

# FINEST AND RAREST WINES

*Geneva*

*8-9 November 2015*



# CHRISTIE'S

# International Wine Department & Auction Calendar

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## AUCTION CALENDAR 2015

To include your property in these sales please consign ten weeks before the sale date.  
Contact the specialists or representative office for further information.

29/09/15

**22 SEPTEMBER-6 OCTOBER**  
**WINE ONLINE**  
LONDON

**1 OCTOBER**  
**FINE AND RARE WINES;**  
**A SUPERB PRIVATE**  
**COLLECTION**  
LONDON, KING STREET

**22 OCTOBER**  
**FINE AND RARE WINES**  
**FEATURING A VINTAGE**  
**PORT TRIBUTE TO 200**  
**YEARS**  
**OF FONSECA**  
LONDON, KING STREET

**24 OCTOBER**  
**FINE AND RARE WINES**  
NEW YORK

**3-17 NOVEMBER**  
**WINE ONLINE**  
NEW YORK

**15 NOVEMBER**  
**155<sup>TH</sup> HOSPICES DE BEAUNE**  
**WINE AUCTION**  
BEAUNE

**12 NOVEMBER**  
**FINEST AND RAREST**  
**WINES AND SPIRITS**  
LONDON, KING STREET

**24 NOVEMBER-8 DECEMBER**  
**WINE ONLINE**  
LONDON

**28-29 NOVEMBER**  
**FINE AND RARE WINES**  
HONG KONG

**2-3 DECEMBER**  
**FINE AND RARE WINES**  
NEW YORK

**10 DECEMBER**  
**FINEST AND RAREST**  
**WINES AND SPIRITS**  
LONDON, KING STREET

# Finest and Rarest Wines

Sunday 8 November 2015 - Monday 9 November 2015



Edwin Vos



Agathe  
de Saint-Céran



Clément Huvet

Champagne generously provided by:



CHAMPAGNE  
**HENRIOT**  
MAISON FONDÉE EN 1808

## IMPORTANT

The wines offered for auction are lying in the Christie's dedicated warehouse at Fert & Cie, Geneva. The wines will be available for collection from **30 November 2015**, and will be only released on presentation of a Christie's collection order. Delivery can also be arranged.

Important information: Please note that all lots should be collected from Fert before **1st February 2016**. All lots remaining after this date will be subject to storage charges

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For general enquiries about this auction email should be addressed to the auction administrator

## AUCTION

Sunday 8 November 2015  
6 pm (Lots 1-311)  
Monday 9 November 2015  
7.30 pm (Lots 312-522)

## AUCTIONEER

Peter Mansell

## AUCTION CODE AND NUMBER

In sending absentee bids or making enquiries, this sale should be referred to as **CHARTREUSE-1412**

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### AUCTION RESULTS

christies.com

### SHIPPING

Wine deliveries are organised by Fert & Cie Transport SA  
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# CHRISTIE'S

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# SUNDAY 8<sup>th</sup> NOVEMBER 2015

## 6 pm. Lots 1-311

### AN AMAZING COLLECTION OF LAFITE SPANNING FIVE DECADES

The following lots of Lafite-Rothschild were part of an amazing collection recently inspected and removed by Christie's specialist staff. After release from the château these wines have been stored undisturbed for decades in an underground temperature controlled cellar ensuring very good conditions.

#### Carruades de Lafite-Rothschild 1934

*Pauillac*

*Four bottles with strip back label: "Rebouchage fait par le maître de chai du château en 1983". Five slightly raised corks. Slightly bin-soiled labels, four slightly damaged. Excellent appearance for age. Levels: two base of neck, four very top, five top and one just below top-shoulder*

1 12 bottles *per lot SFr.3,000-5,000*

#### Château Lafite-Rothschild 1945

*Pauillac, 1er cru classé*

*One slightly damaged label, two slightly bin-soiled, two stained and one stained and slightly damaged. Levels: five base of neck and one very top shoulder*

Tasting note: Latterly, a perfect bottle in 2003: superb bouquet that held for 5 hours; still sweet, spicy, gorgeous sustained flavour. Most recently: another faultless bottle: lovely soft colour; classic bouquet, sweet, touch of iron, fragrant, developed richly; also sweet on the palate, mouthfilling flavour, life-preserving tannin still evident. A lovely wine. Last tasted Nov 2005 \*\*\*\*\* MB

2 6 bottles *per lot SFr.4,500-7,000*

#### Château Lafite-Rothschild 1947

*Pauillac, 1er cru classé*

*Three corroded capsules, one with sign of old seepage. One slightly bin-soiled and four bin-soiled labels with minor damage. Levels: one top, one just below top, two mid and one low-shoulder*

Tasting note: Later, charm and power noted though prickly acidity became more noticeable. Still delicious. Mellowing yet acidity trying to catch up. Most recently, two half-bottles from Berry Bros' cellars; looking relaxed, with attractive, slightly smoky bouquet; now lean but very agreeable. Last tasted April 2005. At best \*\*\*\* Drink up. MB

3 5 bottles *per lot SFr.4,000-6,000*

#### Château Lafite-Rothschild 1949

*Pauillac, 1er cru classé*

*Damaged capsules and slightly protruding corks. Bin-soiled labels, one slightly damaged. Levels: four base of neck and two very top-shoulder*

Tasting note: Capricious and inconsistent, judging by over 20 notes spanning 50 years. "Nothing like the charm of Mouton or balance of Latour". Completely mature by the early 1980s. 'Smooth texture', 'leanness', citrus-like acidity, 'overripe', 'gibier' - but mainly very flavoury. Most recently, a double-magnum: lovely colour, open rim; rich, strawberry-like fruit, just a whiff of sourness; high extract, chewy, fragrant, teeth-gripping tannins. Risky but very drinkable - needs food. Last tasted Aug 2005. At best \*\*\*\* MB

4 6 bottles *per lot SFr.7,000-10,000*

#### Château Lafite-Rothschild 1952

*Pauillac, 1er cru classé*

*Two damaged capsules. Badly bin-soiled labels. Levels: four top, one upper/mid and one mid-shoulder*

5 6 bottles *per lot SFr.5,000-7,500*

#### Château Lafite-Rothschild 1953

*Pauillac, 1er cru classé*

*Three slightly bin-soiled and three badly stained labels. Levels: one very top, one top, three just below top and one upper-shoulder*

Tasting note: A wine of exquisite charm and finesse, Lafite at its beguiling best. Most recently: fully mature, open, rosy-hues; perfect fragrance; touch of sweetness, lovely, soft yet beautifully balanced. Top claret. July 2006 \*\*\*\*\* (6 stars). MB

6 6 bottles *per lot SFr.10,000-15,000*

#### Château Lafite-Rothschild 1958

*Pauillac, 1er cru classé*

*Four slightly corroded capsules. Five bin-soiled and slightly damaged labels, one badly damaged and badly stained. Levels: four top and two just below top-shoulder*

Tasting note: Curiously attractive nose and taste. March 1996 \*\* Drink up. MB

7 6 bottles *per lot SFr.3,000-4,000*

#### Château Lafite-Rothschild 1961

*Pauillac, 1er cru classé*

*Late release, all in original tissues. Offered in an original wooden case. Five slightly protruding corks. One slightly stained label otherwise pristine labels. Excellent into neck levels*

Tasting note: Two recent notes. In 2003: glorious scent, very rich, 'singed' and after 3 hours fragrant though fading. Dry, firm, a touch of astringency. Most recently, a magnum: medium depth, fully mature; sweet, rich, lovely bouquet; much sweeter on the palate from start to finish. Delicious flavour. Perfect balance. Last tasted Nov 2005 \*\*\*\*\* MB

8 12 bottles *per lot SFr.11,000-16,000*

## Lot 1



## Lot 8



### Château Lafite-Rothschild 1964

*Pauillac, 1er cru classé*

*Strip labelled: "Rebouchage fait par le maître de chai du château en 1980". Scuffed capsules. Bin-soiled labels. Levels: two into neck, six base of neck, three very top and one top-shoulder*

9 12 bottles *per lot* SFr.4,000-6,000

### Château Lafite-Rothschild 1966

*Pauillac, 1er cru classé*

*One late ex-château released bottle. All scuffed capsules. Eleven bin-soiled labels, one very slightly stained label. Levels: four into neck, six base of neck and two very top-shoulder*

10 12 bottles *per lot* SFr.5,000-7,000

### Château Lafite-Rothschild 1967

*Pauillac, 1er cru classé*

*Late ex-château release. One creased label. Levels: one into neck, three base of neck and one very top-shoulder*

11 5 bottles *per lot* SFr.2,000-3,000

### Château Lafite-Rothschild 1970

*Pauillac, 1er cru classé*

*Seven late ex-château releases. One corroded capsule. Two slightly stained, two tissue-stained, three badly tissue-stained labels. Levels: eight into neck and four base of neck*

12 12 bottles *per lot* SFr.4,500-6,500

### Château Lafite-Rothschild 1975

*Pauillac, 1er cru classé*

*Recent release, all in original tissues. Offered in an original wooden case. New capsules. Pristine condition. Levels into neck*

*Tasting note: Initially favourable growing season and a good start. However, an imbalance and tannin increasingly intrusive. Several notes from initial tasting in cask (positive, spicy). By 2003, soft fruit yet still tannic. Strange iron and sea-shell nose. Most recently, richly coloured, fully mature; again this pronounced iodine, seaweed nose; very strong flavour, both sweet yet drying out. Very tannic. Last tasted Nov 2005. \*\*\* MB*

13 12 bottles *per lot* SFr.5,500-7,500

### Château Lafite-Rothschild 1976

*Pauillac, 1er cru classé*

*Offered in an original wooden case. Two slightly stained labels. Levels: nine base of neck and three very top-shoulder*

*Tasting note: Most recently, a magnum: soft yet lively appearance; bouquet fully developed, 'ivy' and iron, opening up fragrantly, harmonious; some sweetness, very agreeable flavour, a lovely drink. Last tasted Nov 2005 \*\*\*\* At its peak. MB*

14 12 bottles *per lot* SFr.4,500-6,500

## CHÂTEAU LAFITE ROTHSCHILD

Lafite Rothschild is unquestionably one of the very finest wine properties in the world, consistently producing wines that combine their characteristic elegance and finesse with durability and age ability. Lafite was placed first on the list in the 1855 classification of the Médoc, and has rarely failed to excel in the subsequent years, particularly since the 1980's there have been some exceptional wines produced, such as the 1982, 1986, 1990, 1995, 1996, 1998, 2000, 2003, 2005, 2008, 2009 & 2010 vintages. The longevity of Lafite is indisputable and vintages such as those from the 19th Century that (if you are lucky enough to find and taste them) are still drinking today; 1848, 1858, 1864, 1865, 1870 and 1899 spring to mind. And also the stellar vintages from the 20th Century, 1945, 1947, 1949, 1953, 1959, 1961 that are still offering immense pleasure today.

The name Lafite originates from the Gascon language term "la fite", which means "hillock". The estate is situated at the northern end of Pauillac, close to Cos d'Estournel just over the border in St- Estèphe. The vineyard consists of three major areas: the hillsides around the Château, the adjacent Carruades plateau to the west, and 4.5 hectares in neighboring Saint Estèphe (which is entitled to the Pauillac appellation).

The well-drained soils are deep fine gravel up to 4 metres deep mixed with Aeolian sands on a bedrock of tertiary limestone. The 112 hectares of vines are planted with Cabernet Sauvignon (70%), Merlot (25%), Cabernet Franc (3%) and Petit Verdot (2%). The average age of the vines 35 years, although vines younger than 10 years old are not used in the Grand Vin. 18 hectares of vines are more than 50 years old and the oldest plot, called "La Gravière", was planted in 1886. Normally the final blend of the Grand Vin is assembled from Cabernet Sauvignon (representing between 80% to 95%), Merlot (between 5% to 20%), Cabernet Franc and Petit Verdot (between 0% to 5%), however this depends on the vintage, for example the 1961 was produced from 100% Cabernet Sauvignon. Of which we are delighted to offer a full original case in this sale.

The estate is run by a team overseen by Technical Director Charles Chevallier. Only minimal interventions of fertilizers are used. Yields are kept low and harvesting is done by hand in approximately 12 days by up to 350 pickers. Grapes are sorted in the vineyard before being brought in to the two reception bays where different plots are vinified separately.

Fermentation takes place in traditional oak vats which are equipped with computerized temperature control; maceration on the skins takes place for between 18 and 25 days, depending on the vintage. Malolactic fermentation also takes place in vats before the wine is transferred into 100% new oak barriques ((the estate produces its own barrels in their cooperage that employs 5 people; the barrels are from oak harvested in the Alliers & Nivernais forests and are toasted to their specifications) where it remains for between 18 to 20 months until bottling after regular rackings and fining with egg whites; bottling normally takes place in June. In 2010 the Château invested in the construction of two additional vat rooms, equipped with many small vats that enable the separate vinification of the different plots and parcels of wines and enables the wine-making team to strictly control the evolution and blending of the wines.

Lafite is renowned for its perfume, finesse and subtlety and is considered more accessible young than the more masculine and tight structured Château Latour. Stephen Brook writing in his book, *The Complete Bordeaux* summarised; "for elegance choose Lafite".



**Château Lafite-Rothschild 1977***Pauillac, 1er cru classé**Offered in an original wooden case. Scuffed capsules, three protruding corks. Levels: nine base of neck, three very top-shoulder*

15 12 bottles per lot SFr.2,500-4,500

**Château Lafite-Rothschild 1978***Pauillac, 1er cru classé**Offered in an original wooden case. In original tissues.**Levels: seven into neck, two base of neck and three very top-shoulder*

Tasting note: A dozen notes, several recently in magnums and bottles. Trying hard to retain its fleeting fragrance. Most recently, in magnums, one with a whiff of oxidation but the other with a lovely colour, soft, with brown-edged maturity; characteristic, attractive, oyster-shell bouquet on the verge of cracking up; lean, flavoury, pleasant, needs drinking. More than just interesting. Last tasted April 2006. At best \*\*\* Drink soon. MB

16 12 bottles per lot SFr.4,500-6,500

**Château Lafite-Rothschild 1979***Pauillac, 1er cru classé**Offered in an original wooden case. In original tissues. Slightly damaged capsules, one corroded. Levels: nine into neck and three base of neck*

17 12 bottles per lot SFr.4,000-6,000

**Château Lafite-Rothschild 1980***Pauillac, 1er cru classé**Two damaged capsules. Two labels with remains of original tissue attached. Levels: four into neck, five base of neck and three top-shoulder*

18 12 bottles per lot SFr.3,000-5,000

**Château Lafite-Rothschild 1982***Pauillac, 1er cru classé**Late release, all in original tissues. Offered in an original wooden case. Labels in pristine condition. Levels: one into neck, eight base of neck and three top-shoulder*

Tasting note: Not a shrinking violet nor with the finesse and charm of the '53, but a hugely impressive wine. Roughly two dozen well spread and consistently good notes from the mid-1980s. By its 10th birthday, though still deep and intense, the inimitable bouquet was developing beautifully, spicy and powerful. In the second half of the 1990s decade, its fragrance, harmony and length a major feature. By 2001, mouthfilling, so much on show, so much more to come. Most recently, double decanted and served 5 hours later: still deep and velvety, with a virtually opaque core; the bouquet already aroused and holding its fragrance; medium-sweet, delicious flavour and persistence. Tamed tannins. Last noted Dec 2004 \*\*\*\*(\*) MB

19 12 bottles per lot SFr.26,000-36,000

**Château Lafite-Rothschild 1983***Pauillac, 1er cru classé**Offered in an original wooden case. In original tissues.**Slightly corroded capsules. Levels: four into neck, seven base of neck and one very top-shoulder*

Tasting note: My best and most detailed note in the mid-1990s: richly coloured but already a mature red-brown rim; bouquet light and fragrant but a whiff of varnish; a curious but familiar oyster shell taste. Later, a touch of sweetness but with edgy acidity. Most recently: fairly deep; fair fragrance; surprisingly sweet, not bad fruit. Faint praise. Perhaps unfair. Last tasted May 2005 \*\*\*. MB

20 12 bottles per lot SFr.4,500-6,500

**Château Lafite-Rothschild 1984***Pauillac, 1er cru classé**Offered in an original wooden case. In original tissues.**Levels: eleven into neck and one base of neck*

21 12 bottles per lot SFr.3,000-5,000

**Château Lafite-Rothschild 1985***Pauillac, 1er cru classé**Offered in an original wooden case. In original tissues.**One damaged capsule. One slightly stained label. Levels into neck*

Tasting note: In 2002 a magnum: medium-deep, mature, 'warm' and inviting; bricky, vanillin; sweet, perfect weight and balance, soft, lovely, with a surprisingly spicy finish. Opening up beautifully, Nov. 2005, adding 'will age well'. Most recently: still deep, fairly intense, velvety; very fragrant bouquet, slightly 'bricky'; cedar, oyster shell; medium sweetness and body, good length, dry finish. Classic. Needs time. Last tasted April 2006 \*\*\*(\*\*) 2008 - 2025. MB

22 12 bottles per lot SFr.4,500-6,500

**Château Lafite-Rothschild 1987***Pauillac, 1er cru classé**Offered in an original wooden case. In original tissues.**Labels in pristine condition. Levels: ten into neck and two base of neck*

23 12 bottles per lot SFr.4,000-6,000

**Château Lafite-Rothschild 1988***Pauillac, 1er cru classé**Offered in an original wooden case. In original tissues.**Labels in pristine condition. Levels: eight into neck and four base of neck*

Tasting note: Most recently, still very deep, intense, opaque core but on the verge of maturity; high Cabernet Sauvignon noticeable though overall subdued; on the palate, sweet, almost chewable, with a good, long, dry finish. Last tasted March 2006 \*\*\*(\*\*) 2008 - 2020. MB

24 12 bottles per lot SFr.6,500-8,500

### Château Cheval-Blanc 1985

*Saint-Emilion, 1er grand cru classé (A)*

*Slightly bin-soiled labels, one marked. Levels into neck*

Tasting note: It unveiled itself in the early 1990s: an initial whiff of iron, clover and mint, then almost pungent fruit. Several increasingly admiring notes since the turn of the century. By Jan 2005 lovely, floral, herbaceous bouquet; easy, charming, delicious. Most recently: medium-deep, lovely colour, open, inviting, mature rim; low-keyed at first though very fragrant, whiff of iron; sweet, perfect weight, flavour, balance and finesse. A beautiful wine. Last tasted April 2006 \*\*\*\*\* Now - 2026. MB

25 4 bottles *per lot* SFr.1,100-1,800

### Château Figeac 1985

*Saint-Emilion, 1er grand cru classé*

*One slightly raised cork. Nine very slightly bin-soiled labels and seven slightly damaged. Levels base of neck or better*

Tasting note: Tantalising, as always. Enticing in cask, developing well, neatly combining fruit and oak. At 12 years of age fully mature; distinctive, fragrant bouquet; original and charming. Most recently, 'under a microscope' (a Christie's Master Class) as described, adding bouquet reminiscent of autumnal dried leaves and soft leather; initially sweet, good flavour, passing its peak of maturity, 'on the verge' and, in the end, drying out. Somewhat disappointing for Figeac and for an '85. Last tasted Oct 2005 \*\*\* Drink soon. MB

26 12 bottles *per lot* SFr.1,700-2,300

### Château La Conseillante 1985

*Pomerol*

*Three damaged capsules. Stained and damaged labels. Levels: four into neck and eight base of neck*

27 12 bottles *per lot* SFr.2,000-4,000

### Château L'Evangile 1985

*Pomerol*

*Two damaged capsules. Very slightly bin-soiled labels. Levels base of neck or better*

28 12 bottles *per lot* SFr.2,000-4,000

### Vieux-Château-Certain 1985

*Pomerol*

*Two corroded capsules. Two slightly stained labels and one nicked. Levels: two into neck, three base of neck and seven very top-shoulder*

29 12 bottles *per lot* SFr.1,000-2,000

## MARGAUX & PALMER 1990

1990: An important vintage and an excellent start to the new decade or, if linked with its twin 1989, the end of an era. One interesting development is that the 1990s started with impressive, well constituted, well balanced wines and with all the components for a long-haul, whereas the initially precocious, fleshy, immediately appealing 1989s have now swapped places: the 1990s are developing more quickly than I, at least, anticipated, whilst the magnificent 1989s are closing up to the long haul.

