for us to have a Romanée-Conti n°1 collection. This client was unable to visit the cellar on the floor below, for reasons of reduced mobility, so I challenged him thus, "For 10,000 euros I will ask all my staff to bring the bottles to you!" I said jokingly!

The customer went along with the game and confirmed his desire to see the collection. Twenty of my employees had to be mobilised to grant his wish and bring one by one all of the Domaine de la Romanée-Conti n°1, La Tâche in my possession.

Of course I never accepted that he honour his bet and pay me. It was important for me to win, to re-establish the truth by showing him that it was not a lie, we were indeed in possession of such a collection! Being disabled he couldn't

# "... This myth that will go through history, for millions of years to come..."

verify it for himself, which is why I suggested this alternative, so that he would be convinced by what he saw.

I have had, and still have today, clients including an Italian, an Australian, and a Russian who approach me with offers to buy. There have also been clients eager to buy the collection with the aim of consuming it. I am relentless and I systematically refuse, because I am aware that this collection is unique, unlike that of La Tâche of which there are two.

I have always refused and saved it for the future. My grandson is extremely disappointed, he does not want us to part with the collection. To console him I told him, "We have the Ferrari Testarossa and we will keep it. The collection I can entrust to our friends in Switzerland, partners dear to my heart." I am convinced that our friends will help us find a delighted buyer, with means proportional to the dose of heart it takes to

appreciate this heritage. I would like the emptor to have the passion and some of the madness that were mine when I put together the collection. The purchaser will not only have the complete collection of Romanée-Conti n°1, but also the importance of the content, of the delectation associated with this wine, this myth! This myth that will go through history, for millions of years to come this wonderful wine will be evoked, and Romanée-Conti will endure!

My greatest wish is that my two friends find "the" client, and so my heart will be less heavy, because along with this collection it is my tears, my heart, a part of my life that will leave Enoteca Pinchiorri.

I have the hope that my friends will find a passionate buyer, who will also put the "children" because that's what I call these bottles, "my children", in a sheltered cellar, together, that they continue to be preserved for a better future for each one.



Giorgio Pinchiorri, in the luminous lobby of the Enoteca in Florence (August 2020).

Transcript of the interview with Signor Pinchiorri, Florence, August 24, 2020

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI

SEULE PROPRIÉTAIRE DE LA ROMANÉE-CONTI ET DE LA TACHE

> PROPRIÉTAIRE ET EXPLOITANT AUX RICHEBOURG ROMANÉE - SAINT-VIVANT GRANDS-ECHEZEAUX ECHEZEAUX ET MONTRACHET

SIÈGE NOCIAL:

DOMAINE DE LA ROMANÉE-CONTI
21700 VONNE-ROMANÉE

TÉLÉPIONE (33) 03-80-62-48-80

TÉLÉCOPIE (33) 03-80-61-05-72

SIRRE 778-269-407-00012 - APE 0121-Z

R.C.S. REAUNE 778-269-407-2002-D-110

TVA: PR 94-778-269-407

Vosne-Romanée, le 22 novembre 2010

Madame Annie FEOLDE

Enoteca Pinchiorri Via Ghibellina 87 50122 Firenze

Chère Madame,

Votre courrier du 19 octobre nous est bien parvenu en son temps, mais s'est trouvé égaré dans un autre dossier. Pardonnez-moi d'y répondre avec autant de retard.

Nous sommes prêts exceptionnellement à recirer les bouteilles de notre Domaine que vous avez en stock, mais évidemment, cela ne peut se faire que si vous nous ramenez les bouteilles au Domaine.

Si vous êtes toujours disposée à le faire, pourriez-vous nous proposer quelques dates afin que nous puissions convenir d'un rendez-vous ?

Dans l'attente de vous lire,

Nous vous prions d'agréer, chère Madame, l'expression de nos meilleurs sentiments.

A. de VILLAINE

Dear Mrs Féolde,

Your letter from October 19th has well reached us, but was misplaced in another file. Please accept my apologies for this late answer.

We are ready on an exceptional basis to replace the wax capsule of the bottles from our Domaine that are lying with you but naturally this will require you to bring back the bottles to the Domaine.

If your are still willing to proceed, could you please suggest possible dates so that we can arrange a meeting?

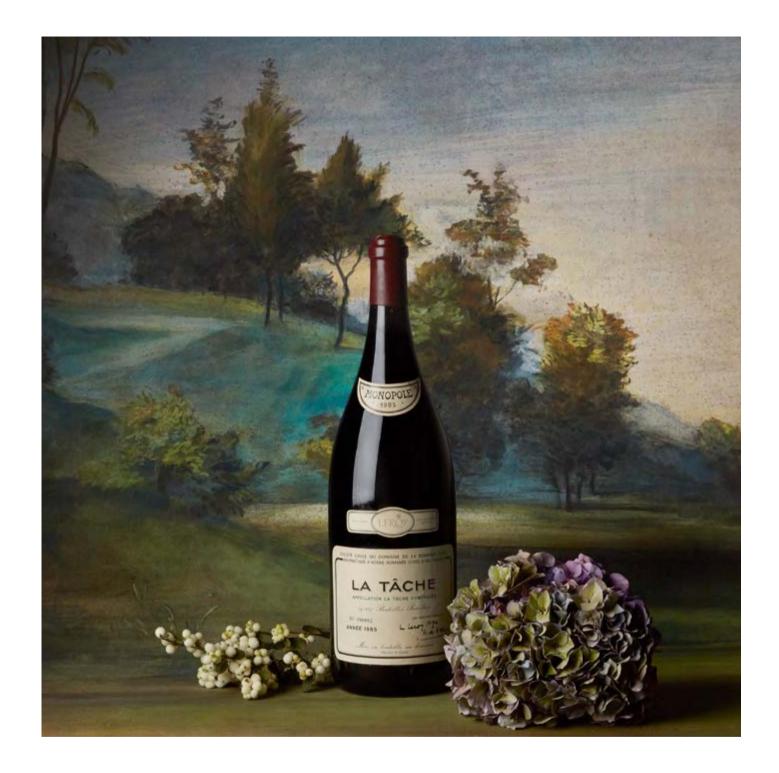
We look forward to hearing from you.

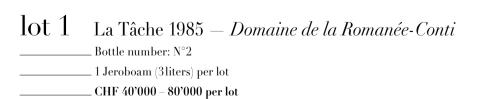
Yours Sincerely, A. de Villaine



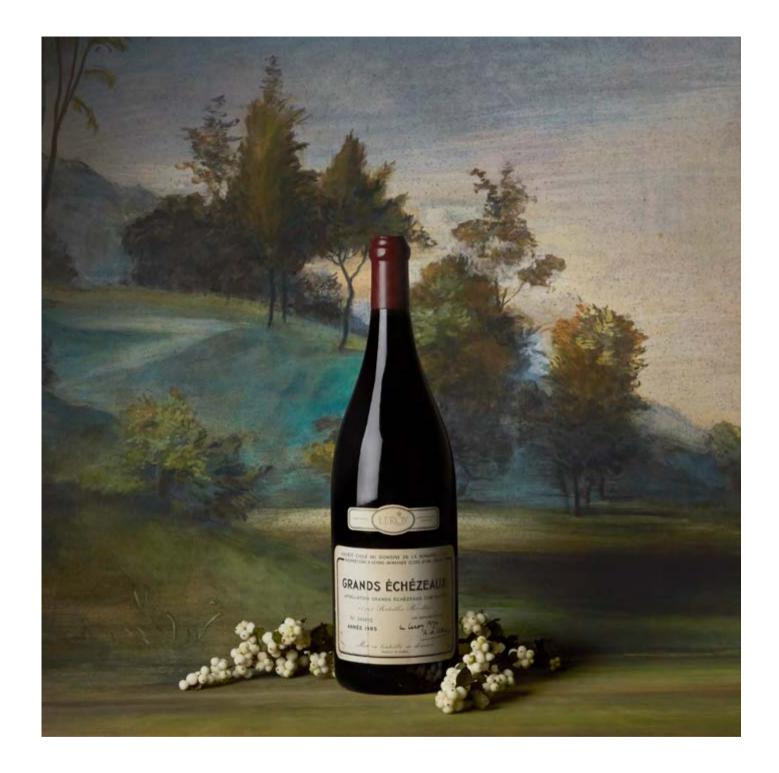
Wood cases crafted sur-mesure by Enoteca Pinchiorri for the Domaine de la Romanée-Conti 1985 large formats.

33









lot 3 Grands-Echézeaux 1985 — Domaine de la Romanée-Conti
Bottle number: N°2
1 Jeroboam (3 liters) per lot
CHF 15'000 – 30'000 per lot



lot 4 Echézeaux 1985 — Domaine de la Romanée-Conti

Bottle number: N°2

1 Jeroboam (3 liters) per lot

CHF 10'000 – 20'000 per lot

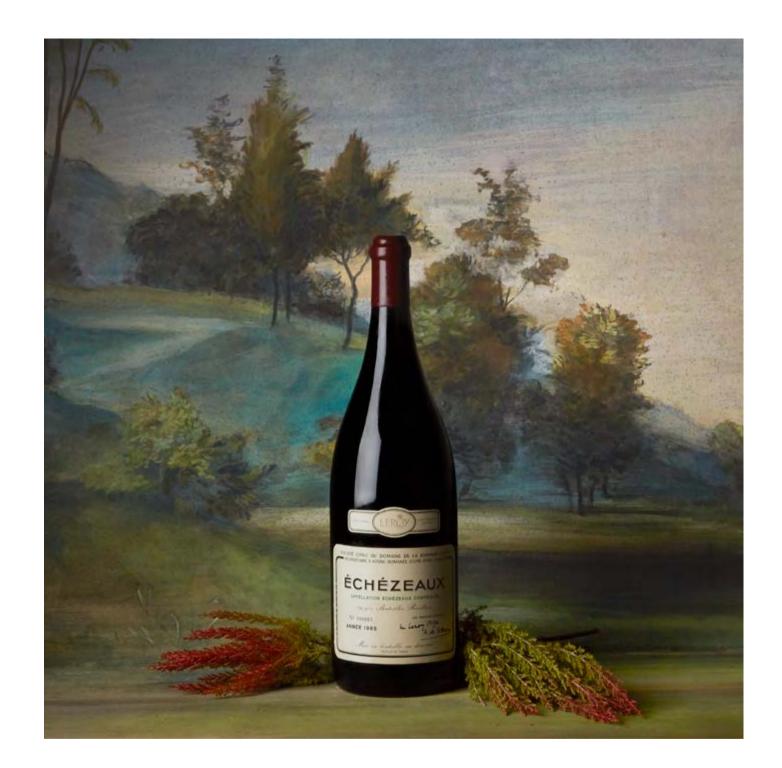


lot 5 Romanée-Saint-Vivant 1985 — Domaine de la Romanée-Conti

Bottle number: N°3

1 Jeroboam (3 liters) per lot

CHF 20'000 – 40'000 per lot



lot 6 Echézeaux 1985 — Domaine de la Romanée-Conti

Bottle number: N°3

1 Jeroboam (3 liters) per lot

CHF 10'000 – 20'000 per lot



Firenze 26/04/2011

Mr. De Villane Domaine de la Romanée Conti Vosne Romanée

Cher Mr. De Villane

Je tenais à vous remercier personnellement de l'excellent accueil que vous avez réservé à mes deux responsables le mois dernier et encore plus de l'aide unique que vous avez eue l'amabilité de nous accorder à propos de nos belle bouteilles. C'est en vrai trésor pour nous et nous sommes vraiment heureux et fiers de l'avoir remises en exposition dans notre cave, plus parfaites que jamais!

J'ose espérer pouvoir vous accueillir à l'Enoteca lors de votre prochain voyage en Italie et vous adresse toutes nos plus chaleureuses salutations.

Annie Féolde et Giorgio Pinchiorri

Baoteca Nazionale di Giorgio Pincialord & C. a.n.a. Via Ohibellina. 87 - 50122 Firenze Italy P.IVA 005+1310485 Tel. -39 055 21274\* (+59 055 21277\* Fra v.b 055 21093) e-madako ezmecennoccapinchia ette uni www.contecapinchiant.com





Dear Mr. De Villaine

I wish to personally thank you for the wonderful welcome that you gave my team managers last month and above all the special service that you most kindly provided us with, assisting us with our great bottles.

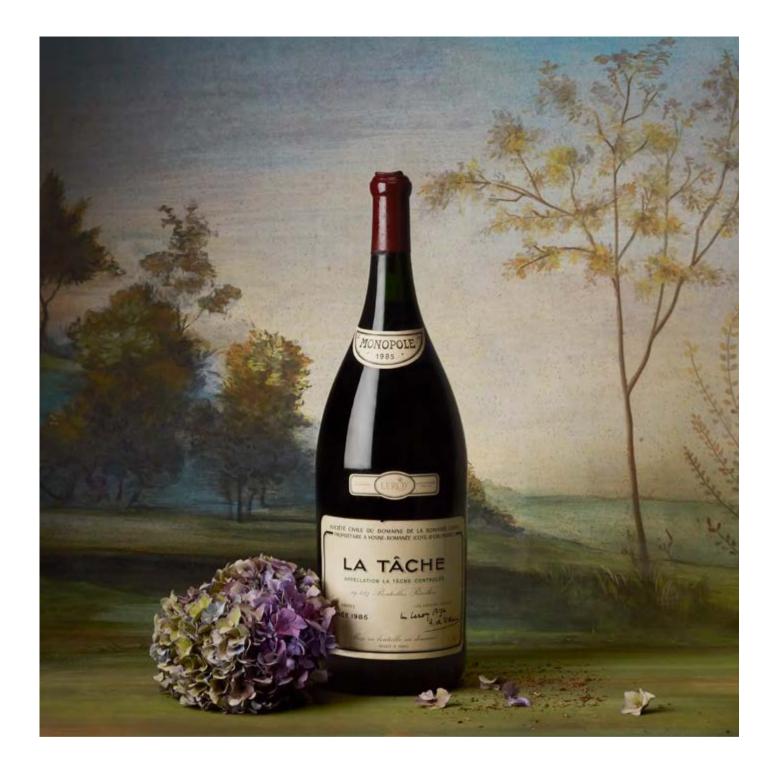
These represent a real treasure for us, and we are glad and very proud to be able to display them again, more perfect than ever!

I hope to be able to welcome you at the Enoteca on the occasion of your next trip to Italy, and I express to you our warmest greetings.

Annie Féolde and Giorgio Pinchiorri



New wax capsule from the Domaine, replaced in March 2011.



lot 7	La Tâche 1985 — Domaine de la Romanée-Conti
	Bottle number: N°2
	_ 1 Methuselah (6 liters) per lot
	CHF 80'000 – 160'000 per lot

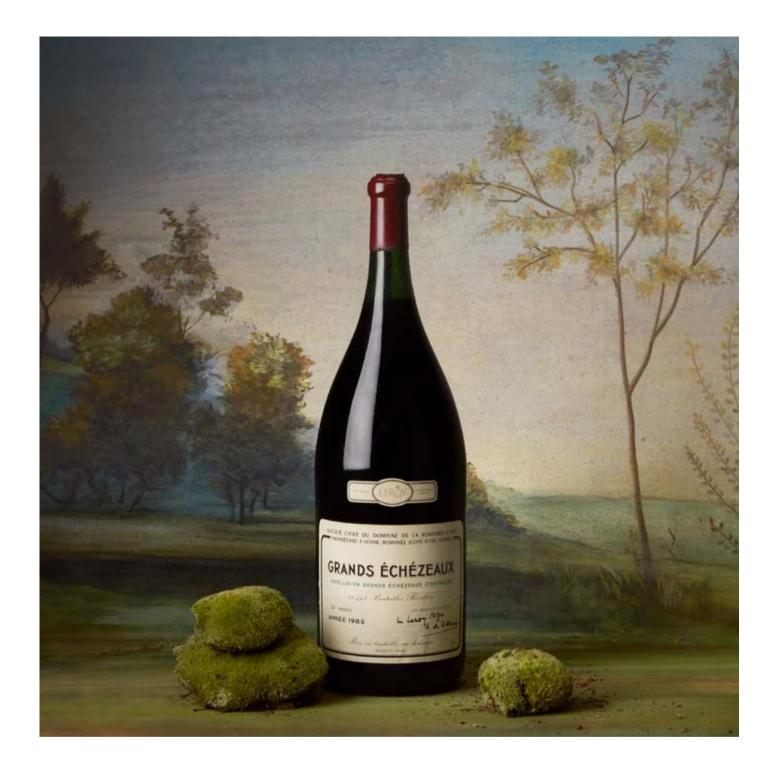


lot 8 Romanée-Saint-Vivant 1985 — Domaine de la Romanée-Conti

Bottle number: N°2

1 Methuselah (6 liters) per lot

CHF 40'000 – 80'000 per lot



lot 9	Grands-Echézeaux 1	
	Bottle number: N°2	
	1 Methuselah (6 liters) per lot	
	CHF 30'000 – 60'000 per lot	

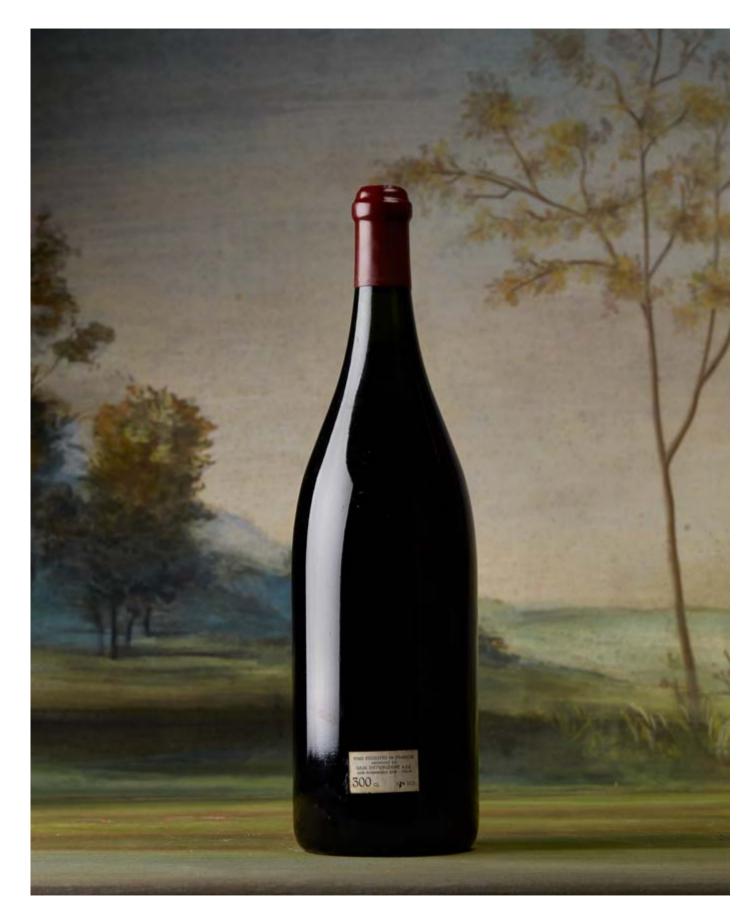




lot 11	Romanée-Saint-Vivant 1985 — Domaine de la Romanée-Conta
	Bottle number: N°3
	1 Methuselah (6liters) per lot
	CHF 40'000 - 80'000 per lot



lot 12	Echézeaux 1985 — Domaine de la Romanée-Conti
	_ Bottle number: N°3
	_ 1 Methuselah (6 liters) per lot
	_ CHF 25'000 – 50'000 per lot



Gaja import back label.



