

The ultimate collection from
the Bouchard Père & Fils historic cellars

1862 – 2005

la romanée

memories



Baghera/wines

—
La Romanée Memories
—

auction

— *under the aegis of* —

Maître Marco Breitenmoser, Huissier Judiciaire

— *when* —

Sunday 18th of April 2021, 2 pm

— *where* —

Hotel Beau-Rivage, Quai du Mont-Blanc 13, 1201 Geneva, Switzerland

— *viewing time & location* —

Wednesday 14th and Thursday 15th of April 2021. Upon request before Monday 12th of April.

By appointment only.

All lots are in bond in Baghera/wines' cellar at the Geneva FreePorts

— *sale designation* —

When sending in written bids or making enquiries, please refer to this sale as sale #2104.

— *absentee bids & telephone bids* —

office@bagherawines.com

— *Baghera/wines* —

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—

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—

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—

la romanée memories

1862 – 2005

—

The ultimate collection from the Bouchard Père & Fils historic cellars

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Baghera/*wines*

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PASSION

Baghera/wines
AN EXPERTS OFFICE

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

Since then, Baghera/wines have become the 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 alongside its new office, a Fine Wines exclusive Boutique and a private Club.

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TEAM

Michael Ganne
EXECUTIVE DIRECTOR

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.

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TEAM

Julie Carpentier
DEPUTY DIRECTOR

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 developped 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.

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TEAM

Francesco Lee
DIRECTOR ASIA

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*.

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TEAM

Pablo Alvarez

WINE SPECIALIST

Pablo, originally from Spain, has always been in close contact with the fine wine world as his family runs one of the most prestigious wineries in Spain.

An Agricultural Engineer graduated from the Madrid University, Pablo chose to follow his passion for the wine industry and specialise in crop science with emphasis on viticulture and œnology.

With his technical and analytical mindset combined with his passion for fine wines, Pablo joined Baghera/wines in 2019 as Wine Specialist within the team.

At his early career stages, Pablo gained financial knowledge by working several years in Private Equity. But his always increasing curiosity led Pablo to continue learning about the wine business by studying at the WSET. Combined with his other passion fine dining, he has been travelling around the world visiting some of the most prestigious wineries and restaurants.

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TEAM

Arthur Leclerc

CHIEF OPERATING OFFICER

Arthur Leclerc, born in Geneva, comes from a family of restaurateurs who passed on the taste for cooking and sharing gourmet cuisine. An insatiable epicurean, Arthur is fascinated with all things food and trained in the kitchens of a gastronomic restaurant.

Arthur then went on to study at the prestigious École Hôtelière de Genève where he was particularly captivated by event management and œnology. He complemented his hospitality training with two in-house professional experiences at the Ritz Hotel in Paris and at the Salon International de la Haute Horlogerie in Geneva.

Whilst pursuing his passion for the study of wines and spirits, Arthur met Michael and Julie during the inaugural Baghera/wines auction. He joined the team as Sales & Events Officer during the organization of the “*Henri Mayer, The Heritage*” auction in 2018.

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TEAM

Kishan Siriwardena

CHIEF FINANCIAL OFFICER

Born in Geneva to a Sri Lankan wine enthusiast father and a Finnish mother passionate about numbers, Kishan is the perfect image of these two contrasting personalities. He discovered and flourished in the world of gastronomy and wine at the Hotel Management School in Geneva.

He then continued his studies, specialising in financial management at the Haute Ecole de Gestion in Geneva. Before joining the Baghera team, Kishan held various positions in the hotel world, notably in cost control in a Geneva palace. He was also in charge of the development of a financial plan for the opening of a boutique hotel in Sri Lanka.

It was at this point in his career that he met Michael and Arthur, who is also a former student of the Hotel School, and the whole Baghera/wines team, and was offered the chance to combine his two passions, for wine and numbers, in the role of CFO of Baghera.

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CONSULTANT

Dominique Fornage

EVENT OFFICER

Dominique Fornage comes from Switzerland. At the age of 20, he discovered the world of fine wines in which he showed immediate interest with the help of the best local experts who told him all you need to know about wine tasting.

In 1983 he opened the first vinothèque, in the Canton of Valais, Vinothèque Nobilis. Three years later he was launching the first Wine Competition of the Valais canton, which is the only official contest today.

Dominique Fornage has sat on a number of national and international panels of judges. He also leads masterclasses on wine and wine tasting in several government schools. As an expert, his preference goes to the finest regional wines throughout the world, from the French motherland to Argentina. Today his exclusive wine masterclasses are famous throughout the whole of Europe.

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TEAM

Olivia Bouët-Willaumez

ART DIRECTOR

An artist’s daughter and grand-daughter, of British and French origins, Olivia has always been sensitive to the intricate geography of signs. Brought up in a multicultural artistic environment on 2 languages, classical music, jazz, PG tips tea, ponies, cats&dogs and books, she fell in love with Hitchcock’s œuvre at an early age and decided to study Dramatic Art in the United Kingdom. She later pursued her acting training in Paris and Moscow and worked as an actress for the theater and cinema for fifteen years.

Family heredity compellingly made its way back, as the atavic urge for drawing and all things graphic sprung up again. Whether sketching portraits on paper tablecloths in restaurants or in her countless notebooks at the terraces of literary cafes in Paris, the fascination for signs on paper led Olivia to join some of the largest publishing houses in Paris and French press groups.

Michael invited her to join Baghera/wines as Art Director in 2015 and she has since signed Baghera’s graphic identity and catalogues.

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CONSULTANT

Asta Ponzo

PRESS & PUBLIC RELATIONS

Born in Geneva, after studying law at the University of Geneva, Asta Ponzo swiftly branched off into the luxury goods industry. A skilled linguist, she communicates with ease with her network and clients in French, English, Croatian, German, Italian and Spanish. With extensive technical experience in the Creation and Product Development department at Vacheron Constantin, a Richemont group company and the oldest watchmaking Manufacture in the world, Asta Ponzo spent five years working with decision-makers in the watchmaking industry, thus consolidating both her technical grounding in the field of fine watchmaking and her international network.

In 2003, her career path led her to the position of Communication Manager for Vacheron Constantin a company of the Richemont Group working on the Swiss market. As part of this role, she brought innovative solutions to events, PR strategy, media buying and HNWI customer care. In 2012, after spending more than 14 years working for prestigious watch and jewellery companies, Asta founded her own communications consulting firm: The Luxury PR.

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What we do ...

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With a turnover of over 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.

1

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“Auctions”

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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.

2

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“Events”

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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.

3

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“Club”

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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. Reserved for a limited number of members, this club-lounge is dedicated to culinary and 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, 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 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.

4

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“Boutique”

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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.

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.

5

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“Cellar”

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

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

“Memories”

BY MICHAEL GANNE

“*Share your knowledge. It is a way to achieve immortality.*”

Dalai Lama XIV

Nestled in the heart of the Vosne-Romanée vineyard between Romanée-Conti, Richebourg and La Tâche, throughout recent memory La Romanée has been one of the brightest jewels in Burgundy’s wine landscape. Its name alone evokes its mastery of space and time, rising to a place of distinction in a time-honoured craft that remains one of the most authentic on Earth. For decades, La Romanée’s vintages have blossomed, all the while respecting the vineyard’s background and the Grand Cru rank it has held since its creation.

As such, we are honoured to have been entrusted with the last 1926 bottles of Maison Bouchard Père & Fils, dating from 1862 to 2005. There are 33 vintages that have never left this historic cellar. These bottles are more than just an extraordinary tribute to an exceptional plot of land. They represent almost 150 years of the history of La Romanée, the smallest of the “*Appellation d’Origine Contrôlée*”.

This catalogue explores a slice of this history, taking us on a journey through time and memory meant to be transcribed, preserved and shared. The Maison Bouchard’s impressive archives are our eyes into this part of Burgundy’s wine tradition, which its majestic cellar holding the wines gives us a chance

to experience first-hand. These magnificent bottles from 1862 carry particular emotional weight as a piece of wine history.

In addition to the magic of its history, this auction brings together a variety of perfect conditions:

Provenance: All the bottles in this auction come from the historical underground vaulted cellar of Bouchard Père & Fils located in Beaune. These bottles have been kept undisturbed in the cellar until Baghera/wines team arranged their transport to the Geneva FreePorts in January 2021.

Preservation: The bottles in this auction have been exceptionally well preserved in the historical cellar of Bouchard Père & Fils.

Needless to say, the best of wines are those that are never moved from the peace of their original cellar... The bottles, magnums and jeroboam in this auction have been ideally well preserved and kept undisturbed in Maison Bouchard’s premises, except once every 30 years to undergo a concise and meticulous recorking process.

New corks: Maison Bouchard Père & Fils has a well-established approach and technique when it comes to recorking: after organoleptically checking every bottle put on sale, all the corks were changed at the estate in December 2020, thereby assuring the wine’s perfect quality using long-lasting corks that future generations can benefit from (five vintages were recorked in the past 8 years: 1996, 1992, 1989, 1978 and 1977).

New wax capsules and labels: As the tradition in Burgundy, Bouchard Père & Fils kept the wines “*sur pile*” (without capsules and labels) in their cellar. Waxes and labels were therefore placed on all the bottles in December 2020, just before the wines were removed from the premises. The La Romanée labels on these bottles are Bouchard’s historical label model especially customized for this unprecedented La Romanée event. All the waxes and labels on these bottles are new and in excellent condition, regardless of the wine’s vintage.

Transport and Geneva Freeports: The wines were transported from Bouchard Père & Fils’ cellars to the Geneva FreePorts in a specially chartered truck. The wines were escorted to our Geneva FreePorts’ cellar, where they are currently stored in perfect temperature and hygrometric conditions.

Prooftag and original wooden cases: Giving the uniqueness of this collection, every bottle in this auction benefits from the Prooftag™ protection system

enabling each buyer to identify and authenticate each wine that they acquire at the historic auction.

All the bottles, magnums and jeroboam are offered in original wooden cases created exclusively for this auction.

For the first time in the history of wine auctions, we are delighted to join together the perfection and precision of two fields that have always shared many similarities: winemaking and watchmaking. For this occasion, the world-renowned Manufacture De Bethune has created another exceptional work of art, “La Romanée 1865”. This unique timepiece recreates the exact night sky seen (constellation) during the harvest of the mythical 1865 vintage, one that gave rise to one of the greatest wines of the 19th century!

A warm thanks to Gilles de Larouzière Henriot for sharing this beautiful part of La Romanée’s memoirs with all Burgundy lovers far and wide, offering through this auction a final chapter to a beautiful and inspiring history. My warm thanks to the whole Maison Bouchard Père & Fils’ team, particularly to Thomas Seiter, Antoine Granger and Céline Livera whose precious help was crucial in setting up this historic catalogue.

I shared so many wonderful feelings and memories throughout the course of this project. In that spirit, I raise my glass to La Romanée’s legacy!

Warmest regards, Michael Ganne

A U C T I O N V E N U E



Hotel Beau-Rivage

GENEVA, SWITZERLAND



Baghera/wines invites you to attend the “*La Romanée Memories*” auction on the 18th of April 2021 within the historical and privileged setting of Hotel Beau-Rivage.

A U T H E N T I C I T Y A N D F A M E

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

MICHEL TROISGROS

Woodcock at twilight

MICHEL’S IDEAL RECIPE TO GO ALONG WITH A BOTTLE OF LA ROMANÉE

2 woodcocks
1/2 a bottle of gamay wine
A few drops of Laphroaig whisky
10cl of veal demi-glace
(see instructions)
40g fresh foie gras
80g butter
1 lemon
Salt and pepper

Carefully pluck the woodcock but do not remove the heads.
Do not remove the innards. After removing the eyes, prick the
beaks through the thighs. Secured by the beak in this way, they
do not need to be trussed. Season with salt and pepper.

Heat the butter in a frying pan large enough to accommodate
the birds. When it is frothy, roll them in it and cook them in the
oven for 15 minutes at 200°C. Take care to turn them over and
baste them regularly. Aim for a pinkish colour when cooked.
Leave them to rest on a plate for a few minutes. Reserve the
cooking butter.

Slide a small spoon through the rump to remove the innards
(eliminate the gizzard which is too firm). Pass them through
a cheesecloth along with the foie gras. Mix and season with salt
and pepper and a few drops of whisky.

Deglaze the frying pan with the red wine, reduce, then add the
veal demi-glace and the zest of a lemon. Bring to the boil. Stir in
a teaspoon of the cooking butter and the stuffing. Season with
salt and pepper.

Split the woodcocks open halfway, going along the breast bone
and leaving the thighs attached. Warm them for 2 minutes on
a low heat in the remaining cooking butter.

Serve the sauce in a sauceboat.
Accompany with crispy potato chips.

Enjoy the Woodcock,
Warmest regards, Michel Troisgros

EVENT

Once in a lifetime

LA ROMANÉE DINNER

Wine is unquestionably the nectar that enables a discovery of the
past while fully living the present. For this reason, on April 16,
2021, we invite you to celebrate history by “awakening” a number
of bottles, some of them more than a century old, during a
unique moment. For 24 hours, the world of the famous Maison
Bouchard Père & Fils will open its doors to you : that of the
Château as well as that of its exceptional expertise.

Calling all great epicureans in love with Burgundy. This trip
starts at the Château de Beaune with a vertical tasting of the
famous “ La Romanée ” from 1998 to 1865, through ten vintages
commented by Philippe Prost, Bouchard Père & Fils ambassador.
To mark the occasion, a gourmet menu paired with the tasting
notes of the vintages will be concocted.

On this very special occasion, we are honoured to offer our
guests an astonishing three Michelin-starred menu specifically
created by our dear friends Michel, César and Léo Troisgros.

FRIDAY APRIL 16TH, 2021

7PM

BOUCHARD PÈRE & FILS

15 RUE DU CHÂTEAU, 21200 BEAUNE

CHF 4’750 PER PERSON

(INCLUDING TAXES, EXCLUDING OVERNIGHT STAY AND TRANSPORT)

VERY LIMITED SEATS

INFORMATION & BOOKING : ALECLERC@BAGHERAWINES.COM | +41 79 136 13 01

TROISGROS

A family story

FROM ROANNE TO OUCHES

THE SECOND GENERATION

In the early 1950s, Jean and Pierre started to cook for the family house. Jean-Baptiste who had a certain respect for the “truth of the product” and disliked the distortions dear to the kitchen of the time, taught to his sons these principles. Very quickly, they built a good reputation which led to their first Michelin-star in 1956. In 1962, by creating the famous Salmon with sorrel, they made people talking about them. This was the first demonstration of what became the Nouvelle Cuisine, a cuisine “for the time” codified ten years later by Henri Gault and Christian Millau – who they met in 1965, the year of their second Michelin-star. Then they will be awarded of their third in 1968.

The recognition has gone well beyond the hexagonal borders and the Roanne train station was becoming the most famous in the world. In 1976, the house made a major change by rebuilding the kitchen: it became a tool and a human space, which was almost revolutionary...

THE THIRD GENERATION

Two years before, Michel had left Roanne for Grenoble to continue his cooking studies. Once he finished, he went to do – with Marie-Pierre who he just met – what could be described as a “culinary tour”: traditional internships, sometimes extended, in important kitchens. His specificity remains spending a lot

of time abroad, more particularly in Anglo-Saxon countries, which was rare for their generation. After almost a decade of what we could call a nomadic life, Michel feels the need to go back to his family sources. He and Marie-Pierre then returned to Roanne in 1983. This should have only been a transition but Jean’s brutal death changed the original projects. They decide to stay and find their place in the house. In 1995, they opened the Central. It is for them an opportunity to implement their ideas in a global project. The following year, Pierre and Olympe withdrew and Michel and Marie-Pierre took over as the head of Maison Troisgros – its new name. They entirely renovated the place and since, never stopped to push it forward.

In 2000, different projects were achieved. First, the CMT in Tokyo opened in 2006. Indeed, Japan has become a sort of second homeland for the Troisgros family since Pierre went there and was one of the first French Chefs to go. In 2008, Marie-Pierre and Michel imagined and opened La Colline du Colombier – a place where the warmest modernity faces the reality of the countryside. It is perhaps for this reason that, in 2013, the idea of moving away from the train station was emphasized.

The fourth generation

It is important to say also that three years earlier, an important event took place: César, the eldest son of Marie-Pierre and Michel joined the house after his “big trip” from California to Catalonia. Now, it’s Leo’s turn to finish his journey from Berlin to Japan. The question for the future, regarding everyone,

was going to arise, but the best way to pass along is, without doubt, to invest in a common project. That is why, in 2014, the domain of Ouches is acquired – work began in summer 2015 for an opening of the new house at the end of winter 2017.

In 2018, the house celebrated 50 years of three-Michelin-stars.

album

“La Romanée 1862 – 2005”

AU DESSUS
DES MALCONSORTS

LES
GAUDICHOTS

AUX
CHAMPS PERDRIX

LES
PETITS MONTS

CROS
PARANTOUX

AUX
REIGNOTS

A BIRD'S EYE VIEW OF...

LA ROMANÉE

...AND HER ILLUSTRIOUS IMMEDIATE NEIGHBOURS



LA ROMANÉE

RICHEBOURG

AUX MALCONSORTS

LA ROMANÉE
CONTI

LA
TÂCHE

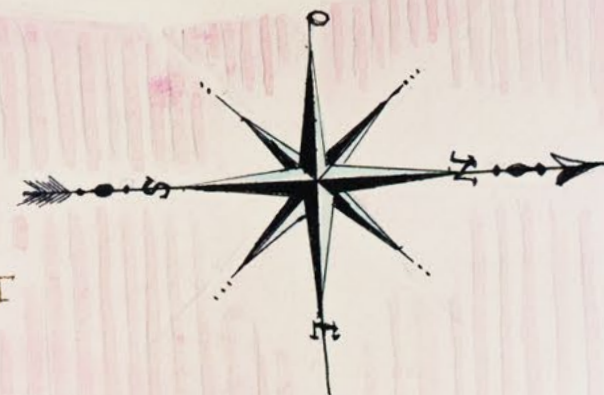
LES GAUDICHOTS OU LA TÂCHE

LA GRANDE RUE

LES CHAUMES

LES
GAUDICHOTS

ROMANÉE SAINT-VIVANT





Gilles de Larouzière Henriot | President of Bouchard Père & Fils

A MOMENT BY THE FIRE

... with Gilles de Larouzière Henriot

PRESIDENT OF BOUCHARD PÈRE & FILS

“Powerful by the dreams they arouse, these terroirs are also powerful by the historical depth they awaken. To pronounce this name is to plunge into the depths of time and Burgundy’s identity.”