Before introducing tasting notes: the growing season.

An unusually warm and sunny start. Beneficial rain followed by a very hot, dry, sunny May. The crucial flowering uneven and prolonged. July excessively hot, hindering maturation. August warm and dry. A well-timed sprinkling of rain in September enabled the grapes to be harvested mid-month. The Merlots were very successful with some of the highest sugar levels ever recorded. The later ripening Cabernet Sauvignons were small and thick skinned, with deep colour and concentration.

### Château Margaux 1990

*Margaux, 1er cru classé*

*Offered in original wooden cases*

*Lot 30: one very slightly raised cork. Pristine labels. Levels: nine into neck and three base of neck.*

*Lot 31: excellent conditions. Levels: eight into neck and four base of neck*

Tasting note: Even in cask, lean, stylish and supple, its inimitable aroma, raspberry-like, quick to evolve. Developing well through that decade, fragrant, fleshy. At ten years of age, rich nose of great depth; sweet, well constituted, excellent length. Most recently: plummy, deep core but starting to mature; very fragrant bouquet; lovely flavour, excellent balance but very tannic - needed food, and more time. Last tasted May 2005 \*\*\*(\*) 2008 - 2020. MB

30 12 bottles *per lot* SFr.7,000-9,000

31 12 "

Lot 30



### Château Palmer 1990

Cantenac (Margaux), 3ème cru classé

Offered in original wooden cases

Lot 32: three slightly damaged labels, otherwise pristine conditions.

Levels: eleven into neck and one base of neck.

Lot 33: six very slightly damaged capsules. Three slightly damaged labels. Levels into neck

Tasting note: Great potential. Still fairly deep and intense, with rich 'tears' or 'legs'; nose noted twice as cheesy, rich, chocolatey; 'incredibly sweet' on the palate, lots of fruit, spice.

Last noted Feb 2001 \*\*\*\*(\*) Now-2015. M.B

32 12 bottles per lot SFr.2,000-3,000

33 12 „

## A PRIVATE COLLECTION OF LAFITE AND MARGAUX

The following wines were bought on release en primeur and stored in the owner's cellar ever since.

### Château Lafite-Rothschild

Pauillac, 1er cru classé

#### 1979

One damaged capsule. Bin-soiled and stained labels.

Levels into neck (4)

#### 1985

One slightly raised cork. Levels into neck (4)

#### 1986

Two slightly damaged labels. Levels into neck (4)

34 Above 12 bottles per lot SFr.6,000-8,000

1991: It is always the weather during the growing season which, ultimately, dictates the timing, quality and size of harvest. In 1991: a severe frost during the nights of April 21 and 22, with temperatures plummeting to -8C which froze the vines, destroying new shoots overnight, seriously reducing the potential crop. Then, cold weather caused a late and extended flowering which, in turn, resulted in uneven development and a delayed harvest. An extremely hot and dry August, the hottest since 1926, raised hopes of a small harvest of concentrated grapes: a repeat of 1961. Alas, eight days of heavy rains before the harvest destroyed these hopes.

### Château Margaux 1991

Margaux, 1er cru classé

Lot 35: six slightly bin-soiled labels. Levels: twelve into neck, five base of neck and one top-shoulder.

Lot 36: one slightly corroded capsule. Slightly bin-soiled labels.

Levels into neck

Tasting note: A surprisingly well developed wine, all in an elegant fresh lighter style. Holding up well. In fact a joy to drink. Last tasted April 2013. EV

35 12 bottles per lot SFr.3,300-5,300

36 12 „

## MOUTON AND MARGAUX FROM A SWISS COLLECTION

### Château Mouton-Rothschild 1970

Pauillac, 1er cru classé

Réserve du Château

In original tissues. Two corroded capsules and seven damaged.

Badly bin-soiled and glue stained labels. Levels: four very top-shoulder, two top-shoulder, four upper-shoulder and two upper/mid-shoulder

Tasting note: In the 1990s, noticeable bottle variation, fragrant but higher than usual volatile acidity. Two recent notes at major Mouton tastings: attractive colour, open-rimmed, now mature; tea-like fragrance, slightly peppery, vegetal, uneven bouquet opening up, sweet, touch of brown sugar; dry, austere, rather raw and 'edgy'; drying finish. 'Flawed'. Not to say that it is not flavoury but not a good Mouton or a '70. Last tasted Nov 2005. At best \*\*\* Drink soon. MB

37 12 bottles per lot SFr.3,000-4,000

### Château Mouton-Rothschild

Pauillac, 1er cru classé

Offered in original individual wooden cases

#### 1999

Pristine conditions magnum (1)

#### 2001

Very slightly protruding cork, otherwise pristine condition magnum (1)

38 Above 2 magnums per lot SFr.1,100-1,600

### Château Margaux 2000

Margaux, 1er cru classé

Offered in a six-bottle original wooden case

Tasting note: Three notes in its early days, its youthful aroma as exotic and tantalising as always. Deep, intense, impressive. Most recently: deep, rich, velvety, long legs; very rich though surprisingly chocolatey; medium sweet, some softness, attractive. Last tasted Oct 2005 \*\*(\*\*\*) 2016 - 2020. MB

39 6 bottles per lot SFr.3,000-4,000

### Château Mouton-Rothschild 2001

Pauillac, 1er cru classé

Offered in an original wooden case

Tasting note: Backward blueberry fruit. Fresh full bodied taste with slight dry tannins on the finish. Good wine, in typical 2001 freshness and purity. Last tasted 2008. EV

40 12 bottles per lot SFr.3,200-4,200















**Château Mouton-Rothschild 2002**

*Pauillac, 1er cru classé*

*Offered in two six-bottle original wooden cases*

Tasting note: At the château: black core, intense, velvety sheen; dumb, unyielding nose; surprisingly sweet, soft and ripe on the palate, silky tannin, oak and end grip. April 2003 (\*\*\*\*) 2010 - 2020. MB

41 12 bottles per lot SFr.3,200-4,200

**EXCEPTIONAL MOUTON VERTICALS**

The following Mouton vertical collection from 1980-2000 is offered per 5 vintages and the excellent 2000 on its own. All cases were bought en primeur by the owner and stored in the cellar of a reputable wine importer in Northern Europe. About ten years ago these cases were removed and stored in the purpose-built temperature and humidity controlled cellar at the owner's house. From here they were removed by Christie's specialist staff and transported to our warehouse.

A unique chance to acquire two decades of Mouton in original wooden cases.

**Château Mouton-Rothschild**

*Pauillac, 1er cru classé*

*Offered in original wooden cases*

**1980**

*Slightly corroded capsules, six damaged. Very slightly bin-soiled labels and three slightly damaged. Levels: one into neck, four base of neck, three very top, three top and one just below top-shoulder* (12)

**1981**

*Slightly corroded capsules, five damaged. Slightly bin-soiled labels, one stained and two damaged. Levels: six into neck, five base of neck and one just below top-shoulder* (12)

**1982**

*One damaged capsule. Two slightly raised corks. Slightly bin-soiled labels, four slightly damaged. Levels: nine into neck and three base of neck* (12)

**1983**

*Two slightly damaged labels, one slightly stained. Levels: seven into neck and five base of neck* (12)

**1984**

*In original tissues. One damaged capsule. Two very slightly damaged labels, otherwise pristine conditions. Levels into neck* (12)

+42 Above 60 bottles per lot SFr.21,000-30,000

**Château Mouton-Rothschild**

*Pauillac, 1er cru classé*

*Offered in original wooden cases*

**1985**

*In original tissues. Three corroded capsules. Three slightly damaged labels and one damaged. Four very slightly bin-soiled labels. Levels: eight base of neck, two very top and two top-shoulder* (12)

**1986**

*In original tissues. Two slightly corroded capsules. Two slightly bin-soiled labels. Levels: four base of neck, five very top, one top and two just below top-shoulder* (12)

**1987**

*In original tissues. Three very slightly stained labels. Levels: ten into neck and two base of neck* (12)

**1988**

*In original tissues. Four corroded capsules. Two slightly bin-soiled and one very slightly damaged label. Levels: five into neck, five base of neck, one top and one upper-shoulder* (12)

**1989**

*In original tissues. One damaged capsule. Pristine labels. Levels: eleven into neck and one base of neck* (12)

+43 Above 60 bottles per lot SFr.18,000-25,000

**Château Mouton-Rothschild**

*Pauillac, 1er cru classé*

*Offered in original wooden cases*

**1990**

*In original tissues. One very slightly damaged label, otherwise pristine conditions. Levels: ten into neck and two base of neck* (12)

**1991**

**1992**

**1993**

**1994**

+44 Above 60 bottles per lot SFr.15,000-20,000

**Château Mouton-Rothschild**

*Pauillac, 1er cru classé*

*Offered in original wooden cases*

**1995**

**1996**

**1997**

**1998**

**1999**

+45 Above 60 bottles per lot SFr.17,000-23,000

**Château Mouton-Rothschild 2000**

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

+46 12 bottles per lot SFr.12,000-18,000

**Petrus**

*Pomerol, cru exceptionnel*

**1973**

*Slightly stained label. Level just below top-shoulder* (1)

**1996**

*Very slightly damaged label. Level into neck* (1)

+47 Above 2 bottles per lot SFr.1,800-2,400

## CHÂTEAU HAUT-BRION

48 Hectares of red vines: 45.4% Merlot 43.9% Cabernet Sauvignon, 9.7% Cabernet Franc and 1% Petit Verdot

2.87 Hectares white vines: 52.6% Sémillon and 47.4% Sauvignon Blanc

Production: 160,000 bottles

Château Haut-Brion has been highly regarded for many centuries, being mentioned in Samuel Pepy's diary in 1663 (as "Ho Bryan") and is the oldest of the Bordeaux classed Growths. In 1935 Haut-Brion was bought by the American banker, Clarence Dillon and since 2008 his great-grandson, His Royal Highness Prince Robert of Luxembourg is the current President. The contribution of the Delmas family should be mentioned as the family have been involved in the property since 1923, when George Delmas was employed to administer the estate. Subsequently he was succeeded in 1961 by his son Jean-Bernard, and then by his son, Jean-Philippe in 2004. Jean-Bernard pioneered the use of stainless steel, and in 1961 Haut-Brion became the first major Bordeaux estate to vinify in stainless steel. Further improvements and investments have been instrumental in retaining its reputation of producing one of the finest wines in the world, of both red and dry white wines. In 1983 the Dillons acquired the next door property La Mission Haut-Brion.

The average age of the vines is over 35 years, with some vines dating from the 1930's, and a vine density of 8,000 vines per hectare. The 48 hectares planted to red grapes consists of 45.4% Merlot 43.9% Cabernet Sauvignon, 9.7% Cabernet Franc and 1% Petit Verdot. The red grapes are sorted in the vineyard, then brought to the winery and destemmed, lightly crushed to break open the skins and pumped into tanks. Indigenous yeasts are used for the alcoholic fermentation and the temperature is carefully controlled. Maceration lasts for approximately 15 days. Malolactic fermentation occurs naturally due to the presence of natural lactic bacteria in the chai. The wines from different vats are blended and then transferred to approximately 80% new oak barrels for between 18 to 22 months. Haut-Brion has its own cooperage which ensures that the Château has complete control over the toasting of the barrels, which is normally medium-minus. The Haut Brion Blanc is produced from 2.87 Hectares planted with 52.6% Sémillon and 47.4% Sauvignon Blanc. The wine is fermented in oak casks and matured for between nine and twelve months in approximately 50% new oak. Production is very small with between only 450 and 650 cases depending on the vintage.

## AN EXCEPTIONAL HAUT-BRION AND MISSION HAUT-BRION ARRAY FROM 1989 TO 2001

The natural cool and damp cellar conditions have ensured excellent levels and colors but have had serious effect on the labels. All wines were packed by Christie's wine specialists before being shipped to our warehouse.

### Château Haut-Brion 1989

*Pessac (Graves), 1er cru classé*

*Badly bin-soiled and badly faded labels. Excellent levels of 1cm below base of corks*

+48 12 bottles per lot SFr.8,500-12,000

### Château Haut-Brion 1990

*Pessac (Graves), 1er cru classé*

*Lot 49: badly bin-soiled and badly faded labels, all slightly damaged. Levels at 1cm below base of corks.*

*Lot 50: badly faded and stained labels. Excellent levels of 0,5cm below base of corks*

Tasting note: Most recently: medium, lovely colour; bouquet very forthcoming, harmonious, soft, rich; curious, very distinctive, 'old autumn leaves' unmistakably Graves flavour. Nice wine. Last tasted Oct 2005 \*\*\*(\*) Now - 2015. MB

+49 2 magnums per lot SFr.1,400-1,700

+50 6 bottles per lot SFr.2,200-2,600

### Château Haut-Brion 1992

*Pessac (Graves), 1er cru classé*

*Badly bin-soiled and badly faded labels. Excellent levels*

+51 5 magnums per lot SFr.1,900-2,200

Lot 48



## Lot 49



### Château Haut-Brion 1993

*Pessac (Graves), 1er cru classé*

*Lot 52: scuffed capsules. Badly faded and slightly damaged labels.*

*Excellent levels.*

*Lot 53: badly bin-soiled and badly faded labels, three slightly damaged.*

*Excellent levels*

+52	6 magnums	per lot SFr.2,200-2,600
+53	6 bottles	per lot SFr.1,100-1,400

### Château Haut-Brion 1995

*Pessac (Graves), 1er cru classé*

*Lot 54: badly faded and slightly damaged labels. Excellent levels.*

*Lot 55: Slightly bin-soiled and slightly faded labels. Excellent levels*

Tasting note: Equal top mark at a blind tasting of first growth '95s. Well evolved yet surprisingly low-keyed, opened up, harmonious; soft, good fruit, very Graves, very attractive. Last tasted Dec 2006 \*\*\*(\*\*) Now - 2020. MB

+54	6 magnums	per lot SFr.2,600-3,000
+55	6 bottles	per lot SFr.1,400-2,000

### Château Haut-Brion 1996

*Pessac (Graves), 1er cru classé*

*Lot 56: offered in an original wooden case. Badly faded labels, three damaged. Excellent levels.*

*Lot 57: bin-soiled, stained and fading labels, four slightly damaged. Excellent levels*

Tasting note: Soft black cherry; nose packed with fruit, whiff of raspberries, harmonious; lovely flesh and texture, soft, sweet, richness masking tannin.