Romanée-Conti 1985 methuselah  $N^{\circ}1 - part$  of lot 14.



\_\_\_\_ CHF 220'000 – 440'000 per lot

Romanée-Conti 1985 — Bottle number:  $N^{\circ}1 - 1$  Jeroboam (3 liters) | La Tâche 1985 — Bottle number:  $N^{\circ}1 - 1$  Jeroboam (3 liters) | Richebourg 1985 — Bottle number:  $N^{\circ}1 - 1$  Jeroboam (3 liters) | Romanée-Saint-Vivant 1985 — Bottle number:  $N^{\circ}1 - 1$  Jeroboam (3 liters) | Grands-Echézeaux 1985 — Bottle number:  $N^{\circ}1 - 1$  Jeroboam (3 liters) | Echézeaux 1985 — Bottle number:  $N^{\circ}1 - 1$  Jeroboam (3 liters)

51



# lot 14 Methuselah assortment 1985 - Domaine de la Romanée-Conti

6 Methuselahs (6 liters) per lot CHF 450'000 – 900'000 per lot

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Romanée-Conti 1985 — Bottle number: N^{\circ}1 - 1 Methuselah (6 liters) | La Tâche 1985 — Bottle number: N^{\circ}1 - 1 Methuselah (6 liters) | Richebourg 1985 — Bottle number: N^{\circ}1 - 1 Methuselah (6 liters) | Romanée-Saint-Vivant 1985 — Bottle number: N^{\circ}1 - 1 Methuselah (6 liters) | Grands-Echézeaux 1985 — Bottle number: N^{\circ}1 - 1 Methuselah (6 liters) | Echézeaux 1985 — Bottle number: N^{\circ}1 - 1 Methuselah (6 liters)
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53

lots 15 — 165

The Wine & Spirits collection

### SECOND COLLECTION

"Wine is about tasting..."

"His lips drink water but his heart drinks wine." E. E. Cummings, (1894-1962) – Songs (VII)

# Wine is about tasting

The wines are postcards from time and hosting a wine tasting is always an excellent opportunity to sample and compare the differences between wines.

A vertical wine tasting – involving the same wine, by the same estate, from different vintages – is a chance to sample and compare that same wine's unique expression in time.

Furthermore, a vertical wine tasting provides a truly unique experience. Indeed vertical tastings allow wine enthusiasts to discover the differences between vintages and learn about the factors that may have caused these variations, but it also enlightens amateurs on how weather affects grapes and help developing a better understanding of the estate's varietal style and composition, terroirs and climats.

Vertical wine tastings also are a fun and very educational way to explore wine in all its facets. The more of these tastings you experience, the better you'll understand the vintner's approach to his/her wine and the more you'll gain enjoyment from.

# Ultimately wine is about sharing

Every wine tells its unique story and a lifetime isn't enough to fully grasp the mystery behind it. Wine is so much more than a beverage... wine is passion, emotions and surprises. Thus, along the years, an impassioned wine drinker effortlessly delves deeper into wine knowledge and is naturally encouraged to start collecting. This is when wine passion turns to wine collection. And it is with a philosophy of exploring and understanding in depth the wines dear to his heart, that the collection from this seasoned Swiss collector has been gathered, and is now offered to you. Amongst the many domaines and estates featured in this outstanding collection, Domaine Prieuré-Roch, Domaine Bizot and Maison Overnoy-Houillon ensembles are true treasure-troves for vertical tasting enthusiasts.

Composed of no less than 209 bottles, magnums and larger formats, this unique Domaine Prieuré-Roch wine selection is the genuine testimony of how important the most delicate Burgundy Pinots Noirs are to this collector. Purchased directly from both the Domaine and their local Swiss importer, the selection comprises 141 bottles, 64 magnums, 3 jeroboams and 1 rehoboam spanning vintages from 1988 to 2015. One of Burgundy's brightest stars, Domaine Prieuré-Roch estate produces highly regarded red and white (very) limited cuvées on 14 hectares, mostly in Côte de Nuits. This selection is perfectly designed for the most extraordinary vertical tastings, allowing you to extend your Prieuré-Roch experiences through a rare array of beautiful climats:

- Chambertin-Clos de Bèze: 1.0136ha east facing around 250 meters above sea level on a subsoil of Prémeaux type limestone,
- Clos de Vougeot: 0.6236ha, situated in the "terroir royal",
- Vosne-Romanée 1<sup>er</sup> Cru Les Suchots: 1.02ha, situated on the gently sloping hillside next to Les Echezeaux,
- Nuits-St-Georges 1<sup>er</sup> Cru Les Corvées: 5.2ha, steep slope,
- Vosne-Romanée Les Clous: 0.58ha, two terroirs as "La Colombière" and "Le Pré de la Folie",
- Vosne-Romanée Clos Goillotte: 0.55ha, in front of the former chais (winery) of the Prince of Conti. Reserved for household consumption historically,
- Vosne-Romanée Hautes Maizières: 0.62ha. situated at mid slope, just below Les Suchots,
- Nuits-St-Georges 1<sup>er</sup> Cru Clos des Argillières: 0.69ha steep slope.

travel in time is also offered to Domaine Bizot's wines amateurs through the important assortment offered within this collection, featuring vintages from 1999 to 2017 and all purchased directly both from the Domaine and their importer. Domaine Bizot is a small 3.5 ha estate – producing from 5 to 10,000 bottles per year – but its word-reputation is immense. Jean-Yves Bizot (former geologist then oenologist) cultivates 1.7 ha of Vosne-Romanée vineyard, giving birth to 3 cuvées:

- Vosne-Romanée (wines planted in the 1930s and the 1980s)
- Vosne Romanée "les Jâchées" (0.7 ha)
- Vosne Romanée "les Réas"

The Echézeaux are located on "les Treux" and "les Orveaux" lieux-dits. In most vintages, but depending on the yields, only the wine produced from les Orveaux is bottled under the Echézeaux label. The wine from les Treux is then bottled as Vosne-Romanée 1er Cru, cuvée Elise Fermouche.

Red Marsannay " $Clos\ du\ Roy$ " and Bourgogne Chapître (0.5ha) are also produced by Jean-Yves Bizot, alongside two limited white cuvées:

- Bourgogne blanc "les Violettes" (0.08ha).
- Bourgogne Hautes Côtes de Nuits Blanc (0.20 ha).

With 142 bottles and 16 magnums composing this rarely-seen Domaine Bizot collection, amateurs will enjoy the pleasure of vertical assortment lots that we have prepared for them.

Based in the majestic Jura region, Pierre Overnoy and Emmanuel Houillon produce iconic wines that have raised worldwide interest and passion. Maison Overnoy-Houillon from Pupillin is famous for its organic and bio-dynamic approach to grape growing and vinification. The tutelary icon of *vin nature*, Pierre Overnoy takes over the family estate in the late 1960s, working as close to nature and soon declining the use of chemicals in the vineyard and in the winemaking processes. Working alongside Emmanuel Houillon since the dawn of the millenium, both craftsmen achieve unparalleled wines composed of Chardonnay, native Savagnin and Ploussard (2 hectares each) grown on a 6 ha estate.

True unicorn, Maison Overnoy-Houillon wines are as rare as eagerly sought-after by amateurs for their singular and enchanting purity. Composed of 122 magnums, bottles and half-bottles from 1998 to 2015 purchased directly from both the Domaine and their importer, Arbois-Pupillin enthusiasts can now enjoy the pleasure of Maison Overnoy-Houillon unique expression through some rare vertical tastings of this legendary jurassien vineyard. Cheers.

59



lot 15 Chambertin, Clos de Bèze 2005 — Domaine Prieuré Roch

1 Rehoboam (450 cl) per lot

\_\_\_\_\_ CHF 9'000 - 18'000 per lot



lot 16 Chambertin, Clos de Bèze 2007 — Domaine Prieuré Roch

4 Magnums per lot
CHF 10'000 – 20'000 per lot



lot 17 Chambertin, Clos de Bèze 2010 — Domaine Prieuré Roch

2 Bottles per lot

CHF 2'500 – 5'000 per lot



\_ CHF 8'500 - 17'000 per lot



lot 19 Chambertin, Clos de Bèze 2013 — Domaine Prieuré Roch
6 Bottles per lot
CHF 5'000 – 10'000 per lot



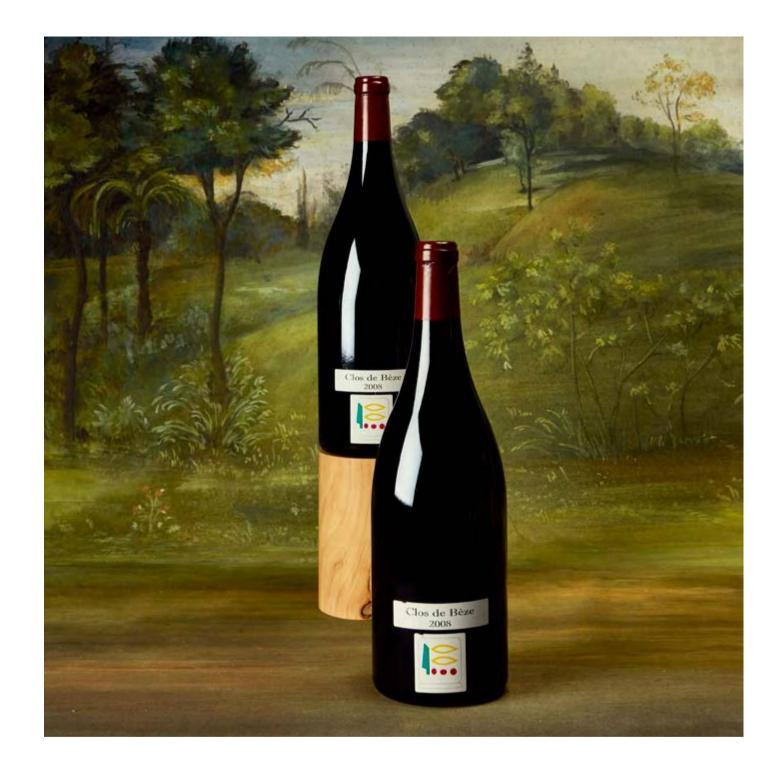
 $\begin{array}{c} \text{lot 20} \quad \text{Chambertin, Clos de Bèze Magnum vertical from 1999 to 2010} \\ -\textit{Domaine Prieuré Roch} \end{array}$ 

5 Magnums per lot

\_\_\_\_\_ CHF 13'000 - 26'000 per lot

Vintage 1999 — 1 Magnum | Vintage 2007 — 1 Magnum | Vintage 2008 — 1 Magnum |

Vintage 2009 — 1 Magnum | Vintage 2010 — 1 Magnum



 $\underbrace{\begin{array}{ccc} \text{lot 21} & \text{Chambertin, Clos de Bèze 2008} & -\textit{Domaine Prieuré Roch} \\ & \underline{\hspace{0.5cm}}^{2\,\text{Magnums per lot}} \end{array}}$ 

67

\_ CHF 4'000 – 8'000 per lot



lot 22 Chambertin, Clos de Bèze vertical from 2000 to 2010 — Domaine Prieuré Roch

\_\_\_\_12 Bottles per lot

\_\_\_\_\_ CHF 13'000 – 26'000 per lot



 $lot\ 23 \quad \text{Chambertin, Clos de Bèze vertical from 2002 to 2015} \ -\textit{Domaine Prieur\'e Roch}$ 

69

\_\_\_\_\_5 Bottles per lot

\_\_\_\_ CHF 5'500 – 11'000 per lot

Vintage 2002 — 1 Bottle | Vintage 2003 — 1 Bottle | Vintage 2005 — 1 Bottle |

Vintage 2006 — 1 Bottle | Vintage 2015 — 1 Bottle



 $lot\ 24 \quad {\it Clos\ de\ Vougeot\ 2005\ and\ 2008} - {\it Domaine\ Prieur\'e\ Roch}$ 

\_\_\_\_\_1 Magnum & 3 Bottles per lot

\_\_\_\_\_ CHF 2'000 – 4'000 per lot Vintage 2005 — 3 Bottles | Vintage 2008 — 1 Magnum lot 25 Vosne-Romanée, Le Clos Goillotte 2005 — Domaine Prieuré Roch

1 Jeroboam (3 liters) per lot

CHF 6'000 – 12'000 per lot



 $lot\ 26 \quad {\tt Vosne-Roman\'ee, Le\ Clos\ Goillotte\ Pure\ 2006} - {\tt \it Domaine\ Prieur\'e\ Roch}$ 

\_\_\_\_\_1 Jeroboam (3 liters) per lot \_\_\_\_\_\_ CHF 5'000 – 10'000 per lot



lot 27 Vosne-Romanée, Le Clos Goillotte 2006 — *Domaine Prieuré Roch*6 Bottles per lot

\_\_\_\_\_ CHF 6'000 - 12'000 per lot



\_\_\_\_\_CHF 14'000 – 28'000 per lot



 $\underbrace{ \text{lot 29}}_{\text{6 Bottles per lot}} \text{Vosne-Roman\'ee, Le Clos Goillotte 2010} - \underbrace{Domaine Prieur\'e Roch}_{\text{6 Bottles per lot}}$ 

\_\_\_\_\_ CHF 7'000 – 14'000 per lot



lot 30 Vosne-Romanée, Le Clos Goillotte Magnum vertical from 1988 to 2011 – Domaine Prieuré Roch

\_\_\_\_\_ 13 Magnums per lot

\_\_\_\_\_ CHF 28'000 – 56'000 per lot





 $\begin{array}{c} \text{lot } 31 \quad \text{Vosne-Roman\'ee, Le Clos Goillotte Magnum vertical from 2002 to 2011} \\ -\textit{Domaine Prieur\'e Roch} \end{array}$ 

\_\_\_\_\_6 Magnums per lot

\_\_\_\_\_ CHF 12'000 – 24'000 per lot

 ${\bf Vintage}~{\bf 2002-1~Magnum}~\mid~{\bf Vintage}~{\bf 2005-1~Magnum}~\mid~{\bf Vintage}~{\bf 2006-1~Magnum}~\mid~{\bf Vintage}~{\bf 2006-1~Magnum$ 

Vintage 2007 — 1 Magnum | Vintage 2008 — 1 Magnum | Vintage 2011 — 1 Magnum



lot 32 Vosne-Romanée, Le Clos Goillotte 2006 and 2007 — Domaine Prieuré Roch

2 Magnums per lot

\_\_\_\_\_ CHF 4'000 – 8'000 per lot

Vintage 2006 — 1 Magnum | Vintage 2007 — 1 Magnum



lot 33 Vosne-Romanée, Le Clos Goillotte vertical from 2002 to 2010 — Domaine Prieuré Roch

\_\_ 12 Bottles per lot

\_\_\_\_\_ CHF 12'000 – 24'000 per lot

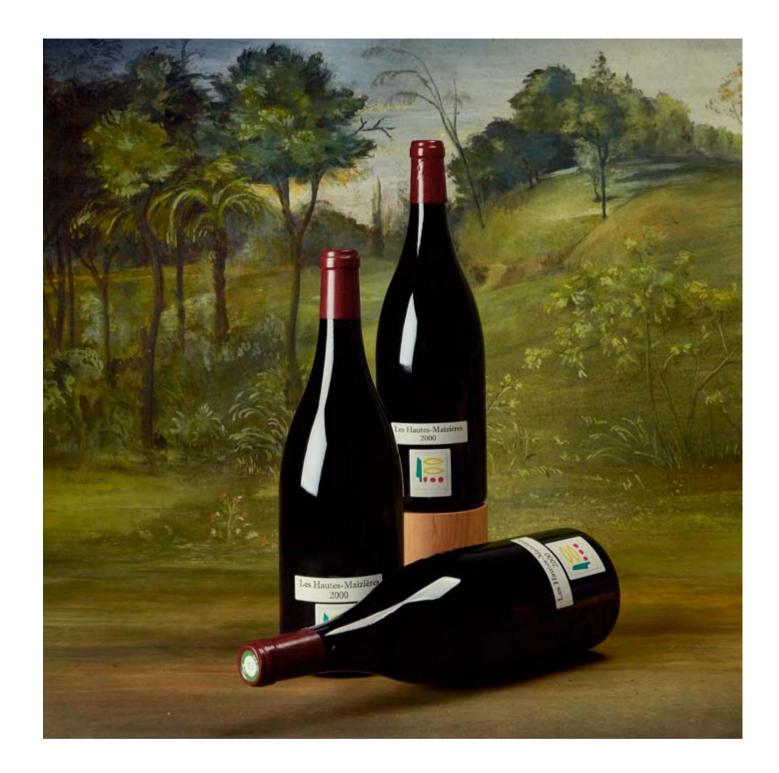
Vintage 2002 — 2 Bottles | Vintage 2005 — 2 Bottles | Vintage 2007 — 2 Bottles Vintage 2008 — 2 Bottles | Vintage 2009 — 2 Bottles | Vintage 2010 — 2 Bottles



lot 34 Vosne-Romanée, Le Clos Goillotte 2009 and 2010 — *Domaine Prieuré Roch*4 Bottles per lot