Burgundy illustrates, even in its tiniest plots, the immemorial and sacred pact between man and nature. Its climates, a mosaic of precisely delineated and identified terroirs from the depths of history, have distinguished Burgundy’s vineyards from all others since the early Middle Ages.

With its 85 ares, La Romanée is the smallest of the Burgundy *climats*. It is one of the incarnations of this Burgundian genius, these isolated postage stamp-sized plots, delimited by a path, a low wall or a simple geological fault hidden from the eye by the soil but which the monks, the winegrowers and the eminent Burgundian families have identified and preserved since time immemorial. La Romanée is one of those names that evoke, inspire and embody Burgundy. Along with La Romanée-Conti, La Romanée-Saint-Vivant and others, it is the beating heart of the Côte de Nuits and is one of the great mythical names of Burgundy, in the same way as Volnay or Montrachet on the Côte de Beaune. Powerful by the dreams they arouse, these terroirs are also powerful by the historical depth they awaken. To pronounce this name is to plunge into the depths of time and Burgundy’s identity. To taste this wine is to share in the mystery of Burgundy.

Benefitting from strong recognition since the ancient era and even more so from the 15th century onwards, La Romanée is one of those terroirs which were immediately distinguished for their typicity as well as for the particular emotion they arouse in those who taste the wines.

The very great terroirs make very great wines whose personality is such that, over time, it transcends the tonalities specific to the vintages as well as the notes inherited from the choices of vinification.

The wines of Burgundy are a tribute to the profusion offered by creation: profusion of soils, rocks, their exposures, water, underground or surface, and the plant and animal species that inhabit them. A profusion of intelligence too, of sensitivity, intuition and creativity of those who, for thousands of years, have been striving to reveal all the diversity of these wines in order to better express their substance.

In this, the culture of wine is one of the most beautiful expressions of civilisation.

Bouchard Père & Fils, one of the servants of this great mystery, occupies a special place in wine-growing

*“Each terroir is unique. Each plot is unique.
Whether for the old bottles or for the wines produced today, we listen
to them and take care of them carefully, with all the humility
and infinite respect that their personalities inspire. Each wine is an individual,
almost a being, with its own identity, character and behaviour.”*

Burgundy. Its 130-hectare estate, the largest in Premiers and Grands Crus of the Côte-d’Or, illustrates a hundred or so *climats* over 55 kilometres from north to south between Gevrey-Chambertin and Montrachet. Founded in 1731, the house preserves in these historic cellars a unique testimony of a few thousand bottles from the 19th century. By the number of *climats* as well as by the historical depth on which they are represented, this treasure, a great witness to the history of Burgundy, is no longer that of a single estate but, in a way, now constitutes a Burgundian heritage. So much so, in fact, that when the *Climats du vignoble de Bourgogne* was listed as a World Heritage Site by UNESCO in 2015, Bouchard Père & Fils was chosen as one of the constituent attributes of the listed heritage.

In order to transfer such a domain, the disposition of mind of a custodian rather than that of an proprietor is called for. It requires roots that plunge deep into time and a vision that looks far ahead.

Since 1995, the Henriot family has had the privilege of continuing this œuvre, of taking it further and perhaps even higher, because the œuvre itself demands it. The estate is at the heart of our vision. This is why acquisitions were made after 1995 in Meursault, Pommard, Monthélie, Clos-Vougeot, Bonnes-Mares, Echezeaux and others. It is also for this reason that we strive to express the diversity of the terroirs we are in charge of with all the subtlety that is appropriate to the diversity of the terroirs we are responsible for, both through wine-growing that respects nature and

through vinification and maturing with a precision that the goldsmiths would not deny.

Each terroir is unique. Each plot is unique. Whether for the old bottles or for the wines produced today, we listen to them and take care of them carefully, with all the humility and infinite respect that their personalities inspire. Each wine is an individual, almost a being, with its own identity, character and behaviour. Each one will therefore receive dedicated attention and appropriate treatment. Listening and observation take precedence over action to let the terroir express itself in the particularities of the vintage. The œnologist, Frédéric Weber is a cellar master and not a wine maker. He does not make the wine, he gives it life. Moreover, he uses the same words for his wines as one would use for a person. Too respectful to “force” them, he adapts to each one of them and consistently applies a simple principle: the rule is that there are no rules.

In this mission, the precision of a watchmaker combined with a genuine cult of detail are part of the house’s values. This Burgundian spirit, demanding, in perpetual quest for perfection, can be found in the archives and testimonials that the House has kept preciously since the beginning of the 18th century: tasting notes, winegrowers’ notebooks, booklets of vintages,...: this precious collection of documents, where meticulous observations and expertise developed over time are recorded, bears witness to this permanent quest for accuracy.

*“This beautiful and rich history testifies to the role
of the historic houses in the identification
of the great terroirs, the maturing of their wines
and their presentation
to the most demanding wine lovers.”*

The house’s distinctive expertise is also expressed in the attention paid in the cellars to the ageing of our wines. The bastions and cellars of the château de Beaune, built by Louis XI after the death of Charles le Téméraire in 1477, provide us with perfect conditions of conservation. Since the first half of the 19th century, the old bottles have been checked and recorked every 30 years. This rare know-how, developed over time, has gradually become a kind of liturgy whose precise and careful gestures testify to our veneration for these great witnesses of ancient times.

The wines that we offer you today have benefitted from this ritual which gives their lucky owners absolute confidence in their quality, despite their great age.

At the end of the 19th century, the great trading houses were almost the only ones to market this wine. They thus played an essential role in the renown of our great Burgundy wines, which they made known to the world, introduced to the royal tables, promoted in the international high society. This is how Bouchard Père & Fils was able to purchase wines from La Romanée to mature and market them.

From 1862 to 1975, the bottles we offer testify to this period. A second period follows, from 1976 to 2001, during which Bouchard Père & Fils was granted the exclusive right to mature and market La Romanée.

Starting in 2001, La Romanée’s situation began to change. Indeed, Louis-Michel Liger-Belair decided to gradually take over the destiny of the family estate. The period from 2002 to 2005 was a transitional period during which our two houses were growing and marketing La Romanée wines in parallel. 2006 thus marks the end of this long and prosperous period for Bouchard Père & Fils.

This beautiful and rich history testifies to the role of the historic houses in the identification of the great terroirs, the maturing of their wines and their presentation to the most demanding wine lovers.

For us, who have enjoyed this long life shared with La Romanée, the time has come to close this chapter. And, rather than jealously sealing this treasure within the ramparts of the château de Beaune, we thought it was more appropriate to share this memory with all those who, throughout the world, share a lively passion for this emblematic Burgundy wine.

Everything offered to you by Baghera/wines, whom I thank and whose expertise I admire, has lived a peaceful existence in our cellars since bottling. Their state of preservation is perfect. The only time, very ephemeral in view of their age, when these venerable bottles have been moved is when, every 30 years, expert and careful hands have exercised upon them our historic skill of recorking and conservation. On this occasion, after meticulous uncorking, each bottle is tasted and noted. Then one of them is sacrificed to top up the levels of its sisters and all of them are

*“Wine is made to be shared,
to be tasted, to be put on a table,
to be celebrated for itself
and because it embodies the most
fruitful alliance imaginable
between man and the earth.”*

finally recorked, before returning to the exact place from whence they were so briefly extracted.

This event is unique. There will have been a before and an after. Because, once it has passed, the story of Bouchard Père & Fils with La Romanée will slip out of our hands and into yours. Bouchard Père & Fils will no longer have Romanée.

But those who are lucky enough to acquire some of these bottles will taste a moment of art and of history that I hope they will remember for a long time.

Wine is made to be shared, to be tasted, to be put on a table, to be celebrated for itself and because it embodies the most fruitful alliance imaginable between man and the earth. What is important in wine is the sharing and culture that go hand in hand. It is friendship, interest, passion shared and discussed in a moment of joy and pleasure.

“The desire for happiness is essential to man”, writes Saint-Augustin, who adds: “it is the motive for all our actions”.

More than objects of hoarding or speculation, I hope that these bottles will become objects for sharing, the cause for moments of happiness. It is the sense of wine and the motive that has animated the people of Bouchard Père & Fils for nearly 300 years.

Beaune, January 27, 2021



*Maison des Remparts, private House of Gilles de Larouzière Henriot.
Most recent part (19th century) of the Château de Beaune which is a former royal fortress built
in the 15th century by King Louis XI.*



Philippe Prost | Ambassador, Bouchard Père & Fils

IN THE CELLAR

... with Philippe Prost

“We have a treasure: it’s the terroir. Here we’re talking about an appellation — La Romanée — where the terroir is so expressive.”

Baghera/wines: *Tell us about the plot of La Romanée...*

Philippe Prost: To be able to talk about this plot, you have to have been there, you really have to have seen it. It’s truly something remarkable, completely different from Romanée-Conti. We are above la Romanée-Conti on a very interesting south-north orientation. There is a certain gradient, 10 to 12%. We are at the foot of the Vosne-Romanée les Reignots and the very fact of having invested this orientation, a rein against erosion, allows us to preserve the soil. The originality of the soil lies in a small limestone pebble which comes down from the Reignots and has settled there, and this forms a deeper, more temperate soil. In my opinion, this is a truly wonderful orientation, which can also be found on the Côte de Beaune and on some of the *grands crus* of the Côte de Nuits. It is also a way of protecting the fruit under the leaves at the hottest moments of the day. You know what we are going through today with climate change, well in the nineteenth century also, there were years with extreme heat and drought, such as 1865. So, protecting the fruit under the foliage is a way to avoid the plant experiencing water stress.

This plot has lived through different eras with different share-cropping domains in charge of its cultivation. When you are a sharecropper, you vinify the fruit of the work of a whole year, it’s a way of understanding what happens throughout the year! That’s what it means

to listen to the plants. I think that being a sharecropper and taking charge of the vinification is a powerful symbol. The fact that a sharecropper does take charge of the vinification is truly the continuity of the whole year’s work. We have a treasure: it’s the terroir. Here we’re talking about an appellation — La Romanée — where the terroir is so expressive. There is a transferral in which we all have a common role to play: that of passing on the “message of the terroir”. That above all else. To know the vintages, to know the plant, it’s a wonderful thing because it allows you to respond to them in a way which is completely in tune with what is happening. Working to fine-tune the “vintage character” a little, but also trying to develop the unique message of the terroir: that’s something tremendous. You have to understand the notion of Grand Cru: there is an entity that comes from the soil, a signature note, a message that is so strong that the influence of the vintage can be crushed. Each time there are the same signature notes, the same messages and the same aromatic reminder: it is the signature of the terroir, it is something unique. It is essential to avoid any crushing of these signature notes, by a winemaker’s ego, and to respect the balance. You always have to work on balance and texture, that’s important.

Vinification is not a whole in itself, it is one step in the growth of this fruit and the expression of the terroir. In maturing, everything is important, in each season, in

“Not working in haste, really listening to the maturing of the wine and nurturing it towards its fullest expression before bottling it, that is something precious.”

each task (racking etc.) one has to be capable of making decisions, without exigency, without expediency. Being capable of making every decision at the right time is fundamental. For us, La Romanée requires a minimum of 14 to 16 months of aging, to allow for almost a year of barrel maturing on the original lees. It is also important to pay attention to the work of the cask: a message passes through the cask and we work in balance. At Bouchard Père & Fils, we do not like our own expressions to be too distinct and to risk tainting the expression of the terroir through other artifices. The cask has to be an accompanist, it provides a background of course but we are careful not to let it become dominant.

What makes Bouchard Père & Fils special?

With the potential of Bouchard Père & Fils, we really do have great tools: we never work in haste, we remain attentive in order to always to respond propitiously. You, yourself, have seen the cellars where the wines are aged, where they will not suffer any climatic hazards, here they will not be subjected to a rise in temperature. Not working in haste, really listening to the maturing of the wine and nurturing it towards its fullest expression before bottling it, that is something precious. Exercising a certain caution; I am referring to the woody expression, we prefer it to be kept discreet and never become dominant. We pay the utmost attention to this. The spirit, the philosophy of Bouchard Père & Fils, is the will to continue this expression of terroir and above all not to mask it or risk tainting it, with an overly woody background.

The Forey family carried out sharecropping from 1946, just after the war, until 2001: this means there was a succession from the grandfather's role as sharecropper

to the father and finally to the grandson, and this is quite remarkable! The members of the Forey family have worked with their knowledge of the La Romanée plot since they were very young. They have worked there continually with respect for the winemaking philosophy and the working of the vines. Between 1946 and 2001, there existed a “family” flair for listening, and there was a man-plant relationship over 3 generations which was really something wonderful. That's 11,000 vines per hectare, 11,000 individual characters: that's Burgundy and the work of sharecropper from one generation to the next, that's really our fundamental truth here in Burgundy. We left it to the Forey family to vinify, we were responsible for the maturing, just as Leroy was responsible for a while. The Bichot house has also been responsible for this maturing, bottling and distribution. We took charge of the distribution exclusively from 1976 to 2001.

Tell us about some of the vintages of La Romanée that you have chaperoned...

I would like to talk to you about the 1987 and 1988 vintages. 1987, a slightly difficult year and 1988, a fuller year with a lot more energy, something more concentrated. A certain severity at the beginning... but in the end in La Romanée there is never severity. Talking about tasting La Romanée, we find the same signature notes, the same aromatic definition. But at the same time, one is in the presence of “characters”. For me, La Romanée 1988 is almost like a tiger. There is even a tawny aspect that we find in the aromas, but there is also something very expansive, a power, a dominance. It's not the lord of the jungle, but it's something that automatically commands respect. We are trusting, we are in admiration before so much power. I love this type of expression.

“La Romanée 1988 is almost like a tiger. There is even a tawny aspect that we find in the aromas, but there is also something very expansive, a power, a dominance. It's not the lord of the jungle, but it's something that automatically commands respect.”

1987 is a slightly weaker vintage, yet when one tastes the Romanée 1987, there is something airy, delicate, like the tightrope walker on his wire: there is a tension. Somehow everything is in balance, but it is totally subtle. One recognises and fully respects the composition of this delicate and harmonious wine.

When I arrived in the maison Bouchard Père & Fils in 1978, we had a second vintage of La Romanée to take care of: it was the 1977 vintage. Every time we refer to this 1977 vintage, we evoke that very cold year, something rather severe, rather difficult, but you have to experience the Romanée 1977. I find it very noble. An image immediately comes to mind, it could be “Don Quixote” seen by Giacometti, with all its sleekness. When you look at it, you automatically look upwards, it's subliminal. When tasting the Romanée 1977, one has the impression of a peacock's tail in the mouth. It is something that takes over the mouth and it is the terroir that dominates and the vintage is completely forgotten. We only have one thing in mind: it is La Romanée in a very beautiful expression.

I am also thinking of two other vintages that I've accompanied, where the maturing was so important: the years 2002 and 2003, two vintages that are so very different. For me the expression of La Romanée 2003 is Atlas. It doesn't carry the earth, but the sun. He is there before you and you are in awe of his musculature. In the structure, one recognises a richness and yields to being crushed by the sun's rays, but at the same time one can't help but admire the concentration.

Alongside 2003, which was caricatural but which despite everything still strongly retains the La Romanée signature, 2002 comes to mind. The 2002 vintage has

something sharp, it's a katana, it's a sword, it's a stroke of the blade, something very chiselled in the beginning but which has grown wonderfully over time. Today this acidic medium helps the aroma and we definately recognise, as always, vintage after vintage, the signature notes of La Romanée. It is still the message of La Romanée, but each year through a different definition of the vintage, each with its own specific aging requirements, vintage after vintage. We bottled 2002 and 2003 in the same year — with a much longer maturing time for 2002 of course, but we had to let it flourish in order to be ready for Christmas Eve 2004.

2002 and 2003 are very different in their structures but when you look at the pleasure that each one procures you really are looking at two exceptional Romanée wines.

Beaune, December 17, 2020



Christophe Bouchard | Archives Consultant, Bouchard Père & Fils

IN THE ARCHIVES

... with Christophe Bouchard

“It is a journey through time. One would have to immerse oneself for days, weeks, whole months to be able to dissect all its substantial marrow.”

Baghera/wines: *Christophe, you do us the honour of being our guide among the countless archives of Bouchard Père & Fils, collated and preserved by your ancestors here at Rue du Château in Beaune. There are many testimonials of the relationship between the Maison Bouchard and the grand cru, La Romanée.*

Christophe Bouchard: Among the many testimonials kept here in the company archives, I will first show you a label of this famed bottle of Romanée. Bouchard Père & Fils had an establishment in Bordeaux and that’s why we see the mention “same establishment in Bordeaux”: it was in fact a shipping counter that was used for exports to the United States, England, Norway and Russia. Here are some other labels from La Romanée with the mention “same establishment in Bordeaux”. These labels were in use until about 1910.

I have found circulars that give an overview of the vintages from 1900 to 1932. The 1906 vintage: “average harvest – so when we say average, it is a harvest of average volume – excellent quality – robust and full-bodied wine – very generous – when we say very generous, these are wines that generally have a high alcoholic potential – robust and full-bodied”. The 1911 vintage “an excessively small quantity – either due to a spring frost or to weather conditions – the quantity was very small but the quality was exceptional”. The 1915 vintage “average harvest – still in terms of volume – very generous, full-bodied wines

that will have to be awaited for some time”. This implies that these are wines which were certainly very tannic and which took some time to improve in the bottle.