Last tasted Dec 2006 \*\*(\*\*) Now-2025. MB

+56	6 magnums	per lot SFr.2,500-2,900
+57	12 bottles	per lot SFr.2,400-2,800

### Château Haut-Brion 1997

*Pessac (Graves), 1er cru classé*

*Lot 58: slightly bin-soiled and stained labels, four damaged.*

*Excellent levels.*

*Lot 59: bin-soiled labels, four slightly damaged. Excellent levels*

+58	6 magnums	per lot SFr.2,500-2,900
+59	6 bottles	per lot SFr.1,200-1,500

### Château Haut-Brion 1998

*Pessac (Graves), 1er cru classé*

*Lot 60: slightly bin-soiled labels, one very slightly damaged.*

*Excellent levels.*

*Lot 61: slightly bin-soiled labels, four bin-soiled. Excellent levels*

Tasting note: Just two notes. In 2001, plummy purple; sweet, vanillin nose, touch of tar; mouthfilling; good length and grip. Considered at the time the best since their '89 and '90. Most recently: very deep; classic, unready. Seriously good. Last tasted Sept 2003 (\*\*\*\*) 2008 - 2020. MB

+60	6 magnums	per lot SFr.3,000-3,500
+61	12 bottles	per lot SFr.3,000-3,500

### Château Haut-Brion 1999

*Pessac (Graves), 1er cru classé*

*Badly bin-soiled, badly faded and slightly damaged labels.*

*Excellent levels*

Tasting note: In 2001, very attractive though lacking the drive of the '98; fragrant, touch of sweetness, silky tannins, good acidity. Most recently: deep colour; immature. Last tasted Sept 2003 (\*\*\*\*) 2008 - 2025. MB

+62	12 bottles	per lot SFr.2,200-2,600
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### Château Haut-Brion 2000

*Pessac (Graves), 1er cru classé*

*Lot 63: offered in an original wooden case. Very slightly stained labels.*

*Lot 64: slightly bin-soiled labels*

Tasting note: Deep, richly textured, great potential (in cask 2001). Most recently: richly coloured, showing some maturity, slightly singed, earthy, very sweet - almost brown-sugar nose; yet very dry, lean, fine tannins, great length. Last tasted Oct 2005 \*\*(\*\*\*) 2010 - 2020. MB

+63	6 magnums	per lot SFr.5,500-7,500
+64	6 bottles	per lot SFr.2,800-3,200

### Château Haut-Brion 2001

*Pessac (Graves), 1er cru classé*

*Lot 65: bin-soiled labels, two damaged.*

*Lot 66: slightly bin-soiled and slightly damaged labels*

+65	6 magnums	per lot SFr.2,700-3,000
+66	6 bottles	per lot SFr.1,400-1,800



Lot 63



#### Château La Mission-Haut-Brion 1989

*Pessac (Graves), cru classé*

*Six badly bin-soiled and damaged labels, six bin-soiled and slightly damaged. Levels into neck*

+67 12 bottles per lot SFr.6,800-8,500

#### Château La Mission-Haut-Brion 1990

*Pessac (Graves), cru classé*

*Bin-soiled and stained labels, one slightly damaged. Levels into neck*

+68 6 bottles per lot SFr.1,900-2,400

#### Château La Mission-Haut-Brion

*Pessac (Graves), cru classé*

##### 1990

*Badly bin-soiled and slightly damaged labels. Levels into neck*

magnum (2)

##### 1991

*Very badly bin-soiled and slightly damaged labels*

magnum (2)

+69 Above 4 magnums per lot SFr.1,400-1,800

#### Château La Mission-Haut-Brion 1993

*Pessac (Graves), cru classé*

*Lot 70: one slightly corroded capsule. Badly bin-soiled and damaged labels, two very badly damaged and fading. Levels into neck.*

*Lot 71: bin-soiled and damaged labels, five badly bin-soiled.*

*Levels into neck*

+70 6 magnums per lot SFr.1,000-1,400

+71 12 bottles per lot SFr.1,000-1,400

#### Château La Mission-Haut-Brion 1994

*Pessac (Graves), cru classé*

*Offered in an original wooden case. Slightly bin-soiled labels*

+72 6 magnums per lot SFr.1,200-1,600

#### Château La Mission-Haut-Brion 1995

*Pessac (Graves), cru classé*

*Very slightly bin-soiled labels. Levels into neck*

*Tasting note: Very deep; distinctive, spicy, earthy nose ; masculine, still a bit raw and tannic. Good future.*

*Feb 2006 \*(\*\*\*) 2010 - 2020. MB*

+73 6 bottles per lot SFr.700-900

#### Château La Mission-Haut-Brion 1996

*Pessac (Graves), cru classé*

*Lot 74: one damaged capsule. Four badly bin-soiled and stained labels, one slightly bin-soiled and one slightly bin-soiled and damaged.*

*Levels into neck.*

*Lot 75: six badly bin-soiled labels, six bin-soiled. Levels into neck*

+74 6 magnums per lot SFr.1,200-1,700

+75 12 bottles per lot SFr.1,200-1,700

## CHÂTEAU LA MISSION HAUT-BRION

Château La Mission Haut-Brion has been in possession of the Dillon family (also the owners of Château Haut-Brion) since 1983. The wine-making team between the two properties is shared. The vineyards of La Mission Haut-Brion are located across the road from Haut-Brion; however there are significant differences between the two properties. The majority of the vineyards at La Mission are located in the Bordeaux suburb of Talence which is slightly flatter and the soil is slightly richer with a gravel soil over a sub-soil of chalky sand. Whereas the vineyards of Haut-Brion are located in nearby Pessac with a slightly lower density of planting. As Stephen Brook wrote in *The Complete Bordeaux* that the major difference is in the wine style with La Mission as "more robust, more virile, more overtly tannic than Haut-Brion, and it doesn't easily match the finesse of the First Growth". Although some critics consider that in certain vintages La Mission outshines its illustrious neighbour.

La Mission has 26 hectares of red varietal vines planted with 47% Cabernet Sauvignon, 42.7% Merlot and 10.3% Cabernet Franc. The grapes are hand-harvested and sorted in the vineyard on mobile sorting tables. The wine is fermented in temperature-controlled, stainless steel vats at an average temperature of 30 degrees and then matured in oak barriques (100% new) for 18 to 22 months. Annual production is approximately 100,000 bottles and the second wine is called Château La Chapelle de la Mission Haut-Brion. The estate also produces a white wine, called La Mission Haut Brion Blanc (prior to 2009 this wine was called Laville Haut Brion) from their 2.55 hectares planted with white varietals, 85% Sémillon, 14% Sauvignon Blanc and 1% Muscadelle. The wine is fermented in oak casks and matured for between nine and twelve months in approximately 40 to 50% new oak. Production is very small with between only 500 and 700 cases depending on the vintage.

### Château La Mission-Haut-Brion 1997

*Pessac (Graves), cru classé*

*Lot 76: bin-soiled labels, three badly bin-soiled and one slightly damaged. Levels into neck.*

*Lot 77: five bin-soiled and slightly damaged labels, one badly bin-soiled. Levels into neck*

+76	6 magnums	per lot SFr.1,100-1,500
+77	6 bottles	per lot SFr.550-750

### Château La Mission-Haut-Brion 1998

*Pessac (Graves), cru classé*

*Lot 78: three slightly bin-soiled labels and three bin-soiled. Levels into neck.*

*Lot 79: bin-soiled labels, two slightly damaged. Levels into neck*

+78	6 magnums	per lot SFr.2,200-2,600
+79	12 bottles	per lot SFr.2,200-2,600

### Château La Mission-Haut-Brion 1999

*Pessac (Graves), cru classé*

*Very badly bin-soiled and badly damaged labels, two with remains of labels only*

Tasting note: Two notes. Most recently: opaque, intense, still immature; singed, earthy nose with whiff of coffee, yet soft and fruity; delicious, similar notes to nose but swingeingly tannic. Needs food - and time. Last tasted Sept 2004 (\*\*\*\*) 2010 - 2020. MB

+80	12 bottles	per lot SFr.1,200-1,700
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### Château La Mission-Haut-Brion 2000

*Pessac (Graves), cru classé*

*Lot 81: offered in an original wooden case.*

*Lot 82: slightly bin-soiled labels, one slightly stained*

Tasting note: Great future predicted in 2001. Most recently: very deep, plummy-coloured, rich legs; tight and peppery at first, than earthy, mocha, developing caramel-like sweetness; on the palate, good fruit, full-flavoured, whiff of volatile acidity, good grip, masked tannin. Last tasted June 2004 \*\*\*(\*\*) 2010 - 2020. MB

+81	6 magnums	per lot SFr.4,000-4,500
+82	6 bottles	per lot SFr.2,000-2,600

**Château La Mission-Haut-Brion 2001**

Pessac (Graves), cru classé

Six slightly bin-soiled and six bin-soiled labels

+83

12 bottles

per lot SFr.1,600-2,000

**Château d'Yquem 1947**

Sauternes, 1er grand cru classé

Corroded capsule with sign of old seepage. Badly bin-soiled and faded label, very fragile. Level top-shoulder

+84

1 bottle

per lot SFr.1,100-1,500

Lot 81









## A CHATEAU COLLECTION OF VERY RARE 1940s LA FLEUR PETRUS IN ORIGINAL WOODEN CASES

The following lots (85-102) were recently removed from the cool temperature-controlled cellar of Château Laroze in St Emilion.

There are two connections between Château Laroze in Saint-Emilion and Château La Fleur Petrus in Pomerol:

Current owner of Château Laroze Guy Meslin's father Georges's first cousin, Eliane d'Estrillaud de Gorre, was the wife of Jean-Pierre Garet, owner of Château La Fleur Petrus during the 30s and 40s.

In addition, his aunt married the son of Château La Fleur Petrus's previous owner Charles Montoury.

It was therefore perfectly normal for each to gift or swap bottles from each other's estates. All these vintages presented today have been lying in Château Laroze's cool temperature-controlled cellar since the 90s, before which they were stored, directly after bottling, in the family underground cellar in Libourne.

These bottles just pre-date Jean-Pierre Moueix's 1950 purchase of La Fleur Petrus and thus offer a very rare opportunity to sample the wines of the small original vineyard - situated between Petrus and Lafleur, before the consolidation with a parcel on the central plateau by Christian and a more recent consolidation by Edouard next to Trotanoy. The bottles have never been re-corked, having always been stored in excellent conditions.

La Fleur Petrus from the forties is extremely rare. Checking these cases and bottles made us think on how the harvest conditions during the war must have been in occupied Pomerol.

We are therefore proud of being able to offer these historic La Fleur Petrus 1940 & 1943 in their original wooden cases and smaller quantities of 1945 & 1949.

Six bottles were checked by an Arcane particle accelerator lab which accurately dates the age of the glass and the liquid by Cesium 137. One bottle from 1940, three from 1943 and two from 1945, these bear the resulting proof tag.

All La Fleur Petrus are in different shapes and colors, reflecting the glass shortage during and just after the war. Most of the bottles in the wooden cases have their original straw covers.

### Château La Fleur Petrus 1940

*Offered in original wooden cases*

*Lot 85: slightly corroded capsules, one with Arcane proof tag. Slightly stained and slightly damaged labels, exceptional for age. Levels: one into neck, six base of neck, four very top and one top-shoulder.*

*Lot 86: Slightly corroded capsules. Slightly damaged and slightly stained labels. Levels: top-shoulder or better.*

*Lot 87: slightly corroded capsules. Ten slightly damaged and three slightly stained labels. Levels: three top and six just below top-shoulder, two upper and one mid-shoulder.*

*Lot 88: Corroded capsules. Slightly damaged labels. Level: four mid-shoulder, three mid/low and three low shoulder*

+85	10 bottles	per lot SFr.2,400-3,500
+86	12 bottles	per lot SFr.2,900-4,200
+87	12 „	
+88	12 „	

### Château La Fleur Petrus 1943

*Offered in original wooden cases unless stated otherwise*

*Lot 89: Two with Arcane proof tag. Ten corroded capsules and two neutral red. Very slightly stained labels, seven damaged.*

*Levels: ten base of neck and two very top-shoulder.*

*Lot 90: Corroded capsules. Slightly stained labels and six slightly damaged. Levels: five very top and seven top-shoulder.*

*Lot 91: one with Arcane proof tag. Eleven corroded capsules, one neutral red. Five slightly damaged labels, all slightly stained. Exceptional for age. Levels: one top-shoulder, six just below and five upper-shoulder.*

*Lot 92: One bottle believed 1943, not in original wooden case. Seven corroded capsules and three neutral red. Slightly stained labels, five damaged and one remains of label only. Levels: two upper-shoulder, one upper/mid, three mid, four mid/low and two low shoulder*

+89	12 bottles	per lot SFr.3,800-5,000
+90	12 „	
+91	12 bottles	per lot SFr.3,500-4500
+92	12 bottles	per lot SFr.2,000-3,000



### La Fleur Petrus 1945

Pomerol

Two with Arcane poof tag. Slightly bin-soiled labels. Levels: one base of neck, one just below top-shoulder, one upper and one mid/low shoulder

+93 4 bottles per lot SFr.2,000-3,000

### Château La Fleur Petrus 1949

Corroded capsules. Five very slightly stained labels, one slightly bin-soiled. Exceptional for age. Levels: two upper-shoulder, three mid and one mid/low shoulder

+94 6 bottles per lot SFr.3,000-4,000

### Château L'Evangile 1966

Pomerol

Offered in an original wooden case

Corroded capsules. Four tissue-stained labels, one damaged and four slightly bin-soiled. Levels: one just below top-shoulder, three upper-shoulder, three mid-shoulder

+95 7 bottles per lot SFr.800-1,000

Lot 93



## LA GAFFELIERE NAUDES - LAROZE

Georges Meslin's (owner of Château Laroze) connection with Château La Gaffelière is a question of friendship rather than family. Owner Léo de Malet Roquefort and Georges were great friends and they used to play tennis together. They too would give each other or swap cases.

These bottles have been stored in the same cool Château Laroze cellars.

### Château La Gaffelière-Naudes

Saint-Emilion, grand cru classé

1955

Four new capsules, one old sign of seepage.

Bin-soiled labels, one slightly damaged and one with remains of label only. Levels: one base of neck, one top-shoulder, one just below top-shoulder, one upper-shoulder and one mid-shoulder bottle (5)

1964

Capsule missing, cork branded "1964".

Label of the 1955 vintage magnum (1)

+96 Above 5 bottles and 1 magnum per lot SFr.500-700

### Château La Gaffelière-Naudes

Saint-Emilion, grand cru classé

1952

Scuffed capsule. Very badly damaged labels with "59" written on them. The branded cork revealed 1952. Levels: one very top-shoulder and one mid/low-shoulder magnum (2)

1959

One capsule cut. Non-branded cork and slightly raised.

One slightly bin-soiled label and one bin-soiled and slightly damaged. Levels: one base of neck and one low-shoulder magnum (2)

1961

Bin-soiled labels, two damaged. Levels into neck magnum (3)

+97 Above 7 magnums per lot SFr.1,500-2,000

### Château La Gaffelière-Naudes

Saint-Emilion, grand cru classé

1959

Damaged corroded capsule and depressed cork.

Slightly bin-soiled and slightly damaged label. Level top-shoulder (1)

1961

Slightly damaged capsules and depressed corks.

Slightly bin-soiled labels. Levels very top shoulder (2)

+98 Above 3 bottles per lot SFr.350-500

### Château Pape Clément 1966

Very slightly bin-soiled labels and one nicked. Good conditions for the age. Levels: one into neck and one base of neck magnum (2)

### Domaine de Chevalier rouge 1981

Very slightly damaged labels, otherwise pristine condition.

Levels: one into neck and one base of neck bottle (2)

+99 Above 2 magnums and 2 bottles per lot SFr.300-500

## CHÂTEAU LAROZE

Saint Emilion Grand Cru Classé

The Meslin family and their ascendants have been growers in Saint Emilion since at least 1610.

Between 1882 and 1885, they merged three vineyard properties totalling 15 hectares on the slope by Grand Mayne just west of the town. Georges Meslin expanded the vineyard to 27 hectares all around the château, planted to 2/3 Merlot, 1/4 Cabernet Franc, and the rest Cabernet Sauvignon on the very same soil of fine silica over clay. In the 1955 classification, he was rewarded with Grand Cru Classé status.

His son Guy, who has held the reins since 1990, conducts the vineyard in a most natural and gentle way, without herbicides and using only organic compost, always adapting to the vines' different needs. The wines are made traditionally in temperature-controlled stainless-steel and concrete tanks and then see 16 months of ageing in barrel, of which 2/3 are new each year.

The wines have an excellent reputation, renowned for their finesse, for their well-focused, vibrant yet succulent fruit, and for their long, fine tannins. They age gently for decades.

### Château Laroze 2005

*Saint-Emilion, Grand Cru Classé*

*Offered in original wooden cases*

+100	6 magnums	per lot SFr.350-450
+101	6	"
+102	6	"

## VERY FINE BORDEAUX INCLUDING RARE LAFLEUR AND AUSONE 2000

These wines were all purchased en Primeur and shipped directly to the owner's temperature controlled cellar.

### Château Ausone 1998

*Saint-Emilion, 1er grand cru classé (A)*

*Offered in an original wooden case, no lid. One very slightly nicked label. Levels into neck*

+103	11 bottles	per lot SFr.4,200-4,600
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### Château Ausone 1999

*Saint-Emilion, 1er grand cru classé (A)*

*Offered in an original wooden case, no lid. One very slightly nicked capsule. Five very slightly nicked labels. Levels into neck*

+104	12 bottles	per lot SFr.4,200-5,200
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### Château Ausone 2000

*Saint-Emilion, 1er grand cru classé (A)*

*Offered in an original wooden case, no lid*

*Very slightly nicked labels. Levels base of neck or better*

+105	12 bottles	per lot SFr.9,500-13,000
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### Château Lafleur 2000

*Pomerol*

*Offered in two six-bottle original wooden cases. Levels into neck*

+106	11 bottles	per lot SFr.14,000-18,000
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### Château Lafite-Rothschild 2008

*Pauillac, 1er cru classé*

*Lot 107: offered in an original wooden case without lid. Levels into neck.*

*Lot 108: offered in an original wooden case without lid of twelve bottles and a carton of six. Levels into neck*

+107	6 magnums	per lot SFr.5,000-7,000
+108	18 bottles	per lot SFr.7,500-9,500

Lot 106





## GREAT BOTTLES AND RARE LARGE FORMATS OF LEOVILLE POYFERRÉ FROM THE CHATEAU RESERVES

The following lots (109-162) were recently released from the Château Léoville Poyferré reserves especially for this sale.

The Léoville estate, the largest and one of the oldest vineyards in the Médoc, was originally under single ownership but was later split into three, first in 1826 when Hugh Barton purchased the part that had been seized by the French state during the Revolution, then again in 1840 when the two Lascases inheritors split the remainder, the elder brother taking what was to become Léoville Las Cases and his younger sister what was to become Léoville Poyferré, her son-in-law's baronial title.

We now jump back in time to 1804 when a certain Henri Cuvelier started a wine négociant business in the north of France. It was very successful and a century later the family were expanding into Bordeaux estates, first with the purchase in 1903 of Château Le Crock, cru bourgeois, Saint-Estèphe with its magnificent country house and park, then in 1920 with that of Château Léoville Poyferré, together with its Saint Julien cru bourgeois, Château Moulin Riche.

Since 1979, Didier, a direct descendant of Henri, has been manager of these estates, whilst his brother Olivier runs the Bordeaux négociant business that had been founded by their father Max in 1947, whilst Paul, Bertrand and Jean-Guy in 1998 founded their Argentinian property Cuvelier Los Andes. Didier has invested heavily in the estate, which he has taken from 48 to 80 hectares (with not a single hectare added from outside the original Léoville estate), situated on all the classical Saint Julien types of quaternary Garonne gravel over clay, and gradually replanted to improved and better adapted rootstock and varieties, now comprised of 60% Cabernet Sauvignon, 30% Merlot, 8% Petit Verdot and 2% Cabernet Franc.

The vineyard is organised by Bruno Clenet, who oversees all the vigneron, each responsible for his individual parcel of vines, all cultivated as naturally as possible, with traditional ploughing or grass cover, and minimal use of pesticides. One crop-thinning is performed early in the season to spread the bunches evenly, and a second one later to eliminate those that are not up to speed. Any leaf-plucking that is necessary will be done at the same time.