\_\_\_\_\_ CHF 4'000 – 8'000 per lot

Vintage 2009 - 2 Bottles | Vintage 2010 - 2 Bottles



lot 35 Vosne-Romanée, Les Hautes Maizières 2000 — Domaine Prieuré Roch

3 Magnums per lot

CHF 2'800 – 5'600 per lot



lot 36 Vosne-Romanée, Les Hautes Maizières 2005 — Domaine Prieuré Roch

3 Magnums per lot

CHF 2'800 – 5'600 per lot



lot 37 Vosne-Romanée, Les Hautes Maizières Pure 2006 — Domaine Prieuré Roch

1 Jeroboam (3 liters) per lot
CHF 2'000 – 4'000 per lot



lot 38 Vosne-Romanée, Les Hautes Maizières Pure 2007 — Domaine Prieuré Roch
6 Bottles per lot
CHF 2'400 – 4'800 per lot



lot 39 Vosne-Romanée, Les Hautes Maizières 2010 — Domaine Prieuré Roch
6 Bottles per lot
CHF 3'000 – 6'000 per lot



lot 40 Vosne-Romanée, Les Hautes Maizières Magnum vertical from 1996 to 2009 — Domaine Prieuré Roch

\_\_\_\_\_10 Magnums per lot

\_\_\_\_\_ CHF 10'000 – 20'000 per lot

 Vintage 1996 — 1 Magnum
 Vintage 1998 — 1 Magnum
 Vintage 2000 — 1 Magnum
 Vintage 2001 — 1 Magnum

 Vintage 2003 — 1 Magnum
 Vintage 2005 — 1 Magnum
 Vintage 2006 — 1 Magnum
 Vintage 2007 — 1 Magnum

Vintage 2008 — 1 Magnum | Vintage 2009 — 1 Magnum



 $\begin{array}{c} \text{lot 41} & \text{Vosne-Roman\'ee, Les Hautes Maizi\`eres Magnum vertical from 2005 to 2009} \\ & -\textit{Domaine Prieur\'e Roch} \end{array}$ 

89

\_\_\_ 5 Magnums per lot

\_\_\_\_\_ CHF 5'000 – 10'000 per lot

Vintage 2005 — 1 Magnum | Vintage 2006 — 1 Magnum | Vintage 2007 — 1 Magnum |

Vintage 2008 — 1 Magnum | Vintage 2009 — 1 Magnum



 $\begin{array}{c} \text{lot 42} & \text{Vosne-Roman\'ee, Les Hautes Maizi\`eres Magnum 2006 and 2008} \\ & -\textit{Domaine Prieur\'e Roch} \end{array}$ 

2 Magnums per lot

\_\_\_\_\_ CHF 1'800 – 3'600 per lot

Vintage 2006 — 1 Magnum | Vintage 2008 — 1 Magnum



lot 43 Vosne-Romanée, Les Hautes Maizières vertical from 2005 and 2009 — Domaine Prieuré Roch

8 Bottles per lot

\_\_\_\_\_ CHF 3'500 - 7'000 per lot



\_\_\_\_\_ CHF 600 – 1'200 per lot



lot 45 Vosne-Romanée, Les Suchots 2007 — Domaine Prieuré Roch

1 Magnum per lot

CHF 900 – 1'800 per lot

93







lot 47 Nuits-Saint-Georges, Le Clos des Corvées Magnum vertical from 2003 to 2009

— Domaine Prieuré Roch

3 Magnums per lot

95

\_\_\_\_\_ CHF 3'000 – 6'000 per lot

Vintage 2003 — 1 Magnum | Vintage 2007 — 1 Magnum | Vintage 2009 — 1 Magnum





 $lot \ 48 \quad \text{Nuits-Saint-Georges, Le Clos des Corvées } 2010 - \textit{Domaine Prieuré Roch}$ 

\_\_\_ 3 Magnums & 6 Bottles per lot \_ CHF 5'500 - 11'000 per lot

Vintage 2010 — 3 Magnums | Vintage 2010 — 6 Bottles



 $\begin{array}{c} \text{lot 49} & \text{Nuits-Saint-Georges, Le Clos des Corvées vertical from 1995 to 2010} \\ & -\textit{Domaine Prieuré Roch} \end{array}$ 

\_\_\_\_\_11 Bottles per lot

\_\_\_\_\_ CHF 4'500 – 9'000 per lot

Vintage 1995 — 1 Bottle | Vintage 1997 — 1 Bottle | Vintage 1998 — 1 Bottle | Vintage 1999 — 1 Bottle | Vintage 2000 — 1 Bottle | Vintage 2001 — 1 Bottle | Vintage 2003 — 1 Bottle | Vintage 2006 — 1 Bottle |

 $\textbf{Vintage 2008} - 1 \ \textbf{Bottle} \ \mid \ \textbf{Vintage 2009} - 1 \ \textbf{Bottle} \ \mid \ \textbf{Vintage 2010} - 1 \ \textbf{Bottle}$ 



lot 50 Nuits-Saint-Georges, Le Clos des Corvées 2004 and 2008 — Domaine Prieuré Roch

99

\_\_\_\_2 Bottles per lot

\_\_\_\_\_ CHF 800 – 1'600 per lot

Vintage 2004 — 1 Bottle | Vintage 2008 — 1 Bottle



lot 51 Nuits-Saint-Georges, Le Clos des Corvées 2009 and 2010 — Domaine Prieuré Roch

4 Bottles per lot

\_\_\_\_\_ CHF 1'600 - 3'200 per lot

Vintage 2009 — 2 Bottles | Vintage 2010 — 2 Bottles



lot 52 Nuits-Saint-Georges, Clos des Argillières 2009 — Domaine Prieuré Roch

10 Bottles per lot
CHF 4'000 – 8'000 per lot



lot 53 Nuits-Saint-Georges, Clos des Argillières 2010 — Domaine Prieuré Roch
6 Bottles per lot
CHF 2'400 – 4'800 per lot



lot 54 Nuits-Saint-Georges 1er Cru, 2005 — Domaine Prieuré Roch

3 Bottles per lot

CHF 700 – 1'400 per lot



lot 55 Nuits-Saint-Georges 1er Cru, Vieilles vignes 2010 — Domaine Prieuré Roch

10 Bottles per lot
CHF 2'800 – 5'600 per lot

lot 56 Echézeaux 2006 — Domaine Jean-Yves Bizot

1 Bottle per lot
CHF 900 - 1'800 per lot





 lot 58
 Echézeaux Magnum vertical from 2005 to 2009 — Domaine Jean-Yves Bizot

 \_\_\_\_\_\_4 Magnums per lot
 \_\_\_\_\_\_4 Magnum per lot

 \_\_\_\_\_\_6 CHF 8'000 - 16'000 per lot

 Vintage 2005 - 1 Magnum | Vintage 2006 - 1 Magnum | Vintage 2008 - 1 Magnum | Vintage 2009 - 1 Magnum





lot 60 Echézeaux Magnum 2006 and 2009 — Domaine Jean-Yves Bizot

\_\_\_\_\_ CHF 4'000 – 8'000 per lot

Vintage 2006 — 1 Magnum | Vintage 2009 — 1 Magnum



## $lot \ 61 \quad \text{Ech\'ezeaux vertical from 1999 to 2017} - \textit{Domaine Jean-Yves Bizot}$

\_\_ 13 Bottles per lot

\_ CHF 12'000 – 24'000 per lot

Vintage 1999 — 1 Bottle | Vintage 2001 — 1 Bottle | Vintage 2003 — 1 Bottle | Vintage 2005 — 1 Bottle | Vintage 2006 — 1 Bottle | Vintage 2008 — 1 Bottle | Vintage 2009 — 1 Bottle | Vintage 2010 — 1 Bottle | Vintage 2012 — 1 Bottle | Vintage 2013 — 1 Bottle | Vintage 2015 — 1 Bottle | Vintage 2016 — 1 Bottle |

Vintage 2017 — 1 Bottle



 $(part \, of \, lot)$ 

## $lot \ 62 \quad \text{Ech\'ezeaux vertical from 1999 to 2017} - \textit{Domaine Jean-Yves Bizot}$

\_\_\_ 24 Bottles per lot

CHF 22'000 – 44'000 per lot
$ \textbf{Vintage 1999} - 2 \ \textbf{Bottles} \ \mid \ \textbf{Vintage 2003} - 2 \ \textbf{Bottles} \ \mid \ \textbf{Vintage 2005} - 2 \ \textbf{Bottles} \ \mid \ \textbf{Vintage 2006}$
$\textbf{Vintage 2008} - 2 \ \textbf{Bottles} \ \mid \ \textbf{Vintage 2009} - 2 \ \textbf{Bottles} \ \mid \ \textbf{Vintage 2010} - 2 \ Vintag$
Vintage 2013 – 2 Bottles   Vintage 2015 – 2 Bottles   Vintage 2016 – 2 Bottles   Vintage 2017 – 2 Bottles



 lot 63
 Echézeaux vertical from 1999 to 2010 — Domaine Jean-Yves Bizot

 \_\_\_\_\_\_4 Bottles per lot
 \_\_\_\_\_\_4 Bottles per lot

 \_\_\_\_\_\_6 CHF 3'800 – 7'600 per lot

 Vintage 1999 – 1 Bottle | Vintage 2006 – 1 Bottle | Vintage 2008 – 1 Bottle | Vintage 2010 – 1 Bottle

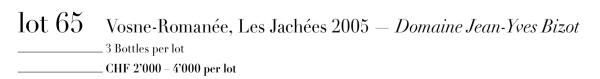


lot 64 Echézeaux vertical from 2003 to 2010 — Domaine Jean-Yves Bizot

8 Bottles per lot
CHF 7'500 – 15'000 per lot

 $\textbf{Vintage 2003} - 2 \ \textbf{Bottles} \ \mid \ \textbf{Vintage 2006} - 2 \ \textbf{Bottles} \ \mid \ \textbf{Vintage 2009} - 2 \ \textbf{Bottles} \ \mid \ \textbf{Vintage 2010} - 2 \ \textbf{Bottles}$ 





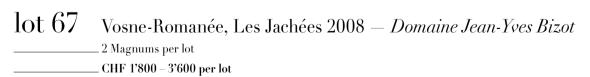


lot 66 Vosne-Romanée, Les Jachées 2007 — Domaine Jean-Yves Bizot

2 Bottles per lot

CHF 1'300 – 2'600 per lot







lot 68 Vosne-Romanée, Les Jachées 2008 — Domaine Jean-Yves Bizot

6 Bottles per lot
CHF 2'600 – 5'200 per lot



lot 69 Vosne-Romanée, Les Jachées 2008 — *Domaine Jean-Yves Bizot*3 Bottles per lot

CHF 1'300 – 2'600 per lot



lot 70 Vosne-Romanée, Les Jachées 2009 — Domaine Jean-Yves Bizot

3 Bottles per lot
CHF 1'600 – 3'200 per lot



lot 71 Vosne-Romanée, Les Jachées 2010 — Domaine Jean-Yves Bizot

2 Bottles per lot

CHF 1'000 – 2'000 per lot



lot 72 Vosne-Romanée, Les Jachées vertical from 2005 to 2017

— Domaine Jean-Yves Bizot

8 Bottles per lot

\_\_\_\_\_ CHF 4'000 - 8'000 per lot

Vintage 2005 - 1 Bottle | Vintage 2006 - 1 Bottle | Vintage 2008 - 1 Bottle | Vintage 2010 - 1 Bottle | Vintage 2015 - 1 Bottle | Vintage 2016 - 1 Bottle | Vintage 2017 - 1 Bottle

121



lot 73 Vosne-Romanée, Les Jachées vertical from 2005 to 2017 — Domaine Jean-Yves Bizot

\_\_\_\_\_7 Bottles per lot

\_\_\_\_\_ CHF 3'200 – 6'400 per lot



lot 74 Vosne-Romanée, Les Jachées vertical 2016 and 2017 — Domaine Jean-Yves Bizot

\_\_\_\_\_ CHF 800 - 1'600 per lot

Vintage 2016 — 1 Bottle | Vintage 2017 — 1 Bottle



 lot 75
 Vosne-Romanée, Les Réas 2008 — Domaine Jean-Yves Bizot

 \_\_\_\_\_\_1 Magnum per lot

 \_\_\_\_\_\_1 CHF 900 – 1'800 per lot



lot 76 Vosne-Romanée, Les Réas 2008 — Domaine Jean-Yves Bizot

8 Bottles per lot
CHF 3'500 – 7'000 per lot



lot 77 Vosne-Romanée, Les Réas vertical from 2006 to 2017

— Domaine Jean-Yves Bizot

\_\_\_\_6 Bottles per lot

\_\_\_\_\_ CHF 2'600 - 5'200 per lot

Vintage 2006 — 1 Bottle | Vintage 2008 — 1 Bottle | Vintage 2009 — 1 Bottle | Vintage 2015 — 1 Bottle |

Vintage 2016 — 1 Bottle | Vintage 2017 — 1 Bottle



lot 78 Vosne-Romanée, Les Réas vertical from 2008 to 2017 — Domaine Jean-Yves Bizot

\_\_\_\_ 10 Bottles per lot

\_\_\_\_\_ CHF 4'200 – 8'400 per lot

Vintage 2008 — 2 Bottles | Vintage 2009 — 2 Bottles | Vintage 2015 — 2 Bottles | Vintage 2016 — 2 Bottles |

Vintage 2017 - 2 Bottles





lot 80 Vosne-Romanée, Elise Fermouche 2009 — *Domaine Jean-Yves Bizot*4 Bottles per lot

CHF 2'800 – 5'600 per lot



\_ CHF 2'800 – 5'600 per lot



lot 82 Vosne-Romanée Vieilles Vignes 2008 — Domaine Jean-Yves Bizot

3 Bottles per lot

CHF 600 – 1'200 per lot



lot 83 Bourgogne, Le Chapitre 2007 and 2008 — Domaine Jean-Yves Bizot

6 Bottles per lot
CHF 1'200 – 2'400 per lot

Vintage 2007 -3 Bottles | Vintage 2008 -3 Bottles

bourgogne 20 bourgogne 20

lot 84 Bourgogne, Le Chapitre 2009 — Domaine Jean-Yves Bizot

6 Bottles per lot

CHF 1'500 – 3'000 per lot



lot 85 Marsannay, Clos du Roy 2009 — Domaine Jean-Yves Bizot

3 Bottles per lot
CHF 900 – 1'800 per lot



lot 86 Musigny 2011 — Domaine Comte Georges de Vogüé

3 Magnums per lot

CHF 2'200 – 4'400 per lot



lot 87 Musigny, Magnum vertical from 2012 to 2015

— Domaine Comte Georges de Vogüé

\_\_\_\_\_7 Magnums per lot

\_\_\_\_\_ CHF 5'500 - 11'000 per lot



 $lot \ 88 \quad \text{Musigny, vertical from 2005 to 2015} - \textit{Domaine Comte Georges de Vog\"u\'e}$ 

\_\_\_\_ 16 Bottles per lot

\_\_\_\_ CHF 7'500 – 15'000 per lot

Vintage 2015 — 3 Bottles



 lot 89
 Musigny Blanc 2015 and 2016 — Domaine Comte Georges de Vogüé

 2 Magnums & 5 Bottles per lot

 CHF 7'000 – 14'000 per lot

 Vintage 2015 – 2 Magnums | Vintage 2015 – 3 Bottles | Vintage 2016 – 2 Bottles



lot 90 Bonnes-Mares, Magnum vertical from 2013 to 2015

— Domaine Comte Georges de Vogüé

— 5 Magnums per lot

— CHF 2'600 - 5'200 per lot

Vintage 2013 - 2 Magnums | Vintage 2014 - 2 Magnums | Vintage 2015 - 1 Magnum



 $lot \ 91 \quad \textit{Bonnes-Mares, vertical from 2005 to 2011} - \textit{Domaine Comte Georges de Vog\"u\'e}$ 

\_\_\_\_\_13 Bottles per lot

\_\_\_ CHF 3'500 - 7'000 per lot

Vintage 2005 - 3 Bottles | Vintage 2006 - 2 Bottles | Vintage 2010 - 4 Bottles | Vintage 2011 - 4 Bottles



 $\begin{array}{c} \text{lot 92} \quad \text{Chambolle-Musigny, Les Amoureuses, vertical from 2007 to 2016} \\ -\textit{Domaine Comte Georges de Vogüé} \end{array}$ 

\_\_\_\_ 14 Bottles per lot

\_\_\_\_\_ CHF 6'000 – 12'000 per lot

141



lot 93 Chambolle-Musigny, Les Amoureuses, vertical from 2007 to 2015 — Domaine Comte Georges de Vogüé

9 Bottles per lot

\_\_\_\_\_ CHF 3'800 - 7'600 per lot

Vintage 2015 — 1 Bottle



lot 94 Chambolle Musigny 1er Cru 2010 — Domaine Comte Georges de Vogüé

6 Bottles per lot
CHF 1'000 – 2'000 per lot



 $(part \, of \, lot)$ 

 $\begin{array}{ll} lot \ 95 & Bourgogne \ blanc, vertical \ from \ 2008 \ to \ 2013 \\ - \ Domaine \ Comte \ Georges \ de \ Vog\"{u}\acute{e} \end{array}$ 

\_\_\_\_\_36 Bottles per lot

\_\_\_\_\_ CHF 10'000 – 20'000 per lot

Vintage 2008 — 6 Bottles | Vintage 2009 — 6 Bottles | Vintage 2010 — 6 Bottles | Vintage 2011 — 6 Bottles |