All these documents that have been collated were written by my ancestors. Each year after the harvest, a letter was sent to customers and suppliers to give them an overview of the harvest. I’ll read this, “Beaune November 1906. In Burgundy, the vine adapts wonderfully to the scorching seasons. The year 1906 from beginning to end was therefore particularly favourable to our vineyard and produced wines with a promising future. Quality: colourful wine, spirited, the wines of the latest harvest have an absolute clarity of taste and great finesse. Their firmness also predicts a long life – therefore certainly a little tannin – which guarantees them a bright future. Quantity: on the other hand, the quantity is very small in proportions varying from a quarter to a third of the production of an average year. A small quantity of excellent quality. This is the summary of the situation. Furthermore the estate is not willing to accept the low prices which have too often been the result of disastrous circumstances – implying too large volumes in previous years – for the moment the prices of 1906 are at the price of the beginning of the excellent 1904 and we can deduce with certainty that they will rise in the future”. And as

“This is the poster presenting La Romanée at the New Orleans exhibition in 1884-1885, where La Romanée 1865 won first prize.”

always a little reminder of the previous vintage: “the pleasant but light 1905 wines have found their use in everyday consumption”.

Concerning the 1911 vintage, in the archives there is a document drawn up by the Comité de Viticulture de Côte d’Or, i.e. a certain number of wine merchants and owners who would meet each year on the morning of the exhibition held on the day of the big wine sale: “the jury in charge of tasting the new wines presented at the fiftieth exhibition of the Beaune district agricultural committee and the Côte d’Or viticultural committee met on Sunday 12th November 1911 in the main hall of the Chamber of Commerce. The assembly made the following assessments: This year, thanks to the persistence of good weather and exceptional warmth, the wines of Burgundy are living up to their ancient renown and are worthy of their illustrious origin. A harvest favoured by glorious weather, totally healthy vines and perfectly ripe grapes, have given us in 1911 wines of remarkable quality combining body, colour, bouquet, finesse and a high degree. Everything contributes to forecasting for the 1911 harvest, a remarkable and assured rank among the great years. The quantity is very small and the vines of great wines have generally produced a yield well below average. This laudable appreciation was in all points confirmed the very same day by the splendid results of the sale of the Hospices’ wines, whose vintages were fiercely contended and sold to the applause of the crowd at fantastic prices. The Beaune Chancellor Nicolas Rolin, king of the sale, obtained the splendid price, unheard of to date, of 3,700 francs each”.

I am now going to show you a poster which shows that Burgundy wines, and La Romanée in particular, were already at the time extremely sought-after. This is the

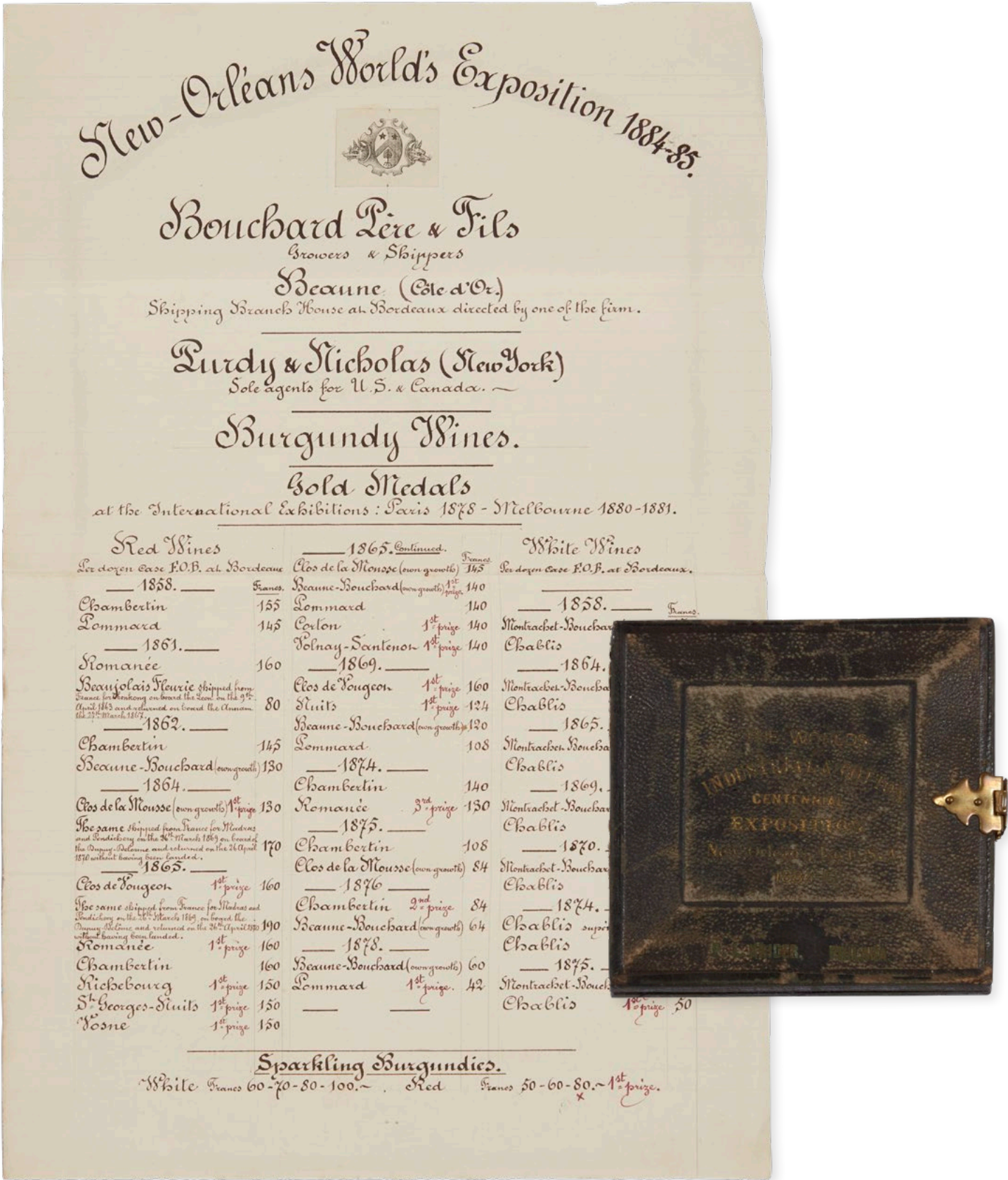
poster presenting La Romanée at the New Orleans exhibition in 1884-1885, where La Romanée 1865 won first prize. We see that the wines presented here were also presented in Paris in 1878 and in Melbourne, Australia in 1880-1881. And here we find La Romanée 1865 having won first prize. All these old vintages were vintages that were marketed by Bouchard Père & Fils, bought in bulk at the time, sometimes just one, sometimes several, sometimes almost the entire harvest depending on the year, and these wines were then distributed to the customers of Bouchard Père & Fils.

I have also found a book of circulars concerning the 1862 vintage, again circulars sent by Bouchard Père & Fils to its customers. “As every year at the same time, we wish to inform you of the situation of our vineyard after a season which, as a result of very opposing atmospheric influences, has brought us from the greatest hopes to the most well-founded fears. We have a harvest whose yield can be estimated at that of an ordinary year. So there is a careful choice to be made among the 1862 wines. The time of the harvest, hastened by some, delayed by others, is one of the main reasons for the variation that can be seen in the success of a single wine.” All this to say that the choice of harvest date is very important in the quality of a vintage.

Going through these archives with you, Christophe, is like travelling back in time.

It is a journey through time. One would have to immerse oneself for days, weeks, whole months to be able to dissect all its substantial marrow.

Here, I recently found some documents in a crate left to me by my grandfather. They are in fact winegrowers’ accounts. The estate was actually shared between



New Orleans World's Exposition 1884-85 original poster and gold medal presentation case.

“Bouchard Père & Fils has always kept old documents, old notebooks. Everything was recorded in them.”

different winegrowers who were responsible for the exploitation of each of the plots, and these winegrowers were the ones who hired grape-pickers and seasonal staff when they needed them. I found an account from 1865 with the harvest at Clos de la Mousse. For example: on September 14th, 157 baskets, 34 baskets. On September 15th: 10 baskets, 8 baskets in the plot next to it. At Clos Landry: 150 baskets on 13th September 1865. The winegrowers noted the number of baskets collected to keep the accounts and they also noted the number of pickers they had employed in order to pay them.

You see, here I found a vintage notebook from Beaune 1813, with the dates of the harvest hampers. The harvest at Pommard and Volnay was set for October 11th, Beaune for October 12th, Chassagne for October 13th, etc. All the details of the year are recorded as well as the number of pickers. A grape picker in 1813 was paid 18 centimes and basket carriers 22 centimes.

To what extent do these testimonies on the conditions of old and even very old vintages nourish Bouchard Père & Fils’ thoughts on contemporary vintages?

These documents are very important. Bouchard Père & Fils has always kept old documents, old notebooks. Everything was recorded in them. Everything has always been recorded, which makes it possible in more recent vintages, when faced with a somewhat exceptional or unusual quality, to find in the past the way in which this quality – if it ever existed – was dealt with.

In these archives, we can find the dates of harvest of all the old vintages. This allows us to follow the evolution of the maturity of the grapes as it occurs today. We can see that in the past the harvest often took place at

the end of September/early October, sometimes even mid-October. Nowadays, the harvest takes place around 15th September or even earlier (end of August). This clearly shows an acceleration in ripening and precocity. We can also see that production varies greatly from one year to the next. Indeed, there were very variable climatic conditions from one year to the next with frosts that could be very harsh.

This information is invaluable for the winemakers and vineyard managers of today. History continues, and history was passed on with the arrival of the Henriot family. Nowadays, the notes are no longer taken in small notebooks by hand but are carefully archived in the hearts of computers. These archives are beginning to be exploited and scanned in order to preserve their continuity.

Beaune, December 16, 2020



Bouchard Père & Fils’ collection of historical labels.

NOTES sur les RECOLTES en BOURGOGNE des ANNEES 1900 à 1928
et de 1929 à 1932

1900 - Année Abondante - vins légers.

1901 - Abondante, même caractère que la précédente avec moins de qualité.

1902 - Moins abondante que les 2 précédentes, vins meilleurs que 1900 et surtout 1901 - un peu plus de corps.

1903 - Année peu abondante - vins durs, secs et maigres.-

1904 - Quantité moyenne, excellente qualité, vins tendres, souples et bouquetés - excellents.-

1905 - Abondants, mais médiocres.

1906 - Récolte moyenne - excellente qualité, vins robustes et corsés, très généreux.

1907 - Quantité au-dessous de la moyenne, qualité assez bonne dans la Côte de Nuits et supérieure dans la Côte de Beaune. Vins fruités, élégants et bouquetés.

1908 - Année abondante, vins légers, agréables et bouquetés.

1909 - Année déficitaire et qualité médiocre.-

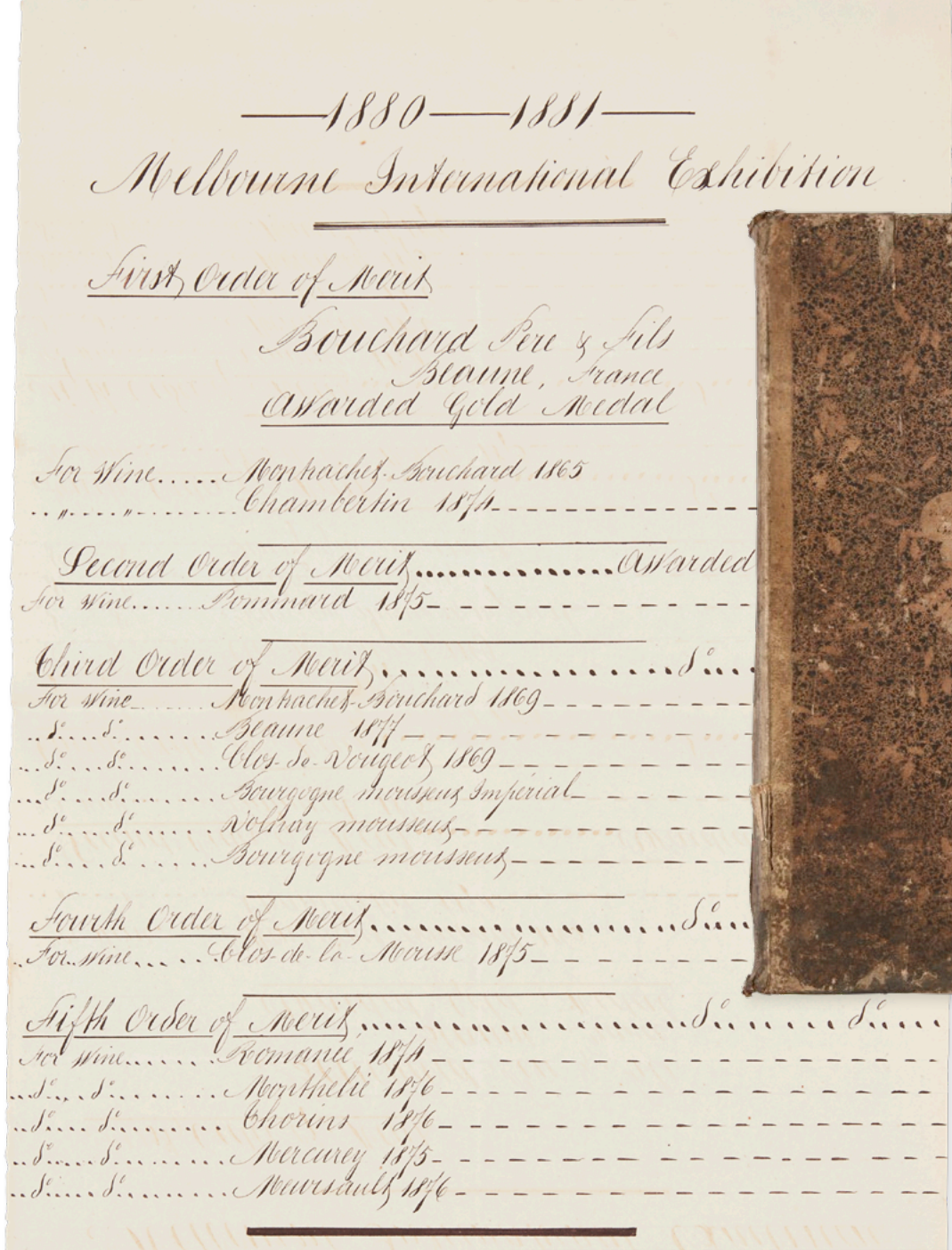
1910 - Néant, récolte nulle.-

1911 - Quantité excessivement réduite, qualité exceptionnelle.-

1912 - Quantité moyenne, vins bien constitués qui ont fait une fin excellente.