The cellar work is organised by Didier Thomann and by the resident oenologist Isabelle Davin. The harvest is sorted manually twice and again optically, then vatted in 56 stainless steel vats, half of which are double-skinned to permit cold pre-fermentation maceration. Fermentation and pumping-over are very strictly controlled, and running-off determined very precisely. The finished wine then stays for 18-20 months in barrel, of which 75-80% are new every year. Three wines are made: Château Léoville Poyferré, Château Moulin Riche (from the estate's distinct separate vineyard) and the combined second wine La Réserve de Léoville Poyferré.

The style of the Léoville Poyferré's wines has inevitably progressed over the last few decades, especially since 1994, when many of the major changes were implemented. The wines are now richer, with more integrated tannins than before, but they retain the same basic character as before, of beautiful mineral definition, very long ageability, and a certain spicy note in their classic Saint Julien roundness and elegance. BB.

### Château Léoville-Poyferré 1982

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: Re-corked at the château. This was always one of the great 1982s en primeur totally dominated by its extraordinarily strong but unforced tannins, then progressively the spicy, sweet tones of the vintage took over and the wine has been improving ever since. Drinking beautifully now but will start tightening up quite soon. BB

+109	12 bottles	per lot SFr.2,000-3,000
+110	12	"



### Château Léoville-Poyferré 1985

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: Re-corked at the château. This quite soft, beguiling wine always seemed to have more Merlot than it actually did. This was just the way the Cabernets expressed themselves in this very hot year. Quite a gentle soft style for Poyferré, all smoothness and elegance. Absolutely ready now. BB

+111	1 jeroboam	per lot SFr.400-500
+112	2 double-magnums	per lot SFr.530-670
+113	6 magnums	per lot SFr.800-1,000
+114	12 bottles	per lot SFr.800-1,000
+115	12 "	

### Château Léoville-Poyferré 1989

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: Re-corked at the château. Of the two vintages, 89 and 90, this 89 always seemed to express the château style more clearly, with its very well-defined mineral tannins more in evidence against a more restrained kind of richness. At first, considered to outlive the 90, but now it's about even. BB

+116	1 jeroboam	per lot SFr.650-850
+117	6 magnums	per lot SFr.1,300-1,800
+118	12 bottles	per lot SFr.1,300-1,800
+119	12 "	

### Château Léoville-Poyferré 1990

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: Re-corked at the château in 2014. Like many 90s, the middle concentration of sweet fruit took a long time to express itself but it has progressively come together into a remarkably rich and spicy kind of softness, very similar, and possibly superior to, the 82. Drinking great now but will keep ten more years. BB

+120	1 jeroboam	per lot SFr.1,000-1,500
+121	3 double-magnums	per lot SFr.2,000-3,000
+122	6 magnums	per lot SFr.2,000-3,000
+123	12 bottles	per lot SFr.2,000-3,000
+124	12 "	

### Château Léoville-Poyferré 1994

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: This is the year of many great developments at the château : the re-structured vineyard, harvesting into boxes, introduction of sorting tables, new winery equipment, and the start of Michel Rolland's consultancy here. This all resulted in a very impressive wine for this slightly lesser vintage. Fine and structured, yet with plenty of middle-concentration. Ready for drinking now. BB

+125	1 impériale	per lot SFr.500-700
+126	1 jeroboam	per lot SFr.350-450

### Château Léoville-Poyferré 1995

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: This seems very akin to that other similarly dry-summer vintage 1985. The fruit quality and spicy aromas are the same, but with a more marked tannic structure and more strongly mineral notes. It is drinking well now but will continue to mature well for another five years. BB

+127	1 jeroboam	per lot SFr.400-500
+128	3 double-magnums	per lot SFr.800-1,000
+129	12 bottles	per lot SFr.800-1,000
+130	12 "	

### Château Léoville-Poyferré 1996

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: The Cabernets were quite clearly the star of the show for this quite late rapid harvest. It has developed quite slowly, in spite of its glow of ripeness and rich fruit. Beginning to drink well but will be better still in another 5-10 years. BB

+131	1 impériale	per lot SFr.600-800
+132	1 jeroboam	per lot SFr.450-600
+133	6 magnums	per lot SFr.900-1,200
+134	6 "	
+135	12 bottles	per lot SFr.900-1,200
+136	12 "	

### Château Léoville-Poyferré 2000

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: En primeur, this wine was above all full of Saint Julien charm and elegance and it was only progressively that the fatness of middle concentration started to take over. It is now possibly at its best, though will certainly stay on its plateau for several more years. BB

+137	1 impériale	per lot SFr.900-1,200
+138	1 jeroboam	per lot SFr.650-850
+139	3 double-magnums	per lot SFr.1,300-1,800
+140	6 magnums	per lot SFr.1,300-1,800
+141	6 "	
+142	12 bottles	per lot SFr.1,300-1,800
+143	12 "	

### Château Léoville-Poyferré 2003

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting notes: The unusually hot summer of this year was expected to yield quickly-evolving wines, but not so at Poyferré where it continues to show great definition and long, persistent tannins over the silky soft fruit. This has to be one of the great unexpected successes of this property, for drinking now but will keep nicely for another 5 years or more. BB

+144	1 impériale	per lot SFr.700-1,000
+145	1 jeroboam	per lot SFr.500-750
+146	3 double-magnums	per lot SFr.1,000-1,500
+147	12 bottles	per lot SFr.1,000-1,500
+148	12 "	
+149	12 half-bottles	per lot SFr.500-700
+150	24 "	

### Château Léoville-Poyferré 2005

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: This drought-year of strongly tannic wines has started to become approachable faster than expected. Quite clearly, one of the top wines of the vintage, it shows great savoury concentration and a roasted kind of opulence amongst all those tannins. Just beginning to be fit for drinking but will keep 20 or 30 more years. BB

+151	1 impériale	per lot SFr.550-700
+152	1 jeroboam	per lot SFr.400-500
+153	3 double-magnums	per lot SFr.800-1,000
+154	6 magnums	per lot SFr.800-1,000
+155	6 "	
+156	12 bottles	per lot SFr.800-1,000
+157	12 "	

### Château Léoville-Poyferré 2009

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: This is the estate's first 100-point wine, and very deservedly so. It is less totally exuberant than the 2010, building more on its linear and athletic kind of structure, and will last for 30-40 more years. BB

+158	1 impériale	per lot SFr.1,000-1,500
+159	1 "	
+160	3 double-magnums	per lot SFr.1,500-2,000

### Château Léoville-Poyferré 2010

*Saint-Julien, 2ème cru classé*

*Offered in original wooden cases*

Tasting note: Possibly the top Médoc of the vintage including the First Growths (as for the 1929 ?), this wine has enormous intensity of majestically ripe Cabernet and of uncompromising noble tannins. Pauillac-like in its power, all its elements seem so enormous yet so harmonious : fruit, tannin, alcohol, acidity. For laying down many years. BB

+161	1 impériale	per lot SFr.600-800
+162	3 double-magnums	per lot SFr.900-1,200

## AN EXCELLENT RANGE OF GREAT WINES FROM BORDEAUX AND BURGUNDY, INCLUDING DRC ASSORTMENTS AND DUCLOT CASES RECENTLY REMOVED FROM A PRIVATE CONNOISSEUR'S CELLAR

All the Bordeaux wines have been purchased en Primeur and shipped directly to the owner's underground cool and humid cellar.

### Caisse Duclot Collection 2002

*Offered in an original wooden case*

#### Château Lafite-Rothschild

*One badly bin-soiled label with remains of tissue attached* (2)

#### Château Latour

*One slightly bin-soiled label with remains of tissue attached* (2)

#### Château Margaux

*One very badly bin-soiled label* (2)

#### Château Mouton-Rothschild

*One slightly bin-soiled label, one badly bin-soiled and damaged* (2)

#### Château Haut-Brion

*Petrus* (2)

*One badly bin-soiled and damaged label* (2)

+163	Above 12 bottles	per lot SFr.5,500-7,500
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**Château Lafite-Rothschild 2002***Tissue stained labels* (3)**Château Latour 2002** (3)**Château Margaux***One creased and slightly damaged label* (3)**Château Mouton-Rothschild 2002***Two stained and damaged labels, among which one creased and slightly damaged and one with remains of tissue attached* (3)**+164** Above 12 bottles *per lot SFr.3,600-4,500***Château Haut-Brion 2002***Two slightly stained labels and one slightly damaged* (3)**Château Ausone 2002** (3)**Château Cheval-Blanc 2002***One slightly bin-soiled and slightly damaged label* (3)**+165** Above 9 bottles *per lot SFr.2,200-3,200***Château La Mission Haut-Brion 2002***Pessac (Graves), cru classé**Offered in a damp-affected three-bottle original wooden case***+166** 3 bottles *per lot SFr.3,000-4,000*

Lot 167

**Caisse Duclot Collection 2003***Offered in original nine-bottle wooden cases***Château Lafite-Rothschild** (1)**Château Latour** (1)**Château Margaux** (1)**Château Mouton-Rothschild** (1)**Château Haut-Brion** (1)**Petrus** (1)**Château Ausone** (1)**Château Cheval-Blanc** (1)**Château La Mission Haut-Brion** (1)**+167** Above 9 bottles *per lot SFr.4,800-6,500***+168** 9**Caisse Duclot Collection 2003***Offered in an original six-bottle wooden case***Château Lafite-Rothschild** (1)**Château Latour** (1)**Château Margaux** (1)**Château Mouton-Rothschild** (1)**Château Haut-Brion** (1)**Petrus** (1)**+169** Above 6 bottles *per lot SFr.3,800-4,500*

Lot 169







**Caisse Duclot Collection 2008***Offered in a six-bottle original wooden case*

<b>Château Latour</b>	(1)
<b>Château Margaux</b>	(1)
<b>Château Mouton-Rothschild</b>	(1)
<b>Château Haut-Brion</b>	(1)
<b>Petrus</b>	(1)
<b>Château Cheval-Blanc</b>	(1)

**+170** Above 6 bottles *per lot* SFr.3,000-4,000

**Caisse Duclot Collection 2011***Offered in a nine-bottle original wooden case*

<b>Château Lafite-Rothschild</b>	(1)
<b>Château Latour</b>	(1)
<b>Château Margaux</b>	(1)
<b>Château Mouton-Rothschild</b>	(1)
<b>Château Haut-Brion</b>	(1)
<b>Château La Mission Haut-Brion</b>	(1)
<b>Petrus</b>	(1)
<b>Château Cheval-Blanc</b>	(1)
<b>Château d'Yquem</b>	(1)

**+171** Above 9 bottles *per lot* SFr.3,500-4,500

**Caisse Duclot Collection 2012***Offered in a seven-bottle original wooden case*

<b>Château Lafite-Rothschild</b>	(1)
<b>Château Margaux</b>	(1)
<b>Château Mouton-Rothschild</b>	(1)
<b>Château Haut-Brion</b>	(1)
<b>Château La Mission Haut-Brion</b>	(1)
<b>Petrus</b>	(1)
<b>Château Cheval-Blanc</b>	(1)

**+172** Above 7 bottles *per lot* SFr.2,600-3,000

**Petrus 1999***Pomerol, cru exceptionnel**Offered in a three-bottle original wooden case without lid*

**+173** 3 bottles *per lot* SFr.3,500-6,000

**Petrus 2002***Pomerol, cru exceptionnel**Offered in a three-bottle original wooden case*

**+174** 3 bottles *per lot* SFr.3,600-4,800

**Petrus 2004***Pomerol, cru exceptionnel**Offered in a three-bottle original wooden case*

**+175** 3 bottles *per lot* SFr.4,000-4,200

**Petrus 2005***Pomerol, cru exceptionnel**Offered in a two-bottle original wooden case*

**+176** 2 bottles *per lot* SFr.4,800-6,000

**Petrus 2006***Pomerol, cru exceptionnel**Offered in a two-bottle original wooden case*

**+177** 2 bottles *per lot* SFr.2,800-3,500

**Petrus 2007***Pomerol, cru exceptionnel**Offered in a two-bottle original wooden case*

**+178** 2 bottles *per lot* SFr.2,400-3,500

**Petrus 2008***Pomerol, cru exceptionnel**Offered in two two-bottle original wooden cases*

**+179** 4 bottles *per lot* SFr.6,000-11,000

**Petrus 2009***Pomerol, cru exceptionnel**Offered in a three-bottle original wooden case*

**+180** 3 bottles *per lot* SFr.6,500-9,000

**Petrus 2010***Pomerol, cru exceptionnel**Offered in a two-bottle original wooden case*

**+181** 2 bottles *per lot* SFr.4,500-6,000

**Petrus 2011***Pomerol, cru exceptionnel**Offered in a individual original wooden case*

**+182** 1 magnum *per lot* SFr.2,400-3,000

**Petrus 2012***Pomerol, cru exceptionnel**Offered in a three-bottle original wooden case*

**+183** 3 bottles *per lot* SFr.3,800-4,500



**ALL THE DOMAINE DE LA ROMANÉE-CONTI WINES WERE BOUGHT DIRECTLY FROM THE DOMAINE, AND SHIPPED DIRECTLY TO THE OWNER'S WINE CELLAR.**

**Domaine de la Romanée-Conti, assortment 2002**

*Offered in an original wooden case with replaced lid*

<b>Romanée-Conti</b>	(1)
<b>La Tâche</b>	(3)
<b>Richebourg</b>	(1)
<b>Romanée-Saint-Vivant</b>	(1)
<b>Grands Echézeaux</b>	(1)
<b>Echézeaux</b>	

*Bin-soiled and damaged labels with remains of tissue attached* (3)

**+184** 10 bottles *per lot* SFr.18,000-23,000

**Domaine de la Romanée-Conti, assortment 2003**

*Offered in two original wooden cases*

<b>Romanée-Conti</b>	(1)
<b>La Tâche</b>	(3)
<b>Richebourg</b>	(2)
<b>Romanée-Saint-Vivant</b>	(3)
<b>Grands Echézeaux</b>	(1)
<b>Echézeaux</b>	(3)

**+185** 13 bottles *per lot* SFr.20,000-25,000

**Domaine de la Romanée-Conti, assortment 2004**

*Offered in two original wooden cases*

<b>Romanée-Conti</b>	(1)
<b>La Tâche</b>	(3)
<b>Richebourg</b>	(2)
<b>Romanée-Saint-Vivant</b>	(3)
<b>Grands Echézeaux</b>	(2)
<b>Echézeaux</b>	(2)

**+186** 13 bottles *per lot* SFr.18,000-25,000

**Domaine de la Romanée-Conti, assortment 2005**

*Offered in two original wooden cases*

<b>Romanée-Conti</b>	(1)
<b>La Tâche</b>	(3)
<b>Richebourg</b>	(2)
<b>Romanée-Saint-Vivant</b>	(3)
<b>Grands Echézeaux</b>	(2)
<b>Echézeaux</b>	(2)

**+187** 13 bottles *per lot* SFr.28,000-38,000

**Domaine de la Romanée-Conti, assortment 2006**

*Offered in an original wooden case*

<b>Romanée-Conti</b>	(1)
<b>La Tâche</b>	(3)
<b>Richebourg</b>	(2)
<b>Romanée-Saint-Vivant</b>	(2)
<b>Grands Echézeaux</b>	(2)

**+188** 10 bottles *per lot* SFr.16,000-21,000

**Domaine de la Romanée-Conti, assortment 2007**

*Offered in a ten-bottle original wooden case and one carton*

<b>Romanée-Conti</b>	(1)
<b>La Tâche</b>	(3)
<b>Richebourg</b>	(3)
<b>Romanée-Saint-Vivant</b>	(3)
<b>Grands Echézeaux</b>	(2)
<b>Echézeaux</b>	(2)

**+189** 14 bottles *per lot* SFr.18,000-25,000





## DOMAINE DE LA ROMANÉE-CONTI

'Romanée-Conti,' as the local proverb goes, 'is the central pearl of the Burgundian necklace.' This minuscule vineyard gives its name to the most famous Domaine in the world, commonly referred to as 'D.R.C.' or, more reverentially, as The Domaine

This pearl, this small jewel, just under 5 acres, was coveted by a famous collector of jewelry, Madame de Pompadour, but she was out bid by the Prince de Conti, hence the name. The King's minister won against the King's mistress! In 1868 the vineyard passed to the de Villaine family and is still, today, managed by Aubert de Villaine.

It never fails to astonish me that the strips of vines which stretch only a modest number of meters up the very gentle slopes from the outskirts of an equally modest, indeed remarkably rural rambling of village Vosne-Romanée, are capable of producing wines of such world class quality.

The strips of vines cultivated by the Domaine include La Tâche (nearly 15 acres), also a monopole or wholly owned vineyard, 13 acres of Romanée-Saint-Vivant—most elegant wine and, I think, fractionally underrated and over 8 acres of the more substantial Richebourg. Then, strictly speaking not in Vosne-Romanée but over the wall, literally uphill from Clos Vougeot, are 8 acres of the superb Grands-Echézeaux and just over 11 of Echézeaux.

One thing strikes me forcibly: these five sites prove unquestionably that the French notion of terroir is not a fancy figment of Gallic imagination for the differences between each of the wines is marked,

so consistent. Yet all five of the D.R.C. burgundies are made, traditionally, in the same cellars from grapes of the same variety, Pinot Noir. Romanée-Conti itself has a unique concentration, La Tâche has a different sort of intensity, each having a superb yet vividly contrasting bouquet. Richebourg, next door, has a broader character, and so on. So what produces those differences: slight variations in subsoil, slope and drainage, fractionally, virtually imperceptible microclimate. Who knows? But fermented identically, the final wines are different.

The Price? Well, of course, there is no getting away from the bare facts: the production is so small and the world demand so high that even opening prices make one wince. But this is nothing new. The finest wines have always been the prerogative of the seriously rich or fortunately privileged, from fat Prelates to their Royal Masters.

Another thing I have discovered. They keep so well. The 1937 Romanée-Conti is still magnificent, the 1945 La Tâche has an almost pristine depth of colour and fragrance. The wine opens up in the mouth fanning out like a peacock's tail. Even curious vintages like 1951 and 1954 can be surprisingly good. And do they change! Sometimes unconvincingly when young, they take on colour and depth. They are not wines for an instant sniff; they open up in the glass.