Vintage 2012 — 6 Bottles | Vintage 2013 — 6 Bottles



\_\_\_\_\_ CHF 800 – 1'600 per lot



lot 97 Clos de la Roche 2017 — Domaine Dujac
6 Bottles per lot
CHF 1'700 – 3'400 per lot



 lot 98
 Bonnes-Mares & Echézeaux 2017 — Domaine Dujac

 6 Bottles per lot

 CHF 2'000 – 4'000 per lot

 Bonnes-Mares 2017 — 3 Bottles | Echézeaux 2017 — 3 Bottles



lot 99 Chevalier-Montrachet 2009 — Domaine Leflaive

3 Magnums & 6 Bottles per lot

CHF 4'500 – 9'000 per lot

Vintage 2009 — 3 Magnums | Vintage 2009 — 6 Bottles



lot 100 Chevalier-Montrachet, Magnum vertical from 2007 to 2013

— Domaine Leflaive

— 6 Magnums per lot

— CHF 4500 – 9'000 per lot

Vintage 2007 – 2 Magnums | Vintage 2008 – 2 Magnums | Vintage 2012 – 1 Magnum | Vintage 2013 – 1 Magnum



lot 101 Bâtard-Montrachet 2009 — Domaine Leflaive

3 Magnums & 6 Bottles per lot

\_\_\_\_\_ CHF 3'500 – 7'000 per lot

Vintage 2009 — 3 Magnums | Vintage 2009 — 6 Bottles



 $lot \ 102 \quad \text{B\^{a}tard-Montrachet, vertical from 2005 to 2010} - \textit{Domaine Leflaive}$ 

\_\_\_\_\_2 Magnums & 2 Bottles per lot

\_\_\_\_\_ CHF 2'000 – 4'000 per lot

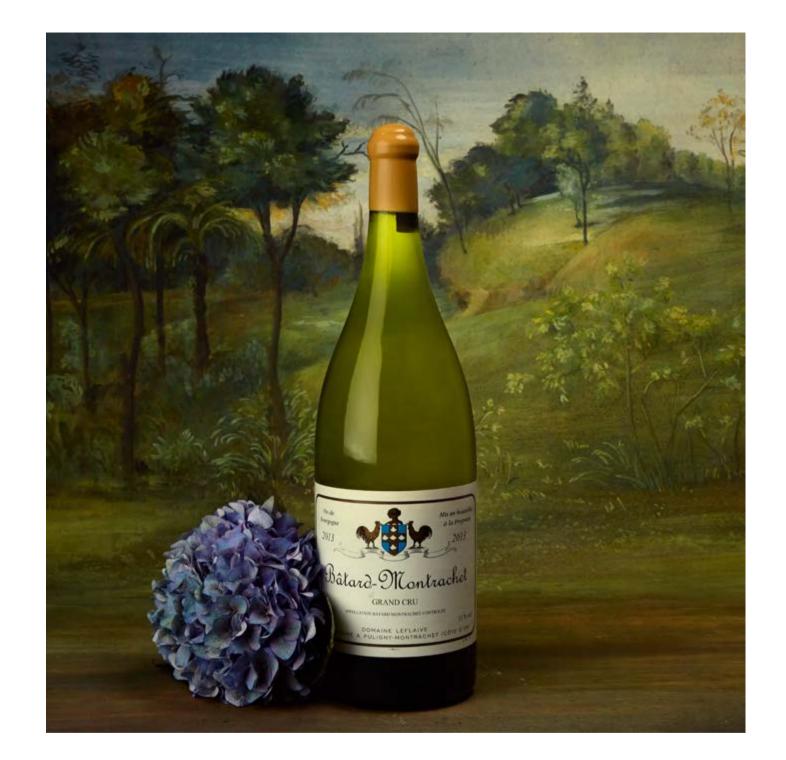


 $lot \ 103 \quad \hbox{Bienvenues-Bâtard-Montrachet 2009} - \textit{Domaine Leflaive}$ 

\_\_\_\_\_3 Magnums & 6 Bottles per lot

\_\_\_\_\_ CHF 3'500 - 7'000 per lot

Vintage 2009 — 3 Magnums | Vintage 2009 — 6 Bottles



lot 104 Bâtard-Montrachet 2013 — Domaine Leflaive

\_\_\_\_\_1 Jeroboam (3 liters) per lot

\_\_\_\_\_ CHF 1'200 – 2'400 per lot



# lot 105 Bienvenues-Bâtard-Montrachet, Magnum vertical from 2008 to 2013 — Domaine Leflaive — 7 Magnums per lot — CHF 4'000 - 8'000 per lot Vintage 2008 - 3 Magnums | Vintage 2009 - 1 Magnum | Vintage 2012 - 2 Magnums | Vintage 2013 - 1 Magnum









lot 107 Chevalier & Bienvenues-Bâtard-Montrachet 2012 — Domaine Leflaive

2 Jeroboams (3 liters) per lot

CHF 2'600 – 5'200 per lot

 $\textbf{Chevalier-Montrachet 2012} = 1 \ \textbf{Jeroboam} \quad | \quad \textbf{Bienvenues-Bâtard-Montrachet 2012} = 1 \ \textbf{Jeroboam}$ 



lot 108 Puligny-Montrachet, Les Folatières 2010 — Domaine Leflaive

12 Bottles per lot

CHF 1'600 – 3'200 per lot

MONTRACH

 $lot \ 109 \quad \text{Montrachet } 2005 \text{ and } 2006 - \textit{Domaine Ramonet}$ 

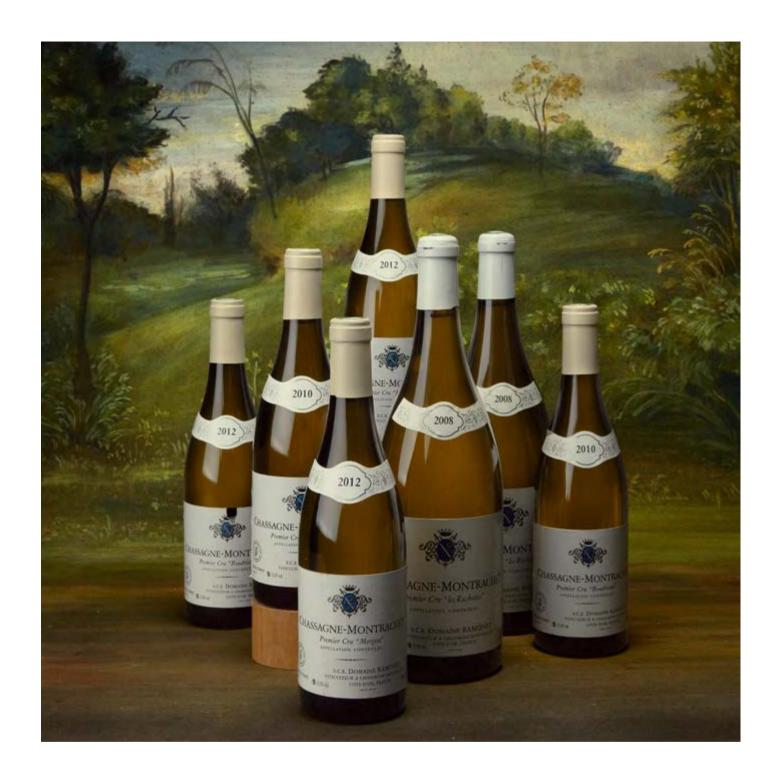
\_\_\_\_ 3 Bottles per lot

\_\_\_\_ CHF 3'200 - 6'400 per lot

Vintage 2005 — 1 Bottle | Vintage 2006 — 2 Bottles



lot 110	Montrachet 2008 — Domaine Ramone
	4 Bottles per lot
	CHF 5'500 - 11'000 per lot



lot 111 Chassagne-Montrachet from 2008 to 2012 — Domaine Ramonet

2 Magnums & 5 Bottles per lot

CHF 800 – 1'600 per lot

Les Ruchottes 2008 — 2 Magnums | La Baudriotte 2010 — 2 Bottles | La Baudriotte 2012 — 2 Bottles | Morgeot 2012 — 1 Bottle







 $lot \ 113 \quad \text{B\^{a}tard-Montrachet 2012 and 2013} - \textit{Domaine Pierre Morey}$ 

\_\_\_\_\_10 Bottles per lot

\_\_\_\_\_ CHF 2'000 – 4'000 per lot

Vintage 2012 — 4 Bottles | Vintage 2013 — 6 Bottles



 $(part \, of \, lot)$ 

 $lot \ 114 \quad \text{Meursault Perrières, vertical from 2005 to 2015} \ -\textit{Domaine Pierre Morey}$ 

\_\_\_\_\_ 27 Bottles per lot

\_\_\_\_\_ CHF 3'000 – 6'000 per lot

Vintage 2005 — 1 Bottle | Vintage 2009 — 2 Bottles | Vintage 2011 — 6 Bottles | Vintage 2012 — 6 Bottles |

Vintage 2013 — 6 Bottles | Vintage 2015 — 6 Bottles



 $(part\,of\,lot)$ 

165

#### $lot\ 115 \quad {\it Chablis} - {\it Domaine François Raveneau}$

\_\_\_\_\_23 Bottles per lot

\_\_\_\_\_ CHF 3'500 - 7'000 per lot

Butteaux 1995 – 2 Bottles | Blanchot 2006 – 7 Bottles | Butteaux 2006 – 4 Bottles | Forêt 2006 – 2 Bottles |

 $\textbf{Mont\'ee de Tonnerre 2006} - 5 \ \textbf{Bottles} \ \mid \ \textbf{Chapelot 2007} - 1 \ \textbf{Bottle} \ \mid \ \textbf{Mont\'ee de Tonnerre 2009} - 1 \ \textbf{Bottle} \ \mid \ \textbf{Clos 2010} - 1 \ \textbf{Bottle}$ 



 $\underbrace{ \text{Dot } 116 \quad \text{Chablis, Les Preuses, vertical from } 2005 \text{ to } 2009 - \textit{Domaine Dauvissat} }_{9 \text{ Bottles per lot}}$ 

\_\_\_\_\_CHF 1'100 - 2'200 per lot

Vintage 2005 — 1 Bottle | Vintage 2008 — 2 Bottles | Vintage 2009 — 6 Bottles



 $lot\ 117 \quad \text{Chablis, Les Clos, vertical from 2007 to 2013} - \textit{Domaine Dauvissat}$ 

167

\_\_\_\_\_13 Bottles per lot

\_\_\_\_\_ CHF 1'600 – 3'200 per lot

Vintage 2007 — 2 Bottles | Vintage 2009 — 8 Bottles | Vintage 2013 — 3 Bottles



lot 118 Sancerre, Clos la Néore, vertical from 2008 to 2012 — Domaine Edmond Vatan

5 Magnums & 7 Bottles per lot

CHF 2'200 - 4'400 per lot

Vintage 2008 — 2 Magnums | Vintage 2009 — 1 Bottle | Vintage 2010 — 6 Bottles | Vintage 2012 — 3 Magnums



lot 119 Cornas 2011 — Domaine Thierry Allemand
6 Magnums per lot

\_\_\_\_\_ CHF 3'000 – 6'000 per lot



 $lot \ 120 \quad \text{Cornas 2011 and 2014} - \textit{Domaine Thierry Allemand}$ 

\_\_\_\_\_11 Bottles per lot

\_\_\_\_\_ CHF 2'600 – 5'200 per lot

Vintage 2011 - 5 Bottles | Vintage 2014 - 6 Bottles



 $lot \ 121 \quad {\tt Cornas} \ 2015 - {\tt Domaine} \ {\tt Thierry} \ {\tt Allemand}$ 

\_\_\_\_\_12 Bottles per lot

\_\_\_\_\_ CHF 1'400 – 2'800 per lot

Cuvée Reynard — 6 Bottles | Cuvée Chaillot — 6 Bottles



\_\_\_\_\_ CHF 9'000 – 18'000 per lot



### $lot \ 123 \quad \text{Hermitage blanc, vertical from 1996 to 2014} - \textit{Domaine Jean-Louis Chave}$

\_\_ 3 Magnums & 18 Bottles per lot

\_\_\_\_\_ CHF 2'600 – 5'200 per lot



### $lot \ 124 \quad \text{Hermitage blanc, vertical from 2006 to 2015} - \textit{Domaine Jean-Louis Chave}$

\_ 18 Bottles per lot

\_ CHF 2'000 - 4'000 per lot

Vintage 2006 — 2 Bottles | Vintage 2007 — 2 Bottles | Vintage 2009 — 2 Bottles | Vintage 2010 — 2 Bottles | Vintage 2011 — 2 Bottles | Vintage 2012 — 2 Bottles | Vintage 2013 — 2 Bottles | Vintage 2014 — 2 Bottles |

Vintage 2015 — 2 Bottles



 $\begin{array}{c} \text{Iot } 125 \\ -\textit{Domaine du Pégau} \end{array}$  Châteauneuf-du-Pape, Cuvée Da Capo, vertical from 1998 to 2010  $-\textit{Domaine du Pégau} \end{array}$ 

\_ 5 Bottles per lot

\_ CHF 1'500 - 3'000 per lot



ot 126 Châteauneuf-du-Pape, Cuvée Inspiration 2010 — Domaine du Pégau

\_\_\_\_\_ CHF 1'200 – 2'400 per lot



lot 127 Châteauneuf-du-Pape, Cuvée Spéciale 1998 — Domaine Henri Bonneau

3 Bottles per lot
CHF 1'200 – 2'400 per lot



lot 128 Châteauneuf-du-Pape, Grande cuvée Hommage à Jacques Perrin 2015 — Château de Beaucastel

\_\_\_\_\_1 Jeroboam (3 liters) per lot \_\_\_\_\_\_CHF 900 – 1'800 per lot



lot 129 Arbois-Pupillin, Poulsard 2006 — Maison Overnoy-Houillon

3 Bottles (75 cl) per lot

\_\_\_\_\_ CHF 600 – 1'200 per lot



Arbois-Pupillin, Poulsard 2015 — Maison Overnoy-Houillon \_ 6 Bottles (75 cl) per lot

\_ CHF 1'200 – 2'400 per lot



### $\begin{array}{c} \text{lot } 131 \quad \text{Arbois-Pupillin, Poulsard vertical from 2003 to 2015} \\ -\textit{Maison Overnoy-Houillon} \end{array}$

\_ 18 Bottles (75 cl) per lot

\_ CHF 4'000 – 8'000 per lot

Vintage 2003 — 2 Bottles | Vintage 2006 — 2 Bottles | Vintage 2007 — 2 Bottles | Vintage 2008 — 2 Bottles Vintage 2009 - 2 Bottles | Vintage 2010 - 2 Bottles | Vintage 2013 - 2 Bottles | Vintage 2014 - 2 Bottles | Vintage 2015 —2 Bottles



## $\begin{array}{c} \text{lot } 132 \quad \text{Arbois-Pupillin, Poulsard vertical from 2006 to 2015} \\ -\textit{Maison Overnoy-Houillon} \end{array}$

\_ 5 Bottles (75 cl) per lot

\_ CHF 1'000 - 2'000 per lot

Vintage 2006 — 1 Bottle | Vintage 2010 — 1 Bottle | Vintage 2012 — 1 Bottle | Vintage 2013 — 1 Bottle | Vintage 2015 — 1 Bottle



 $lot\ 133 \quad \text{Arbois-Pupillin, Poulsard 2008 and 2009} - \textit{Maison Overnoy-Houillon}$ 

183

\_ 4 Bottles (75 cl) per lot

\_ CHF 800 - 1'600 per lot

Vintage 2008 — 2 Bottles | Vintage 2009 — 2 Bottles



### 

 $\begin{tabular}{lll} \bf Vintage~2009-5~Magnums & | & \bf Vintage~2010-1~Magnum \\ \end{tabular}$ 



lot 135 Arbois-Pupillin, Savagnin 1998 — Maison Overnoy-Houillon
9 Half-bottles (50 cl) per lot

\_\_\_\_\_ CHF 1'800 – 3'600 per lot



lot 136 Arbois-Pupillin, Savagnin 1998 and 2012 — Maison Overnoy-Houillon
3 Bottles (75 cl) per lot

\_\_\_\_\_ CHF 650 – 1'300 per lot



 $lot\ 137 \quad Arbois-Pupillin,\ Savagnin\ 2000-{\it Maison\ Overnoy-Houillon}$ 

4 Bottles (75 cl) & 2 Half-bottles (50 cl) per lot

\_\_\_ CHF 1'000 – 2'000 per lot

Vintage 2000 — 4 Bottles | Vintage 2000 — 2 Half-bottles



lot 138 Arbois-Pupillin, Savagnin 2003 and 2004 — *Maison Overnoy-Houillon*5 Bottles (75 cl) & 4 Half-bottles (50 cl) per lot

\_\_\_\_\_ CHF 2'000 – 4'000 per lot



 $lot\ 139 \quad Arbois-Pupillin,\ Savagnin\ 2006-{\it Maison\ Overnoy-Houillon}$ 

\_\_\_ 10 Half-bottles (50 cl) per lot

\_\_\_\_ CHF 1'700 - 3'400 per lot



lot 140 Arbois-Pupillin, Savagnin 2011 — Maison Overnoy-Houillon
7 Bottles (75 cl) per lot

\_\_\_\_\_ CHF 1'400 – 2'800 per lot



lot 141 Arbois-Pupillin, Chardonnay, vertical from 2003 and 2007 — Maison Overnoy-Houillon

9 Bottles (75 cl) per lot

\_\_\_\_ CHF 2'400 - 4'800 per lot



lot 142 Arbois-Pupillin, Chardonnay 2010 — Maison Overnoy-Houillon

4 Bottles (75 cl) per lot

\_\_\_\_\_ CHF 900 – 1'800 per lot



 $\underbrace{ \text{lot 143}}_{3 \text{ Bottles (75 cl) per lot}} \text{ Arbois-Pupillin, Chardonnay 2011} - \underbrace{\textit{Maison Overnoy-Houillon}}_{3 \text{ Bottles (75 cl) per lot}}$ 

\_\_\_\_\_ CHF 600 – 1'200 per lot



\_\_\_\_\_ CHF 600 – 1'200 per lot



lot 145 Arbois-Pupillin 1999 — Maison Overnoy-Houillon
2 Bottles (75 cl) per lot

\_\_\_\_\_ 2 Bottles (75 cl) per lot \_\_\_\_\_ CHF 600 – 1'200 per lot



\_\_\_\_\_ CHF 5'000 – 10'000 per lot



 $lot\ 147 \quad Arbois-Pupillin, Vin Jaune\ 1999\ and\ 2000\ -{\it Maison\ Overnoy-Houillon}$ 