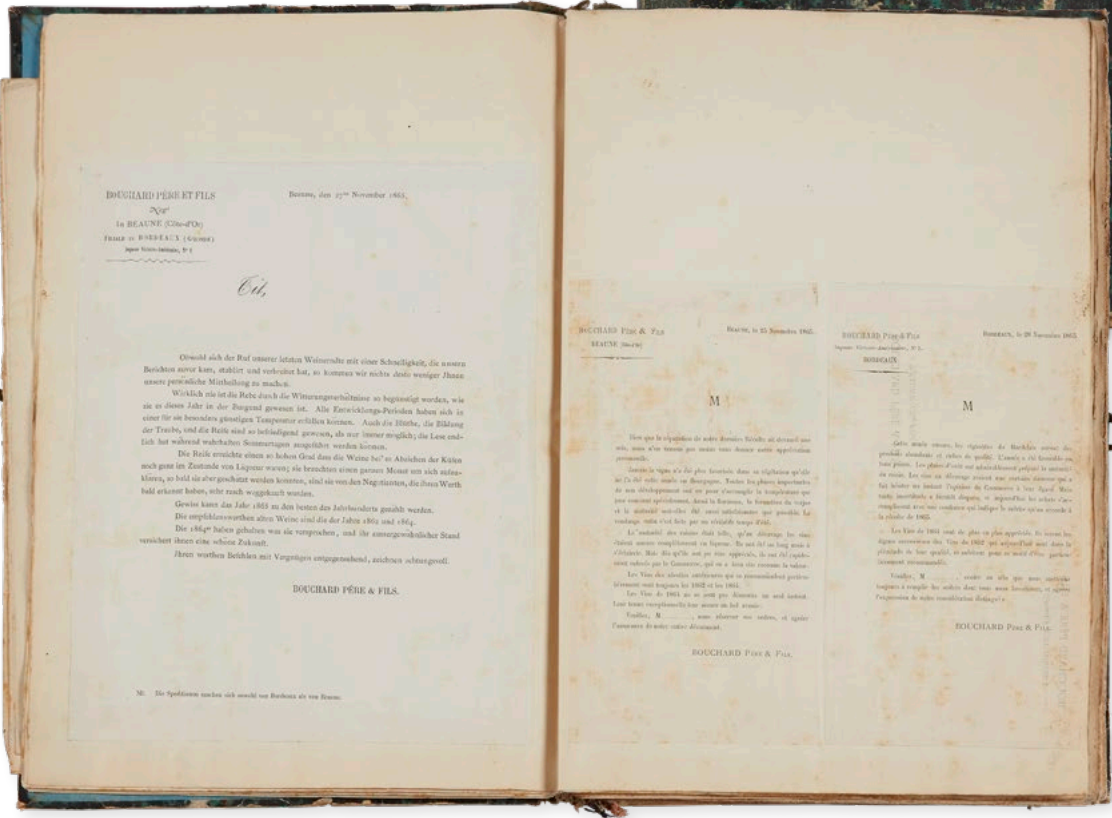
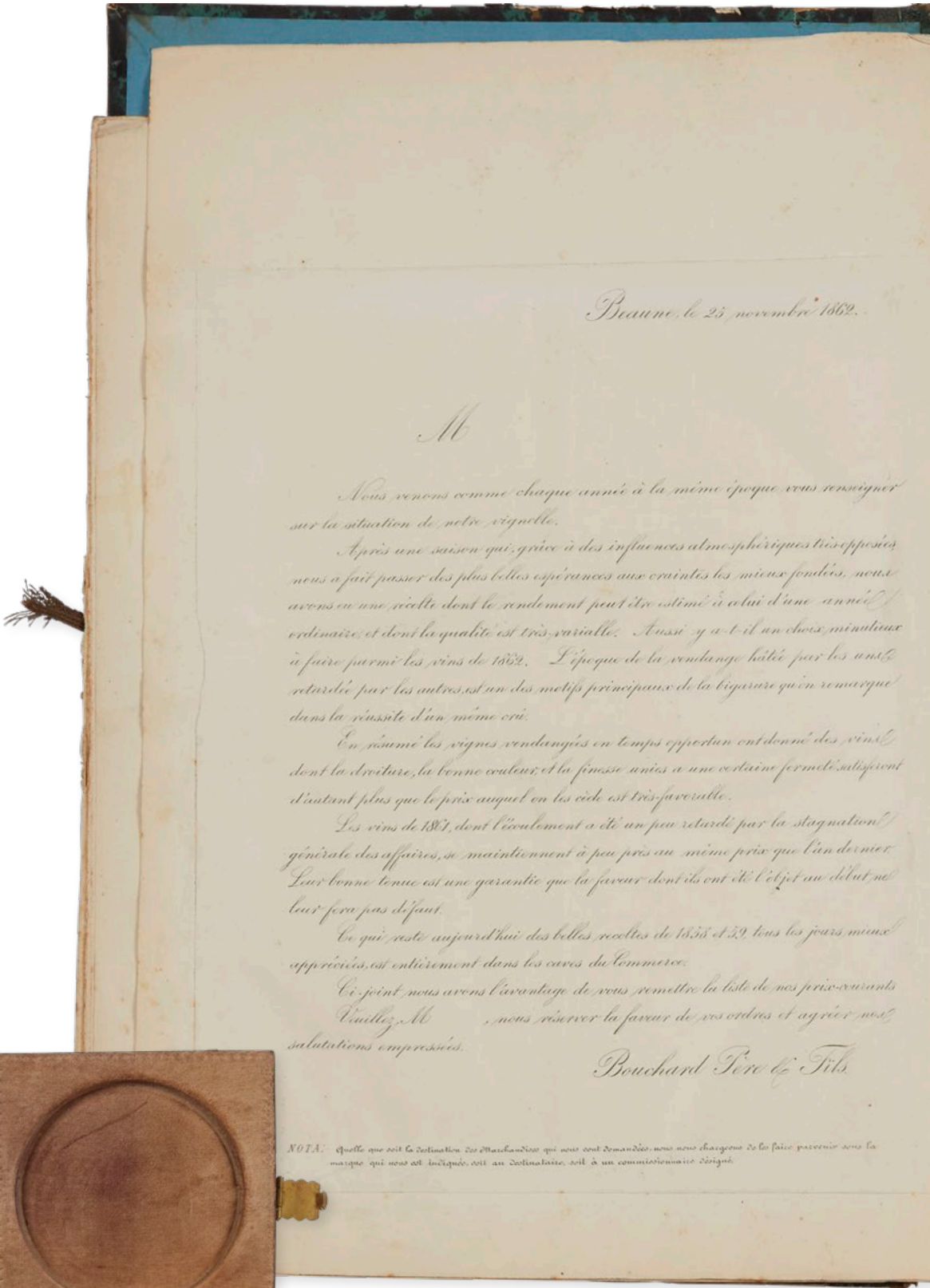
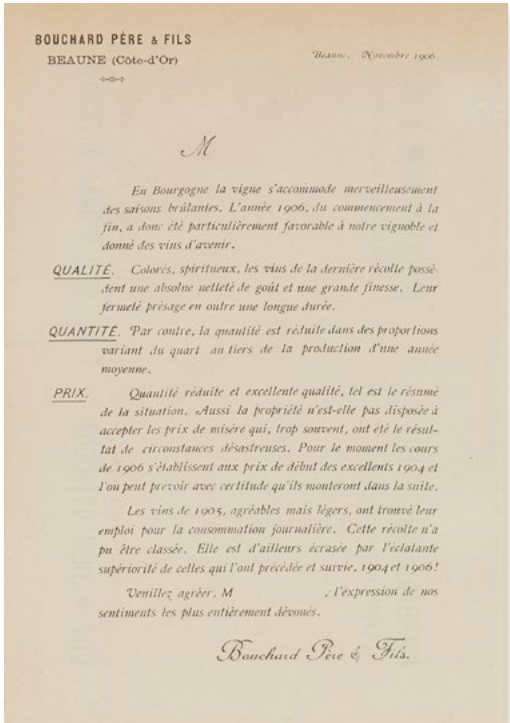


Top: Bouchard Père & Fils notes on Burgundy's harvests from 1900 to 1928 and from 1929 to 1932.
Bottom: Bouchard Père & Fils prices book from 1818 to 1884.



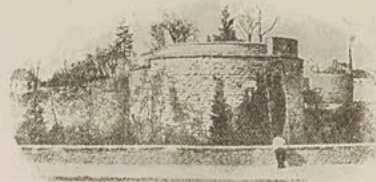
PRIX-COURANT SPÉCIAL POUR LE COMMERCE					
NOVEMBRE 1865. — SANS ENGAGEMENT POUR L'AVENIR					
La pièce de 228 litres en en feuille, avec différence de logement	PRIX-COURANT				VINS EN BOUTEILLES
Fûts d'origine	1861, 1862 & 1863	1864	1865	ROUGES. — ANNÉES 1846 à 1862	
VINS ROUGES					
Volnay-Santenot & Clos-du-Roi	de 350 à 450	400	410	Chambertin, Romanée, Clos-Vougeot,	de 4 à 40 fr. la bouteille.
Volnay & Pommard	de 300 à 400	370	380		
Beaune	de 300 à 360	350	360		
Aloxe, Chassagne & Savigny	de 250 à 300	280	290	Musigny, Richebourg, St-Georges, Corton,	de 2 fr. 50 à 5 fr. la bouteille.
Monthellie, Auxey & Santenay	de 230 à 280	250	260		
Corton	de 450 à 650	550	570		
Nuits & Vosne	de 400 à 500	460	480	Nuits, Volnay, Pommard, Beaune,	de 1 fr. 50 à 3 fr. la bouteille.
Chambolle & Morey	de 400 à 500	460	480		
Saint-Georges, Nuits	de 500 à 750	580	600		
Richebourg & Musigny	de 550 à 800	600	650		
Chambertin	de 600 à 1000	700	750		
Romanée et la Tâche	de 700 à 1200	750	800		

Top: Melbourne International Exhibition 1880-1881 original poster.
Bottom: Bouchard Père & Fils market prices for the trade, November 1865
(on left part, barrel prices from 1861 to 1865, on right part, bottles prices from 1846 to 1862).



Bouchard Père & Fils circular letters.
Top: 1906 vintage report. Bottom: 1862 vintage report.

Top: Bouchard Père & Fils circular letter on the 1862 vintage report.
Bottom: Bouchard Père & Fils New Orleans World's Exposition 1884-85 gold medal.



Château de Beaune

SIÈGE DE LA MAISON

BOUCHARD PÈRE & FILS

Propriétaires & Négociants

A BEAUNE (Côte-d'Or)

et 10, rue Saint-Hilaire

A REIMS

MAISON A BORDEAUX

DIRIGÉE PAR UN DES ASSOCIÉS

127, RUE TURENNE, 127

Téléphone N° 454

Adresses télégraphiques :

Bouchard-Château-Beaune.

Bouchard-Turenne-Bordeaux.

Bouchard-Saint-Hilaire-Reims.

M

Le jury chargé de déguster les vins nouveaux présentés à la 50^e Exposition du Comité d'Agriculture de l'arrondissement de Beaune et de Viticulture de la Côte-d'Or, s'est réuni le Dimanche 12 Novembre 1911, à 8 h. 1/2 du matin, dans la grande salle de la Chambre de Commerce.

L'assemblée a formulé les appréciations suivantes :

- « Cette année, grâce à la persistance du beau temps et d'une chaleur exceptionnelle, les vins de Bourgogne se montrent à la hauteur de leur antique renommée et dignes de leur illustre origine. »
- « Des vendanges favorisées par un temps merveilleux, des vignes absolument saines et des raisins parfaitement mûrs nous ont donné en 1911 des vins de qualité remarquable, réunissant corps, couleur, bouquet, finesse et un degré élevé. »
- « Tout concourt à présager, pour la récolte 1911, un rang remarquable et assuré parmi les grandes années. »
- « La quantité est très réduite, et les vignes de grand vin ont donné d'une façon générale un rendement bien au dessous de la moyenne. »
- « Les vins blancs sont également d'une réussite parfaite et la qualité des vins ordinaires ne laisse rien à désirer. »
- « Les vins du Beaujolais, du Mâconnais, de l'Yonne, dignement représentés par de nombreux échantillons et aussi favorisés cette année que la Côte-d'Or, ont été fort appréciés par le Jury qui a été unanime à constater qu'il fallait remonter aux meilleures années pour trouver des vins aussi complets. »

Cette élogieuse appréciation a été en tous points confirmée le jour même par les magnifiques résultats de la vente des vins fins des Hospices dont les cuvées ont été disputées avec acharnement et adjugées aux applaudissements de la foule à des prix fantastiques!

Le Beaune, Chancelier Nicolas Rolin, le roi de la vente, a obtenu le prix splendide, inconnu jusqu'à ce jour, de 3,700 francs la pièce!

Veuillez agréer, M

, l'expression de nos sentiments les plus entièrement dévoués.

Vos très obéissants serviteurs.

BOUCHARD PÈRE & FILS.

BEAUNE, Janvier 1912.

AVIS TRÈS IMPORTANT

Avant de nombreux homonymes à Beaune et à BORDEAUX, nous rappelons que notre raison sociale, conservée la même depuis plus d'un siècle, est :

BOUCHARD PÈRE & FILS

Les mots PÈRE & FILS sont essentiels.

BOUCHARD PÈRE & FILS
BEAUNE (Côte-d'Or)

Beaune, Novembre 1911.

BOUCHARD PÈRE & FILS
BORDEAUX (Gironde)

Bordeaux, Novembre 1911.

M

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Veuillez agréer, M

, l'expression de nos sentiments les plus entièrement dévoués.

Bouchard Père & Fils

M

Des chaleurs extrêmes ont marqué d'une façon extraordinaire l'année 1911 et cet excès de beau temps a même fait craindre un moment que le moût par trop concentré ne donne des vins un peu durs.

Heureusement des pluies bienfaisantes survenues quelque temps avant la récolte ont assoupli le grain et lui ont permis d'arriver à maturité dans un meilleur équilibre de ses éléments.

Aussi estime-t-on généralement que l'année sera des plus réussies et la quantité étant très minime, un courant impétueux d'achats et de ventes s'est aussitôt déclaré entraînant les cours à des hauteurs imprévues.

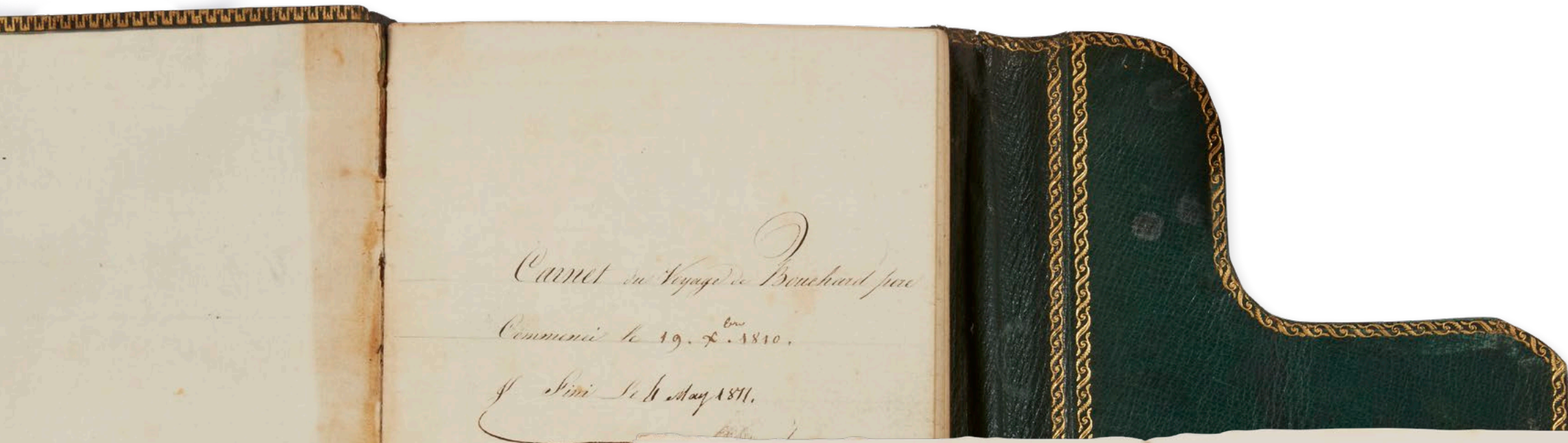
Les prix des vins vieux s'en trouvent consolidés, mais restent néanmoins avantageux par rapport à ceux de 1911.

Parmi les vins que nous vous offrons d'autre-part, nous signalerons tout spécialement, à votre bienveillante attention, les Pomrol, les La tour St. Nicolas et en bouteilles tous nos grands vins de 1899, le Château Palmer et le Grand Lamo Sargol entr'autres.

Enous avons l'honneur d'être, M

, vos très dévoués serviteurs

Bouchard Père & Fils



Carnet de voyage de Bouchard père

Commence le 19. 8. 1810.

Fin le 11. 11. 1811.

devances fort bons. On
aurait délaissé au début
par suite des fûts de l'année
précédentes. D'après de 1861
qu'on avait payé des press
de raisins -- mais plus tard
on donna leur mérite.

1863 petite année
1864 bonne année moyenne. vin
ferme, un peu bas.

1865 - Un des belles années de la
nouvelle "Qualité" et qualité
exceptionnelle

1866 - petite, très petite année.

1867 année moyenne

1868 - vin d'attente difficile

1869 - vin ferme. Qualité moyenne

1870 - vin charmant, excellent. Mais
le vin a empêché de vendre
parts qu'on devait en obtenir.

1871 petite année

1872 " "

1873 " "

1874 petite année, peu de vin

1875 abondance. vin ferme, agréable

1876 - vin ferme - qui furent bon fin

1877 - les fûts vin. On ne put
pas apprécier au début com-
me ils le méritaient.

1878 - Cette année les vins marquaient
un coup de foudre au
début. Mais cela se refit.
Les vins étaient très beaux
et furent bon fin.

1879 - Année ordinaire

1880 - petite année de tout
façon

1881 - peu de vin. Mais
de bonne qualité. Ils
payèrent très cher.

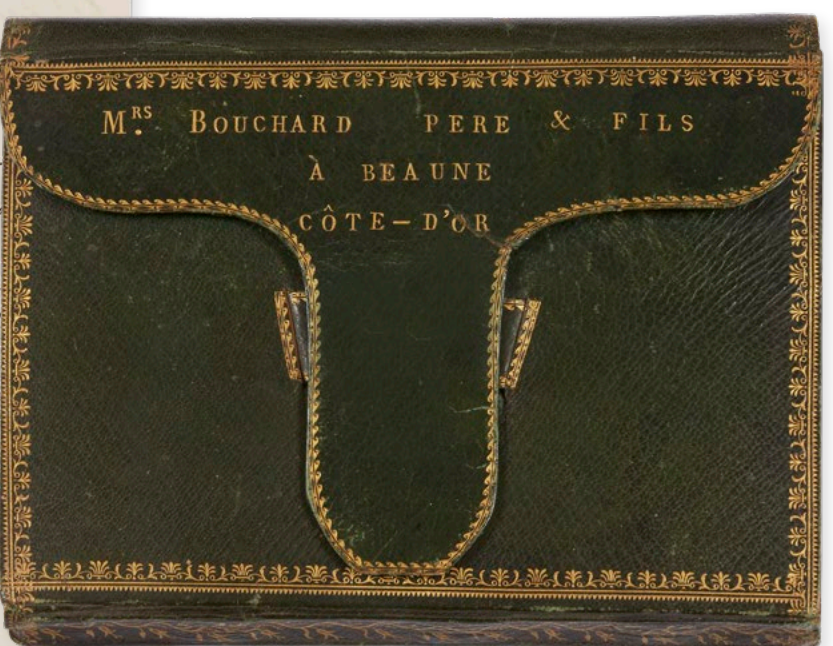
1882 - Année moyenne. Mais
qui donna rien moins d'un
vin marchand.

1883 - vin tendre, d'un cer-
tain distinction. Mais, mais
un peu d'attente. Mon-
ils vendent d'ailleurs les
en regard à leur prix qui
n'est pas élevé.

1884 - Cette année la robe de Beau-
fut ravie par la grêle.

Notes Sommaire
sur la Qualité et le
Caractère des vins des
années les plus intéressantes
depuis 1822
à présent.

21 9 1888



Green leather-bound journal: Bernard Bouchard's personal travel notebook,
October 1810 — May 1811.

Top right manuscript: summary notes on the quality and character of the wines
from the most interesting vintages since 1822 to nowadays.

Middle page manuscript: summary notes on vintages from 1862 to 1884.