Michael Broadbent, M.W. Christie's

Senior Consultant

### Domaine de la Romanée-Conti Romanée-Conti 1999

*Grand Cru, Côte de Nuits*

*Very slightly stained label*

+190 1 bottle per lot SFr.11,000-15,000

### Domaine de la Romanée-Conti Romanée-Conti 2000

*Grand Cru, Côte de Nuits*

*Slightly marked label*

+191 1 bottle per lot SFr.9,000-13,000

### Domaine de la Romanée-Conti Romanée-Conti 2001

*Grand Cru, Côte de Nuits*

*Slightly marked label*

+192 1 bottle per lot SFr.8,500-11,000

### Domaine de la Romanée-Conti Romanée-Conti 2002

*Grand Cru, Côte de Nuits*

*Marked label*

+193 1 bottle per lot SFr.8,800-12,000

**Domaine de la Romanée-Conti Romanée-Conti 2003**

*Grand Cru, Côte de Nuits*

*Marked label*

+194 1 bottle *per lot* SFr.8,500-11,000

**Domaine de la Romanée-Conti Romanée-Conti 2005**

*Grand Cru, Côte de Nuits*

*Slightly marked label*

+196 1 bottle *per lot* SFr.10,000-14,000

**Domaine de la Romanée-Conti Romanée-Conti 2004**

*Grand Cru, Côte de Nuits*

*Very slightly marked label*

+195 1 bottle *per lot* SFr.7,500-9,500

**Domaine de la Romanée-Conti Romanée-Conti 2006**

*Grand Cru, Côte de Nuits*

*Slightly marked label*

+197 1 bottle *per lot* SFr.7,500-9,500

Lots 190-197





## HENRI JAYER

### A BIOGRAPHICAL NOTE

Henri Jayet is among the most mythical names in Burgundy, and his wines are among the most sought-after (and expensive) in the world. M. Jayet was born in 1922, and grew up, along with his brothers Lucien and Georges, working on the family domaine. After the Second World War, he returned to Burgundy to study winemaking at the Université de Dijon with René Engel and vinified his first vintage in 1945.

In 1951, he leased vines in Richebourg, Vosne-Romanée "Aux Brulées" and Nuits-St.-Georges "Meurgers" from the Noiro-Camuzet family in a sharecropping system known as métayage where he tended the vines and delivered half of the fruit to the owners.

It was also in 1951 that M. Jayet bought his first parcel in Vosne-Romanée "Cros Parantoux". Cros Parantoux had fallen into disuse after phylloxera, and had actually been used to plant Jerusalem artichokes. M. Jayet began to clear it while tending the family domaine, and successfully lobbied the INAO to promote it to premier cru status in 1953. Jayet continued to expand his holdings in this location through the years, purchasing the last portion from Robert Arnoux's sister in 1970 according to Allen Meadow's book *The Pearl of the Côte*. Cros Parantoux today enjoys a mythic status, and it is considered the Jayet trademark par excellence.

Mme Noiro-Camuzet passed away in 1959, leaving her vineyards to her cousin Jean Méo, who continued the lease with Henri Jayet. The last vintage where Jayet made these wines was 1987, although he continued to work as consultant to Jean Méo's son Jean-Nicolas until 2000.

In spite of his singular skill, Henri Jayet did not always bottle himself the wines that he produced. His father had sold the entire production to negociants, a practice that Henri continued after the way. For this reason, there are many negociant bottlings of Jayet's wines, a fact that confuses many collectors. These range from negociants in Belgium to Alexis Lichine in the United States and others. 1976 was the first vintage where Jayet bottled much of his production himself, and 1978 was first vintage that he bottled entirely on his own.

M. Jayet retired in 1995, although he kept about 40% of Cros Parantoux for himself to produce a cuvée labeled as "Réserve", and leased the rest to his nephew Emmanuel Rouget. M. Jayet came out of retirement in 1997 to vinify his ill nephew's wine but then fully retired in 2001.

### VINEYARDS

#### Vosne-Romanée

Village-level Vosne-Romanée was produced by Henri Jayet from a blend of fruit from three parcels: "Les Saules", which was located near his house in the village, "Les Barraux", a fairly high-altitude vineyard located above Cros Parantoux, and "Les Vigneux", located next to Suchots. This blend of higher- and lower-altitude climats allowed Jayet to produce a village wine of balance and harmony.

#### Nuits-Saint-Georges Premier Cru "Les Meurgers"

The name "Meurgers" refers to stone walls made from piling rocks from the vineyards along their borders. This plot of Nuits-St.-Georges premier cru lies between Vosne and the village of Nuits. It is well-exposed and the old vines are planted in thin soils.

#### Vosne Romanée Premier Cru "Aux Brulées"

A parcel en metayage from Méo-Camuzet, Les Brulées (or Aux Brulées) is located just below Cros Parantoux and Richebourg with the same due east exposure. The soil is very thin with the inclusion of many pebbles, leading to powerful, structured wines. In addition, the vines in this parcel are quite old – the majority of them were planted in the 1930s.

#### Vosne Romanée Premier Cru "Les Beaumonts"

Beaumonts (or Beaux Monts) is a fairly extension appellation of 11.39 ha, although the Jayet family holding is but .23 ha of this. The appellation is at the northern edge of Vosne-Romanée, and in fact straddles Vosne and Flagey. The soil here is very thin marl over limestone, and there are a variety of exposures, with the portion near Les Brulées being oriented most directly due east.



### Vosne Romanée Premier Cru “Cros Parantoux”

Cros Parantoux is the most emblematic vineyards of Henri Mayer’s production, and the story of its resurrection from oblivion is recounted above. The vineyard is today regarded as one of the greatest of all of the premier cru vineyards in Burgundy, and many would posit it as a candidate for promotion to Grand Cru.

It is a small vineyard of 1.01 ha, which is split between two owners: the Méo-Camuzet family owns just under 0.3 ha, and the Mayer family just over 0.7 ha, vines that are now leased to Emmanuel Rouget as is the rest of the Mayer family estate. The vineyard is located next to Richebourg with a very good eastern exposure and little of the influence from cold northern winds to which the “Les Verouilles” section of Richebourg is subject.

It is interesting to note that no Cros Parantoux was produced in 1976 or 1977 since it was declassified into Vosne-Romanée village. As noted above, the Henry Mayer Cros Parantoux from 1996 – 2001 was labeled “Réserve” While the Cros Parantoux of Henri Mayer is by far the most well-known, there have also been wines produced by Méo-Camuzet from 1985 and by Emmanuel Rouget from 1989.

### Richebourg

The Richebourg produced by Henri Mayer en métayage from Méo-Camuzet family until 2000; mid-slope, thin soils. The majority of the vineyard is the part known as Les Verouilles. This portion of Richebourg is oriented a bit towards the north, while the climat known as Les Richebourgs is slightly better exposed, with the vineyards exposed towards more directly towards the east and thus ripens a bit sooner. In an effort to counter this, the Méo-Camuzet vines are planted with a north-south orientation.

### Echézeaux

The Echézeaux of Henri Mayer was the pride of the domaine owned parcels. He notes that the wines of this vineyard are not consistent throughout the appellation, which is divided into 11 heterogeneous parcels. Mayer believed fervently that “Les Cruots ou Vignes Blanches” (where his old vine Echézeaux was located) was the best terroir of the appellation. Here thin clay soils provide a meager anchor for the vine, while the parcels upslope from here have sandier soils that do not give the same structure to the wines. The exposition is due east and there are many pebbles and a good mix of marl and limestone. Through 1993 the Echézeaux produced by Henri Mayer is from fruit exclusively from Les Cruots, while other members of the Mayer family also have vines in the climat known as Les Treux.

### Vintages

1980: A late year with a roller-coaster growing season, the vintage was initially dismissed by the cognoscenti. Today, however, 1980 is coming in for a renaissance as collectors praise it’s elegant balance. Vosne was one of the top appellations, and these wines are lovely today.

1982: Another large crop, the secret in an abundant year such as this is to master the yield. A year with temperature that were warm, sunny, and mild, those courageous enough to drop fruit made lovely wines for aging.

1984: Cool and damp, this was not the strongest year in Burgundy. If you are searching for affordable, pleasant surprises, however, Mayer is the place to look.

1985: Late to flower, late to harvest, 1985 was sunny and dry throughout July and August, and the year had an exceptional September; “A great vintage” according to Henri Mayer, and one for great wines for aging.

1986: 1986 was a wonderful year for much of the growing season – in spite of a late start, the bulk of the growing season was very fine. Late August saw serious rainstorms, so it was important to maintain the vineyards well to combat rot. The weather cleared prior to harvest, however, and the year ended well. Selection is the key, and this is known as much better in the Côte de Nuits.

1987: Although the buds arrived early in 1987, the flowers arrived late due to difficult weather, limiting yield. The summer alternated wet and dry weather, but the year was saved by a beautiful September and top domaines produced beautiful, fresh wines that are still charming and youthful.

1990: In the words of Henri Mayer: “First Class. The cool and unsettled June weather made flowering very long...a guarantee of small, quality grapes with low yields”. He goes on to note that “In spite of such high sugar content, the acidity was remarkable. The harvest was ‘cooler’ than 1989 so it was easier to vinify”

1991: an “interesting” vintage, whose “only fault was that it came after 1990”. Hot and dry, with a spell of torrential rain in August, the year featured another beautiful September, helping the grapes along to full maturity.

1992: a “good” year with “pleasant” wines, 1992 produced a high yield and gave wines with soft acidity, very attractive now

1993: better for reds than for whites. Hot prior to flowering, there was significant rain early in the growing season followed by fine weather, another wet spell and then a perfect September for the harvest. The wines are tannic, structured, and long lived

1994: a perfect year spoiled by rain in September. Good results were had with careful sorting and control of yields

1995: a fine year with a rather disappointing September, overcast and cool. Good results possible with low yields and careful sorting

1996: An extraordinary year in the view of M. Mayer, giving both a lot of fruit and extraordinary concentration. He compares 1996 to 1934 and 1959. This dry and somewhat cool year gave wines of good ripeness with firm acidity and tannin, producing wines that will age gracefully for decades.

1997: “A good year that should be enjoyed for its fruit”



Lot 198



## AN EXCELLENT COLLECTION OF RARE HENRI JAYER WINES FROM 1980-1992

The following collection (198-216) was set up over a period of 15 years, during this period the owner paid bi-annual visits to the Burgundy region developing personal relationships with a number of high quality producers like Henri Mayer and Anne-Claude Leflaive.

Upon our first visit to the cellar the passion for fine Burgundy of the owner was instantly clear.

A number of profound memories of encounters with Henri and great bottles which they enjoyed together were shared during the meetings we had organizing this sale.

After release all wines were personally transported to the natural cool underground wine cellar of the owner in Northern Europe until they were checked by Christie's specialist staff earlier this year and moved to our warehouse.

The magnums of Henri Mayer in this collection were mostly with damaged labels and missing their vintage label. Therefore we have cut the capsules to check the branding on the corks. All were fully branded. A further indication of the high level of provenance.

This is a very fine collection of Henri Mayer wines of a unique diversity and quality.

### Henri Mayer, Richebourg 1987

*Grand Cru, Côte de Nuits*

*Bin-soiled, slightly damaged label. Level at 2.5cms below base of cork*

+198 1 bottle per lot SFr.6,000-8,000

### Henri Mayer, Echézeaux 1980

*Grand Cru, Côte de Nuits*

*Capsule cut by Christie's staff. Cork fully branded with Henri Mayer wine, name and vintage. Badly damaged label, partly missing.*

*Vintage neck label missing. Level 3 cms below base of cork*

+199 1 magnum per lot SFr.4,000-5,000

### Henri Mayer, Echézeaux 1982

*Grand Cru, Côte de Nuits*

*Capsules cut by Christie's staff. Corks fully branded with Henri Mayer, wine name and vintage. One missing label, one bin-soiled and slightly damaged. Levels: one at 2cms, one at 3cms below base of cork*

+200 2 magnums per lot SFr.10,000-12,000

### Henri Mayer, Echezeaux 1988

*Grand Cru, Côte de Nuits*

*Slightly corroded capsules, one damaged. Two slightly raised corks. Slightly damaged labels, slightly bin-soiled and two badly bin-soiled. Levels: one at 1cm, one at 1.5cm, two at 2cms, one at 2.5cms and one at 3cms below base of cork*

+201 6 bottles per lot SFr.13,200-19,200







#### Henri Mayer, Echézeaux 1990

*Grand Cru, Côte de Nuits*

*Four slightly corroded capsules. Four stained labels, one slightly damaged. Two bin-soiled and damaged labels. Levels: one at 1.5cm, one at 2cms, two at 2.5cms, one at 3cms and one at 3.5cms below base of cork*

+202 6 bottles per lot SFr.24,000-30,000

#### Henri Mayer, Echézeaux 1992

*Grand Cru, Côte de Nuits*

*Three very slightly damaged labels, two slightly stained. Levels: one at 1cm, two at 2cms, two at 2.5cms and one at 3cms below base of cork*

+203 6 bottles per lot SFr.15,000-21,000

#### Henri Mayer, Vosne-Romanée, Cros Parantoux 1980

*Premier Cru, Côte de Nuits*

*Capsule cut by Christie's staff. Cork fully branded with Henri Mayer, wine name and vintage. Bin-soiled and slightly damaged label. Vintage neck label missing. Level at 2cms below base of cork*

+204 1 magnum per lot SFr.5,000-6,000

#### Henri Mayer, Vosne-Romanée, Cros Parantoux 1988

*Premier Cru, Côte de Nuits*

*Slightly corroded capsules, one slightly raised cork. Bin-soiled labels, two creased and one damaged. All damaged neck labels. Levels: one at 1.5cm, one at 2cms, two at 2.5cms, one at 3cms and one at 3.5cms below base of cork*

+205 6 bottles per lot SFr.27,000-33,000

#### Henri Mayer, Vosne-Romanée, Cros Parantoux 1990

*Premier Cru, Côte de Nuits*

*Slightly corroded capsules, two damaged. Very slightly bin-soiled labels. Levels: one at 1.5cm, one at 2cms, one at 2.5cms, one at 3cms and one at 4cms below base of cork*

+206 5 bottles per lot SFr.32,500-37,500

#### Henri Mayer, Vosne Romanée, Cros Parantoux 1991

*Premier Cru, Côte de Nuits*

*Very slightly raised cork. Slightly bin-soiled and very slightly damaged label. Level at 1.5cm below base of cork*

+207 1 bottle per lot SFr.3,500-4,500

#### Henri Mayer, Vosne-Romanée, Cros Parantoux 1992

*Premier Cru, Côte de Nuits*

*Slightly corroded capsules. Slightly marked labels, three very slightly damaged. Levels: two at 1cm, one at 2cms and three at 2.5cms below base of corks*

*Tasting note: From magnum. Very bright purple-red, not browning at all; initially closed, then it opened up in the glass. Full, rich and very youthful, showing power and elegance, with a sweet middle. This seems ten years younger than it is. A succulent Gold Medal wine, still immature (tasted June 2009). AH*

+208 6 bottles per lot SFr.21,000-27,000

#### Henri Mayer, Vosne-Romanée, Beaumonts 1980

*Premier Cru, Côte de Nuits*

*Capsule cut by Christie's staff. Cork fully branded with Henri Mayer, wine name and vintage. Bin-soiled and damaged label. Vintage neck label missing. Level at 4.5cms below base of cork*

+209 1 magnum per lot SFr.2,000-3,000

#### Henri Mayer, Vosne-Romanée, Beaumonts 1992

*Premier Cru, Côte de Nuits*

*Four slightly stained labels. Levels: three at 1.5cms, one at 2cms, one at 2.5cms and one at 3cms below base of cork*

+210 6 bottles per lot SFr.12,000-18,000

#### Henri Mayer, Vosne-Romanée, Les Brûlées 1980

*Premier Cru, Côte de Nuits*

*Capsule cut by Christie's staff. Cork fully branded with Henri Mayer, wine name and vintage. Badly bin-soiled and slightly damaged label. Vintage neck label missing. Level at 4.5cms below base of cork*

+211 1 magnum per lot SFr.2,000-3,000

#### Henri Mayer, Vosne-Romanée, Les Brûlées 1982

*Premier Cru, Côte de Nuits*

*Capsule cut by Christie's staff. Cork fully branded with Henri Mayer, wine name and vintage. Bin-soiled and torn label part missing. Vintage neck label missing. Level at 4.5cms below base of cork*

+212 1 magnum per lot SFr.2,000-3,000

#### Henri Mayer, Vosne-Romanée 1990

*Côte de Nuits*

*Slightly corroded capsules, one slightly protruding cork. Four very slightly stained labels, one bin-soiled and one very slightly damaged label. Levels: four at 1.5cm and one at 2.5cms below base of cork*

+213 5 bottles per lot SFr.10,000-15,000



Lot 215



### Henri Jay, Vosne-Romanée 1992

*Côte de Nuits*

*Two slightly damaged neck labels. Very slightly bin-soiled labels and two damaged. Levels: two at 1cm, three at 1.5cm, two at 2cms, three at 2.5cms and two at 3cms below base of corks*

+214 12 bottles per lot SFr.14,000-19,000

### Marquis d'Angerville, Volnay, Clos des Ducs

*Premier Cru, Côte de Beaune*

*All levels at 1cm below base of cork*

**1985**

*Badly bin-soiled and damaged labels* magnums (3)

**1988**

*Bin-soiled labels, one slightly damaged* magnums (3)

**1990**

*Bin-soiled label* magnum (1)

**1991**

*Bin-soiled and damaged label* magnum (1)

**1995**

*Badly bin-soiled labels* magnums (4)

+215 12 magnums per lot SFr.2,200-3,200

### Ramonet, Bienvenue Bâtard-Montrachet 2003

*Grand Cru, Côte de Beaune*

+216 9 bottles per lot SFr.1,900-2,700



## HENRI JAYER

### LOOKING BACK AT HIS EXTRAORDINARY GENIUS

The last time I visited Henri Mayer in his cellar was July 1993, some five years after he had retired, passing on the cultivation of his vineyards to his nephew, Emmanuel Rouget. But he was still involved in the wine-making, and still tending some barrels of his own wines, which we could taste.

I still remember the warmth of his smile, the sparkle in his eye, and his keen intelligence. I remember the joy and passion with which he recalled how he had tended his vineyards and made his wines, through challenging times in Burgundy, while he had been independently building up recognition for his wines.

Here are some of his words, as we went from barrel to barrel, tasting his 1992s. This was not a glamorous vintage, but all the wines showed beautiful balance, underlining his skills at making the most of diverse weather conditions.