\_\_\_\_\_2 Bottles (62 cl) per lot

\_\_\_\_ CHF 1'600 - 3'200 per lot

Vintage 1999 — 1 Bottle | Vintage 2000 — 1 Bottle



 $lot\ 148 \quad {\rm Vin\ de\ liqueur} - {\it Maison\ Overnoy-Houillon}$ 

\_ 3 Bottles (75 cl) & 4 Half-bottles (50 cl) per lot

\_ CHF 1'300 - 2'600 per lot

 $\begin{tabular}{ll} \textbf{Vin de liqueur}-4 \ \textbf{Half-bottles} & | \ \ \textbf{Vin de liqueur}-3 \ \textbf{Bottles} \end{tabular}$ 



 $(part\,of\,lot)$ 

#### $lot \ 149 \quad \textit{Vertical from 2007 to 2011} - \textit{Domaine Ganevat}$ \_\_ 4 Magnums (150 cl) & 22 Bottles (75 cl) per lot \_ CHF 2'400 - 4'800 per lot Les Vignes de mon Père, Savagnin 1999 – 1 Bottle | Cuvée Marguerite 2007 – 1 Magnum | Cuvée Marguerite 2008 – 1 Magnum | Les Chalasses Marnes Bleues 2008 — 6 Bottles | Cuvée Prestige, Savagnin 2009 — 5 Bottles |

Les Grandes Teppes, Vieilles Vignes 2010-5 Bottles  $\parallel$  Cuvée Julien, Pinot Noir 2011-4 Bottles  $\parallel$ 

Les Chalasses Vieilles Vignes 2011 – 2 Magnums | Les Chalasses Vieilles Vignes 2011 – 1 Bottle



 $lot \ 150 \quad {\rm Vin \ Jaune \ 2002} - {\it Domaine \ Ganevat}$ \_\_ 10 Bottles (62 cl) per lot

\_ CHF 1'200 - 2'400 per lot



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lot 151 Château Chalon, vertical from 1921 to 2000
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\_\_ 15 Bottles (62 cl) per lot \_ CHF 1'400 – 2'800 per lot Royal Arbois F. Anthonioz 1921 — 1 Bottle | Château d'Arlay 1934 — 1 Bottle | Louis Cartier 1953 — 1 Bottle | Cave Echanssons, Bouveret Père & Fils 1962 – 2 Bottles | Henri Bouvret 1966 – 1 Bottle | Henri Bouvret 1967 – 1 Bottle | Jean Bourdy 1976 — 1 Bottle | Fruitière Vinicole de Château Chalon 1976 — 1 Bottle | Courbet & Fils 1978 — 1 Bottle | Serge Cherin 1979 – 1 Bottle | Fruitière Vinicole de Voiteur 1986 – 1 Bottle | Jean Macle 1990 – 1 Bottle | **Jean Macle 199**4 -1 Bottle | **Stéphane Tissot 2000** -1 Bottle



 $lot\ 152\quad \text{Masseto}\ 1994-\textit{Tenuta}\ \textit{dell}\ \textit{Ornellaia}$ 

\_\_\_\_\_1 Magnum per lot

\_\_\_\_ CHF 800 - 1'600 per lot



lot 153 Masseto 2007 — Tenuta dell Ornellaia

\_\_\_\_\_\_1 Double-Magnum per lot \_\_\_\_\_\_ CHF 1'600 – 3'200 per lot



### $lot \ 154 \quad \text{Vertical from 1989 to 2009} - \textit{Angelo Gaja}$

\_\_\_\_\_ 16 Bottles per lot

\_\_\_\_\_ CHF 2'200 – 4'400 per lot

 $\textbf{Barolo, Sperss 2001} - 1 \ \textbf{Bottle} \ \mid \ \textbf{Barbaresco 2005} - 2 \ \textbf{Bottles} \ \mid \ \textbf{Barolo, Sperss 2009} - 2 \ \textbf{Bottles}$ 



### $lot \ 155 \quad {\rm Magnum \ vertical \ from \ 2005 \ to \ 2010} - {\it Angelo \ Gaja}$

\_\_\_\_\_4 Magnums per lot

\_\_\_\_\_ CHF 750 – 1'500 per lot

 $\textbf{Barolo, Sperss 2005} = 1\ \textbf{Magnum} \quad | \quad \textbf{Barbaresco 2007} = 1\ \textbf{Magnum} \quad | \quad \textbf{Barbaresco 2009} = 1\ \textbf{Magnum} \quad | \quad \textbf{Barbaresco 2010} = 1\ \textbf{Magnum} \quad | \quad$ 



 $lot \ 156 \quad {\it Gaia \& Rey, vertical from 2004 to 2013} - {\it Angelo Gaja}$ 

\_\_\_\_\_3 Magnums & 9 Bottles per lot

\_\_\_\_\_ CHF 1'200 – 3'600 per lot

Vintage 2004 — 1 Magnum | Vintage 2005 — 2 Magnums | Vintage 2010 — 3 Bottles | Vintage 2012 — 2 Bottles |

 ${\bf Vintage~2013-4~Bottles}$ 



 $(\mathit{part}\,\mathit{of}\,\mathit{lot})$ 

lot 157 Gaia & Rey 2011 and 2014 — Angelo Gaja

\_\_\_\_\_18 Bottles per lot

\_\_\_\_ CHF 1'800 – 3'600 per lot



lot 158 Trebbiano d'Abruzzo, vertical from 2009 to 2013 — Azienda Agricola Valentini

12 Bottles per lot
CHF 900 - 1'800 per lot

Vintage 2009 — 4 Bottles | Vintage 2012 — 4 Bottles | Vintage 2013 — 4 Bottles



 $lot \ 159 \quad {\tt Unico \ Gran \ Reserva} \ 1999 \ {\tt and} \ 2000 - {\it Bodegas \ Vega \ Sicilia}$ 

209

3 Bottles per lot

\_\_\_\_ CHF 600 – 1'200 per lot

Vintage 1999 — 1 Bottle | Vintage 2000 — 2 Bottles





 $lot\ 160$  Unico Gran Reserva 2005 and  $2008-\it{Bodegas\ Vega\ Sicilia}$ 

\_\_ 9 Bottles per lot

\_ CHF 1'500 - 3'000 per lot

Vintage 2005 - 6 Bottles | Vintage 2008 - 3 Bottles



 $lot \ 161 \quad \hbox{Pingus \& Flor de Pingus 2005} - \textit{Dominio de Pingus}$ 

5 Bottles per lot

\_\_\_\_ CHF 1'700 - 3'400 per lot

 $\mathbf{Pingus} = 3 \ \mathsf{Bottles} \quad | \quad \mathbf{Flor} \ \mathsf{de} \ \mathsf{Pingus} = 2 \ \mathsf{Bottles}$ 



 $\begin{array}{c} \text{lot 162} \quad \text{Scharzhofberger, Riesling, Trockenbeerenauslese 2005} \\ -\textit{Domaine Egon Muller} \end{array}$ 

\_\_\_\_ 1 Magnum per lot

\_\_\_\_\_ CHF 12'000 – 24'000 per lot



lot 163 Madinina, Rhum des Plantations 1895 — Imported by Fanton & fils

1 Bottle (70 cl) per lot

\_\_\_\_\_ CHF 1'400 – 2'800 per lot



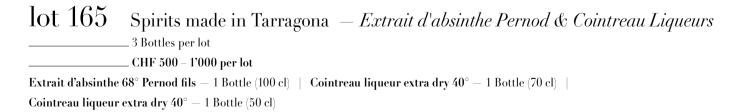
lot 164 Rhum J. Bally des Plantations Lajus du Carbet — Martinique 1929 & 1966

\_\_\_\_ 2 Bottles (70 cl) per lot

\_\_\_\_ CHF 1'200 - 2'400 per lot

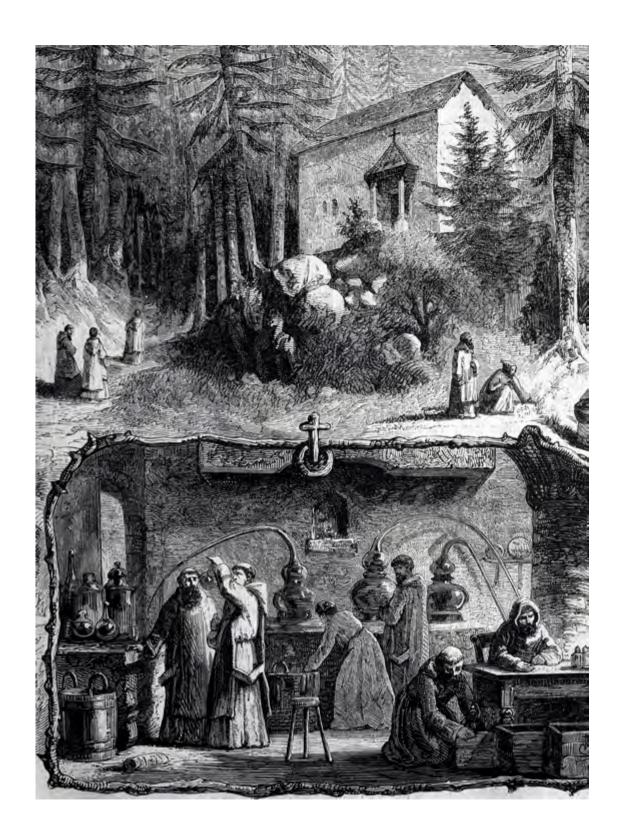
Vintage 1929 — 1 Bottle | Vintage 1966 — 1 Bottle





lots 166 — 273

The Chartreuse collection



### THIRD COLLECTION

## "Silence, contemplation and solitude"

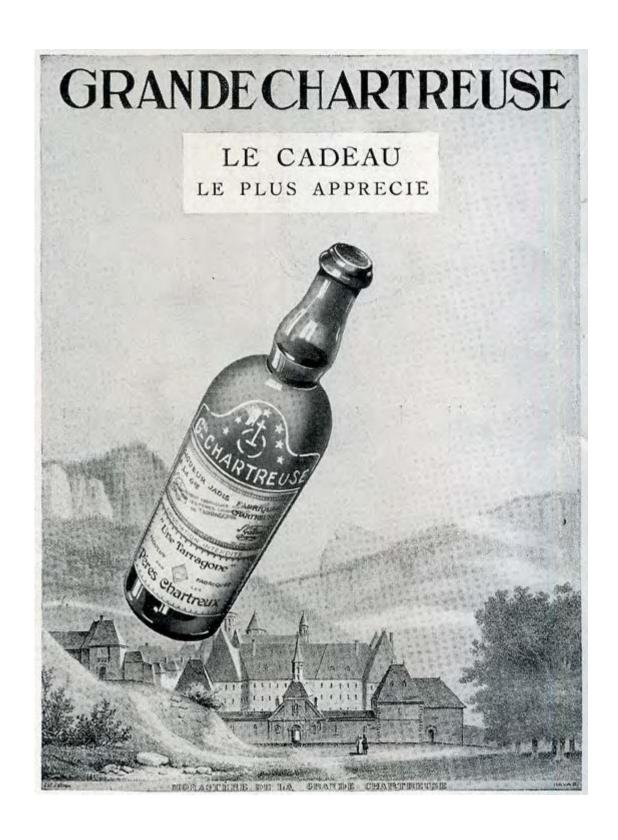
By settling in the wilderness of Chartreuse near Grenoble, the Carthusian monks were not only looking for the ideal setting that would meet the requirements of their calling for "solitude and peace in rusticity and far from the world", but also the means to support themselves. In an environment conducive to the picking of herbs, a medicinal elixir was developed by the apothecary brothers employed at the pharmacy of the Grande Chartreuse, according to a recipe recorded in an ancient manuscript. This elixir thus opened the way to the production on a larger scale of green, then yellow liqueur, and to the fascinating history of Chartreuse Liqueurs produced in France and Spain.

The success of the Liqueur unquestionably lies as much in its secular history as in the quality of the supply of its 130 plants, the mastery of distillation and the savoir faire in the of ageing these noble nectars. Knowledge and know-how.

Chartreuse Liqueur is unique, its production limited, but its admirers are numerous. Its secrets and its history intrigue. Its intrinsic qualities make it a desired nectar, much soughtafter, throughout the world. Fortunate are those who have once had the opportunity to drink an old Chartreuse Liqueur, because this experience will leave an impression for life! Aficionados and collectors of Chartreuse Liqueurs constitute a world apart, where silence, contemplation and solitude resonate through a passion in shades of green and yellow.

It is especially extraordinary to have the pleasure of contemplating a collection of Chartreuse Liqueurs made up of so many bottles. It has taken a good measure of passion, of knowledge and of perseverance to bring together the bottles that we are honoured to present. This collection bears witness to a long journey, both humble and joyful, punctuated by discoveries, truths, experiences and sensations. It is therefore with great emotion that we unlock the door to this admirable collection of Chartreuse Liqueurs.

The Cross remains stable while the world turns – Stat crux dum volvitur orbis.



### A STEP BACK IN TIME...

## About Chartreuse liqueur

"People may say what they like about the decay of Christianity, the religious system that produced green Chartreuse can never really die." Hector Hugh Munro (1870 - 1916)

The world-renowned Chartreuse liqueur arouses an eternal fascination for the beverage itself and for the benefits attributed to it, as well as for all that constitutes its history. A skilful combination produced by a religious order, this liqueur incorporating 130 plants, whose recipe still remains a mystery, is an integral part of popular culture and, through its elaboration over the centuries, it constitutes a remarkable heritage combining knowledge of plants, the art of distillation, meticulous woodwork for the making of the cases and the perpetuity of the secrecy surrounding its fabrication, despite the vicissitudes of its saga.

The secret origins surrounding this long-life elixir or health liqueur elaborated from a mysterious manuscript dating from the beginning of the 17th century, along with the persistence of its confidential nature – only two people know the formula – and the vicissitudes of the history of its production fully contribute to its lore and reinforce the atmosphere of legend that continues to enchant Chartreuse enthusiasts.

A geographical massif, a religious order, a liqueur and a colour (Chartreuse green), the name Chartreuse most probably comes from the Franco-Provençal patois "Chartroussa" meaning turned over or ploughed meadow, and designates the toponymy where the first dwellings were implanted in this remote setting of a pre-Alps massif, between Isère and Savoy.

The origins of the Carthusian order go back to 1084 with the arrival of six monks led by a monk from Cologne, Bruno (Saint Bruno) who settled there with the help of Hugues, Bishop of Grenoble. They created a hermitage, the foundation of the monastery and the Carthusian order, which was recognised in 1184 by the papacy. In the 14th century, at the height of the order, there were 150 active Carthusian monks, who answered to the Father General, the prior of the Grande Chartreuse monastery. The spiritual doctrine of the order was hermit silence and solitude and it existed in virtual self-sufficiency. "Stat crux dum volvitur orbis" (the cross remains stable

while the world turns) is the motto of the monastery's emblem.

In 1258 a monastery of the order was founded in Paris, the Chartreuse de Vauvert (near the site of the present Luxembourg Gardens), where remarkable nurseries and horticultural know-how were developed. The Archives of the Charterhouse of Paris having disappeared, but according to oral tradition, a manuscript containing a list of medicinal plants was originally donated to the Carthusian monks of Paris in 1605 by a benefactor of the Order, the Marshal of Estrées. It is not known where the original recipe came from - perhaps from Constantinople? – but the Carthusian monks of Vauvert treated the sick and probably worked on the elixir in the apothecary, already at that time keeping it secret.

In 1737, the manuscript arrived in Chartreuse, probably with the aim of bringing resources to the monks who had considerable overheads. Three Brothers, including Brother Jérôme Maubec, worked for several years to modify the formula to make it more pleasing in sight and taste, through several phases of infusion and maceration of the plants to extract the active principles or the aromas, then through distillation. Following the recipe to the letter, the elixir was red. The first transformations modified the colour, making it greenish, then the taste was sweetened by adding sugar and reducing the alcohol content. In 1764 the final recipe was elaborated. A 6-page manuscript specifies its composition, which, on the whole would not change. The elixir was named "Chartreuse Elixir Végétal". All the plants mentioned in the initial manuscript were maintained in the recipe. The question of colour would remain a permanent challenge, as it was the result of a skilful balance between the interactions of the plants.

With the French Revolution, the monastery experienced a period of sacking and closure. The community of the Grande Chartreuse was expelled. The original manuscript of the recipe was lost but had previously been copied and kept secret.

The monastery reopened in 1816, in extreme poverty, by obtaining the lease of the Grande Chartreuse from the State. The resumption of production led in 1825 to the first appearance of a product which was different from the plant elixir. Its purpose was no longer medicinal; the aim was to make a real liqueur, to which the plants would give a unique taste, and which would be easier to sell. The years of research that followed concluded in two directions: a completely new recipe was invented, Melissa water, (whose name would become White Chartreuse and which would be marketed from the 1860s onwards), and secondly a liqueur was created which remained in the initial trend. In 1840, it was the culmination of the evolution of this table elixir that definitively became Green Chartreuse. At the same time, a milder and less alcoholic formula was produced, Yellow Chartreuse. The liqueur allowed the monks to escape poverty and the resources gathered permitted the Order to expand.

## Production boom in the second half of the 19th century, industrial scale.

In the beginning, production was small-scale (300 litres in 1824) and was sold on

the markets of Chambéry and Grenoble. The liqueur was also offered to visitors of the monastery. From the 1840s onwards, faced with the growing demand, a larger still became necessary. The products were by now well known and distributed – primarily, according to the anecdote, through the intermediary of officers who came to taste the liqueur at the monastery in 1848 and who widely publicised it. The products also began to be increasingly imitated. Numerous imitations were developing, particularly in the region. But the recipe remained a secret.

Since religious orders had, since the Revolution, been forbidden to trade or to own an industry, throughout the 19th century the Carthusian monks successively entrusted the ownership of the liqueur to one of their own. The "brand name" was thus registered in 1852 by Father Garnier, who was in charge of the management of the Distillery.

Due to the growth in production, and for both expansion and security purposes, the distillery was, in the 1860s, set up in Fourvoirie, a neighbouring estate to the monastery where the monks had already been carrying out metallurgical work for several centuries, exploiting the surrounding iron mines to produce cast iron.