ENTRÉE

N ^{os}	Cru	Provenance	P	F	Q	H	L	Prix	Total
117	3 juin 1912. Romanée	1911 C. Marrey & Fils Belair moins : Escompte 3% Reste net Transport par le messager Bony Manutention	3					1120 . 3350 . 100 20 3250 20 2 . 2 70 1089 30 32 70 1122 ..	3350 . 100 20 3250 20 2 . 2 70 3267 90 32 70 3300 60
118	3 juin 1912. Clos de Vougeot	1911 C. Marrey & Fils Belair moins : Escompte 3% Reste net Transport par le messager Bony Manutention	3					1080 . 3240 . 27 80 3142 80 2 . 6 . 2 70 1050 50 31 50 1082 ..	3240 . 27 80 3142 80 6 . 2 70 3151 50 31 50 1082 ..
119	3 juin 1912. Chambertin	1911 C. Marrey & Fils Belair moins : Escompte 3% Reste net Transport par le messager Bony Manutention	3					1040 . 3120 . 92 60 3026 40 2 . 6 . 1 55 1011 65 30 35 1042 ..	3120 . 92 60 3026 40 6 . 1 55 3033 95 30 35 1064 30
120	3 juin 1912. Richebourg	1911 C. Marrey & Fils Belair moins : Escompte 3% Reste net Transport par le messager Bony Manutention	3					880 . 2640 . 29 80 2560 80 2 . 6 . 2 10 856 30 25 70 882 ..	2640 . 29 80 2560 80 6 . 2 10 2568 90 25 70 894 60

SORTIE

DATES	N ^{os} d'ordre	P	F	Q	H	L	DATES	N ^{os} d'ordre	P	F	Q	H	L
1912 juin 4	Passé au 122	3					1913 mars 13						
1912 juin 4	Passé au 123	3					1913 mars 17						
1912 juin 4	Passé au 124	3					1913 mars 19						
1912 juin 4	Passé au 125	3					1913 mars 20						
1912 juin 4	Passé au 126	3					1913 mars 21						
1912 juin 4	Passé au 127	3					1913 mars 22						
1912 juin 4	Passé au 128	3					1913 mars 23						
1912 juin 4	Passé au 129	3					1913 mars 24						
1912 juin 4	Passé au 130	3					1913 mars 25						
1912 juin 4	Passé au 131	3					1913 mars 26						
1912 juin 4	Passé au 132	3					1913 mars 27						
1912 juin 4	Passé au 133	3					1913 mars 28						
1912 juin 4	Passé au 134	3					1913 mars 29						
1912 juin 4	Passé au 135	3					1913 mars 30						
1912 juin 4	Passé au 136	3					1913 mars 31						
1912 juin 4	Passé au 137	3					1913 mars 31						
1912 juin 4	Passé au 138	3					1913 mars 31						
1912 juin 4	Passé au 139	3					1913 mars 31						
1912 juin 4	Passé au 140	3					1913 mars 31						
1912 juin 4	Passé au 141	3					1913 mars 31						
1912 juin 4	Passé au 142	3					1913 mars 31						
1912 juin 4	Passé au 143	3					1913 mars 31						
1912 juin 4	Passé au 144	3					1913 mars 31						
1912 juin 4	Passé au 145	3					1913 mars 31						
1912 juin 4	Passé au 146	3					1913 mars 31						
1912 juin 4	Passé au 147	3					1913 mars 31						
1912 juin 4	Passé au 148	3					1913 mars 31						
1912 juin 4	Passé au 149	3					1913 mars 31						
1912 juin 4	Passé au 150	3					1913 mars 31						
1912 juin 4	Passé au 151	3					1913 mars 31						
1912 juin 4	Passé au 152	3					1913 mars 31						
1912 juin 4	Passé au 153	3					1913 mars 31						
1912 juin 4	Passé au 154	3					1913 mars 31						
1912 juin 4	Passé au 155	3					1913 mars 31						
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1912 juin 4	Passé au 157	3					1913 mars 31						
1912 juin 4	Passé au 158	3					1913 mars 31						
1912 juin 4	Passé au 159	3					1913 mars 31						
1912 juin 4	Passé au 160	3					1913 mars 31						
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1912 juin 4	Passé au 170	3					1913 mars 31						
1912 juin 4	Passé au 171	3					1913 mars 31						
1912 juin 4	Passé au 172	3					1913 mars 31						
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1912 juin 4	Passé au 179	3					1913 mars 31						
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1912 juin 4	Passé au 183	3					1913 mars 31						
1912 juin 4	Passé au 184	3					1913 mars 31						
1912 juin 4	Passé au 185	3					1913 mars 31						
1912 juin 4	Passé au 186	3					1913 mars 31						
1912 juin 4	Passé au 187	3					1913 mars 31						
1912 juin 4	Passé au 188	3					1913 mars 31						
1912 juin 4	Passé au 189	3					1913 mars 31						
1912 juin 4	Passé au 190	3					1913 mars 31						
1912 juin 4	Passé au 191	3					1913 mars 31						
1912 juin 4	Passé au 192	3					1913 mars 31						
1912 juin 4	Passé au 193	3					1913 mars 31						
1912 juin 4	Passé au 194	3					1913 mars 31						
1912 juin 4	Passé au 195	3					1913 mars 31						
1912 juin 4	Passé au 196	3					1913 mars 31						
1912 juin 4	Passé au 197	3					1913 mars 31						
1912 juin 4	Passé au 198	3					1913 mars 31						
1912 juin 4	Passé au 199	3					1913 mars 31						
1912 juin 4	Passé au 200	3					1913 mars 31						



Bouchard Père & Fils cellar book: extract from June 1912
listing the entry and release of, amongst other Bouchard Père & Fils wines, La Romanée 1911.

2005

lot 1

about the vintage

This vintage benefited from the north wind throughout the growth cycle. This ensured glorious weather, that was dry without excessive temperatures. Rainfall was in fact low, except for a few storms spaced out over the year. As a result, the grapes were so healthy that sorting proved to be unnecessary after the dry summer and cool July.

The reds present superb bright colours, and elegant fresh red fruit aromas. The palate is sumptuously structured, offering a perfect balance between power and elegance.

TASTING NOTES

2005

“Dense, expressive, complex ...”

| by Philippe PROST |

Makes me think of... Vermeer, “*The Girl with a Pearl Earring*”.

The little youngster. A very great potential. Very great success for BPF. Nonettes! A baby, amusing, charming. A kid. Gingerbread. Sweetness. Grilled. Toasted. Complex and balanced. Long and racy. Floral longer on the palate. Not infantile — (second notes — Philippe returns to it to clarify): A vintage of enthusiasm. Wooded. Kirsch. Balanced, grace, youth, brightness, clear, frank. No difficulty in understanding it. Cheerful, brilliant. Roundness, contrasted, freshness, luminosity. Decades ahead of it...

My gourmet parallel would be... nonnettes, gingerbread, toast, sugar. Floral (bouquet), one black cherry and branches.

| by Frédéric WEBER |

Beautiful fresh, deep purple ruby colour. Dense, expressive, complex bouquet with mocha, black cherry and light floral notes. The palate is well balanced with notes of dark cherry, toast and mocha. An elegant wine with superb length.



3 bottles

CHF 4'500 – 9'000 per lot
lot 1



La Romanée 2005 – Boucharde Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Boucharde Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Boucharde Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

2003

lots 2 – 4

about the vintage

Thanks to exceptional sunshine throughout the vintage, this year was the one of record-breaking temperatures, early development, and drought. Some of the weather conditions were far from ideal, such as frost in April, hail and scorching temperatures in the summer. This resulted in historically low yields. The reds display some very deep colours, and aromas of jammy red fruit. The palate is full-bodied, dense, very rich and has superb length. Of course, the freshness is a little reduced, but the power and very mature, silky tannins rebalance the whole.

TASTING NOTES

2003

“Fresh palate with silky tannins and a beautiful long finish ...”

| by Philippe PROST |

Makes me think of... bronze Atlas holding the sky.
From its birth, an image ; Opulence. Flesh, matter. Racy, powerful, deep. Atlas supporting the world, the sun of 2003. Strength and musculature. Monument, broadness. Silky, smooth, no hardness. Fig, currants, Greece.
My gourmet parallel would be ... fig, currants.

| by Frédéric WEBER |

Beautiful deep colour with glints of brick. Expressive nose with dark fruit, currant and fresh leather aromas. Fresh palate with silky tannins and a beautiful long finish. An elegant wine.



1 bottle

CHF 850 – 1'700 per lot
lot 2

3 bottles

CHF 2'600 – 5'200 per lot
lot 3

6 bottles

CHF 5'000 – 10'000
lot 4



La Romanée 2003 – Boucharde Père & Fils

- _____ Grand Cru, Burgundy, Côte de Nuits
- _____ New wooden case from Boucharde Père & Fils
- _____ In bond at Geneva FreePorts
- _____ Kept “*sur pile*” in the historic cellars of Boucharde Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

2002

lots 5 – 7

about the vintage

Unlike other French wine producing areas, the vineyards of the Côte d’Or benefited from exceptional weather conditions during 2002, characterized by a dry winter followed by a variable spring, but with good hot weather during the flowering. A rather dry summer, without excessively high temperatures. A dry and clear September, with a North-East wind which concentrated the sugars without letting acidity levels fall. On the eve of harvesting, our Chardonnays and Pinots Noirs had reached very good degrees of maturity, thanks to careful yield control. The grapes were perfectly healthy, and the potential alcohol contents were particularly high, especially for the Pinots Noirs (up to 14° in Corton).

TASTING NOTES

2002

“Fresh and structured on the palate with a musky, animal finish ...”

| by Philippe PROST |

Makes me think of... Bernard Buffet, “*The Drinker*”.

Coldness which has given sharp, straight wines, precision. Long to establish. A knife, a katana, a sword. Backbone. Acidity now dispersed. Straight and defined. Jam. Blackberry. Black that slices, reminiscent of a sword. Will explode over time — great potential.

My gourmet parallel would be... black jam. Blackberries.

| by Frédéric WEBER |

Beautiful deep, fresh colour with glints of orange. Expressive bouquet with scents of dark cherry, strawberry syrup, strawberry jam and fresh fruit. Fresh and structured on the palate with a musky, animal finish. A lovely wine.



3 bottles

CHF 3'500 – 7'000 per lot
lot 5
lot 6

6 bottles

CHF 7'000 – 14'000 per lot
lot 7



La Romanée 2002 – Bouchard Père & Fils

- _____ Grand Cru, Burgundy, Côte de Nuits
- _____ New wooden case from Bouchard Père & Fils
- _____ In bond at Geneva FreePorts
- _____ Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

2000

lots 8 – 9

about the vintage

The year was a little warmer than usual, with average temperatures up by 2-3°C, apart from July which was rather cool. There was more sunshine than usual except for April and July. Average rainfall was slightly lower than usual, but with very irregular and often strong showers due to local storms. The end of the summer was particularly fine and favoured a perfect ripening of the grapes.

TASTING NOTES

2000

“Bouquet reveals notes of undergrowth, currants, plums and dark fruit ...”

| by Philippe PROST |

Makes me think of... *“Boy with a Basket of Fruit”* by Le Caravaggio.
Very seductive. A vintage to be discovered. Tenderness, nice maturity, one had to listen to the vines on “The Day”... Established today, tender, opening up. Serenity. Dried fruits, liqueur. Tannin slow to soften gives strength today. A lot of balance. Warmth, expression. Lots of fruit. Good body and grace. Contrast of fruits. Aromas. Not a still life! An ambiguous, feminine character. Generosity, youth, fruits, bouquet.
My gourmet parallel would be... dried fruits, liqueur. Lots of fruit. Fruits, bouquet. Foliage.

| by Frédéric WEBER |

Deep colour with glints of brick. Bouquet reveals notes of undergrowth, currants, plums and dark fruit. The palate is mineral, smooth.



3 magnums
CHF 5'000 – 10'000 per lot
lot 8

1 bottle
CHF 750 – 1'500 per lot
lot 9



La Romanée 2000 – Bouchard Père & Fils

- _____ Grand Cru, Burgundy, Côte de Nuits
- _____ New wooden case from Bouchard Père & Fils
- _____ In bond at Geneva FreePorts
- _____ Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1998

lots 10 – 17

about the vintage

After a relatively mild winter, the first signs of active growth appeared at the end of March. However, this slowed in April due to rather cool temperatures and a period of frost on 13 and 14 April, which caused some damage in the vineyards in the South of the region. Then warmer temperatures from 8 May led to a quick development of the vegetation and early flowering, between 5 and 9 June. The June weather was rather cold, unsettled and wet. However, this did not affect the vines, as flowering had already been completed. The weather then improved steadily whilst remaining cloudy during the day and cool at night. The maturing process began at the end of July and continued during August, which was sunny, dry and hot. However, the vines did not suffer water stress. The good weather continued with a few showers during the first two weeks of September, which enabled the grapes to reach maturity.

TASTING NOTES

1998

“Notes of chocolate and dark fruit ...”

| by Philippe PROST |

Makes me think of... *“The Ballet Dancer”* by Degas

Very nice acidity. More pronounced backbone. Translated through maturation. To be tamed, give it time to mature. Currant, very dense, tight. Dark without blackness. Behind, sensitivity, grace, seductive, movement. Very warm, orangey.

My gourmet parallel would be... light (golden) currants. An orange? Candied fruit.

| by Frédéric WEBER |

Beautiful fresh, deep colour. Fresh, intense nose with dark fruit, blackberry and chocolate notes. Structured and complex on the palate with notes of chocolate and dark fruit. An elegant wine.



1 bottle

CHF 800 – 1'600 per lot
lot 10

3 bottles

CHF 2'400 – 4'800 per lot
lot 11
lot 12

6 bottles

CHF 4'800 – 9'600 per lot
lot 13
lot 14
lot 15
lot 16

12 bottles

CHF 9'500 – 19'000 per lot
lot 17



La Romanée 1998 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1997

lots 18 – 26

about the vintage

The particularly hot weather from the end of July until the end of August (daytime temperatures were above 30°C and rarely below 20°C at night-time) favoured the *véraison* (changing of the colour of the grape berries) and the ripening of the grapes. No storms hindered this evolution. Rain levels were substantially below average (25 mm in July and 2 mm in August in Beaune). Showers at the beginning of September were most welcome as some vineyards were starting to show signs of drought.

TASTING NOTES

1997

“A wine to appreciate in the years to come ...”

| by Philippe PROST |

Makes me think of... *“View of the Canal St Martin”* by Sisley.
Nice precocity, high maturity. Sweetness, delicacy. Jam. Black fruit.
Deep. Numerous reflections. Contrasting. Chiselled, a wine with facets.
Precious stone, complex reflections. Tender, silky, serene, smooth.
My gourmet parallel would be... jam. Black fruits blackberries
blueberries. Diamond sugar crystals.

| by Frédéric WEBER |

Beautiful fresh, deep colour. Fresh nose with aromas of black fruit
liqueur and raisins. Jammy, black fruit notes mingle on the palate.
A wine to appreciate in the years to come.



3 bottles

CHF 2'000 – 4'000 per lot
lot 18
lot 19

6 bottles

CHF 4'200 – 8'400 per lot
lot 20
lot 21
lot 22
lot 23

12 bottles

CHF 8'500 – 17'000 per lot
lot 24
lot 25
lot 26



La Romanée 1997 – Boucharde Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Boucharde Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Boucharde Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1996

lots 27 – 36

about the vintage

Exceptional weather conditions during flowering, and a good cluster setting together with a very dry month of September resulted in a generous, good quality 1996 vintage.

TASTING NOTES

1996

“Beautiful intense colour with glints of copper ...”

| by Philippe PROST |

Makes me think of... *“An autumn in Argenteuil”* by Monet.

A very late vintage. Subjected to immense hydric stress. Great luck due to the orientation of the plot and a soil and subsoil that avoided the stress. North-South orientation enabled the exposure to be evacuated. More vigour. Beautiful colour with copper reflections. Proximity to fumet; redolent of the fireplace, silk. Depth, balance, a lot of freshness. Monet for the small details, subtle. A great success. Silky, pleasant tannins.

My gourmet parallel would be... orange soup, autumn leaves, roasted coffee beans, gingerbread, squash seeds.

| by Frédéric WEBER |

Beautiful intense colour with glints of copper. Bouquet combining scents of red cooked fruit, coffee and sloes. The palate is fresh and balanced by silky tannins. A pleasant wine.



1 magnum	3 bottles	
	CHF 2'800 – 5'600 per lot	
	lot 31	
3 magnums	6 bottles	
	CHF 5'500 – 11'000 per lot	
	lot 33	
	12 bottles	
	CHF 11'000 – 22'000 per lot	
	lot 35	
lot 27		lot 32
lot 28		lot 34
lot 29		lot 36
lot 30		



La Romanée 1996 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2015.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1995

lots 37 – 44

about the vintage

The hot weather in the first week of April led to a rather fast start of the growth cycle, which was then slowed by cooler temperatures and a few showers until the end of the month. From the beginning of May to mid-June, periods of heat close to summer temperatures alternating with cooler spells resulted in a steady development of the vegetation. However, our vines remained healthy. The return of the hot weather made the flowering literally boom from mid-June onwards. Cold wind and hot spells at times helped dry the soil and vegetation, thus preventing risks of disease developing on the leaves and grapes.

TASTING NOTES

1995

“Bouquet evolves with blackberry liqueur, black fruit, cocoa and truffle notes ...”

| by Philippe PROST |

Makes me think of... panther engravings by Jouve.
Animal. Rich. Concentrated, cold. A lot of density. Warmth, substance.
Wild, unapproachable at first, mellowed since. Black panther. Fur, desire to caress. Dark, desire. Chocolate, liqueur. Musk. Animal.
Powerful. Attraction. Deep gaze. Very energetic which makes you want to go further.
My gourmet parallel would be ... dark chocolate squares, liqueur.
Agar wood, musk squares, smashed chocolate liqueurs ?

| by Frédéric WEBER |

Deep, fresh colour with glints of brick. Bouquet evolves with blackberry liqueur, black fruit, cocoa and truffle notes. Lively, structured palate, faithful to the nose with a nutmeg finish. A fine wine.



1 magnum

CHF 1'300 – 2'600 per lot

lot 37

6 bottles

CHF 3'500 – 7'000 per lot

lot 42

lot 43

lot 44

3 bottles

CHF 1'800 – 3'600 per lot

lot 38

lot 39

lot 40

lot 41



La Romanée 1995 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020. New wax capsules and new labels especially designed for this auction. Perfect condition.