"It was really after the economic crisis of 1972 that I began bottling my wines, demand initially coming from America. From the 1978 vintage onwards, I bottled everything."

"I rack my wines (transferring them from barrel to barrel) as little as possible. Often just once, when the secondary fermentation has finished, and choosing a day when the atmospheric pressure is high, so the lees may be pinned at the bottom of the barrel."

He explained how he had not been putting potassium fertiliser on his vineyards for over 30 years. During WWII you could not get it, and afterwards, he was happy with his diminutive bunches and his small-sized grapes, with their thick skins. Many of his neighbours at the time were fertilising their fields, to produce larger bunches, with more juice, and their grapes had thinner skins. Such bunches ripened less well, and were easily damaged by grey rot.

Henri Mayer had the foresight to install temperature control for his vat fermentations from 1970 onwards. This was 15 to 20 years ahead of most other growers in the village, and certainly in part accounts for his wines coming to prominence in the 1970s and 1980s, when many other Domaines were still struggling (with highly productive vines, and land which had been over-fertilised).

Of his famous First Growth Vosne-Romanée Cros Parantoux, he explained that, back in 1953, the land was largely unplanted. He bought a small section of barren ground, then two others, and planted then with Pinots. Initially, while the vines were young, he blended the grapes in with others from Vosne-Romanée. Then from 1978, he started making the wine separately. The plot is bordered by Richebourg vines, owned by the Gros family to the north, and by those of Domaine de la Romanée-Conti, to the east.

Mayer practised complete de-stemming of the grape-bunches, for he believed that the stalks could bring nothing but astringency. He bought his barrels from cooper François Frères, specifying oak from the Tronçais forest, with medium toasting. He pioneered picking his grapes into small containers, so the bunches would not be squashed, and could be easily sorted, to eliminate those affected by mould, or un-ripeness. He would reduce the temperature in his fermentation vats to 15°C for 4-5 days at the start of vinification, to obtain stable colour. Afterwards, he was not fearful of allowing the temperature to climb naturally to 34°C. He always allowed native yeasts to transform his sugars, believing that cultivated yeasts would bring taste standardisation.

He had a particular fascination with beautiful colour in his wines, believing passionately that red Burgundy should never be very dark in colour, and certainly never be black. "It is not the vocation of Pinot Noir to have a violet colour. It must not be like Syrah. It must be beautiful to look at. "A glass of Vosne-Romanée 1992 was perched on a barrel at eye-height. He went on: "Look at the glints of brilliance – step back. It is like silk fabric, flashing in the sun."

By the early 1990s, he was able to say: "Now I only have vines which are 35 years old, or older."

What were the characteristics of his wines? The colours were never very deep. The aromas were rich, intense and elegant. Coming from fully-ripened grapes, and vineyards with low yields, they were very concentrated. And on the palate, fully-ripened fruitiness, with seductive, silky texture, and great length of flavour, were the hallmarks. These wines were rarely massive, they gave pleasure straight away, and often throughout their lives. And they had enormous potential for harmonious, long ageing.

Anthony Hanson MW







## AN EXCEPTIONAL RANGE OF HENRI JAYER WINES COVERING CLIMATS FROM NUITS SAINT GEORGES TO RICHEBOURG RECENTLY REMOVED FROM A PRIVATE BURGUNDIAN CELLAR

Christie's Geneva is very proud to be entrusted to offer this truly unique collection of rare wines spanning most appellations. Henri Mayer has produced in a great range of vintages, including the great 1985 and 1996. This fine collection has been built through personal exchanges between the owner and Henri Mayer, who used to welcome him taste samples at his home. The owner's personal archives reflect the regular purchases he made from year over year at the domaine. His memories recall a charismatic character continuously looking to make the best out of the great Pinot Noir.

All the wines have been stored in an underground cool private cellar, securing the great condition in which they are offered today.

A very exciting and rare occasion for collectors to acquire great wines in great condition, which have barely travel since release from Henri Mayer.

### Henri Mayer, Richebourg 1983

*Grand Cru, Côte de Nuits*

*Very slightly marked labels, one slightly damaged.*

*Levels: one at 2cms and one at 3cms below base of cork*

+217 2 bottles *per lot SFr.13,000-15,000*

### Henri Mayer, Richebourg 1985

*Grand Cru, Côte de Nuits*

*One protruding cork. One bottle shows signs of old seepage. Very slightly damaged and dusty labels. Levels at 3cms below base of corks*

+218 2 bottles *per lot SFr.15,000-18,000*

### Henri Mayer, Richebourg 1986

*Grand Cru, Côte de Nuits*

*Three nicked labels, all slightly stained. One neck label with scotch tape attached. Levels: five at 1.5cm and one at 2cms below base of cork*

+219 6 bottles *per lot SFr.35,000-45,000*

### Henri Mayer, Echézeaux 1983

*Grand Cru, Côte de Nuits*

*One slightly damaged label, two badly damaged and two very slightly bin-soiled. Levels: three at 2cms and one at 2.5cms below base of cork*

+220 4 bottles *per lot SFr.9,500-13,000*

### Henri Mayer, Echézeaux 1984

*Grand Cru, Côte de Nuits*

*Slightly bin-soiled and damaged label. Level 2cms below base of cork*

+221 1 magnum *per lot SFr.4,500-5,500*

### Henri Mayer, Echézeaux 1985

*Grand Cru, Côte de Nuits*

*One slightly corroded capsule. Two slightly damaged labels and two very slightly stained. Levels: five at 0.5cm, three at 1cm and one at 2cms below base of cork*

+222 9 bottles *per lot SFr.30,000-35,000*

### Henri Mayer, Echézeaux 1986

*Grand Cru, Côte de Nuits*

*Slightly damaged and very slightly bin-soiled labels. Levels: three at 1cm, two at 1.5cm and one at 2cms below base of cork*

+223 6 bottles *per lot SFr.13,000-18,000*

### Henri Mayer, Vosne-Romanée, Cros Parantoux 1983

*Premier Cru, Côte de Nuits*

*One corroded capsule. One bottle shows signs of old seepage. Slightly marked and very slightly stained labels, three slightly damaged. One badly wine stained neck label. Levels: two at 1.5cm, two at 2cms, two at 2.5cms, two at 3cms and one at 3.5cms below base of cork*

+224 9 bottles *per lot SFr.40,000-50,000*

### Henri Mayer, Vosne-Romanée, Cros Parantoux 1984

*Premier Cru, Côte de Nuits*

*Four slightly damaged labels and one badly damaged. All very slightly bin-soiled labels. Levels: one at 1cm and five at 1.5cm below base of corks*

+225 6 bottles *per lot SFr.25,000-32,000*

### Henri Mayer, Vosne-Romanée, Cros Parantoux 1985

*Premier Cru, Côte de Nuits*

*Five corroded and slightly damaged capsules. Four very slightly stained and one slightly stained label. One damaged neck label. Levels: three at 1cm, one at 1.5cm, three at 2cms and three at 2.5cms below base of corks*

+226 10 bottles *per lot SFr.55,000-70,000*





### Henri Mayer, Vosne-Romanée, Cros Parantoux 1986

Premier Cru, Côte de Nuits

Two scuffed capsules. Two slightly bin-soiled labels, two bin-soiled and one badly bin-soiled.

Levels: two at 1cm, two at 1.5cm and one at 2cms

+227 5 bottles per lot SFr.20,000-26,000

### Henri Mayer, Vosne-Romanée, Cros Parantoux 1995

Premier Cru, Côte de Nuits

Seven slightly protruding corks. Four slightly stained labels, one slightly damaged. Levels: six at 1cm, three at 1.5cm and two at 2cms below base of corks

+229 11 bottles per lot SFr.44,000-50,000

### Henri Mayer, Vosne-Romanée, Cros Parantoux 1993

Premier Cru, Côte de Nuits

Slightly protruding cork. Seven very slightly bin-soiled labels.

Levels: five at 1.5cm, two at 2cms, three at 2.5cms and one at 3cms below base of cork

+228 11 bottles per lot SFr.44,000-50,000

### Henri Mayer, Vosne-Romanée, Cros Parantoux 1996

Premier Cru, Côte de Nuits

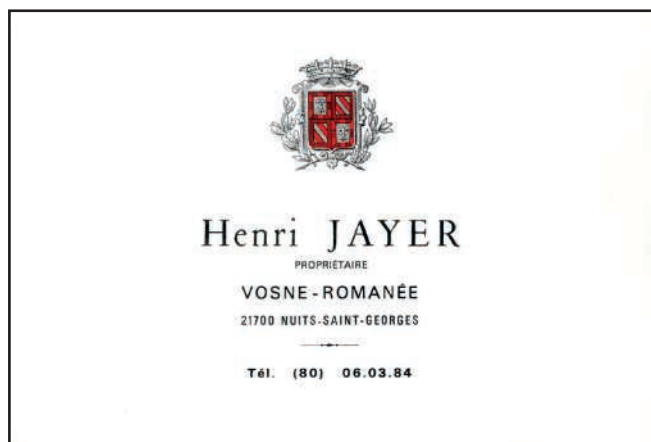
Nine very slightly marked labels with minor damage. Excellent levels

+230 12 bottles per lot SFr.55,000-70,000

Lot 222







#### Henri Jayer, Vosne-Romanée 1993

Premier Cru, Côte de Nuits

Slightly protruding corks. Three very slightly damaged and four very slightly bin-soiled labels. One vintage neck label missing, believed to be 1993. Levels: one at 1cm, five at 1.5cm, two at 2cms, two at 2.5cms below base of corks

+231 10 bottles per lot SFr.13,000-18,000

#### Henri Jayer, Vosne-Romanée 1995

Côte de Nuits

Very slightly stained labels, three slightly damaged. Levels: nine at 1cm or better and one at 2cms below base of cork

+232 10 bottles per lot SFr.13,000-18,000

#### Henri Jayer, Nuits-Saint-Georges, Les Meurgers 1983

Premier Cru, Côte de Nuits

Six slightly damaged labels, six very slightly bin-soiled and two marked. Levels: two at 1.5cm, one at 2cms, four at 2.5cms and one at 3cms below base of cork

+233 8 bottles per lot SFr.10,000-14,000

#### Henri Jayer, Nuits-Saint-Georges, Les Meurgers 1985

Premier Cru, Côte de Nuits

All slightly bin-soiled labels and five slightly damaged. Levels: six at 1cm, three at 1.5cm, one at 2cms and one at 3cms below base of cork

+234 11 bottles per lot SFr.16,000-20,000

#### Henri Jayer, Nuits-Saint-Georges, Les Meurgers 1986

Premier Cru, Côte de Nuits

Four damaged neck labels. Nine very slightly bin-soiled and six slightly damaged labels. Levels: three at 1cm and nine at 1.5cm below base of corks

+235 12 bottles per lot SFr.15,000-20,000

	1982	1983		
Vosne-Romanée CP	12/	12/		
Nuits-Saint-Georges	30 1080			
Nuits-Saint-Georges "Les Meurgers"	12/	12/		
Vosne-Romanée "Les Beaux-Monts"	30 1080			
Vosne-Romanée "Les Brûlées"				
Échezeaux	12/	12/		
Richebourg	10 1440	12/		

Original order form from Henri Jayer in the 1980s

**Charles Noellat, Les Richebourg 1985**

Grand Cru, Côte de Nuits

Bin-soiled labels. Levels: one at 1cm, two at 1.5cm, one at 2cms and three at 2.5cms below base of corks

+236 7 bottles per lot SFr.4,500-5,000

**Henri Rebourseau**

Bin-soiled labels and levels 2.5cms or better, unless stated otherwise

**Chambertin**

1987

Slightly damaged label (1)

1989 (5)

**Charmes-Chambertin 1988**

Three corroded caps. Bin-soiled and badly damaged labels (6)

**Clos Vougeot**

1988

Corroded capsules. Bin-soiled and badly damaged labels (4)

1989 (2)

**Mazis-Chambertin**

1988

Corroded capsule, signs of old seepage. Bin-soiled and slightly damaged label. Levels at 3.5cms (1)

1989 (1)

**Gevrey-Chambertin, Fonteny 1988**

Three corroded capsules, one shows signs of old seepage. Bin-soiled and damaged labels. Levels: two at 1.5cm, two at 2cms and 2 at 3.5cms (6)

**Gevrey-Chambertin Premier Cru 1989**

Badly bin-soiled and badly damaged labels (5)

+237 Above 31 bottles per lot SFr.1,500-2,000

**Confuron-Cotetidot, Vosne-Romanée, Les Suchots 1985**

Three damaged wax capsules. Slightly bin-soiled labels. Levels: two at 1cm, one at 2cms and three at 2.5cms (6)

**Charles Noellat, Nuits-Saint-Georges, Les Lavières 1985**

Slightly stained labels. Levels at 2.5cms or better (9)

**Georges Mugneret****Nuits-Saint-Georges, Les Chaignots 1985**

Three damaged wax capsules. One damaged label. Levels at 2cms or better (6)

**Vosne-Romanée, Les Suchots 1985**

Five damaged wax capsules. Three damaged labels. Levels at 3.5cms or better (6)

+238 Above 27 bottles per lot SFr.800-1,000

**GREAT HENRI JAYER BOTTLES PURCHASED DIRECTLY FROM THE DOMAINE AND REMOVED FROM A PRIVATE FRENCH CELLAR****Henri Mayer, Echézeaux 1990**

Grand Cru, Côte de Nuits

One damaged capsule. Two slightly protruding corks. One slightly marked label. Labels stamped with a name and digits. Levels: two at 1cm, one at 1.5cm and one at 2cms below base of cork

+239 4 bottles per lot SFr.16,000-20,000

**Henri Mayer, Vosne-Romanée, Cros Parantoux 1982**

Premier cru, Côte de Nuits

Capsule missing. Cork fully branded. Excellent appearance. Level at 1.5cm below base of cork

+240 1 magnum per lot SFr.6,000-8,000

**Henri Mayer, Vosne-Romanée, Cros Parantoux 1986**

Premier Cru, Côte de Nuits

One damaged capsule. Three slightly bin-soiled labels. Labels stamped with a name and digits. Levels: one at 1cm, one at 1.5cm and two at 2cms below base of corks

+241 4 bottles per lot SFr.10,000-14,000

**Henri Mayer, Vosne-Romanée, Cros Parantoux 1987**

Premier Cru, Côte de Nuits

Very slightly damaged label, otherwise very good appearance. Label stamped with a name and digits. Level at 1.5cm below base of cork

+242 1 bottle per lot SFr.3,200-3,600

**Henri Jayet, Vosne-Romanée, Cros Parantoux 1988**

*Premier Cru, Côte de Nuits*

*Slightly bin-soiled labels. Labels stamped with a name and digits. Levels: one at 1.5cm, one at 2cms and two at 2.5cms below base of corks*

+243 4 bottles *per lot* SFr.18,000-22,000

**Henri Jayet, Vosne-Romanée, Cros Parantoux 1992**

*Premier Cru, Côte de Nuits*

*One damaged neck label. Three wine-stained labels. Labels stamped with a name and digits. Levels: three at 1cm and one at 1.5cm below base of cork*

+244 4 bottles *per lot* SFr.14,000-18,000

**Henri Jayet, Vosne-Romanée, Les Brûlées 1987**

*Premier Cru, Côte de Nuits*

*Labels stamped with a name and digits. Levels: one at 1cm and one at 2cms below base of cork*

+245 2 bottles *per lot* SFr.3,500-4,000

**Henri Jayet, Vosne-Romanée 1992**

*Côte de Nuits*

*One slightly marked label. Labels stamped with a name and digits. Levels: one at 1.5cm, two at 2cms and one at 2.5cms below base of cork*

+246 4 bottles *per lot* SFr.5,000-7,000

**A GREAT SELECTION OF RARE BURGUNDIES FROM A PRIVATE COLLECTION, INCLUDING HENRI JAYER WINES FROM THE 1990s**

All these wines were bought directly from the Domaines and shipped personally by the owner to his natural cool cellar very close to the region of production. Such a collection illustrates the great enthusiasm and careful selection of a truly passionate collector. All the wines were inspected and packed by Christie's specialists prior to shipment for this sale.

**Henri Jayet, Vosne-Romanée, Cros Parantoux 1995**

*Premier Cru, Côte de Nuits*

*Bin-soiled labels, one slightly damaged*

+247 10 bottles *per lot* SFr.40,000-50,000

**Henri Jayet, Vosne-Romanée, Cros Parantoux, Réserve 1996**

*Premier Cru, Côte de Nuits*

*Lot 248: slightly bin-soiled labels, three very slightly damaged.*

*Excellent levels.*

*Lot 249: one slightly bin-soiled label, five bin-soiled and two damaged labels. Levels: four at 0.5cms and two at 1.5cms*

+248 6 bottles *per lot* SFr.27,000-30,000

+249 6 "

**Henri Jayet, Vosne-Romanée, Cros Parantoux, Réserve 1997**

*Premier Cru, Côte de Nuits*

*Slightly bin-soiled labels, one nicked. Levels: eight at 0.5cm, one at 1cm and two at 1.5cm below base of corks*

+250 11 bottles *per lot* SFr.42,000-50,000

**Henri Jayet, Vosne-Romanée 1995**

*Côte de Nuits*

*One slightly raised cork. Slightly bin-soiled labels and four slightly damaged*

+251 10 bottles *per lot* SFr.13,000-18,000







## BURGUNDY VINTAGES, 2011 BACK TO 1999

REVIEWED BY ANTHONY HANSON M.W.

### SEPT. 2015

#### 2011

There was an early flowering of the vines, in good weather. This set the scene for an early harvest – which is usually a quality-factor. Although there were several rain-storms during summer, the well-formed grape bunches were able to withstand severe damage. The harvest on the Côte de Beaune generally began in late August, and took place in sunny weather. Well-coloured reds could be produced and intensely fruity, harmonious whites. Many wines are making attractive, early drinking, with Premiers and Grands Crus reds ageing impressively.

#### 2010

The vines' flowering took place over a longer period than usual, which reduced the size of the crop, causing small berries to form. A small harvest, and grapes with thick skins, are both quality factors – and so it proved. June and July were sunnier than usual, while rain and sunshine alternated, during August. September was dry and often sunny, allowing grapes to reach maturity, while still in good health, and retaining precious acidity. The white wines showed density and power, while retaining freshness. The reds immediately showed attractive fruit concentration, with well-balanced tannins, and splendid length. The vintage has great potential for mid- and long term ageing.