A railway station enabled the loading and unloading of carriages. This move also coincided with the papal desire to move the distillery away from the monastery.

The drop in national production from French vineyards due to the phylloxera

crisis was particularly providential to the significant development of the distillery: from 559,000 litres sold in 1865, it reached an average of one million some 15 years later, even reaching 3 million between 1887 and 1889.

# Events in the 20th century, between Spain and France

In 1903, the monks were forced to leave the monastery abruptly, as they had not obtained the necessary authorisation from the government to maintain the religious order, in a complex political context in which the 1905 law on the separation of Church and State was being prepared, and probably because of the economic stakes represented by the Chartreuse. The affair was reported in the press, and inhabitants rallied in vain to prevent the monks' eviction. The community went into exile in Italy near Lucca and a distillery was set up in Tarragona, Catalonia, to make the liqueur. The Carthusian monks took their secret with them and created a limited company, "Union Agricola". A trademark and a new label with the words "Liqueur made in Tarragona by the Carthusian fathers" were registered. Although the name, the shape of the bottle and the label had changed, it was clearly stated that the Chartreuse was made "in Tarragona, according to the processes that the Carthusian monks have kept secret". The company quickly prospered.

The French assets of the Carthusian monks were confiscated by the government, which tried to get the distillery up and running again. Episodes of legal battles ensued against the Carthusian monks for the trademark, led by the liquidator of the Grande Chartreuse's assets, a group

of liquorists who operated the distillery and exploited the name "Chartreuse". Despite attempts, the recipe failed to be reproduced. Simultaneously, from the 1920s onwards, the Carthusian brothers opened a small distillery in Marseille, with the tacit agreement of the government, the Spanish distillery continuing to supply the world export market. Not having the right to use the "Chartreuse" trademark in France, they made a liqueur called "Tarragona" by blending Tarragona distillates in Marseille.

As for the "Compagnie Fermière de la Grande Chartreuse", it had not succeeded in launching its liqueur production, nicknamed "liquidatreuse", whose quality does not seem to have been comparable to that of the Carthusian monks. It went bankrupt in 1929 and was succeeded by the "Compagnie Française de la Grande Chartreuse", with the Carthusian monks officially becoming full owners of the brand again. The Fourvoirie facilities that had been abandoned were restored. From 1930 to 1941, the bottles carried a double label, Chartreuse and Tarragona, to signify that it was indeed the same liqueur. Production in Marseille ceased definitively.

Following a landslide that destroyed the Fourvoirie distillery in 1935, the French production activity was transferred to Voiron, some fifteen kilometres away, where buildings belonging to the Carthusian monks had been used in the 19th century for storage and shipping. The manufacture, ageing, storage and marketing of the liqueurs were carried out there. The monks obtained permission to return to the monastery in 1940, thanks to a context more favourable to the clergy, renting the

buildings from the French State, in return for a modest rent and the cost of routine maintenance.

From 1935 to 2017, the Voiron distillery was the only place in France where the Chartreuse liqueur was produced.

After the Second World War, the age-old liqueur received its true appellation with the word "Chartreuse" now on the bottles. The presentation with the embossed inscription on the bottle, a process which had been abandoned in 1880 for sandblasted marking, and the label from before 1903 were now reincorporated in the design of the bottle. In 1963 "Vieillissement Exceptionnellement Prolongé" (Exceptionally Extended Ageing) Chartreuse was launched, the famous VEP, aged in antique oak casks from the distillery, numbered annually. In 1970, Chartreuse Diffusion was created for packaging, advertising and sales. Numerous new products such as, Chartreuse orange, blueberry, raspberry and cocktails were created. French chefs were invited to create daring recipes. Then came the years of crisis during which the marketing orientation was focused more on mountain imagery. This is when the "Génépi des Pères Chartreux" was introduced.

After the war the activity continued simultaneously in Tarragona, with monks coming from Voiron 4 to 5 times a year to stay for a few weeks for distillation campaigns. Production was around 250,000 litres per year before declining in the 1970s. Chartreuse SAE succeeded the Union Agricola, the management was totally independent of the French company, with agreements between Voiron and Tarragona

to share export markets. Although they were made according to identical recipes, differences in taste existed, due to the differences in the alcohols used (mixture of beet alcohol with wine alcohol in France), shorter ageing time in Spain... As in Voiron, Tarragona innovated and experimented with new products (brandy, anisette, freeze-dried herbal teas, etc.) with varying degrees of success. In 1989 the decision was made to concentrate all of the activity in Voiron, for economic reasons, and the Tarragona distillery closed down definitively. However, Chartreuse was still celebrated there, especially on the occasion of the Santa Tecla festivities, in the form of a mixture of green Chartreuse, vellow Chartreuse and granita.

# 21st century, project "Great Future"

The activity continued in Voiron until its recent transfer to the new production site in Aiguenoire, due to constraints linked to the regulations on classified installations which interfered with the necessary modernisation of the distillery. The Voiron site – now Caves de la Chartreuse – has been conserved for ageing only, on account of its very long liqueur cellar. It is mainly dedicated to the cultural and touristic influence of the liqueur, in connection with the Correrie museum, which evokes Carthusian life.

The Aiguenoire distillery in Entre-Deux-Guiers, built close to the monastery and the historic Fourvoirie distillery, was inaugurated in 2018, as a return to its roots in a site whose history is also linked to the presence of the Carthusian monks, since they carried out fish farming and agricultural activities there in the 17th and

18th centuries, after having transformed the natural environment into ponds for fish farming and orchards for fruit growing and garden crops. A territorial project was implemented with the local authorities for an economic, environmental and heritage location. The new buildings and developments were integrated into the landscape within the Chartreuse Regional Nature Park, the old barn-stable was restored and improved, the ponds were conserved and the orchards replanted.

It is now there that the brothers continue to sort and handle the dried plants in secrecy and timelessness. The majority of the production comes from the Chartreuse massif and employs several local producers. Today, as in the past, the formula of the liqueur remains a mystery.

#### Bibliography

"Chartreuse, la liqueur", February 2020, publication Chartreuse.

#### Note

Prospective buyers should be aware of certain restrictions imposed by various jurisdictions regarding the shipment and importation of spirits (including Liqueurs Chartreuse).

Many countries impose limitations on quantity, high duties and/or taxes.

Prospective buyers should be fully aware on export and import restriction before planning any shipment of Liqueurs Chartreuse and spirits in general.









lot 169 Chartreuse Verte, Fourvoirie early 1900 — Pères Chartreux

1 Bottle (100 cl) per lot

CHF 9'000 – 18'000 per lot



lot 170 Chartreuse Jaune, Fourvoirie early 1900 — Pères Chartreux

1 Bottle (100 cl) per lot
CHF 9'000 – 18'000 per lot



lot 171 Chartreuse Verte, Fourvoirie early 1900 — Pères Chartreux

1 Bottle (70 cl) per lot

CHF 4'000 – 8'000 per lot



lot 172 Chartreuse Jaune, Fourvoirie early 1900 — Pères Chartreux

1 Bottle (70 cl) per lot

CHF 4000 – 8'000 per lot



lot 173 Chartreuse Jaune, Fourvoirie early 1900 — Pères Chartreux

1 Half-bottle (50 cl) per lot

CHF 2'800 – 5'600 per lot



 1ot 174
 Chartreuse Jaune, Tarragone 1903-1921 — Pères Chartreux

 \_\_\_\_\_\_1 Bottle (100 cl) per lot

 \_\_\_\_\_\_1 CHF 4500 – 9'000 per lot

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lot 175 Chartreuse Jaune, Tarragone 1903-1930 — *Pères Chartreux*1 Bottle (100 cl) per lot

CHF 4'000 – 8'000 per lot



 lot 176
 Chartreuse Jaune, Tarragone 1903-1930 — Pères Chartreux

 \_\_\_\_\_\_1 Half-bottle (50 cl) per lot

 \_\_\_\_\_\_1 CHF 2'500 – 5'000 per lot







Lot 179 Chartreuse Verte, Tarragone 1912-1930 — *Pères Chartreux*1 Bottle (100 cl) per lot

CHF 4'000 – 8'000 per lot



 lot 180
 Chartreuse Verte, Tarragone 1912-1930 — Pères Chartreux

 \_\_\_\_\_\_1 Bottle (100 cl) per lot

 \_\_\_\_\_\_1 CHF 3'200 – 6'400 per lot



 Ot 181
 Chartreuse Jaune "Une Tarragone", Marseille 1921-1929 — Pères Chartreux

 1 Bottle (100 cl) per lot

 CHF 3'200 – 6'400 per lot





 Ot 183
 Chartreuse Jaune "Une Tarragone", Marseille 1921-1929 — Pères Chartreux

 1 Half-bottle (50 cl) per lot

 CHF 2'800 – 5'600 per lot



 lot 184
 Chartreuse Verte "Une Tarragone", Voiron 1936-1941 — Pères Chartreux

 \_\_\_\_\_\_\_1 Bottle (70 cl) per lot

 \_\_\_\_\_\_\_1 CHF 2'000 – 4'000 per lot



Ot 185 Chartreuse Verte "Une Tarragone", Voiron 1936-1941 — Pères Chartreux

1 Bottle (70 cl) per lot

CHF 1'800 – 3'600 per lot



 lot 186
 Chartreuse Jaune "Une Tarragone", Voiron 1936-1941 — Pères Chartreux

 \_\_\_\_\_\_1 Half-bottle (50 cl) per lot

 \_\_\_\_\_\_1 CHF 1'600 – 3'200 per lot



lot 187 Chartreuse Jaune, Tarragone 1930 — Pères Chartreux

1 Bottle (100 cl) per lot

CHF 5'000 – 10'000 per lot



 lot 188
 Chartreuse Jaune, Tarragone 1930 — Pères Chartreux

 \_\_\_\_\_\_1 Bottle (70 cl) per lot

 \_\_\_\_\_\_1 CHF 4'000 – 8'000 per lot



lot 189 Chartreuse Jaune "Une Tarragone – Jadis", Fourvoirie 1932-1935 – Pères Chartreux

1 Bottle (70 cl) per lot

\_\_\_\_\_\_1 Bottle (70 cl) per lot \_\_\_\_\_\_CHF 3'500 - 7'000 per lot



 lot 190
 Chartreuse Verte "Une Tarragone – Jadis", Fourvoirie 1932-1935

 — Pères Chartreux

 \_\_\_\_\_\_\_1 Bottle (70 cl) per lot

 \_\_\_\_\_\_\_\_1 CHF 3'500 – 7'000 per lot



 lot 191
 Chartreuse Jaune "Une Tarragone – Jadis", Fourvoirie 1932-1935

 — Pères Chartreux

 1 Half-bottle (50 cl) per lot

 — CHF 3'000 – 6'000 per lot



 lot 192
 Chartreuse Verte "Une Tarragone – Jadis", Fourvoirie 1932-1935

 — Pères Chartreux

 \_\_\_\_\_\_1 Half-bottle (50 cl) per lot

 \_\_\_\_\_\_\_1 CHF 2'800 – 5'600 per lot



 Lot 193
 Chartreuse Verte, Tarragone 1930-1945 — Pères Chartreux

 1 Bottle (100 cl) per lot

 CHF 1'500 – 3'000 per lot



 lot 194
 Chartreuse Jaune, Tarragone 1930-1945 — Pères Chartreux

 \_\_\_\_\_\_1 Bottle (100 cl) per lot

 \_\_\_\_\_\_1 CHF 1'500 – 3'000 per lot



lot 195 Chartreuse Jaune, Tarragone 1930-1945 — *Pères Chartreux*1 Bottle (100 cl) per lot

CHF 1'500 – 3'000 per lot





lot 197 Chartreuse believed Jaune, Tarragone 1940-1945 — Pères Chartreux

1 Bottle (70 cl) per lot

CHF 1'500 – 3'000 per lot



 lot 198
 Chartreuse Jaune, Tarragone 1940-1945 — Pères Chartreux

 \_\_\_\_\_\_\_1 Bottle (70 cl) per lot

 \_\_\_\_\_\_\_1 CHF 1'500 – 3'000 per lot

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lot 199 Chartreuse believed Jaune, Tarragone 1940-1945 — Pères Chartreux

1 Bottle (70cl ) per lot

CHF 1'500 – 3'000 per lot





lot 202 Chartreuse Jaune, Tarragone Reserva 1945 — *Pères Chartreux*1 Bottle (75 cl) per lot

CHF 3'000 – 6'000 per lot



Lot 203 Chartreuse Jaune, Tarragone Reserva 1945 — Pères Chartreux

1 Bottle (75 cl) per lot

CHF 3'000 – 6'000 per lot

lot 204 Chartreuse Jaune, Tarragone 1945-1948 — Pères Chartreux

1 Bottle (75 cl) per lot

CHF 1'800 – 3'600 per lot



lot 205 Chartreuse Verte, Tarragone 1945-1948 — *Pères Chartreux*1 Bottle (75 cl) per lot

CHF 1'800 – 3'600 per lot





lot 207 Chartreuse Jaune, Tarragone 1945-1948 — *Pères Chartreux*1 Half-bottle (57,5 cl) per lot

CHF 1'200 – 2'400 per lot



 lot 208
 Chartreuse Verte, Tarragone 1945-1948 — Pères Chartreux

 \_\_\_\_\_\_1 Half-bottle (35 cl) per lot

 \_\_\_\_\_\_1 CHF 1'000 – 2'000 per lot



lot 209 Chartreuse Jaune, Tarragone 1945-1948 — *Pères Chartreux*1 Half-bottle (35 cl) per lot

CHF 1'000 – 2'000 per lot





 $\underbrace{10t\ 211}_{1\ Bottle\ (75\ cl)\ per\ lot}$  Chartreuse Jaune, Tarragone  $1945\text{-}1950-P\`{e}res\ Chartreux}_{1\ Bottle\ (75\ cl)\ per\ lot}$ 

\_\_\_\_\_ CHF 1'800 – 3'600 per lot



 lot 212
 Chartreuse Jaune, Tarragone 1945-1950 — Pères Chartreux

 \_\_\_\_\_\_\_1 Bottle (75 cl) per lot

 \_\_\_\_\_\_\_1 CHF 1'800 – 3'600 per lot



lot 213 Chartreuse Verte, Tarragone 1945-1950 — Pères Chartreux

1 Bottle (75 cl) per lot

\_\_\_\_\_ CHF 1'800 – 3'600 per lot



\_\_\_\_\_ CHF 3'500 – 7'000 per lot







ot 217 Chartreuse Jaune "Licor Cumbre", Tarragone 1945-1950 — Pères Chartreux

1 Half-bottle (57,5 cl) per lot

CHF 750 – 1'500 per lot



 lot 218
 Chartreuse Verte "Licor Cumbre", Tarragone 1945-1950 — Pères Chartreux

 \_\_\_\_\_\_1 Half-bottle (57,5 cl) per lot

 \_\_\_\_\_\_1 CHF 750 – 1'500 per lot





ot 219 Chartreuse Verte "Licor Cumbre", Tarragone 1945-1950 — *Pères Chartreux*1 Half-bottle (57,5 cl) per lot

CHF 750 – 1'500 per lot





 $\underbrace{10t\ 221}_{2\ \text{Half-bottles (57,5\ cl) per lot}} \text{Chartreuse Verte "Licor Cumbre", Tarragone 1951}_{2\ \text{Half-bottles (57,5\ cl) per lot}} - \underbrace{P\text{\`e}res\ Chartreux}_{2\ \text{Half-bottles (57,5\ cl) per lot}}$ 

\_\_\_\_\_ CHF 1'600 – 3'200 per lot

Chartreuse Verte "Licor Cumbre", Tarragone 1951-1 Half-bottle

Chartreuse Verte "Licor Cumbre", Tarragone 1951 — 1 Half-bottle



 $lot\ 222 \quad \hbox{Chartreuse Verte "Licor Cumbre", Tarragone}\ 1951-{\it P\`eres\ Chartreux}$ 

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\_\_\_\_2 Half-bottles (57,5 cl) per lot

\_\_\_\_\_ CHF 1'600 - 3'200 per lot

Chartreuse Verte "Licor Cumbre", Tarragone 1951-1 Half-bottle

Chartreuse Verte "Licor Cumbre", Tarragone 1951 — 1 Half-bottle



Lot 223 Chartreuse Verte "Licor Cumbre", Tarragone  $1951 - P\`{e}res$  Chartreux 1 Half-bottle (57,5 cl) per lot

\_ CHF 800 - 1'600 per lot





lot 225 Chartreuse Jaune, Voiron 1951-1956 — Pères Chartreux

1 Bottle (75 cl) per lot

CHF 900 – 1'800 per lot



lot 226 Chartreuse Verte, Voiron 1951-1956 — *Pères Chartreux*1 Half-bottle (37,5 cl) per lot

CHF 500 – 1'000 per lot

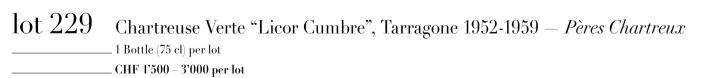


lot 227 Chartreuse Verte, Voiron 1951-1956 — *Pères Chartreux*1 Half-bottle (37,5 cl) per lot

CHF 500 – 1'000 per lot











ot 231 Chartreuse Verte "Licor Cumbre", Tarragone 1952-1959 — Pères Chartreux

1 Half-bottle (57,5 cl) per lot

CHF 900 – 1'800 per lot









 $\begin{array}{c} \text{lot 235} \\ \text{Chartreuse Jaune "Coronation of Queen Elizabeth II", Voiron distilled 1953,} \\ \text{bottled 1966} \\ -\textit{P\`eres Chartreux} \end{array}$ 

\_\_\_\_\_1 Bottle (100 cl) per lot \_\_\_\_\_\_ CHF 8'000 – 16'000 per lot



 $\begin{array}{c} \text{lot 236} \quad \text{Chartreuse Verte "Coronation of Queen Elizabeth II", Voiron distilled 1953,} \\ \text{bottled 1966} - \textit{P\`eres Chartreux} \end{array}$ 