1994

lots 45 – 58

about the vintage

March was very mild, setting the pace and causing a rapid start to the growth cycle, thereby heralding an early harvest for the seventh consecutive year, with the promise of good quality. From April to August, the weather conditions conspired to ensure the early and harmonious development of the vines. During the night of 14 to 15 April, frost caused serious damage over a large part of the Chablis vineyards. The Côte was spared. Temperatures were normal in May, with little rain. From the 27th to the 3rd, the vines did very well. Flowering started in June and the coolness of the first days of the month slightly extended the flowering process, causing some shatter and *millerandage*. With warmer temperatures arriving, flowering finished in five to six days, an excellent guarantee of even ripening of the grapes towards harvest time. Summer was fine, a bit warm but not too dry with some welcome rain every two weeks watering the vines just enough to ripen the grapes. *Véraison* (changing of the colour of the grape berries) started at the end of July, confirming the early growth cycle. At the end of August, everyone was hoping for the vintage of the century! But, ever watchful, the winegrowers kept an eye on the sky... And then what they had most dreaded happened, the beginning of September brought a series of rainy spells. Fortunately, the rain was not continuous and did not wreak the havoc that it could have done!

TASTING NOTES

1994

“*Mocha, tangy fruit, raspberry liqueur and black cherry aromas ...*”

| by Philippe PROST |

Simpler things. Expression, raspberry liqueur, touch of cherry, energetic finish. Fruit and vegetal touch emerge at the finish. Raspberry tart, zest. Mischievous, childish, lively, cheerful. Simple and precise.

My gourmet parallel would be... raspberry liqueur, touch of cherry. Raspberry tart, zest, vegetal touch, raspberry tart on mascarpone.

| by Frédéric WEBER |

Beautiful deep colour with glints of brick. Lively, expressive nose reveals mocha, tangy fruit, raspberry liqueur and black cherry aromas. Crisp, structured palate with tangy berry notes.



1 jeroboam
CHF 2'800 – 5'600 per lot
lot 45

1 magnum
CHF 1'300 – 2'600 per lot
lot 46
lot 47
lot 48
lot 49

3 magnums
CHF 4'000 – 8'000 per lot
lot 50

1 bottle
CHF 600 – 1'200 per lot
lot 51
lot 52

3 bottles
CHF 1'800 – 3'600 per lot
lot 53
lot 54

6 bottles
CHF 3'500 – 7'000 per lot
lot 55
lot 56

12 bottles
CHF 7'000 – 14'000 per lot
lot 57
lot 58



La Romanée 1994 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1993

lots 59 – 63

about the vintage

At the end of July, the vines were in a very healthy state. There was some *millerandage* (i.e. small berries but with very concentrated juice), which is a sign of quality. We carried out a green harvest in the vineyards, which had flowered in beautiful, warm weather conditions. The cooler weather in July helped to keep the vines healthy. Thanks to the dry, hot August, the grapes further matured. A few showers at the beginning of September did not affect the grapes’ quality and concentration, as they only moistened the soil’s surface.

TASTING NOTES

1993

“*Lively on the palate, enhanced by elegant tannins...*”

| by Philippe PROST |

Makes me think of... William Turner, “*Richmond Yorkshire study*”.
More severe. Sailing boat, slender. Guyrope. Tension. Real potential!
A lot of luggage to travel far. Will evolve very well over time. Cold.
Sanguine. Blackberries. Warm. Less deep, simpler, more introverted.
More anguished. More tortured.
My gourmet parallel would be... black tea, black pomegranate, blackberries. Cuttlefish ink or Chinese ink...

| by Frédéric WEBER |

Beautiful deep, fresh colour. Serious bouquet with aromas of dark fruit and dark fruit liqueur. Lively on the palate, enhanced by elegant tannins.



1 bottle

CHF 600 – 1'200 per lot
lot 59
lot 60

3 bottles

CHF 1'800 – 3'600 per lot
lot 61

6 bottles

CHF 3'500 – 7'000 per lot
lot 62
lot 63



La Romanée 1993 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
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New wax capsules and new labels especially designed for this auction. Perfect condition.

1992

lots 64 – 74

about the vintage

Weather conditions: early budbreak from 15 April. Very warm month of May followed by a cooler period from the end of May to the beginning of June, which slightly slowed flowering. July and August were very hot. Some rain on 31 August was welcome, especially for the younger vines, which were beginning to suffer from the drought. This rain helped to accelerate the ripening process. Then the weather remained clement, cool and sunny until the harvest, which helped to keep the grapes healthy and prevent the development of botrytis.

TASTING NOTES

1992

“Harmonious, delicate palate with superb length ...”

| by Philippe PROST |

Makes me think of... Rubens, “*Sanguine Man on Violin*”.

Very nice maturity. Delicate. Violin. Vibrant, intense, woody. Airy, subtle, vibration, delicate, the purity of sound, pull rather than push. Grave. The first vintage I vinified. Seducer. 10 – 20 years ahead.

My gourmet parallel would be... spices, gingerbread, *sarments du Médoc*, chocolate, oranges.

| by Frédéric WEBER |

Beautiful deep colour with glints of brick. Subtle nose combining notes of wilted rose petals, cinnamon and mocha. Harmonious, delicate palate with superb length. A fine wine.



1 magnum

CHF 1'400 – 2'800 per lot
lot 64
lot 65
lot 66

3 magnums

CHF 4'200 – 8'400 per lot
lot 67

6 magnums

CHF 8'500 – 17'000 per lot
lot 68
lot 69

3 bottles

CHF 1'800 – 3'600 per lot
lot 70
lot 71

6 bottles

CHF 3'500 – 7'000 per lot
lot 72
lot 73
lot 74



La Romanée 1992 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2019.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1991

lots 75 – 83

about the vintage

1991 is an excellent vintage. There were frosts at the end of April. May was not very hot, with only a few millimetres of rain. Flowering was later than usual, only starting at the beginning of June and continuing until the 28th, with shatter and *millerandage*. There was hail on 23 August, with considerable damage in Vosne-Romanée. With 200 hours of sunshine in the thirty days preceding the harvest, hopes for a great year were high! The natural potential alcohol content was very satisfactory, the acidity excellent and the juice to solids ratio very good. Yields were moderate, the berries small with *millerandage*, and thick skins – an excellent combination of positive factors!

TASTING NOTES

1991

“Dark fruit, fresh walnuts and truffles ...”

| by Philippe PROST |

A more challenging growing year. A lot of fruit. Tension. Yacht. Sails not set. Very fragrant, deep, solid. Still an introvert but will go far. Above its vintage in terms of quality.

My gourmet parallel would be... a lot of fruit: grapes and cocoa pods, truffles...

| by Frédéric WEBER |

Beautiful deep ruby colour. Bouquet combining dark fruit, fresh walnuts and truffles. Intense, structured palate with good length offering notes of black truffle and cocoa. A great wine.



1 magnum

CHF 1'200 – 2'400 per lot
lot 75
lot 76
lot 77
lot 78

3 magnums

CHF 3'500 – 7'000 per lot
lot 79
lot 80

1 bottle

CHF 600 – 1'200 per lot
lot 81

3 bottles

CHF 1'800 – 3'600 per lot
lot 82

6 bottles

CHF 3'500 – 7'000 per lot
lot 83



La Romanée 1991 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
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New wax capsules and new labels especially designed for this auction. Perfect condition.

1990

lots 84 – 90

about the vintage

Weather conditions were unsettled in May and June, which made flowering and the development of the grapes irregular depending on the vineyard, and resulted in a lot of *millerandage*, a sign of quality. The summer was hot, sunny and dry with a few welcome showers at the beginning of September.

TASTING NOTES

1990

“An elegant wine ...”

| by Philippe PROST |

A ball, this “zero” (199“0”!). Fruit, cherry, the cherry forgotten on the tree. Concentration and acidity. Intense. Unique.

My gourmet parallel would be... fruit, cherry, the cherry forgotten on the tree, cherry branch.

| by Frédéric WEBER |

Beautiful deep cherry colour with orangey glints. Intense, expressive bouquet with red and black fruit, cherry brandy and a hint of mocha. Silky on the palate with good balance and a lingering finish with notes of black fruit. An elegant wine.



1 bottle

CHF 1'000 – 2'000 per lot
lot 84

3 bottles

CHF 3'000 – 6'000 per lot
lot 85
lot 86
lot 87

6 bottles

CHF 6'000 – 12'000 per lot
lot 88
lot 89
lot 90



La Romanée 1990 – Bouchard Père & Fils

- _____ Grand Cru, Burgundy, Côte de Nuits
- _____ New wooden case from Bouchard Père & Fils
- _____ In bond at Geneva FreePorts
- _____ Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1989

lots 91 – 98

Generous and fruity, such is the 1989 vintage. Winter was mild and so was spring, resulting in a rapid start to the growth cycle. March was rather warm but spring frosts at the end of April caused some damage, fortunately limited in the Côte d’Or but more severe in the Mâcon and Chablis vineyards. Flowering started early at the beginning of May and finished rapidly without any shatter or *millerandage*. All through the growth cycle, temperatures were higher than the seasonal average (+ 1.5°C). The summer brought exceptionally sunny, hot weather, but the vines did not suffer since there were some harmless storms in mid-July, followed by light rains at just the right time, allowing well-conditioned soil to retain sufficient water. The harvest, abundant but healthy and very ripe, took place in excellent conditions and started early, on 8 September in the Mâconnais, 13 September in the Côte-de-Beaune and 18 September in the Côte-de-Nuits. On the eve of the harvest, the vines were in perfect condition. The bunches consisted of small and concentrated berries that had reached excellent levels of ripeness. Sun-kissed with good sugar levels, they perhaps had too little acidity, but their phenolic maturity made up for this.

about the vintage

Very nice maturity of the fruit, fine and delicate. Time goes by, it is “recent”, has potential. Cf. Pacific Coast: serenity, the breath of a whale. Powerful and sleek. Not at its end. Cf. 1979.
My gourmet parallel would be... (mouth of) fish with a fleshy back, lemon (bold!). Leather, undergrowth, chanterelle mushrooms, cherries.

Beautiful bright ruby colour. Intense, expressive, complex nose reveals notes of Morello cherry, leather and undergrowth. Elegant and fresh on the palate with silky tannins. A very fine wine.

“*Beautiful bright ruby colour ...*”

| by Philippe PROST |

| by Frédéric WEBER |

TASTING NOTES

1989



1 magnum

CHF 2'000 – 4'000 per lot

lot 91

lot 92

lot 93

3 bottles

CHF 2'600 – 5'200 per lot

lot 94

lot 95

lot 96

6 bottles

CHF 5'500 – 11'000 per lot

lot 97

lot 98



La Romanée 1989 – Boucharde Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Boucharde Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Boucharde Père & Fils. Tasted, noted and recorked in 2016.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1988

lots 99 – 105

about the vintage

Severe but very consistent and destined for great things in the future - this is the 1988 vintage in a nutshell. Flowering was spread out from 10 to 23 June, with some *millerandage*. It was a great vintage for red wines since they were made from a perfectly healthy crop.

TASTING NOTES

1988

“*Bouquet of dark fruit liqueur, fur and subtle animal notes ...*”

| by Philippe PROST |

Makes me think of... Rubens, “*Two Lions*”.
Cold! Preserves the fruit for us every time. Animal, black fruits.
Very noble. Powerful. A feline. Well done for waiting for it. Wild.
Freedom. Demands respect.
My gourmet parallel would be... ripe black fruits, black cherry,
black rye bread, spicy black olives, cloves, candied fruits.

| by Frédéric WEBER |

Beautiful deep, fresh colour with glints of brick. Bouquet of dark fruit liqueur, fur and subtle animal notes. Lively and structured on the palate.



1 bottle	CHF 1'000 – 2'000 per lot	
	lot 101	
3 bottles	CHF 3'000 – 6'000 per lot	
	lot 102	
1 magnum	CHF 2'200 – 4'400 per lot	
	lot 99	
3 magnums	CHF 6'500 – 13'000 per lot	
	lot 100	
6 bottles	CHF 6'000 – 12'000 per lot	
	lot 104	
	lot 105	



La Romanée 1988 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020. New wax capsules and new labels especially designed for this auction. Perfect condition.

1987

lots 106 – 128

about the vintage

The year was capricious, characterized by rain, which rarely came at the right moment for the vines, hail, which was fatal for some climates and flooding in some villages... The first flowers were observed on 13 June in the Côte-de-Nuits. June, July and August were rather rainy, September was sunny (182 hours of sunshine in the month preceding the harvest). The harvest was late and small, with ill-timed rains during picking.

TASTING NOTES

1987

“*Beautiful balance and freshness ...*”

| by Philippe PROST |

Makes me think of... Paul Klee, “*Tightrope Walker*”.
Cold and difficult. On a wire, a tightrope walker. Aerial. Tense. Duty to be precise. Right on the spot. Grand Canyon in balance.
My gourmet parallel would be ... coarse salt ... red meat ... yes / spices, chocolate, vanilla pod for the fibre and the blackness.

| by Frédéric WEBER |

Glints of brick. Nose reveals tangy berry and jammy fruit aromas. Beautiful balance and freshness on the palate with cooked fruit and a hint of undergrowth on the finish.



1 bottle

CHF 650 – 1'300 per lot
lot 111

3 bottles

CHF 2'000 – 4'000 per lot
lot 112
lot 113

6 bottles

CHF 4'000 – 8'000 per lot
lot 114
lot 115
lot 116
lot 117
lot 118
lot 119
lot 120
lot 121

1 magnum

CHF 1'400 – 2'800 per lot
lot 106
lot 107
lot 108

3 magnums

CHF 4'200 – 8'400 per lot
lot 109
lot 110

12 bottles

CHF 8'000 – 16'000 per lot
lot 122
lot 123
lot 124
lot 125
lot 126
lot 127
lot 128



La Romanée 1987 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1986

lots 129 – 131

about the vintage

Temperatures were freezing without interruption from 25 January to 17 March, hovering between -2°C and -14°C. Flowering finished at the end of June. As in 1982, nature was generous and there was no shatter during flowering and no hail afterwards. An abundant crop was expected. The fine weather continued from June until mid-August, allowing the vines to compensate for the delay caused by the cold spring. Sunny, cool weather returned for the harvests, which started on 24 September in the Côte-de-Beaune and on the 26th in the Côte-de-Nuits, thereby curbing the botrytis.

TASTING NOTES

1986

“Notes of coffee and currants ...”

| by Philippe PROST |

Makes me think of... “*Girls at the Piano*” by Renoir.
Smooth, silky. Ripeness of fruit. Usual harvest first fortnight of September. Delicate, subtle. Immensely expressive. Challenge, an excellent example of “let it be” Detailed and blurred like Renoir, tender, striking notes of colour. Intimate.
My gourmet parallel would be... colourful bouquet of white pink yellow anemones, small roses, unpretentious, bunches of grapes in profusion, light pear, very red apple. Coffee, liqueur, and mocha.

| by Frédéric WEBER |

Glints of brick. Nose with tertiary aromas of undergrowth and currants. Lively and structured on the palate with notes of coffee and currants.



1 bottle

CHF 650 – 1'300 per lot
lot 129

6 bottles

CHF 4'000 – 8'000 per lot
lot 130
lot 131



La Romanée 1986 – Boucharde Père & Fils

- _____ Grand Cru, Burgundy, Côte de Nuits
- _____ New wooden case from Boucharde Père & Fils
- _____ In bond at Geneva FreePorts
- _____ Kept “*sur pile*” in the historic cellars of Boucharde Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1985

lots 132 – 137

about the vintage

An excellent vintage for red wines, which should be enjoyed from now on, but which can age further in the best climates tended by the best winegrowers. An extremely cold spell, the likes of which had not been seen since 1956, arrived in January and February in the Côte. The weather was freezing from 1 to 22 January, with -20°C on the 16th. Numerous vines died, especially on the lower slopes and particularly in Clos-Vougeot. But the spring was mild, and the summer was dry, with some hailstorms causing minimal, localized damage. The first flowers were observed on 20 June in the Côte-de-Nuits. Flowering was spread over twenty days. September was decisive for the quality though, with very sunny, dry weather, which lasted until the end of October. Harvesting started on 9 September in the Côte-de-Beaune and on the 27th in the Côte-de-Nuits in very hot conditions. The grapes were healthy with ripe Pinot Noir.

TASTING NOTES

1985

“*Elegant, fragrant nose with red fruit liqueur, cocoa and menthol notes ...*”

| by Philippe PROST |

Makes me think of... “*The Coppers*” by Chardin.

Beautiful ruby colour with a slight orange hue. Cooked fruit liqueur, chocolate, cocoa. But above all powerful, cold. Late harvest, the weather helped us — settled down since, very broad. Horn, hunting, copper. Generous. A coppery sound. Broadness.

My gourmet parallel would be ... cooked fruit liqueur, cocoa beans or chocolate powder, pear in syrup or cooked peach, red/or copper, apple, cocoa beans, rabbit...

| by Frédéric WEBER |

Ruby colour with glints of brick. Elegant, fragrant nose with red fruit liqueur, cocoa and menthol notes. Structured and lively on the palate, delicious finish with notes of candied orange. A complex wine.



1 bottle

CHF 1'000 – 2'000 per lot
lot 132

3 bottles

CHF 3'000 – 6'000 per lot
lot 133
lot 134

6 bottles

CHF 6'000 – 12'000 per lot
lot 135
lot 136

12 bottles

CHF 12'000 – 24'000 per lot
lot 137



La Romanée 1985 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1984

lots 138 – 190

about the vintage

Very changeable, very gloomy weather decided the fate of the vines this year. The growth cycle started late, flowering was also late with a lot of shatter and *millerandage*, which limited the potential crop. July and August brought plenty of sunshine, without excessive heat, but numerous storms severely damaged the grapes in several locations in the Côte. September considerably hindered the ripening process due to a critical lack of sunshine and heavy rain.