#### 2009

Flowering took place at the end of May and in early June, giving well-formed bunches, which allowed for regular grape-ripening. Temperatures were above normal from April through to Bastille Day, when there was heavy rain, followed by a gloomy period until the end of July. August brought magnificent weather, with sunshine 15% higher, and rainfall 40% lower than normal. The harvest took place in early September, in superb weather.

This is a great vintage for red Burgundies, which are sumptuous, harmonious and long flavoured. Many already make delicious drinking, while the robust tannins of others call for further ageing, when silkiness and complex length will appear. The whites often seemed to lack freshness while young, however, bottle age is allowing many to show richness, complexity and fine length.

#### 2008

Weather-wise, it was a roller-coaster year in the vineyards. The flowering took place in mixed conditions, then both June and July had alternations of hot weather with some heavy rain. There was more rain and less sunshine

during August than in normal years, so damage from grey rot and mildew became real threats. Fortunately the weather turned for the better on 12th September. Clear skies, warm, luminous sunshine and drying breezes allowed the ripening processes to be completed, while concentrating the grape-juices. For red wines, careful sorting in wineries was essential to remove less-than-perfect grapes. The resultant wines often show attractive fruitiness, for early and mid-term ageing. The whites show rich fruitiness, with balancing acidity, and are mature, or developing well.

#### 2007

Fine late weather saved the vintage, after a tricky summer. The growing season had got off to a good start, with an early, successful flowering. Then June, July and August were cooler and wetter than usual, with sunshine often being sparse. At the end of August, it was obvious that good weather during the harvest was essential, to complete the ripening processes, with careful grape-sorting being necessary, to eliminate un-ripe or damaged berries.

The vintage did take place in favourable weather, and the best Domaines retained only their most healthy grape-bunches. The resulting red wines have astonished us with their attractive, charming fruitiness. Many have made delicious early drinking and continue to show succulent fruitiness. The whites have intense fruit, with good acidity. Some have needed a few years to open up, but most are now fully mature.

#### 2006

Flowering of the vines took place in mid-June, in excellent conditions. This is always beneficial for the quality of the wines to come, as it allows the berries in a bunch to reach ripeness concurrently. June and July were both dry and sunny, however lower temperatures and rains in August brought risks of damage to the fruit. From 31 August, however, beautiful weather returned to the region, drying out bunches and hastening ripening. Harvesting began on the Côte de Beaune on 20th September, with the Côte de Nuits following a few days later. Careful elimination of less-than-perfect fruit was essential, on sorting tables. In character, most reds did not have the structure or tannins to require long-term ageing, but the best showed good fruit concentration, with finesse, particularly on the Côte de Nuits. The whites showed richness, with opulent aftertastes. Many are now fully mature.



## 2005

A cold snap during flowering resulted in many small grapes being formed, which proved beneficial to quality at harvest time. July was mild and dry, then August saw very little rain, with temperatures on average being 4 degrees above normal levels. There was a danger of heat stress to the vines, but beneficial rain fell in early September, allowing the ripening to be completed, and for harvest to start in the middle of the month. There was a plentiful crop of perfectly healthy, fully ripened grapes. The quality of the wines was rapidly compared with that of great vintages such as 1999 and 1990. Many whites are powerful wines, and have been slow to mature. The same is true of Premier Cru and Grand Cru reds, but many are now making superb drinking, with great potential for further softening and complexity.

## 2004

A successful flowering in mid-June promised a generous crop, and conscientious growers did summer-pruning, to thin out excess bunches. Weather was patchy in July and August, with some localised hail-storms. Growers had to show vigilance, treating carefully to prevent powdery or downy mildew becoming established. Fortunately fine weather appeared in September, allowing sugars to climb while acidities were retained. Many splendid whites were produced, however not all red grapes reached full ripeness, with leafy aromas sometimes being present. The best reds showed fresh, classic Pinot Noir character, and have been enjoyed while youthful, or are reaching full maturity.

## 2003

Flowering was completed by the end of May, then the heat started to build, through June, into July, culminating in the period 4-13 August, when temperatures were around 40 degrees C. (over 100 degrees F.). Grapes became wrinkled, with high sugars. Harvesting began on 19th August – the earliest date since 1894 – and yields were tiny. The white wines appeared to be over-alcoholic and lacking acidity, but with bottle-age, many have made pleasurable drinking. The reds initially smelt and tasted like young vintage port, and tasters were at a loss over how they would develop. They had low acidities, but powerfully rich, well-ripened tannins. These are now softening, and the wines are gaining balance, complexity and harmony. This is an extraordinary vintage for red Burgundies, and comparable to 1947. The best wines are ageing far better than most commentators dared to hope.

## 2002

Flowering was satisfactory, in spite of some rainfall and low temperatures. During July and early August, sunny weather alternated with grey skies, then there were rainfalls in late August and early September. Fortunately, a north-east wind blew in, with clear skies up to the vintage, allowing sugars to climb and for acidity to be retained. There was good weather during the harvest, giving one of the best white vintages of the decade. The reds are generally not deeply coloured, but show vibrant fruitiness, with fine tannins. Many are now reaching full maturity.

## 2001

Uneven ripening of some bunches followed on from a spread-out flowering. The summer was fitful, alternating hot, rainy and overcast. On 2<sup>nd</sup> August the central Côte de Beaune suffered serious hail-damage, but luckily dry weather followed, so grapes could pursue their path to ripeness. By the time of the harvest, the skins were well-ripened. Good weather in September favoured late-pickers. Many reds are now fully mature, showing medium body, softness and complexity.

## 2000

Flowering took place in excellent conditions throughout the region, to be followed by a dreadful month of July, with low temperatures, rain and little sun. August turned hot, and the vines made up lost ground. Rain returned in early September, and a heavy thunderstorm on 12<sup>th</sup> September caused flooding, particularly on the Côte de Beaune, forcing some growers to start picking immediately. White wines have been generally excellent, and broadly, Côte de Nuits reds out-performed those from its rival Côte. The reds matured rapidly, showing attractive, soft fruitiness, and are generally now fully mature.

## 1999

After a somewhat spread-out, but successful flowering, it became evident that a harvest of record-breaking size was on the way. Conscientious growers green-harvested in July, but yields were still enormous. Fine weather set in from around 20<sup>th</sup> August for 3-4 weeks, fortunately bringing many grapes to healthy ripeness before rains began to fall from 20<sup>th</sup> September. Whites were good, though some lacked concentration and sufficient, balancing acidity. Concerning the reds, it proved to be a superb vintage. Well-coloured, fruity wines with ripe tannins and excellent balance were produced throughout Burgundy, particularly on the Côte de Beaune. The best will continue to soften, for the next five or more years.



### Dugat-Py, Gevrey-Chambertin

#### Vieilles Vignes 1999

*Slightly stained labels, one damaged* (10)

#### Coeur de Roy, Très Vieilles Vignes, 2000

*Slightly stained labels, one damaged* (3)

#### Coeur de Roy, Très Vieilles Vignes, 2001

*Bin-soiled and slightly damaged labels* (4)

#### Lavaux Saint Jacques 2001

*Slightly stained label* (1)

#### Petite Chapelle 2002

*Slightly stained label* (1)

#### Coeur de Roy, Très Vieilles Vignes, 2002

*Slightly stained and slightly damaged labels* (6)

#### Coeur de Roy, Très Vieilles Vignes, 2003

*Slightly stained and slightly damaged labels* (3)

#### Lavaux Saint Jacques 2003

*Slightly stained label* (1)

#### Coeur de Roy, Très Vieilles Vignes

*Slightly stained and slightly damaged labels* (4)

**+252** Above 34 bottles per lot SFr.2,200-2,600

## WHITE BURGUNDY

### Coche-Dury, Corton Charlemagne

*Grand Cru, Côte de Beaune*

#### 1999

*Slightly bin-soiled labels.* (2)

*Levels: one at 1cm and one at 1.5cm below base of cork*

#### 2000

*Slightly bin-soiled labels and one slightly damaged.* (2)

*Levels: one at 0.5cm and one at 1cm below base of cork*

#### 2001

*Badly bin-soiled and damaged labels.* (2)

*Levels: one at 1.5cm and one at 2cms below base of cork*

**+253** Above 6 bottles per lot SFr.6,500-8,500

### Coche-Dury, Corton Charlemagne

*Grand Cru, Côte de Beaune*

#### 2002

*Slightly bin-soiled labels, one damaged neck label* (2)

#### 2003

*Bin-soiled and very slightly damaged labels, one damaged neck label* (2)

#### 2004

*Very slightly bin-soiled and nicked labels* (2)

**+254** Above 6 bottles per lot SFr.7,500-9,500

**Coche-Dury, Meursault Perrières 1989***Premier Cru, Côte de Beaune**Slightly corroded capsules. One slightly damaged and one damaged label. Levels: two at 1.5cm and two at 2cms below base of corks***+255** 4 bottles *per lot* SFr.3,000-3,500**Coche-Dury, Meursault Perrières***Premier Cru, Côte de Beaune***1995***Slightly bin-soiled and damaged labels. Levels at 1cm below base of cork or better*

(3)

**1999***Two slightly damaged capsules.**Bin-soiled and slightly damaged labels*

(3)

**+256** Above 6 bottles *per lot* SFr.5,500-6,500**Coche-Dury, Meursault Perrières***Premier Cru, Côte de Beaune***2000***Two very slightly damaged capsules. Slightly bin-soiled labels*

(3)

**2001***One slightly damaged capsule.**Bin-soiled and slightly damaged labels*

(2)

**+257** Above 5 bottles *per lot* SFr.4,000-4,800**Coche-Dury, Meursault Perrières***Premier Cru, Côte de Beaune***2002***One bottle shows signs of old seepage. Bin-soiled and slightly damaged labels. Levels: two at 0.5 cm and one at 1.5cm below base of cork*

(3)

**2003***Bin-soiled and slightly damaged label and neck label*

(1)

**2004***Very slightly bin-soiled label*

(1)

**+258** Above 5 bottles *per lot* SFr.4,500-5,500**Comtes Lafon, Meursault-Perrières***Premier Cru, Côte de Beaune***1989***Badly bin-soiled and badly damaged labels.**Levels: one at 1cm, one at 1.5cm and one at 3cms below base of cork*

(3)

**1990***Badly bin-soiled and damaged labels, two badly damaged.**Levels at 1cm below base of cork or better*

(6)

**+259** Above 9 bottles *per lot* SFr.2,000-2,600**Comtes Lafon, Meursault-Perrières***Premier Cru, Côte de Beaune***1992***Two bin-soiled labels and two badly bin-soiled and damaged labels*

(4)

**1994***Slightly stained and slightly damaged labels*

(4)

**1995***Bin-soiled labels*

(4)

**+260** Above 12 bottles *per lot* SFr.2,500-3,200**Comtes Lafon, Meursault-Perrières***Premier Cru, Côte de Beaune**Slightly bin-soiled labels***1996**

(4)

**1999**

(5)

**+261** Above 9 bottles *per lot* SFr.2,000-2,800**Comtes Lafon, Meursault-Perrières***Premier Cru, Côte de Beaune***2000***Five slightly bin-soiled and two bin-soiled labels.**Levels: one at 1cm, two at 1.5cm, two at 2cms and two at 3cms below base of corks*

(7)

**2001***Bin-soiled and slightly damaged labels*

(6)

**+262** Above 13 bottles *per lot* SFr.2,800-3,500**Comtes Lafon, Meursault-Perrières***Premier Cru, Côte de Beaune**Slightly bin-soiled labels***2002**

(5)

**2004**

(8)

**+263** Above 13 bottles *per lot* SFr.2,600-3,400





**THE MOST IMPRESSIVE COLLECTION  
OF GREAT CHARTREUSE LIQUORS  
EVER TO BE OFFERED AT AUCTION,  
RECENTLY REMOVED FROM A PRIVATE  
CELLAR FROM THE ALPINE REGION**

We are delighted to present such a unique Chartreuse collection for the very first time. The collector was a fond admirer of this one of a kind liquor, who hunted each piece with passion and careful selection. He has built year after year an unparalleled documentation about old Chartreuse, investigating in all sites of production and allowing us to gather an impressive amount of archives around these exceptional liquors.

It is with great pleasure that we can now share this with a larger audience.

This is a stellar offering for any Chartreuse lover, boasting all periods, sites of production and colours. It is also a great opportunity for any liquor enthusiast to taste the unique and delicate flavour of the "Queen of liquors".

**Chartreuse Jaune, period 1869 to 1878**

*Pères Chartreux, Fourvoirie*

*Very damaged wax capsule. Cork all in place.*

*Very bin-soiled and stained label. Level at 9cms below base of cork*

264 1 litre

per lot SFr.4,000-4,500

Lot 264



© Chartreuse Diffusion



## CHARTREUSE LIQUORS

Presenting the great Chartreuse liquors seems quite a challenge, in view of their rich and long history which dates back to 1605 when Chartreuse monks, already famous at the time for their knowledge in medicinal herbs, were given the first manuscript containing this mysterious recipe. It still remains nowadays a very well-kept secret. Only two monks have access to the manuscript, which has survived the test of times.

Chartreuse liquors are made from a clever combination of about 130 plants, which were originally cultivated by monks around the Grande Chartreuse Monastery, situated in the French Alpine region. The mixture of herbs is distilled twice then aged in large oak casks for about 3-5 years. This original recipe (still today 55% alcohol by volume) was used to start in Fourvoirie the production of green Chartreuse in bottles in 1840. Corks were covered by a special seal stamp, with wax capsules. The unique natural colour of the liquor results from an ancient knowhow, which today only these monks have mastered. In parallel, monks developed in 1840 another refined recipe, with a lower degree of alcohol (43% by volume) and a brighter colour. This sweeter and more delicate recipe – the yellow Chartreuse – immediately seduced liquor aficionados and soon Chartreuse was nicknamed the “Queen of liquors”. During the 19th Century, both liquors were also famous for their assumed medicinal properties. A third liquor was also produced between 1860 and 1900, the white Chartreuse. The colouring process of the recipe was skipped and alcoholic degree reached 43% by volume. This liquor has been produced only for 40 years, the yellow Chartreuse having outlined it. This is why white Chartreuse are so rarely seen nowadays. We are thus especially happy to offer one in this sale.

However, at the beginning of the 20th Century, a French law controlling congregations was voted, and monks had to leave France. They thus started to produce their famous liquors in Spain, in the city of Tarragone in Catalonia. The recipe was still the same but cellars were different, barrels being

stored in warmer and dryer conditions than they were in France, allowing the liquors to gain the special taste that enlightened collectors detect in rare Tarragone-bottled Chartreuse that have survived this day.

In 1932, monks were again allowed to produce their liquors in France. The special connection they established in Tarragone was such that they decided to keep part of their production in that region at the same time. Between 1932 and 1989 Chartreuse and Chartreuse Tarragone were produced. In 1989 the distillery in Catalonia was closed.

Due to a mudslide in 1936, the original Fourvoirie distillery was moved from the heart of the Chartreuse Mountains to the neighboring town of Voiron, where the liquors are still produced. The cellars there are still the biggest spirit cellars in the world today.

In 1942, monks started to bottle their first special cuvee of long aged liquor (10 years), the “Vieillessement Exceptionnel” (V.E.), to celebrate the return of production to Fourvoirie. The second V.E. was distilled in 1940 to celebrate the return of monks to their monastery. Only 800 bottles were produced, one of which is offered today in the sale. The very first V.E.P. (“Vieillessement Exceptionnellement Prolongé”), which are still produced today, was distilled in 1953 to celebrate the coronation of Queen Elisabeth II.

Apart from the V.E.P., Chartreuse liquors have no vintage, being the result of a blend of several different casks. However, there are several different ways to recognize the site and period of production; labels, stamps on corks and formats having been changed regularly over the years, as shown in the picture on page 57.