\_\_\_\_\_\_1 Bottle (100 cl) per lot \_\_\_\_\_\_\_ CHF 8'000 – 16'000 per lot



ot 237 Chartreuse VEP Jaune, Voiron bottled 1963 — Pères Chartreux

1 Bottle (100 cl) per lot

\_\_\_\_\_ CHF 900 – 1'800 per lot



lot 238 Chartreuse VEP Verte, Voiron believed bottled 1963-64 — Pères Chartreux

1 Bottle (100 cl) per lot

CHF 800 – 1'600 per lot

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Lot 239 Chartreuse VEP Jaune, Voiron bottled 1964 — Pères Chartreux

1 Bottle (100 cl) per lot

CHF 900 – 1'800 per lot





\_\_\_\_\_ CHF 800 – 1'600 per lot



lot 242 Chartreuse Jaune & Verte "Seisenta", Tarragone 1960-1965 — Pères Chartreux

2 Bottles (75 cl) per lot

\_\_\_\_\_ CHF 1'800 - 3'600 per lot

Chartreuse Jaune "Seisenta", Tarragone 1960-1965 — 1 Bottle | Chartreuse Verte "Seisenta", Tarragone 1960-1965 — 1 Bottle



Lot 243 Chartreuse Jaune "Seisenta", Tarragone 1960-1965 — *Pères Chartreux*1 Bottle (75 cl) per lot

CHF 1'000 – 2'000 per lot



 lot 244
 Chartreuse Jaune "Seisenta", Tarragone 1960-1965 — Pères Chartreux

 \_\_\_\_\_\_\_1 Bottle (75 cl) per lot

 \_\_\_\_\_\_\_1 CHF 1'000 – 2'000 per lot





lot 246 Chartreuse Jaune "Seisenta", Tarragone 1960-1965 — Pères Chartreux

1 Half-bottle (37,5 cl) per lot

CHF 550 – 1'100 per lot



lot 247 Chartreuse VEP Jaune, Voiron casked 1965 — Pères Chartreux

1 Bottle (100 cl) per lot
CHF 750 – 1'500 per lot



lot 249 Chartreuse Jaune, Voiron 1965-1966 — Pères Chartreux

1 Bottle (70 cl) per lot

CHF 700 – 1'400 per lot











Lot 253 Chartreuse Jaune "Gruño", Tarragone 1965-1966 — Pères Chartreux

1 Bottle (70 cl) per lot

CHF 900 – 1'800 per lot







lot 256 Chartreuse Jaune "Fabiola", Tarragone 1967 — Pères Chartreux

1 Bottle (75 cl) per lot

CHF 700 – 1'400 per lot



ot 257 Chartreuse Jaune "Fabiola", Tarragone 1967 — Pères Chartreux

1 Bottle (75 cl) per lot

CHF 650 – 1'300 per lot



lot 258 Chartreuse VEP Jaune "Cuvée Olympique Grenoble 1968", Voiron bottled 1968 — Pères Chartreux

1 Bottle (100 cl) per lot

CHF 1'000 – 2'000 per lot



lot 259 Chartreuse Verte, Tarragone 1968-1973 — *Pères Chartreux*1 Bottle (75 cl) per lot

CHF 500 – 1'000 per lot





 $\underbrace{1 \text{ ot } 261}_{1 \text{ Bottle } (100 \text{ cl}) \text{ per lot}}$  Chartreuse VEP Verte, Voiron casked  $1970 - P\`{e}res$  Chartreux

\_\_\_\_\_ CHF 650 – 1'300 per lot



 lot 262
 Chartreuse VEP Jaune, Voiron casked 1973 — Pères Chartreux

 \_\_\_\_\_\_\_1 Bottle (100 cl) per lot

 \_\_\_\_\_\_\_1 CHF 650 – 1'300 per lot











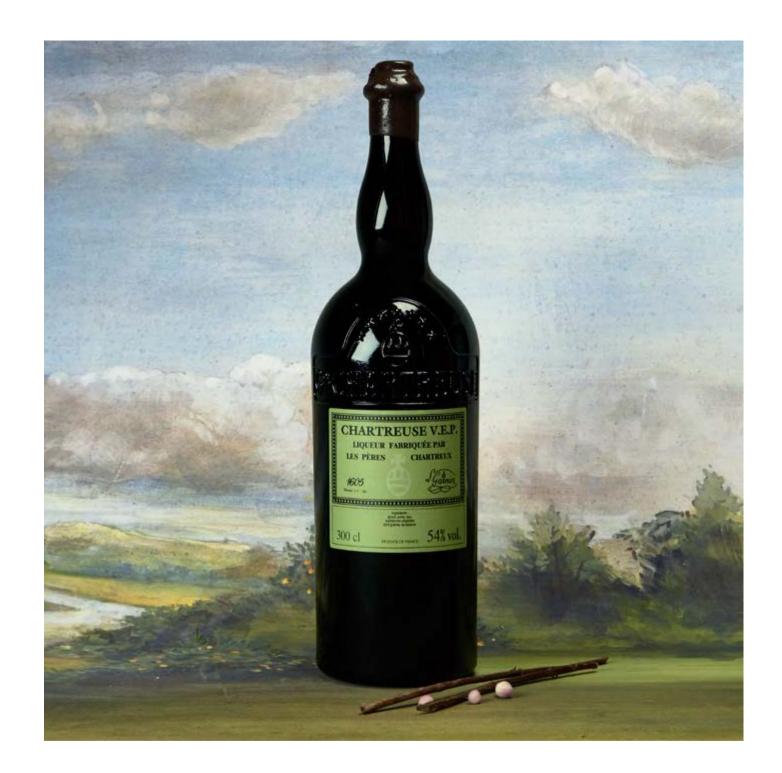


lot 266 "Une Chartreuse" Jaune, Voiron bottled 2015 — Pères Chartreux

1 Bottle (70 cl) per lot

CHF 1'500 – 3'000 per lot







lot 269 Brandy Car La Tarragonesa "Extra", 1944-1965 — Pères Chartreux

1 Bottle (70 cl) per lot

CHF 500 – 1'000 per lot





ot 271 Brandy La Tarragonesa "Extra", 1944-1965 — *Pères Chartreux* 

\_ CHF 500 - 1'000 per lot



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 $(part \, of \, lot)$ 

lot 273 Elixir & other Chartreuse collector's items — Pères Chartreux Marseille, Voiron & Tarragone