TASTING NOTES

1984

“*Open nose with candied orange, coffee, and cooked fruit aromas ...*”

| by Philippe PROST |

Makes me think of... “*The Mirror*” by Courbet.
Cold year. Late. Challenging. The terroir overcomes everything. Brick-red, coppery. Coffee, jam. Concentration, serene, open, calm and broad. Reflections, persistence on tasting. Cf. 1980. A lot of depth. Very persistent and long.
My gourmet parallel would be... coffee, toast, butter to make jam shine.

| by Frédéric WEBER |

Orangey glints of brick. Open nose with candied orange, coffee, and cooked fruit aromas. Structured palate with jammy notes.



1 bottle
CHF 600 – 1'200 per lot
lot 145
lot 146
lot 147
lot 148
lot 149
lot 150

3 bottles
CHF 2'000 – 4'000 per lot
lot 151
lot 152
lot 153
lot 154
lot 155
lot 156
lot 157
lot 158
lot 159
lot 160

6 bottles
CHF 4'000 – 8'000 per lot
lot 161
lot 162
lot 163
lot 164
lot 165
lot 166
lot 167
lot 168
lot 169
lot 170

1 magnum
CHF 1'400 – 2'800 per lot
lot 138
lot 139

3 magnums
CHF 4'200 – 8400 per lot
lot 140
lot 141

6 magnums
CHF 8'500 – 17'000 per lot
lot 142
lot 143
lot 144

12 bottles
CHF 8'000 – 16'000 per lot
lot 171
lot 172
lot 173
lot 174
lot 175
lot 176
lot 177
lot 178
lot 179
lot 180

24 bottles
CHF 16'000 – 32'000 per lot
lot 181
lot 182
lot 183
lot 184
lot 185
lot 186
lot 187
lot 188
lot 189
lot 190



La Romanée 1984 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1983

lots 191 – 203

about the vintage

The growth cycle got off to a slow start and fine weather only arrived at the end of May, ensuring excellent conditions for the flowering period. In summer, as unusual, a dry spell occurred, interspersed with violent but fortunately localized storms, often combined with hail. Rain arrived during the second week of August, favouring conditions for the development of grey rot, particularly in those vineyards where the grapes had been damaged by the hail. The return of dry, sunny weather towards mid-September curbed the spread of botrytis and concentrated the grapes. Harvesting started on 29 September in the Côte-de-Beaune and on the 24th in the Côte-de-Nuits. Yields were low because of the sunny spells in September that caused evaporation and the rot brought about by the subsequent rain.

TASTING NOTES

1983

“Beautiful deep garnet colour with orangey glints of brick ...”

| by Philippe PROST |

Difficult year (hail) but opulence. Brick-red orangey reflections (colour), blackberry liqueur, chocolate, menthol. Chocolate mendiant. Candied fruit. Christmas. No bitterness. Will last for ages.

My gourmet parallel would be ... blackberry liqueur, blackberries laid by the side, chocolate bites, menthol (mint leaves). Candied fruits that shine. Chocolate mendiant.

| by Frédéric WEBER |

Beautiful deep garnet colour with orangey glints of brick. Powerful nose combining blackberry liqueur, chocolate, cocoa and a hint of menthol. Fresh palate with a beautiful structure and blackberry liqueur flavours. A lovely wine.



1 bottle

CHF 800 – 1'600 per lot
lot 191

3 bottles

CHF 2'400 – 4'800 per lot
lot 192
lot 193

6 bottles

CHF 4'800 – 9'600 per lot
lot 194
lot 195
lot 196
lot 197
lot 198

12 bottles

CHF 9'500 – 19'000 per lot
lot 199
lot 200
lot 201
lot 202
lot 203



La Romanée 1983 – Bouchard Père & Fils

- _____ Grand Cru, Burgundy, Côte de Nuits
- _____ New wooden case from Bouchard Père & Fils
- _____ In bond at Geneva FreePorts
- _____ Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1982

lots 204 – 220

about the vintage

Spring was wild, with abundant setting and rapid flowering without shatter or *millerandage*... The year promised to be very generous and with rapidly growing international demand winegrowers were not very attentive to yield management. No green harvesting was carried out and no one had sorting tables! Flowering was extended over three weeks, from 3 to 20 June and the summer was warm. Fortunately, the harvest could ripen well, from 16 September for the Côte-de-Beaune and from 18 September for the Côte-de-Nuits.

TASTING NOTES

1982

“*Lovely fresh fruit notes and cherry liqueur ...*”

| by Philippe PROST |

Makes me think of... Rogier van der Weyden — “*The Virgin and Child*” and the Archangel from “*Le Jugement dernier*” (Hospices de Beaune, France).

Very supple. Definition. Draped. Very smooth relief. Sober, silky touch. Very seductive. Spirituality. C.f. 1976 and 1980. Austere and fragrant, good aromatic definition.

My gourmet parallel would be ... wine stains, bread crumbs, loaves of bread, brambles (Christian painting).

| by Frédéric WEBER |

Deep colour with glints of brick. Fresh, fragrant nose combining lovely fresh fruit notes and cherry liqueur. Lively palate with cherry liqueur flavours and a superb, long finish. A fine wine.



1 magnum	1 bottle
CHF 1'600 – 3'200 per lot	CHF 750 – 1'500 per lot
lot 204	lot 212
lot 205	lot 213
lot 206	
lot 207	3 bottles
	CHF 2'200 – 4'400 per lot
	lot 214
	lot 215
	lot 216
3 magnums	6 bottles
CHF 4'800 – 9'600 per lot	CHF 4'500 – 9'000 per lot
lot 208	lot 217
lot 209	lot 218
lot 210	lot 219
	lot 220
6 magnums	
CHF 9'500 – 19'000 per lot	
lot 211	



La Romanée 1982 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1980

lots 221 – 226

about the vintage

On the whole, this was a cold, rainy year, characterized by low levels of maturity. “A jealous year”, as we say in Burgundy. The grapes contained as much acidity as potential alcohol! Towards the end of the cycle the weather was fine but from 26 September until 4 October fog arrived and clung to the slopes, driven by the east wind. And it was warm too, with an average temperature of around 25°C! This vintage, which was harvested from 13 October, was judged harshly at the beginning but revealed itself in excellent form at the beginning of 2000 especially in the Côte-de-Nuits.

TASTING NOTES

1980

“*Lively palate with notes of spices ...*”

| by Philippe PROST |

Makes me think of... “*Young woman in the garden*” by Manet for its details and nuances.

Very small harvest. Harried, late. Acidic backbone (not tart). Signature. Now mellowed (40 years old!). Very much nuanced. Blackcurrant and raspberry liqueur. Lightly cooked. First impression very lively. Relief depth, fresh, delicate. Dark in depth. Black in the expression of the wine. Reserved. Sullen modesty.

My gourmet parallel would be... blackcurrant fruit liqueur (syrup), raspberries, pink peony.

| by Frédéric WEBER |

Beautiful deep and fresh colour with orangey glints. Expressive nose of tangy fruit liqueur and cooked fruit. Lively palate with notes of spices.



1 bottle

CHF 750 – 1'500 per lot

lot 221

lot 222

lot 223

lot 224

lot 225

lot 226



La Romanée 1980 – Boucharde Père & Fils

— Grand Cru, Burgundy, Côte de Nuits

— New wooden case from Boucharde Père & Fils

— In bond at Geneva FreePorts

— Kept “*sur pile*” in the historic cellars of Boucharde Père & Fils. Tasted, noted and recorked in 2020.

New wax capsules and new labels especially designed for this auction. Perfect condition.

1979

lots 227 – 231

about the vintage

Winter was cold and wet with some snow. March and April were relatively cold, which delayed the vegetation. There were some frosts at the beginning of May, during budburst, without any adverse effects on the vines. Flowering finished well, around 12 June, promising a good harvest. The summer was moderately warm but numerous violent localized storms broke out, in Vosne-Romanée in particular, flooding the vineyards and breaking off shoots.

TASTING NOTES

1979

“*Silky tannins and magnificent length ...*”

| by Philippe PROST |

Makes me think of... Toulouse Lautrec, “*Girl in fur coat, Mademoiselle Jeanne Fontaine*”.

End. Fury texture. Very nice maturity. Leather, tactile, bond. Like 1976. Like 1976. Delicate, fine vintage, very complete, silky racy.

My gourmet parallel would be... wilted rose liquorice, peony, leather, leather-bound book.

| by Frédéric WEBER |

Beautiful deep colour with orangey glints. Very complex nose reveals mocha, chocolate, truffle, blackberry liqueur, leather and a hint of liquorice. Fresh, balanced palate, faithful to the nose, with silky tannins and magnificent length. A tremendous wine.



1 bottle

CHF 600 – 1'200 per lot

lot 227

lot 228

lot 229

3 bottles

CHF 1'800 – 3'600 per lot

lot 230

lot 231



La Romanée 1979 – Bouchard Père & Fils

— Grand Cru, Burgundy, Côte de Nuits

— New wooden case from Bouchard Père & Fils

— In bond at Geneva FreePorts

— Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.

New wax capsules and new labels especially designed for this auction. Perfect condition.

1978

lots 232 – 238

about the vintage

There was not much sun during the summer, but the late autumn was exceptional. Then one remembers all the winegrowers’ worries with terrible weather in June and a problematic flowering! But the must is made in August, as we say in Burgundy, and at the end of this month a very long Indian summer started. Even straight from the barrel, the wine was delicious with regal balance, excellent backbone, and a satiny texture. Today it is still radiant and ready for another century!

TASTING NOTES

1978

“*Magnificent length. A terrific wine ...*”

| by Philippe PROST |

Makes me think of... Renoir, “*Woman with a cat*”.
It’s a cat. An accomplice. Warmth. Serene. Reassuring vibration, gives abundantly. Magic moment, voluptuous, opulence, coated, dense. Even more intense than 1976, very deep.
My gourmet parallel would be... cream, milk, spices, liquorice, orange peel...

| by Frédéric WEBER |

Ruby colour with glints of brick. Complex, elegant bouquet revealing earthy and spicy aromas. Rich, smooth, complex palate, dominated by mineral notes accompanied by a hint of spice. Magnificent length. A terrific wine.



1 bottle

CHF 2'000 – 4'000 per lot

lot 232

lot 233

lot 234

3 bottles

CHF 6'000 – 12'000 per lot

lot 235

lot 236

lot 237

6 bottles

CHF 12'000 – 24'000 per lot

lot 238



La Romanée 1978 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2012.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1977

lots 239 – 284

about the vintage

On the whole, it was quite a wet year, making up for the previous drought. May was rainy and cold until the 20th and then warm. The first flowers in the Côte-de-Nuits were observed on 13 June. This was a wet, cold month and flowering was drawn out until the 4 July. There was a sunny spell, which lasted until the 25th, followed by cool weather until 15 August. From this date on, there were storms and rain. September was milder, but still cold and the grapes could not fully ripen even though harvesting did not start until 4 October.

TASTING NOTES

1977

“*Hint of wilted rose petals ...*”

| by Philippe PROST |

Makes me think of... the juxtaposition of Giacometti’s style and Don Quixote’s fiction.
Challenging year, cold. Racy, sober, elegant, precise. Don Quixote, nobility. Aromatic, notes of undergrowth, spices, tea, wilted rose. Sleek, racy, sober but precise.
My gourmet parallel would be... black grapes, vines and vine shoots (Giacometti), black tea leave.

| by Frédéric WEBER |

Glints of brick. Nose reveals notes of undergrowth, spices, tea, and a hint of wilted rose petals. Intense, delicate palate; fresh finish with a pleasant touch of acidity.



1 bottle

CHF 650 – 1’300 per lot

- lot 239
- lot 240
- lot 241
- lot 242
- lot 243
- lot 244

3 bottles

CHF 2’000 – 4’000 per lot

- lot 245
- lot 246
- lot 247
- lot 248
- lot 249
- lot 250
- lot 251
- lot 252
- lot 253
- lot 254

6 bottles

CHF 4’000 – 8’000 per lot

- lot 255
- lot 256
- lot 257
- lot 258
- lot 259
- lot 260
- lot 261
- lot 262
- lot 263
- lot 264

12 bottles

CHF 8’000 – 16’000 per lot

- lot 265
- lot 266
- lot 267
- lot 268
- lot 269
- lot 270
- lot 271
- lot 272
- lot 273
- lot 274

24 bottles

CHF 16’000 – 32’000 per lot

- lot 275
- lot 276
- lot 277
- lot 278
- lot 279
- lot 280
- lot 281
- lot 282
- lot 283
- lot 284



La Romanée 1977 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2016.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1976

lots 285 – 302

about the vintage

1976 bears the stamp of a drought year. Not a drop of rain fell in July, August or September. Yields were low and maturity was achieved by concentration. The early harvest (starting on 8 September in the Côte-de- Beaune and on the 14th in the Côte-de-Nuits) produced exceptionally concentrated musts.

TASTING NOTES

1976

“*Ripe fruit and spice ...*”

| by Philippe PROST |

Strength and still has potential. Sleek. A galleon (a galleon is a large armed sailing ship, sailing in escort, intended for trade with the European colonies between the 16th and 18th centuries). Everything is yet to be discovered... Sails, airy, immoderate generosity.
My gourmet parallel would be... fresh fish — nice plump red mullets with scales, or lobster, water, lemon, red berry pepper, peeled potato note to the end.

| by Frédéric WEBER |

Intense colour with orangey glints. Evolved nose with currants, ripe fruit and spice aromas. Concentrated, structured palate with ripe fruit flavours.



1 bottle

CHF 1'000 – 2'000 per lot
lot 285
lot 286

3 bottles

CHF 3'000 – 6'000 per lot
lot 287
lot 288
lot 289

6 bottles

CHF 6'000 – 12'000 per lot
lot 290
lot 291
lot 292
lot 293
lot 294
lot 295
lot 296

12 bottles

CHF 12'000 – 24'000 per lot
lot 297
lot 298
lot 299
lot 300
lot 301
lot 302



La Romanée 1976 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1949

lots 303 – 304

about the vintage

Winter was cold enough for the vines to rest. Spring was rather gloomy although this did not really disrupt the growth cycle. Flowering was slightly hampered by a rainy June. The vines pulled through, with only a little shatter and a lot of *millerandage*, just as we like it in Burgundy. July and August were very hot and dry, but some rain arrived at the beginning of September, at the right time and in just the right quantities, restoring the grapes’ equilibrium. Thanks to this life-saving rain, the thick-skinned grapes ripened well, ensuring good colour, superb flavours and excellent substance.

TASTING NOTES

1949

“Generous, smooth, complex ...”

| by Philippe PROST |

Anthological vintage in Burgundy. Magical. *Le Bel Ami*, broad, rich, comfortable. The return from the hunt. Black fruits, blackberries, undergrowth, truffle. Warmth and pleasure, memorable, endless. Notes of leather. Satisfaction. Time suspended.
My gourmet parallel would be... black fruits, blackberries, undergrowth, truffle. Blackberry leaves, poultry meat (pheasant, partridge).

| by Frédéric WEBER |

Beautiful deep colour with glints of brick. Bouquet combining notes of menthol, dark fruit liqueur, undergrowth and black truffle. Generous, smooth, complex palate with undergrowth and truffle aromas, and superb length. An exceptional wine.



1 bottle

CHF 5'000 – 10'000 per lot

lot 303

lot 304



La Romanée 1949 – Bouchard Père & Fils

— Grand Cru, Burgundy, Côte de Nuits

— New wooden case from Bouchard Père & Fils

— In bond at Geneva FreePorts

— Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.

New wax capsules and new labels especially designed for this auction. Perfect condition.

1912

lots 305 – 307

about the vintage

The winter was very severe with temperatures plummeting to -9°C in February. Spring started with milder weather, followed by frost, particularly lethal in Chablis. May was warm and the summer started normally but from mid-July, it was generally much colder than usual. Harvesting started in the first week of October but the late return of the sun was unfortunately not sufficient to ripen the surviving grapes that were affected by *millerandage* and underdeveloped. Yields were low.

TASTING NOTES

1912

“*Tobacco and wilted roses ...*”

| by Philippe PROST |

An instant, not a moment. Beautiful autumn, yellow leaves, humus, at the edge of the wood. Solitary. Tobacco.
My gourmet parallel would be... autumn leaves, soil, acorns, pine cones, apple.

| by Frédéric WEBER |

Orangey glints. Expressive nose with cooked berries, cooked redcurrants and liquorice mingled with tobacco and wilted roses. Smooth on the palate with plenty of depth and good balance. A beautiful wine.



1 bottle

CHF 4'000 – 8'000 per lot
lot 305
lot 306

3 bottles

CHF 12'000 – 24'000 per lot
lot 307



La Romanée 1912 – Bouchard Père & Fils

- _____ Grand Cru, Burgundy, Côte de Nuits
- _____ New wooden case from Bouchard Père & Fils
- _____ In bond at Geneva FreePorts
- _____ Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1911

lots 308 – 309

about the vintage

Pleasant spring weather favoured good development of the vegetation. Flowering was disrupted by a rainy, cold spell, which resulted in some shatter and a lot of *millerandage*, promising a moderate quantity of good quality grapes. The very dry summer, combined with hot spells, did not make the Pinot Noir suffer unduly. The harvest was small, and the wines presented well right from the start with evident intensity of fruit, vigorous substance and a smooth texture.

TASTING NOTES

1911

“Red fruit liqueur, black truffles and undergrowth ...”

| by Philippe PROST |

This wine has a beautiful deep colour, a bouquet combining red fruits, black truffle, humus, undergrowth. The palate is fresh, expressive and complex with a long finish.

I would like to focus on the dimension on the palate of this exceptional wine, it has *momentum*, a solidity and a delicacy, it is long, sleek, spiritual. The tension and the rest of these emotions remind me of *Notre Dame*, commanding respect, opening up to the light but with a structure that has managed to last but shows an impressive balance. Aromatic. Stone, minerality, Gothic, sleek, sobriety, monument, arcades. Truffles, undergrowth.

My gourmet parallel would be... truffles, undergrowth. Black soil, mosses, bits of wood, stones.

| by Frédéric WEBER |

Beautiful, deep colour with glints of brick. Bouquet combining aromas of red fruit liqueur, black truffles and undergrowth. Fresh, complex and expressive on the palate with a magnificent long finish. A great wine.



1 bottle

CHF 10'000 – 20'000 per lot

lot 308

lot 309



La Romanée 1911 – Boucharde Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Boucharde Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Boucharde Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1906

lots 310 – 314

about the vintage

1906 was characterized by a growth cycle in which sunshine and rain alternated at appropriate times. The sunny, dry August encouraged the concentration of sugars and acidity. Weather for the harvests was sunny and the grapes were picked at optimal maturity.

TASTING NOTES

1906

“Dried rose petals, citrus liqueur, spices, coffee and subtle earthy notes ...”

| by Philippe PROST |

Makes me think of... “*The Angelus*” by Millet.
This wine with a light red colour, with brick-red reflections, an expressive bouquet, reveals aromas of wilted rose, citrus liqueurs, candied peel, roasted spices, it is smooth, deep, it is an emotion, an instant and nuances of colour that I find in this painting. There is a depth, a wilted, earthy aspect and a feeling of spirituality, of humility with a remarkable depth. Essence of perfume, wilted rose, airy, volatile, invasive. Sunset, very aromatic, orangey, late summer warmth, humility. Serenity. Spiritual.
My gourmet parallel would be... orange-coloured wilted rose, miller’s bread, orange Edam Holland.

| by Frédéric WEBER |

Pale red colour with glints of brick, Expressive, pure nose composed of dried rose petals, citrus liqueur, spices, coffee and subtle earthy notes. The palate is velvety and vivid with black fruit and coffee liqueur aromas, and amazing length. A beautiful, elegant wine.



1 bottle

CHF 10'000 – 20'000 per lot
lot 310
lot 311
lot 312

3 bottles

CHF 30'000 – 60'000 per lot
lot 313

6 bottles

CHF 60'000 – 120'000 per lot
lot 314



La Romanée 1906 – Bouchard Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Bouchard Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1904

lots 315 – 316

about the vintage

After a mild spring and a hot, dry summer, with rain at the right time at the end of August, the grapes were harvested in sunny weather. The wines were silky right from the start, with medium body and lively character, revealing the intensity of the fruit.

TASTING NOTES

1904

“Red fruit liqueur and orange peel ...”

| by Philippe PROST |

Makes me think of... the *Grand Palais*, Paris.
This wine with its brick-red reflections, an expressive bouquet, aromas of liqueurs, of coffee and of black fruit, and its silky texture remind me of the *Grand Palais*, the Nave of the *Grand Palais*, it has immense volume but at the same time a delicacy, a light and airy expression, of great precision. Everything takes us back to this image of the Nave, to the facets, to the volume but at the same time to a sobriety, a lightness, a brightness. Everything is in place, in balance, in transparency and reveals great depth. Universal exhibition. Sober, clear. Volumes, open to the exterior, transparency.
My gourmet parallel would be... grape juice, fruit liqueur, candied orange peels.

| by Frédéric WEBER |

Glints of brick. Very expressive bouquet combining notes of red fruit liqueur and orange peel. Fresh, expressive and pleasant on the palate. A fine wine.



1 bottle

CHF 9'000 – 18'000 per lot

lot 315

lot 316



La Romanée 1904 – Boucharde Père & Fils

- Grand Cru, Burgundy, Côte de Nuits
- New wooden case from Boucharde Père & Fils
- In bond at Geneva FreePorts
- Kept “*sur pile*” in the historic cellars of Boucharde Père & Fils. Tasted, noted and recorked in 2020.
New wax capsules and new labels especially designed for this auction. Perfect condition.

1865

lots 317 – 325

about the vintage

The 1865 vintage had some frozen buds, no hail but a formidable drought.
A good year, quite abundant, excellent quality, colour, and alcohol content.

TASTING NOTES

1865

“Hint of sweetness and superb length ...”

| by Philippe PROST |

Makes me think of... Fragonard’s universe.
This wine is immense, very expressive, with notes of coffee and black fruits, the palate is silky, with a sweetness and a very good length. This wine is alive, there is volume and movement, it is delicate, seductive and generous at the same time. Every detail counts and the harmony, the movement, the balance, the generosity, everything brings me back to this painting. Maturity, opulence, lightness. Movement, facets, detailed, oscillation.
My gourmet parallel would be... Fragonard’s flowers, apple blossom, mocha, blackcurrant, toasted meringue.

| by Frédéric WEBER |

Beautiful fresh colour with glints of brick. Very expressive, fresh bouquet with notes of coffee liqueur and dark fruit. Silky palate with a hint of sweetness and superb length. A beautiful wine.



1 bottle

CHF 20'000 – 40'000 per lot

lot 317

lot 318

lot 319

lot 320

lot 321

6 bottles

CHF 120'000 – 240'000 per lot

lot 322

lot 323

lot 324

12 bottles

CHF 240'000 – 480'000 per lot

lot 325



La Romanée 1865 – Boucharde Père & Fils

— Grand Cru, Burgundy, Côte de Nuits

— New wooden case from Boucharde Père & Fils

— In bond at Geneva FreePorts

— Kept “*sur pile*” in the historic cellars of Boucharde Père & Fils. Tasted, noted and recorked in 2020.

New wax capsules and new labels especially designed for this auction. Perfect condition.

1862

lots 326 – 331

about the vintage

The hot weather in April led to a notable vegetative advance followed by an early flowering mid-May. From the beginning of June, storms combined with cool conditions diminished the vegetative earliness while hail damages reduced the expected crop. However, the improvement of the weather conditions in the Côte de Nuits in July followed by rains in August, allowed grapes to reach a healthy quality and good concentration during fruitful September hot sunny days.

TASTING NOTES

1862

“*Explosive bouquet ...*”

| by Philippe PROST |

Makes me think of... the Sistine Chapel as well as the founding year of Ladurée (macaroons).

The length of this wine, its silkiness, its precision takes me straight to the Sistine Chapel. It is a monument, an allegory, generous and so rich in detail of great precision. It is a faceted construction, deep, every detail counts but the volume that emerges from it is monumental.

My gourmet parallel would be ... coloured macaroons (yes!) chocolate, mocha, raspberries.

| by Frédéric WEBER |

Fresh, deep colour with glints of brick. Flavourful, explosive bouquet with coffee, undergrowth, black truffle and subtle animal aromas. Silky and pleasant on the palate with good freshness and tremendous length. An exceptional wine.



1 bottle

CHF 18'000 – 36'000 per lot

lot 326

lot 327

lot 328

lot 329

lot 330

lot 331



La Romanée 1862 – Bouchard Père & Fils

—— Grand Cru, Burgundy, Côte de Nuits

—— New wooden case from Bouchard Père & Fils

—— In bond at Geneva FreePorts

—— Kept “*sur pile*” in the historic cellars of Bouchard Père & Fils. Tasted, noted and recorked in 2020.

New wax capsules and new labels especially designed for this auction. Perfect condition.



DE BETHUNE

L'ART HORLOGER AU XXI^e SIÈCLE

1 timepiece

CHF 40'000 – 60'000 per lot
lot 332

La Romanée 1865, a timepiece for history

The Maison de Haute Horlogerie De Bethune, active member of Club 1865 by Baghera/wines, has gladly volunteered to establish a true partnership for the creation of a unique timepiece linking two worlds of exceptional expertise.

The DB27 timepiece “La Romanée 1865” is a unique model. A burgundy dial on which a multitude of small white gold pins have been inserted one by one with great delicacy recreating the constellation that overlooked “La Romanée” on the day of the grape harvest of 12th September 1865. An exceptional vintage that made history. The year 1865 is also significant for Baghera/wines who chose this date to commemorate Rudyard Kipling’s year of birth and the founding of Beau-Rivage, Geneva.

On the back of the watch, you will find a compendium of De Bethune’s technical innovations as well as the inscription “La Romanée 1865”. This exclusive timepiece equipped with the mechanical self-winding calibre comes with a burgundy-coloured canvas strap.

A visit of the manufacturing facility followed by lunch with Michael Ganne (CEO of Baghera/wines) and Pierre Jacques (CEO of De Bethune) will be offered to the buyer and it will definitely includes a few good wines ...

More information about the timepiece in the online catalogue.

About De Bethune

Founded in 2002, Manufacture De Bethune is an independent watchmaker that develops and produces all its own timepieces.

While its production remains extremely modest in terms of volume, De Bethune displays peerless inventiveness and is distinguished by the highest level of quality and innovation within the extremely exclusive sphere of Swiss Haute Horlogerie.

Since its founding, De Bethune has developed no less than 28 calibres, presented 30 or so world firsts, filed a number of patents and launched around 150 one-of-a-kind models. Its timepieces have won awards in major international competitions.

Through its creations, De Bethune is perpetuating the work of the great 18th century master watchmakers in their quest for perfect time measurement backed by a sense of supreme aesthetic beauty. Leveraging cutting-edge scientific and technological discoveries, its efforts are devoted to inventing unique, innovative and high performance solutions.

Not doing more, but doing better; drawing inspiration from the past so as to perpetually reinvent it and create bridges with other fields of knowledge: such are the principles guiding De Bethune in developing horological mechanisms and expressing artistic creativity.

Testifying to this quest for perfection and this tireless pursuit of beauty, the pure style, taut lines and slenderness of the cases embody a contemporary interpretation of the watchmaking art according to De Bethune.

Shaping 21st century watchmaking while safeguarding the finest traditions, firmly rooted in history and resolutely looking to the future, De Bethune pursues an outstanding approach effectively combining art and science.



La Romanée 1865 by De Bethune

—— **Name:** DB27 la romanée 1865 – unique piece

—— **Reference n°:** CS234

—— **Functions:** hours, minutes, seconds

—— **Movement:** AUTOV2

—— **Dial:** burgundy microlight – constellation made with white gold stars (09.12.1865)

—— **Type:** mechanical self-winding movement

—— **Case diameter:** 43mm

—— **Case:** polished grade 5 titanium with middle microlight

—— **Case back:** open in brushed grade 5 titanium, with engraving “la romanée 1865”

—— **Strap:** canvas burgundy

—— **Buckle:** pin buckle in grade 5 titanium

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index and guidelines

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France — Burgundy
Bouchard Père & Fils

LA ROMANÉE GRAND CRU

– La Romanée 2005 ^(75cl)

LOT 1

– La Romanée 2003 ^(75cl)

LOTS 2 – 4

– La Romanée 2002 ^(75cl)

LOTS 5 – 7

– La Romanée 2000 ^(150cl and 75cl)

LOTS 8 – 9

– La Romanée 1998 ^(75cl)

LOTS 10 – 17

– La Romanée 1997 ^(75cl)

LOTS 18 – 26

– La Romanée 1996 ^(150cl and 75cl)

LOTS 27 – 36

– La Romanée 1995 ^(150cl and 75cl)

LOTS 37 – 44

– La Romanée 1994 ^(300cl, 150cl and 75cl)

LOTS 45 – 58

– La Romanée 1993 ^(75cl)

LOTS 59 – 63

– La Romanée 1992 ^(150cl and 75cl)

LOTS 64 – 74

– La Romanée 1991 ^(150cl and 75cl)

LOTS 75 – 83

– La Romanée 1990 ^(75cl)

LOTS 84 – 90

– La Romanée 1989 ^(150cl and 75cl)

LOTS 91 – 98

– La Romanée 1988 ^(150cl and 75cl)

LOTS 99 – 105

– La Romanée 1987 ^(150cl and 75cl)

LOTS 106 – 128

– La Romanée 1986 ^(75cl)

LOTS 129 – 131

– La Romanée 1985 ^(75cl)

LOTS 132 – 137

– La Romanée 1984 ^(150cl and 75cl)

LOTS 138 – 190

– La Romanée 1983 ^(75cl)

LOTS 191 – 203

– La Romanée 1982 ^(150cl and 75cl)

LOTS 204 – 220

– La Romanée 1980 ^(75cl)

LOTS 221 – 226

– La Romanée 1979 ^(75cl)

LOTS 227 – 231

– La Romanée 1978 ^(75cl)

LOTS 232 – 238

– La Romanée 1977 ^(75cl)

LOTS 239 – 284

– La Romanée 1976 ^(75cl)

LOTS 285 – 302

– La Romanée 1949 ^(75cl)

LOTS 303 – 304

– La Romanée 1912 ^(75cl)

LOTS 305 – 307

– La Romanée 1911 ^(75cl)

LOTS 308 – 309

– La Romanée 1906 ^(75cl)

LOTS 310 – 314

– La Romanée 1904 ^(75cl)

LOTS 315 – 316

– La Romanée 1865 ^(75cl)

LOTS 317 – 325

– La Romanée 1862 ^(75cl)

LOTS 326 – 331

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.

In this catalogue, when stated "perfect condition", please read that the levels are:

- under 50 years old — less than 2,5cms
- over 50 years old — 3cms to 4cms

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.

bid with Baghera/wines



BIDDING IN PERSON

—

If you would like to experience the live excitement of an auction first hand and attend the auction room, you will need to register for a paddle in advance of the sale by filling out and submitting the dedicated *Bidder Pre-Registration Form* at your disposal in this catalogue on **page 335**.



ABSENTEE BIDDING

—

If you cannot physically attend the sale, you can leave absentee bids thanks to the *Absentee Bids Form* on **pages 333-334**, or leave your absentee bids through our website and online-catalogue. Connect to **www.bagherawines.com**.



ONLINE LIVE BIDDING

—

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



TELEPHONE BIDDING

—

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

conditions of sale

These 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 22% 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/bank 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 (sales@bagherawines.com) 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 — *Blue*

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’ *Blue* 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 332.

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: CRESCHZ80A

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 336 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. Please note, that collection notice should be given at least 48 h prior collection.

All the Lots are either stored at:

Geneva FreePort and are in bond,

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 May 30th, 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

HOW TO... *Blive*

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

and place your bids at your convenience – your bids will be instantly relayed to the auctioneer.
B/Live is accessible from computers and mobile devices, all you need is to ensure that your connection is sufficient to

support live video streaming. If not, you will still be able to bid live (without the video) as the current bid and next increment will be visible on the screen.
You will need to register at least 48h prior the sale on www.bagherawines.com

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 329).

ABSENTEE BIDS

If you are unable to attend an auction in person, you may give Baghera/wines instructions to bid on your behalf. Our staff members will then try to purchase the lot(s) of your choice for the 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 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 22% will be added to the hammer price for each lot you buy. An additional VAT tax of 7,7% will be levied 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 328-331 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
+ 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 :

CHF 1,000 - 2,000 in 100's
CHF 2,000 - 3,000 in 200's
CHF 3,000 - 5,000 200, 500, 800
CHF 5,000 - 10,000 in 500's

CHF 10,000 - 20,000 in 1,000's
CHF 20,000 - 30,000 in 2,000's
CHF 30,000 - 50,000 2,000, 5,000, 8,000
CHF 100,000 + Auctioneer's discretion

absentee bids form (page 1 of 2)

SALE NUMBER 2104 | SALE NAME LA ROMANEE MEMORIES | SALE DATE APRIL 18TH, 2021

IMPORTANT NOTICE

If you are unable to attend an auction in person, please refer to "GUIDE FOR ABSENTEE BIDDERS", page 332 of this catalogue.

To allow time for processing, absentee bids should be received no later than Thursday April 15th, 2021.

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 328-331 of this catalogue.

I understand that if my bid is successful, a buyer's premium of 22% will be added to the hammer price. An additional VAT tax of 7,7% will be levied on the hammer price and buyer's premium.

(PLEASE PRINT CLEARLY IN BLOCK LETTERS OR TYPE)

CONTRACTING PARTY

Last name First name
Address
Zip Code City / State
Country
Email
Telephone Fax
Name of bank
Account number
Address of bank
Telephone Fax
Email
Person of contact Direct Tel. number

THE CONTRACTING PARTY IS THE BENEFICIAL OWNER
(The beneficial owner may neither be an offshore nor a domiciliary company)

☐ Yes
☐ No: (please complete): Beneficial owner
Address

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.

Signature
Date

* 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.

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

BAGHERA/WINES
AUCTION & TRADING SA

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absentee bids form (page 2 of 2)

SALE NUMBER 2104 | **SALE NAME** LA ROMANEE MEMORIES | **SALE DATE** APRIL 18TH, 2021

Last name First name

[illegible][illegible]

* 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 the sale and govern all purchases at auction that I make.

Signature



bidder pre-registration form

SALE NUMBER 2104 | **SALE NAME** LA ROMANEE MEMORIES | **SALE DATE** APRIL 18TH, 2021

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.com**

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

- ☐ AS A PRIVATE INDIVIDUAL
Proof of identity in the form of government-issued identification with a photograph and proof of address will be required.
- ☐ ON BEHALF OF A COMPANY
We require a Letter of Authorisation signed by a company director for the noted individual to transact on the company's behalf and a copy of government-issued identification (such as the certificate of incorporation) to verify the status of the company. This should be accompanied by an official document confirming the company's EU VAT registration number, if applicable.

INVOICE INFORMATION

Last name First name

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

VAT Number (if applicable)

Address

Zip Code City / State

Telephone Fax

FINANCIAL INFORMATION

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

Name of bank

Account number

Address of bank

Telephone Fax

Person of contact Direct Tel. number

Credit card type Expiration date

Credit card number

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

Signature

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



collection, shipment and storage

IMPORTATION

All lots are lying in bond in Baghera/wines' cellar at the Geneva FreePorts, 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.

COLLECTION

Collection from the Geneva FreePorts 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 FreePorts 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 refuse to issue transit documents, we strongly recommend to use a professional wine carrier. Baghera/wines can assist in retrieving lots from the Geneva FreePorts.

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 FreePorts 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/- per pallet/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 330 of this catalogue).

NOTE

In all instances, neither Baghera/wines nor the Geneva FreePorts 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

This image shows a full page of blank, lined paper. It features approximately 28 evenly spaced horizontal grey lines across its entire width, providing a template for writing or drawing. The margins are consistent on all sides.

credits

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april 18th, 2021