6 Bottles & 30 Mignonettes per lot

\_\_\_ CHF 1'300 - 2'600 per lot

```
Dentifrice, bottle type Marseille believed 1921-1929 - 1 Bottle (100 cl) \,\mid\, Dentifrice, bottle type Marseille believed 1921-1929 - 1 Bottle (100 cl) \,\mid\, Elixir, post-WWII Voiron bottle type believed 1945-1950 - 1 Bottle (75 cl) \,\mid\, Elixir, Post-WWII Voiron bottle type believed 1945-1950 - 1 Bottle (75 cl) \,\mid\, Préparation spéciale 70° Verte, Voiron 1957 - 1 Bottle (70 cl) \,\mid\, Chartreuse Verte, Voiron 1956-1962 - 1 Bottle (25 cl) \,\mid\, Yellow & green Chartreuse mignonettes, Tarragone believed 1970s (16 green & 14 yellow) - 30 mignonettes (3 cl)
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# index and guidelines

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   (75cl) LOT 244
- Chartreuse Verte «Seisenta». Tarragone. 1960-1965 (75cl) LOT 245
- Chartreuse Jaune «Seisenta». Tarragone. 1960-1965 (75cl) LOT 246
- Chartreuse VEP Jaune. Voiron. Casked 1965 (100cl)
- Chartreuse VEP Jaune. Voiron. Casked 1966 (100cl) LOT 248

- Chartreuse Jaune. Voiron. 1965-1966 (70cl) LOT 249

- Chartreuse Verte. Voiron. 1965-1966  $\left(70\,\mathrm{cl}\right)~$  LOT 250
- Chartreuse Verte «Gruño». Tarragone. 1965-1966 (70cl)
- Chartreuse Jaune «Gruño». Tarragone. 1965-1966 (70cl)
- Chartreuse Jaune «Gruño». Tarragone. 1965-1966 (70cl)
- Chartreuse Verte «Gruño». Tarragone. 1965-1966  $\langle 37,5cl\rangle$  LOT 254
- Chartreuse Jaune "Fabiola". Tarragone. 1967 (75cl) LOT 255
- Chartreuse Jaune "Fabiola". Tarragone. 1967 (75cl) LOT 256
- Chartreuse Jaune "Fabiola". Tarragone. 1967 (75cl) LOT 257
- 1968". Voiron. Bottled 1968 (100cl) LOT 258- Chartreuse Verte. Tarragone. 1968-1973 (75cl) LOT 259

- Chartreuse VEP Jaune "Cuvée Olympique Grenoble

- Chartreuse Verte. Tarragone. 1968-1973 (75cl) LOT 260
- Chartreuse VEP Verte. Voiron. Casked 1970 (100cl)
- Chartreuse VEP Jaune. Voiron. Casked 1973 (100cl)
- Chartreuse Jaune & Verte. Tarragone. 1974-1982 (75cl)
  LOT 263
  Chartreuse Verte. Tarragone. 1974-1982 (75cl)
  LOT 264
- Chartreuse Jaune & Verte. Tarragone. 1982-1985 (75cl)
- «Une Chartreuse» Jaune. Voiron. Bottled 2015 (70cl)
- «Une Chartreuse» Verte. Voiron. Bottled 2015 (70cl)
- LOT 268
   Brandy Car La Tarragonesa "Extra". 1944-1965 (70cl)

- Chartreuse VEP Verte. Voiron. Bottled 2015 (300cl)

- LOT 269
   Brandy Car La Tarragonesa "Extra". 1944-1965 (70cl)
- Brandy La Tarragonesa "Extra". 1944-1965 (70cl)

LOT 270

- Brandy La Tarragonesa. Tarragone. 1944-1965 (70cl) LOT 272
- Elixir and other Chartreuse collector's items  $\,$  LOT 273

# guidelines

## inspection criteria

#### DESCRIPTION

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

Even with the best of care, labels may be stained or damaged because wines are stored in damp conditions. Such storage conditions are beneficial to the preservation of the wines. 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. When speaking of Burgundy wines, commonly acceptable levels are as follows:

- Under 20 years old less than 2,5 cms
- 20 to 30 years old up to 4 cms
- Over 30 years old up to 6 cms

In this catalogue, when stated "good levels", please read that the levels are 2,5 cms or less.

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

Same 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).

### BURGUNDY FORMATS

### IN THIS SALE

- Bottle: 75 cl.
- Magnum: 150 cl.
- Jeroboam: 300 cl.
- · Rehoboam: 450 cl.
- Methuselah: 600 cl.

## bid with Baghera/wines



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 361.



If you cannot physically attend the sale, you can leave absentee bids thanks to the *Absentee Bids Form* on pages 359-360, or leave your absentee bids through our website and online-catalogue. Connect to www.bagherawines.com.



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 on the day of the sale and follow the guide.



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.

## conditions of sale

hese conditions of sale govern the contractual relations between Baghera/wines Auction & Trading SA ("Baghera/wines"), the seller whose details are indicated in the Sales Commission document ("Seller"), any participant in the auction or traded or over-the-counter, as well as any bidder and the highest bidder, excluding contractual relations between Baghera/wines and the Seller. In case of conflict between these conditions of purchase and the terms and conditions of sale, the general terms and conditions of sale shall prevail. These purchase conditions can be modified at any time, in writing or orally during the sale. By participating in any capacity whatsoever in an auction or a private sale organized at Baghera/wines' discretion, you agree to be bound by these conditions. You should therefore read them carefully before doing so.

### 1. BUYER

The last bidder at the stroke of the gavel (the "Buyer") wins the bid on the lot of items (the "lot"). In case of dispute between two or more bidders, the lot will immediately be relisted.

#### 2. AUCTION PROCEDURE

The bailiff accepts bids from those present at the sale, phone bidders, online bidders as well as absentee bidders. The stroke of the gavel indicates the final bid awarding the lot to the Purchaser. The bailiff speaks out and records the name or number of the Buyer.

### 3. TRANSFER OF RISK AND PROPERTY

Once awarded to the Buyer, the risks and ownership of the lot(s) pass to the Buyer.

### 4. ABSENTEE BIDDING

Baghera/wines can place bids on customers' instruction, if you are unable to attend the auction in person, Baghera/wines and its employees or agents cannot be held responsible for failure in the transmission of these instructions during the auction. In the case where two identical bidding instructions match the highest bidding, the lot will be awarded to the first bidder. Baghera/ wines reserves the right in its sole discretion, to refuse bids from a buyer's instructions in case the information and documents submitted as proof of identity, i.e. the identity of the beneficial owner, should prove to be false, incomplete, ambiguous or inadequate.

### 5. TERMS OF AUCTION

The bailiff has the right at its absolute discretion to refuse any bid, to advance the bidding as it may decide, to withdraw or divide any Lot, to combine any two or more Lots. Any bid must be at least 10% higher than the previous bid. The bailiff can, however, change this percentage during the auction. The Seller as well as any person instructed by the former cannot bid on their own lots.

### 6. ESTIMATE

The estimate of each lot is based on prices reached during previous auctions for similar lots. It is subject to change and does not constitute any guarantee or indication of the actual final sale price. The estimate does not include costs such as the Buyer's premium and additional costs (refer to section 8. below).

#### 7. RESERVE PRICE

The reserve price is the confidential minimum price at which the Seller agrees to sell the Lot. If the reserve price is not reached, Baghera/wines may reject the last bid and set a new starting price equal to or above the reserve price. In case no bid matches or is above the reserve price, Baghera/wines shall withdraw the lot without adjudging it to anyone. Baghera/wines, however, reserves the right to organise a private sell after the auction, in which case the price shall not be lower than the reserve price, subject to agreement by the Seller for a price below the reserve price.

### 8. BUYER'S PREMIUM AND ADDITIONAL COSTS

The buyer's premium is 20% plus 7,7% Value added tax (VAT) on the hammer price and buyer's premium. The total amount of the hammer price of each of lot purchased, plus the buyer's premium, plus VAT is the final price to acquire the lot(s). Please note that other taxes may arise after collection of the goods. This tax (VAT) is refunded to any buyer domiciled outside Switzerland if, but only if, Baghera/wines receives from such buyer an export declaration in respect of a purchased lot which has been stamped by Swiss customs. All buyers should note that local sales taxes or use taxes may become payable upon import of items following purchase. Buyers should obtain their own advice in this regard.

### 9. EXCHANGE RATES

In some auctions, in order to ensure proper information for the Buyer, a currency converter is made available. The data displayed are provided for information only and Baghera/wines assumes no responsibility in this regard.

### 10. PRE-AUCTION VIEWING

Prospective buyers are encouraged to inspect the property at the pre-sale viewing, which can be attended at no charge by appointment only (please contact office@bagherawines.com).

Bidders accept responsibility for carrying out inspections and investigations, during previewing, to satisfy themselves as to the lots in which they may be interested.

Baghera/wines 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 faults or imperfections.

### 11. NO WARRANTY

Baghera/wines only acts as agent to the Seller. The sale is passed directly between the Seller and the Buyer. Baghera/wines shall not be responsible for any defects in the lots nor do we guarantee the accuracy of the information concerning the producer, origin, date, age, authenticity, provenance, weight or condition of any Lot. None of Baghera/wines agents have authority to give any guarantees in this respect. All statements made in catalogues, advertisements or brochures concerning Baghera/wines sales only express opinions and are no guarantee from Baghera/wines or the Seller. All persons concerned are expected to inquire before the auction, about the description and condition and of the lots and of possible defects or possible damage or repairs which have been or need to be carried out

#### 12. BIDDERS REGISTRATION

Prospective buyers who would bid for the first time with Baghera/wines are asked to provide the following documents, at least 48 hours in advance, in order to give Baghera/wines enough time to process and approve the registration for the auction:

- Individuals: government-issued photo identification (such as a driving licence, national identity card, or passport) and, if not shown on the ID document, proof of current address, for example a utility bill/hank statement
- Corporate clients: a recent copy (under 3 months old) of the company register.
- For other business structures such as trusts, offshore companies or partnerships, please contact Baghera/wines' Accounting Department (<a href="mailto:sales@bagherawines.com">sales@bagherawines.com</a>) for advice on the information you should supply.
- A financial reference in the form of a recent bank statement or a reference from your bank.
- Persons registering to bid on behalf of someone who has not previously bid or consigned with Baghera/wines should bring identification documents not only for themselves but also for the party on whose behalf they are bidding, together with a signed letter of authorisation from that party

Please note, Baghera/wines is entitled to request a deposit in CHF in order to ensure the bidders' final registration. If the bidder is unsuccessful and does not owe Baghera/wines any debt, the deposit will be refunded (i.e. the received CHF amount) in full, 7 days after the sale. Baghera/wines is entitled to change the deposit pre-registration procedures and requirements at their own discretion without prior notice.

### 13. BIDDER RESPONSIBILITY

### Bidding at Auction

Bids may be executed in person by paddle during the auction, in writing prior to the sale by telephone or by live bidding.

### **Bidding in Person**

To bid in person, you will need to register for and collect a numbered paddle before the auction begins. Proof of identity will be required. New clients are encouraged to register at least 48 hours in advance of a sale to allow sufficient time for us to process your information. All lots sold will be invoiced to the name and address to which the paddle has been registered and invoices cannot be transferred to other names and addresses. Please do not mislay your paddle; in the event of loss, inform the Sales Clerk immediately. At the end of the sale, please return your paddle to the registration desk.

### Bidding by Telephone

If you cannot attend the auction, you may bid live on the telephone with one of our multilingual staff members. This service must be arranged at least 72 hours in advance of the sale, especially if you wish to bid in a language other than English. We also recommend that you leave an emergency bid which we can execute on your behalf just in case we are unable to reach you by telephone. Please note that telephone bids may be recorded (by bidding on the telephone, you consent to the recording of your conversation). We suggest that you leave a maximum bid, excluding the buyer's premium and VAT, which we can execute on your behalf in the event we are unable to reach you by telephone.

#### Online Live Bidding — Blive

If you cannot attend the auction in person, you may bid online on our online live bidding platform, available on our website at www.bagherawines.com. You must pre-register at least 36 hours before the start of the auction in order to be approved by our bid department. Please note that corporate firewalls may cause difficulties for online bidders. Baghera/wines'

**Blive** platform is available on mobile devices as well as computers.

#### Absentee Bids

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

#### **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 – bids steps are shown on the Guide for Absentee Bidders on page 358.

### **Currency and Currency Converter**

The sale is conducted in Swiss francs. Any other amounts shown in this catalogue and on the currency converter are for guidance only and are not legally binding. Baghera/wines declines all responsibility for any mistakes on the currency converter.

When bidding, the person assumes personal accountability to pay the price and any other applicable taxes or charges, unless it has been explicitly agreed in writing with Baghera/wines, prior to the auction, that the bidder only acts as an agent on behalf and in the name of an third party, acknowledged and accepted by Baghera/wines, and that the said party shall be solely responsible for payment of the Price.

The fall of the auctioneer's hammer indicates the final bid. The auctioneer will call out and record the name or "paddle" number of the buyer. If your written bid is successful, you will be notified the day following the sale by email. Please note, bidding may be re-opened at the auctioneer's discretion. The final bid is provisional until the end of the auction. The auctioneer is entitled to re-open the bidding at his discretion at any time before the end of the auction. At the end of the auction, the final bid becomes irrevocable.

### 14. SALE RESULTS

Results for the sale are available upon request. Baghera/wines cannot accept liability for any errors or omissions, howsoever caused. Sellers should await their settlement statement as confirmation of any sold proceeds.

### 15. PAYMENT OPTIONS AND DEADLINES

The price is payable in Swiss francs in the seven days following the sale. On the eighth day after the sale, interest at the rate of 1% per month will be added to the amount due. Payment can also be made in foreign currencies with legal-tender status if that amount can be

## conditions of sale (continued)

converted into Swiss francs at the value date of payment. To avoid any delay in releasing goods, prospective buyers should supply bank references before the auction. Please include your name and invoice number with your instructions to the bank. Please note that we reserve the right to decline payments received from anyone other than the buyer of record and that clearance of such payments will be required. All fees regarding bank transfers are at the buyer's charge. Payment can be made in Swiss francs at the sale in cash, by credit card or charge card, or

by bank transfer to: Beneficiary: Baghera Wines Auction&Trading SA, Geneva

Crédit Suisse, AG, CH-1211 Genève 70

IBAN: CH54 0483 5157 5226 21000 — Swift/BIC: CRESCHZZ80A

Please note that transactions should preferably be made by bank transfer. If you wish to pay in cash, please seek Baghera/wines' financial services for advice prior to making payment arrangements and contact our Accounting Department (sales@bagherawines.com) in order to comply with Swiss government regulations.

Baghera/wines will accept all major credit cards, American Express, Visa and MasterCard to pay for invoices. (A processing fee will apply). The successful bidder during the auction is solely responsible for payment to Baghera/wines. We will not accept payments for purchased lots from any party other than the buyer, unless otherwise agreed between the buyer and Baghera/wines prior to the sale. Goods can only be collected when payment has been cleared.

### 16. NON-PAYMENT

In case of non payment by the Buyer within seven days of the sale, Baghera/wines shall try their best to carry out the Seller's instructions as to the next steps and help them, when possible, to reach the price or if not, cancel the sale. All damages are expressly reserved. Notwithstanding the above, Baghera/wines expressly reserves the right at its discretion and expense of the Seller to accept special conditions of payment of the price, to take adequate measures for storage and/or lot insurance, to start or pursue any legal proceedings instituted by or against the Buyer on the terms and conditions that Baghera/wines considers appropriate, to take all necessary measures to recover the amounts owed by Buyer and, if possible, to return the lot to the Seller

In case of non-payment or partial payment, Baghera/wines is entitled to terminate the contract with immediate effect, provided that it has served a warning to the Buyer to pay the requested amount within 10 days. In case of termination of the contract, the Buyer accepts to pay an indemnity corresponding to 10% of lot to Baghera/wines. The Buyer understands and expressly accepts that any amount already paid by the Buyer will be retained by Baghera/wines up to the amount of the indemnity.

### 17. PARTIAL PAYMENT

Any partial payment by the Buyer to Baghera/wines will be considered payment through direct deposit. In case of failure of the Buyer to pay the entire price of this deposit will be automatically collected and lot will be relisted by public auction or at a private auction or sale by private treaty at the discretion of Baghera/wines.

#### 18. COLLECTION, SHIPPING, IMPORTATION AND STORAGE

Please refer to page 362 in this catalogue for detailed information regarding collection, shipping, importation and storage facilities. Please note that the Geneva FreePort is open from Monday to Friday from 8 am to 11 am and from 1 pm to 4 pm. Fert Geneva is open from Monday to Friday from 8 :30 am to 12 am and from 1:30 pm to 4:30 pm. Please note, that collection notice should be given at least 48 h prior collection.

All the Lots are either stored at:

a. Geneva FreePort and are in bond,

b. Fert Geneva and are duty paid.

All lot(s) can be collected when Baghera/wines' full payment confirmation has been delivered to the buyer. Any property for which shipping arrangements or collection have not been made prior to this date will be assessed a monthly storage of CHF 100/palette/month and insurance charge of CHF 0,5/CHF 1'000/month.

For all buyers, a transit document will be needed to ship the wines. Destination VAT, excise duty, clearance charges are at the buyer's charge and cannot be cancelled or refunded by Baghera/wines. For buyers inside Switzerland, excise duty and clearance charges will be charged. VAT is already included in Baghera/wines' invoice.

Be informed that express shipping companies may refuse to issue transit documents, we strongly recommend using a professional wine carrier.

Buyers are reminded that Baghera/wines accepts liability for loss or damage to uncollected lots until January 11th, 2021.

### 19. RIGHT OF RETENTION AND DELIVERY

In order to avoid any errors in the auction process, to ensure the payment of invoices and to proceed to – where necessary and in accordance with legal and regulatory requirements – the required checks on the Buyer as well as the identity of the beneficial owner, No lot may be removed during the sale.

Baghera/wines is authorized to retain the lots until all amounts due to Baghera/wines have been paid in full or until the Buyer has performed all other obligations that Baghera/wines, at his discretion, considers due, including anti money laundering and counter financing of terrorism compliance.

In case a buyer does not meet the aforementioned checks to the satisfaction of Baghera/ wines, the company will be entitled to cancel the sale and take any other action required or permitted by law. Shipping service will take place after reception of payment.

### 20. NON-COLLECTION OR NON-DELIVERY

In case the Buyer, having fulfilled all his obligations under these conditions of purchase, does not withdraw or fails to take delivery of the Lot, Baghera/wines will be entitled to, upon notification to the Buyer, relist the lot by way of auction or private sale, in their sole discretion, and charge the Buyer the entire storage costs, insurance and all other costs that may occur. Baghera/wines will have a right of retention on the lots until payment of all of these costs.

#### 21. FALSE INFORMATION

If the information or documents provided by the Buyer on his identity or the identity of the beneficial owner prove to be false, incomplete, ambiguous or insufficient, Baghera/wines may, in their sole discretion, cancel the sale and pursue the fraudster. The Buyer will be responsible for all costs incurred.

### 22. BAGHERA/WINES'S AUTHENTICITY GUARANTEE

If Baghera/wines sells any wine which the Buyer subsequently shows to Baghera/wines' reasonable satisfaction to be a "counterfeit", subject to the terms below Baghera/wines will cancel the sale and refund to the Buyer the total amount paid by the Buyer (in the original currency). Definition: "counterfeit" means a wine that in Baghera/wines' reasonable opinion is an imitation created to deceive as to producer and vintage, where the correct description of the producer and vintage is not reflected by the description in the catalogue.

The Guarantee is provided for a period of fourteen (14) days from the date of the auction, for the sole benefit of the original Buyer and may not be transferred to any third party.

In order to claim under this Guarantee, the Buyer must:

(i) notify within 14 days Baghera/wines in writing of the reasons for believing the wine to be counterfeit. The buyer must specify the lot number and date of the sale at which it was purchased; and

(ii) return the lot to Baghera/wines in the same condition as at the date of sale to the Buyer and be able to transfer property title to the lot, free from any third party claims arising after the date of the sale.

Baghera/wines has discretion to renounce to any of the above elements. Baghera/wines may require the Buyer to obtain at the Buyer's cost the reports of two recognised and independent experts in the field, reciprocally acceptable to Baghera/wines and the Buyer.

Baghera/wines shall not be bound by any reports produced by the Buyer, and reserves the right to seek additional expert advice at its own expense.

On the assumption that Baghera/wines decides to cancel the sale under this Guarantee, the reasonable costs of two mutually approved independent expert reports may be refunded to the Buyer.

### 23. LIABILITY

Any participant in the sale, in whatever capacity, namely as bidder, visitor or third party is responsible for any damage, particularly to the lots exposed.

### 24. DATA PROTECTION

As required by law, or in connection with the supply of auction and related services Baghera/ wines may ask clients to provide personal data. Baghera/wines may take and retain a copy of government-issued identification such as a passport or driving license. We will use your personal data (i) to provide auction and related services; (ii) to enforce these Conditions of Sale; (iii) to carry out identity and credit checks; (iv) to implement and improve the management and operations of our business and (v) for other purposes set out in our Privacy

Policy published on our website at bagherawines.com and available on request by emailing office@bagherawines.com.

Sometimes, Baghera/wines may also disclose this information to carefully selected third parties for their own marketing purposes. If you do not wish your details to be used for this purpose, please email office@bagherawines.com.

If the client provides Baghera/wines with information that is defined by European data protection laws as "sensitive", the client agrees that it may be used for the purposes set out above. In the course of these disclosures, personal data collected in the European Economic Area may be disclosed to countries outside the European Economic Area. Although such countries may not have legislation that protects a client's personal information, Baghera/wines shall take reasonable steps to keep such information secure and in accordance with European data protection principles. By agreeing to these Conditions of Business, the client is agreeing to such disclosure.

Please read our Privacy Policy on www.bagherawines.com for full information about personal information and data protection.

Baghera/wines premises may be subject to video surveillance and recording. Telephone calls for telephone bidding purposes may also be recorded. We may process that information in accordance with our Privacy Policy.

### 25. MISCELLANEOUS

(a) Taxes. If any taxes or rates are applicable to any amount paid by the Buyer, the latter is solely responsible for their payment at the rate and on the date required by the competent administration.

**(b) Severability provisions.** If any provision of this agreement should be judged by a court to be invalid, illegal or unenforceable, this provision may be waived and the rest of the Agreement will continue to be valid and enforceable.

**(c) Personal information.** Without your express prior refusal, we will be allowed to keep your personal information and may use it to inform you of our upcoming sales, services and events.

**(d) Prohibition of Assignment.** The Buyer may not assign any benefit and/or obligation under this agreement with Baghera/wines and/or the Seller without our prior written permission.

**(e)** Applicable law and jurisdiction. All contractual relations between the Purchaser, the Seller and Baghera/wines are subject exclusively to Swiss domestic law, to the exclusion of the rules on the conflict of laws (LDIP). Any dispute in connection with the contractual relationship shall be settled exclusively by arbitration in accordance with the Swiss Rules of International Arbitration of the Swiss Chambers' Arbitration Institution in force on the date on which the Notice of Arbitration was submitted in accordance with these Rules. The number of arbitrators shall be one. The seat of arbitration shall be Geneva. The arbitration will be conducted in French, subject to a written agreement for the use of another language.

## guide for absentee bidders

ноw то... Вlive

### 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 atmophere 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 is to ensure that your connection is sufficent 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

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 355).

#### ABSENTEE BIDS

### If you are unable to attend an auction in person, you may give Baghera/wines

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 lower 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 use the dedicated form (see opposite) provided in this catalogue. Each bid form should contain the sale number. Please accurately record the lot number and the

accurately record the lot number and the maximum price in Swiss francs you are willing to pay for each lot (please note that unlimited bids will not be accepted).

### 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 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 and Chinese.

### 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 20%** will be added to the hammer price for each lot you buy. An additional VAT tax of 7,7% will be lieved on the hammer price AND buyer's premium. The buyer's premium will be the amount stated in the "Conditions of Sale" printed on pages 354–357 of this catalogue.

### SUCCESSFUL BIDS

Successful bidder will be notified and invoiced within a few days of the sale.

### INFORMATION Please contact Baghera/wines at

r rease contact bagin

+ 41 22 910 46 30 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:

## absentee bids form (page 1 of 2)

SALE NUMBER 2012 | SALE NAME KINGDOMS | SALE DATE DECEMBER 6TH, 2020

#### IMPORTANT NOTICE

If you are unable to attend an auction in person, please refer to "GUIDE FOR ABSENTEE BIDDERS", page 358 of this catalogue.

To allow time for processing, absentee bids should be received no later than Thursday December 3rd, 2020.

I understand that Baghera/wines is providing service of executing bids on behalf of potential buyers for the client's convenience and that Baghera/wines will not be held responsible for errors relating to its execution of bids.

I understand that these bids are to be executed up to, but not exceeding the amount specified in the Absentee Bids Form.

I understand that each bid is **per lot**, as indicated, and all bids will be executed and are accepted subject to the "Conditions of Sale" printed on pages 354–357 of this catalogue.

I understand that if my bid is successful, a **buyer's premium of 20% will be added to the hammer price**. An additional VAT tax of 7,7% will be lieved on the hammer price and buyer's premium.

(PLEASE PRINT CLEARLY IN BLOCK LETTERS OR TYPE)

$\mathbf{c}$	റ	N	т	R	Δ	$\mathbf{c}$	т	١N	IG	PΔ	Z R	TΥ	

Signature ......

Date ...

Last name		First name
Address		
Zip Code	. City / State	
Country		
Telephone	Fax	
Name of bank		
Account number		
Address of bank		
Email		
Person of contact	Direct Tel	. number
(The beneficial owner may nei O Yes	RTY IS THE BENEFICIAL ither be an offshore nor a domic	
Address		

\* Please note that bids in foreign currency will be converted into Swiss francs at the approximate prevailing rate in effect 24 hours before the sale.

I am aware of the "Conditions of Sale" and notices printed in the catalogue and I hereby accept

to be bound by them. I agree that the "Conditions of Sale" govern all purchases at auction that

I make and I understand that payment in full is due immediately after the sale in Swiss francs.

### BAGHERA/WINES AUCTION & TRADING SA

### Mailing address

Rue Adhémar-Fabri 2 1201 Geneva

1201 delle

Switzerland

Tél : + 41 22 910 46 30

Email: office@bagherawines.com

LOT N <sup>O</sup> (IN NUMERICAL ORDER)	N° OF LOTS REQUIRED (IN CASE OF PARCEL LOTS)	MAXIMUM BID (swiss francs*)



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## absentee bids form (page 2 of 2)

SALE NUMBER 2012 | SALE NAME KINGDOMS | SALE DATE DECEMBER 6TH, 2020

Last name	First name

LOT N°	N° OF LOTS REQUIRED	MAXIMUM BID
(IN NUMERICAL ORDER)	(IN CASE OF PARCEL LOTS)	(SWISS FRANCS*)

LOT N°	N° OF LOTS REQUIRED	MAXIMUM BID
(IN NUMERICAL ORDER)	(IN CASE OF PARCEL LOTS)	(SWISS FRANCS*)

<sup>\*</sup> Please note that bids in foreign currency will be converted into Swiss francs at the approximate prevailing rate in effect 24 hours before the sale.

I agree that I am bound by the "Conditions of Sale", which are published in the catalogue for	or the	sale
and govern all purchases at auction that I make.		

Signature
Date

## bidder pre-registration form

SALE NUMBER 2012 | SALE NAME KINGDOMS | SALE DATE DECEMBER 6TH, 2020

If you plan to attend the auction in person, please fill out this form and submit it by email to: **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.auction** 

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

- O 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.

First name	
on behalf of a company)	
City / State	
Fax	
Direct Tel. number	
Expiration date	
 iit	City / State  Fax  ith their credit card information and with their bank details  Fax

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



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## collection, shipment and storage

### IMPORTATION

Lots 1-14 are lying in bond in Baghera/wines' cellar at the Geneva FreePort, Switzerland. Lots 14-273 are lying duty-paid at Fert Geneva, Switzerland. Wine buyers from outside Switzerland 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 licence. The denial of any licence cannot justify the cancellation of the sale or any delay in making payment of the total amount due.

Prospective spirit buyers should be aware of certain restrictions imposed by various jurisdictions regarding the shipment and importation of spirits (including Liqueurs Chartreuse). Many countries impose limitations on quantity, high duties and/or taxes. Prospective buyers should be fully aware on export and import restriction before planning any shipment of Liqueurs Chartreuse and spirits in general.

#### COLLECTION

Collection from the Geneva FreePort and Fert Geneva will be by appointment only and at least 7 days 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 Baghera/wines' policy 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 Geneva Free Port and Fert Geneva prior to collection.

For any buyers outside Switzerland, a transit document will be needed to ship the wines. Destination VAT, excise duty, clearance charges are at the buyer's charge and cannot be cancelled or refunded by Baghera/wines. For buyers inside Switzerland, excise duty and clearance charges will be charged. VAT is already included in Baghera/wines invoices. Be informed that express shipping companies may refused to issue transit documents, we strongly recommend to use a professional wine carrier. Baghera/wines can assist in retrieving lots from the Geneva Free Port and Fert Geneva.

#### SHIPPING

Shipping will be at Buyer's expense, and must be prepaid of freight collect. 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.

### 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, we can provide styrofoam (on demand only, we shall provide you with a quote), and the empty original wooden cases will be added to the shipment.

Baghera/wines will take no responsibility for breakage of wines during shipment.

#### TAXATION

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

### STORAGE

Baghera/wines offer complimentary storage at the Geneva Free Port and Fert Geneva for 4 weeks after the date of the sale. Any property for which shipping arrangements or collection have not been made prior to this date will be assessed a monthly storage of CHF 100/palette/month and insurance charge of CHF 0,5/CHF 1'000/month. (Please refer to Baghera/wines' Conditions of sale, 18. COLLECTION, SHIPPING, IMPORTATION AND STORAGE, on page 356 of this catalogue).

### NOTE

In all instances, neither Baghera/wines nor the Geneva FreePort nor Fert 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

### Contact for Baghera/wines:

+41 22 910 46 30 office@bagherawines.com

## personal notes

## credits

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# geneva december 6th, 2020