#### Chartreuse Verte, period 1878 to 1903

*Pères Chartreux, Fourvoirie*

*Damaged wax capsule. Damaged short cork, all in place. Stained and damaged label. Level at 8.5cms below base of cork*

265 1 litre per lot SFr.3,200-3,600

#### Chartreuse Blanche, period 1878 to 1903

*Pères Chartreux, Fourvoirie*

*Remains of wax capsule only. Short saturated cork, all in place. Badly bin-soiled and slightly damaged label. Level at 9cms below base of cork*

266 1 litre per lot SFr.7,000-9,000

#### Chartreuse Jaune, period 1878 to 1903

*Pères Chartreux, Fourvoirie*

*Very small remains of wax capsule only. Sign of old seepage. Damaged and part missing label. Integrated American import label. Level at 8.5cms below base of cork*

267 1 litre per lot SFr.3,000-3,500

#### Chartreuse Jaune, Marseille, period 1921 to 1929

*Pères Chartreux, Tarragone*

*Lot 268: damaged wax capsule. No stamp. Cork all in place. Bin-soiled, stained and dusty label. Level at 8.5cms below base of cork. Lot 269: damaged wax capsule. Fragile cork. Stained label. Level at 8.5cms below base of cork*

268 1 litre per lot SFr.1,500-2,000

269 1 litre per lot SFr.1,300-1,800

#### Chartreuse Verte, period 1932 to 1935

*Pères Chartreux, Fourvoirie*

*Damaged wax capsule. Slightly shorten cork, all in place. Slightly damaged label. Level at 8.5cms below base of cork*

270 1 bottle per lot SFr.1,100-1,500

#### Chartreuse Jaune, period 1932 to 1935

*Pères Chartreux, Fourvoirie*

*Damaged wax capsule. Damp-stained and very slightly damaged label. Back label from distributor Dubonnet. Level at 8cms below base of cork*

271 1 bottle per lot SFr.1,100-1,500

#### Chartreuse Verte, period 1936 to 1941

*Pères Chartreux, Voiron*

*Damaged wax capsule, whole stamp visible on top. Bin-soiled and very slightly stained label. Slightly damaged back label and Dubonnet back label. Level at 8cms below base of cork*

272 1 bottle per lot SFr.1,100-1,500

#### Chartreuse Jaune, period 1936 to 1941

*Pères Chartreux, Voiron*

*Damaged wax capsule, part missing damaged stamp on top. Very slightly stained label, slightly nicked back label. Level at 8.5cms below base of cork*

273 1 bottle per lot SFr.1,100-1,500

#### Chartreuse Verte, period 1941 to 1951

*Pères Chartreux, Voiron*

*Lot 274: remains of damaged wax capsule. Dusty and damaged stamp on top, not legible. US very dusty label. Level at 6cms below base of cork.*

*Lot 275: no wax capsule. Bin-soiled, stained and damaged label, very stained back label. Level at 7cms below base of cork.*

*Lot 276: very small remains of wax capsule, whole stamp on top. Shorten cork. Very slightly stained label. Dubonnet back label. Level at 9cms below base of cork*

274 1 bottle per lot SFr.850-1,000

275 1 bottle per lot SFr.800-950

276 1 bottle per lot SFr.750-900





FRANCAISE

CHARTREUSE











**Chartreuse Jaune, period 1941-1951**

*Pères Chartreux, Voiron*

*Lot 277: remains of wax capsule only. UK label. Bin-soiled and slightly nicked label. Level at 6cms below base of cork.*

*Lot278: damaged remaining stamp on top of caspule. UK integrated import label.*

*Bin-soiled and slightly stained label. Level at 7cms below base of cork.*

*Lot 279: damaged wax capsule. Short saturated cork. Part missing damaged label. Damaged back label. Level at 8cms below base of cork*

277 1 bottle *per lot SFr.750-950*

278 1 "

279 1 "

**Chartreuse Verte, period 1951 to 1956**

*Pères Chartreux, Voiron*

*Slightly damaged capsule, whole stamp on top. Bin-soiled, stained and slightly nicked label. Level at 6cms below base of cork*

280 1 bottle *per lot SFr.550-750*

**Chartreuse Jaune, period 1951 to 1956**

*Pères Chartreux, Voiron*

*Damaged wax capsule. Stained and very slightly damaged label, damaged back label. Level at 7.5cms below base of cork*

281 1 bottle *per lot SFr.550-750*

**Chartreuse Verte, period 1951 to 1956**

*Pères Chartreux, Voiron*

*Offered in a slightly damaged original wooden case with no lid.*

*In original tissues. All stamps remaining on top, four being damaged and two stained. One bottle shows signs of seepage. Labels in pristine condition. Levels: one at 6, five at 6.5 and two at 7.5cms below base of corks or better*

282 8 half-litre *per lot SFr.2,000-2,600*

**Chartreuse Verte, period 1956 to 1964**

*Pères Chartreux, Voiron*

*Damaged glass on top of neck, no stamp.*

*No capsule. Bin-soiled label, slightly damaged back label.*

*Level at 6.5cms below base of cork*

283 1 bottle *per lot SFr.350-450*

**Chartreuse Jaune, period 1956 to 1964**

*Pères Chartreux, Voiron*

*Slightly damaged capsule, whole stamp on top.*

*Bin-soiled and nicked label, damaged back label.*

*Level at 7cms below base of cork*

284 1 bottle *per lot SFr.350-450*

**Chartreuse Jaune, Vieillessement Exceptionnel, 1940**

*Pères Chartreux, Voiron*

*Remains of wax capsule. Back label from 1951.*

*Level at 7.5cms below base of cork*

*Only 800 bottles of this cuvée have been produced*

285 1 bottle *per lot SFr.1,800-2,200*

**Chartreuse Jaune, Vieillessement Exceptionnel, 1944**

*Pères Chartreux, Voiron*

*Remains of wax capsule. Slightly damaged back label.*

*Level at 7.5cms below base of cork*

*Only 800 bottles of this cuvée have been produced*

286 1 bottle *per lot SFr.1,600-2,000*

**Chartreuse Jaune, V.E.P. Cuvée Olympique, 1958**

*Pères Chartreux, Voiron*

*Offered in an individual original wooden case. Damaged wax capsule.*

*Bin-soiled label. Level at 5.5cms below base of cork*

*800 bottles of this cuvée have been produced. One bottle has been awarded to each Olympic gold medalist in Grenoble in 1968*

287 1 litre *per lot SFr.250-350*

**Chartreuse Verte, V.E.P. 1962**

*Pères Chartreux, Voiron*

*Offered in an individual original wooden case. Slightly damaged label.*

*Level at 6.5cms below base of cork*

288 1 litre *per lot SFr.420-500*

**Chartreuse Jaune, V.E.P. 1963**

*Pères Chartreux, Voiron*

*Offered in an individual original wooden case. Damaged wax capsule.*

*Fragile cork. Torn stamp over capsule. Damaged label and back label.*

*Level at 6cms below base of cork*

289 1 litre *per lot SFr.300-400*



**Chartreuse Verte, V.E.P. 1964**

*Pères Chartreux, Voiron*

*Offered in an individual wooden case. Wax capsule covered with film, original stopper cork attached. Signs of old seepage. Damaged label. Level at 6cms below base of cork*

290 1 litre per lot SFr.280-380

**Chartreuse Verte, period 1964 to 1966**

*Pères Chartreux, Voiron*

*Offered in an original individual carton. Original miniature of "Elixir Vegetal" attached. Level at 6.5cms below base of cork*

291 1 bottle per lot SFr.220-320

**Chartreuse Jaune, period 1964 to 1966**

*Pères Chartreux, Voiron*

*Offered in original individual carton. Level at 6cms below base of cork*

292 1 bottle per lot SFr.220-320

**Chartreuse Jaune, V.E.P. 1970**

*Pères Chartreux, Voiron*

*Offered in an individual original wooden case. Slightly damaged wax capsule. Slightly damaged label. Level at 4.5cms below base of cork*

293 1 litre per lot SFr.250-350

**Chartreuse Verte Tarragone, period 1904 to 1930**

*Pères Chartreux, Tarragone*

*Remains of wax capsule only. Damaged top of cork, all in place. Very stained and dusty damaged label. Level at 11.5cms below base of cork*

294 1 litre per lot SFr.2,200-2,600

**Chartreuse Jaune Tarragone, period 1904 to 1930**

*Pères Chartreux, Tarragone*

*Dusty and damaged wax capsule. Damaged and very dusty partly detached label. Level at 7.5cms below base of cork*

295 1 litre per lot SFr.2,200-2,600

**Chartreuse Dentifrice**

*Pères Chartreux, Tarragone*

*Remains of wax capsule only. Slightly shorten cork, all in place. Slightly stained and slightly nicked label. Level at 10.5cms below base of cork*

296 1 litre per lot SFr.800-1,000

**Chartreuse Verte Tarragone Export, period 1912-1913**

*Pères Chartreux, Tarragone*

*Signs of old seepage. Damaged wax capsule. Savoie seal on capsule. Short cork. Damaged, dusty and part missing label. Stained and damaged Italian import back label. Level at 11.5cms below base of cork*

297 1 litre per lot SFr.1,600-2,000

**Chartreuse Jaune Tarragone Export, period 1912-1913**

*Pères Chartreux, Tarragone*

*Wax capsule. Slightly shorten cork. Sign of old seepage. Bin-soiled and slightly damaged label. Stained US export back label. Level at 8.5cms below base of cork*

298 1 litre per lot SFr.1,500-2,000

Lots 287 and 285







**Chartreuse Jaune Tarragone Export, period 1912-1913**

*Pères Chartreux, Tarragone*

*Damaged capsule, damaged remain of stamp over it.  
Bin-soiled and slightly stained label. Level at 5.5cms*

299 1 half-litre *per lot SFr.900-1,100*

**Chartreuse Jaune Tarragone, period 1930 to 1945**

*Pères Chartreux, Tarragone*

*Small remains of wax capsule only, no stamp over it. Cork all in place.  
Spanish torn tax stamp. Stained, bin-soiled and damaged label.  
Stained back label promoting Elixir Vegetal in Spanish.  
Level at 9.5cms below base of cork*

300 1 litre *per lot SFr.1,600-2,000*

**Chartreuse Verte Tarragone, period 1945-1951**

*Pères Chartreux, Tarragone*

*Remains of wax capsule only. Cork damaged on top, no stamp.  
Very bin-soiled and dusty label, slightly stained.  
Level at 8cms below base of cork*

301 1 bottle *per lot SFr.850-1,000*

**Chartreuse Jaune Tarragone, period 1945 to 1951**

*Pères Chartreux, Tarragone*

*Damaged wax capsule. Spanish tax stamp. Slightly bin-soiled label.  
Level at 8.5cms below base of cork*

302 1 bottle *per lot SFr.850-1,000*

**Chartreuse, Tarragone, 1951**

*Pères Chartreux, Tarragone*

**Verte**

*Slightly damaged capsule. Stained Spanish tax stamp.  
Stained and slightly damaged label.  
Level at 7cms below base of cork*

half-litre (1)

**Jaune**

*Slightly stained label. Stained Spanish tax stamp.  
Level at 4cms below base of cork*

half-litre (1)

303 2 half-litres *per lot SFr.900-1,200*

**Chartreuse Verte Tarragone El Cumbre, period 1952 to 1959**

*Pères Chartreux, Tarragone*

*Stained Spanish tax stamp over capsule. Slightly damaged capsule.  
Damaged and stained labels. Level at 3cms below base of cork*

304 1 bottle *per lot SFr.700-900*

**Chartreuse Jaune Tarragone El Cumbre, period 1952 to 1959**

*Pères Chartreux, Tarragone*

*Stained Spanish tax stamp over capsule. Bin-soiled and slightly  
damaged label. Level at 6cms below base of cork*

305 1 bottle *per lot SFr.700-900*

**Chartreuse Verte Tarragone Seisenta, period 1960 to 1965**

*Pères Chartreux, Tarragone*

*Stained Spanish tax stamp. Bin-soiled label.  
Level at 5cms below base of capsule*

306 1 bottle *per lot SFr.550-750*

**Chartreuse Jaune Tarragone Seisenta, period 1960 to 1965**

*Pères Chartreux, Tarragone*

*Stained Spanish tax stamp. Very slightly stained.  
Level at 6.5cms below base of capsule*

307 1 bottle *per lot SFr.550-750*

**Chartreuse Verte Tarragone El Gruno, period 1965-1966**

*Pères Chartreux, Tarragone*

*Signs of seepage. Very bin-soiled and damaged label.  
Level at 9cms below caspule*

308 1 bottle per lot SFr.420-500



**Chartreuse Jaune Tarragone El Gruno, period 1965 to 1966**

*Pères Chartreux, Tarragone*

*Signs of seepage. Bin-soiled label. Label at 7.5cms below capsule*

309 1 bottle per lot SFr.420-500

**Chartreuse Verte, Tarragone, period 1966 to 1973**

*Pères Chartreux, Tarragone*

*Very slightly damaged capsule. Bin-soiled and slightly damaged label.  
Level at 7.5cms*

310 1 bottle per lot SFr.800-1,000

**Chartreuse Jaune, Tarragone, period 1966 to 1973**

*Pères Chartreux, Tarragone*

*Damaged capsule. Signs of seepage. Remains of tax stamp.  
Damaged, bin-soiled and part missing label. Level at 6.5cms below  
base of cork*

311 1 bottle per lot SFr.800-1,000

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END OF SUNDAY SESSION

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MONDAY 9<sup>th</sup> NOVEMBER 2015

7:30 pm. Lots 312-522

## A REMARKABLE COLLECTION OF KRUG AND CLARET IN LARGE FORMATS

The following wines (lots 312-319) have mostly been bought by the owner in the seventies and eighties and since then stored in his cool natural underground cellar in Northern Europe.

Over the years the owner has successfully offered parts of his collection at Christie's, for which we are grateful.

Every time we visit his cellar to pick up the wines, we are amazed by the quality of his storage, ensuring fine levels and healthy colours.

### Krug, Brut Vintage

Champagne

1971

Offered in original tissue. Integrated German label.  
Slightly bin-soiled label

1973

1975

1976

1979

1981

1982

1982

(1)

(1)

(1)

(1)

(1)

(1)

(1)

magnum (1)

+312 Above 1 magnum and 7 bottles per lot SFr.5,000-6,500

The rare first vintage of the legendary Krug Clos du Mesnil

This single vineyard cuvée comes from the clos located in the cru Le Mesnil, near the village. Clos du Mesnil is 1.84 ha in size, which is the same as Romanée Conti and Clos Sainte Hune.

### Krug, Clos du Mesnil 1979

Champagne

Offered in original wooden case. Very slightly bin-soiled label

+313 1 bottle per lot SFr.1,800-2,800

### Château Lafite-Rothschild

Pauillac, 1er cru classé

1981

In original tissue. Very slightly bin-soiled label.  
Level into neck

magnum (1)

1982

In original tissue. Level into neck

magnum (1)

1986

In original tissue. Very slightly bin-soiled label.

Level into neck

magnum (1)

1996

Level into neck

magnum (1)

+314 Above 4 magnums per lot SFr.7,500-9,500

### Château Latour 1986

Pauillac, 1er cru classé

In original tissue. Corroded capsule. Slightly raised cork.

Level into neck

+315 1 double magnum per lot SFr.1,300-1,800

### Château Mouton-Rothschild

All bin-soiled labels and excellent levels.

1981

magnum (1)

1982

magnum (1)

1985

magnum (1)

### Château Latour

1985

Slightly damaged label

magnum (1)

1993

In original tissue

magnum (1)

+316 Above 5 magnums per lot SFr.4,000-6,000

### Château Mouton-Rothschild 1985

Pauillac, 1er cru classé

Bin-soiled and slightly damaged label. Level into neck

+317 1 double magnum per lot SFr.1,300-1,800

### Petrus 1981

Integrated Swiss import label. Slightly damaged and bin-soiled label.

Level into neck

magnum (1)

### Château Cheval Blanc 1982

Integrated German import label. Bin-soiled and slightly damaged label, with scotch tape attached. Level into neck

magnum (1)

+318 Above 2 magnums per lot SFr.3,500-5,000

### Château La Mission-Haut-Brion

Pessac (Graves), cru classé

1986

Very slightly bin-soiled label. Level into neck

imperiale (1)

1995

Level into neck

magnum (1)

+319 Above 1 imperiale and 1 magnum per lot SFr.1,600-2,300

## A GREAT SWISS COLLECTION OF FINE CLARET

The following lots of mostly claret were bought en primeur by the current owner and stored in two wine cellars, one purpose built temperature controlled and another beautiful natural cellar in the rocks deep underground.

### Château Léoville-Las-Cases 1986

*Saint-Julien, 2me cru classé*

*Offered in an original wooden case*

*One damaged capsule, otherwise pristine condition and excellent levels*

Tasting note: Deep, fairly intense, plummy; crisp fruit; sweeter than expected but a long hard, dry, very tannic finish. A good '86. Needs time - and food. Dec 2003 \*\*(\*\*) 2008 - 2018. MB

320 10 bottles *per lot* SFr.2,200-2,800

### Château Lynch-Bages 1986

*Offered in an original wooden case*

*Badly bin-soiled labels. Levels base of neck or better* (5)

### Château Marquis de Terme 1986

*Four slightly bin-soiled labels and one bin-soiled.*

*Levels base of neck or better* (5)

321 Above 10 bottles *per lot* SFr.750-950

### Château Gruaud-Larose

*Offered in a six-bottle and an original wooden case*

*Saint-Julien, 2me cru classé*

#### 1986

*Three slightly bin-soiled labels.*

*Levels: seven into neck and five base of neck* (12)

#### 1989

*Levels base of neck or better* (6)

Tasting note: 1986: Fairly deep, maturing; good nose and flavour, fairly sweet and fleshy. An amenable and agreeable '86. March 2004 MB

322 Above 18 bottles *per lot* SFr.1,900-2,500

### Château Mouton-Rothschild

*Pauillac, 1er cru classé*

#### 1988

*Bin-soiled label. Level into neck.*

*Offered in an individual original wooden case* magnum (1)

#### 1990

*Pristine label, excellent condition*

magnum (1)

#### 1992

*Slightly raised cork, otherwise excellent condition.*

*Offered in an individual original wooden case* magnum (1)

323 Above 3 magnums *per lot* SFr.1,500-2,000

### Château L'Eglise-Clinet 1989

*Pomerol*

*Slightly bin-soiled labels. Levels base of neck or better*

324 6 bottles *per lot* SFr.900-1,300

### Château Léoville-Las-Cases 1990

*Saint-Julien, 2me cru classé*

*Offered in a six-bottle original wooden case*

*Very slightly bin-soiled labels. Levels into neck*

Tasting note: Deep brickred. Sweet intense complex nose with notes of tar and rich fully mature blackberries. In the taste luscious rich ripe black fruit over a core of ripe tannins. A well structured, great, Las Cases. Built to last. Last tasted June 2007. EV

325 6 bottles *per lot* SFr.1,100-1,500

### Château Lagrange 1990

*Saint-Julien, 3me cru classé*

*Offered in an original wooden case*

*Four slightly corroded capsules. Eight slightly bin-soiled labels and four bin-soiled. Levels: ten into neck and two base of neck*

326 12 bottles *per lot* SFr.1,000-1,400

### Château Léoville-Las-Cases 1994

*Saint-Julien, 2me cru classé*

*Offered in an original wooden case*

327 12 bottles *per lot* SFr.1,000-1,500





**Château Montrose***Offered in original wooden cases**Saint-Estèphe, 2me cru classé***1994***Very slightly stained labels* (12)**1995** (12)

Tasting note: 1995: As expected, tannic but fruit-packed in its youth. Developing well, with lovely flavour and grip. Most recently: deep, luminous, maturing; sweet, mellowing, pleasant spicy oak; some sweetness, perfect weight, good shape, delicious and elegant for Montrose. Last tasted March 2004 \*\*\*(\*\*) Now - 2020. MB

328 Above 24 bottles *per lot* SFr.1,600-2,200

**Château Pontet-Canet***Offered in original wooden cases**Pauillac, 5me cru classé***1994** (12)**1996** (12)

329 Above 24 bottles *per lot* SFr.1,300-1,800

**Château Latour 1995***Pauillac, 1er cru classé**Offered in an original wooden case**Pristine conditions*

Tasting note: 75% Cabernet Sauvignon, 22% Merlot, 3% Cabernet Franc, 1% Petit Verdot. The nose somewhat chocolatey, also a whiff of tar; sweet, ripe, very dry but seeming less oppressively tannic. A fine wine.

Last tasted March 2001 (\*\*\*\*\*) 2020-2030 or beyond. MB

330 12 bottles *per lot* SFr.4,000-5,000

**Château Margaux 1995***Margaux, 1er cru classé**Offered in an original wooden case*

Tasting note: Most recently: fairly deep but mature appearance; very fragrant, very pleasant fruit; dry, lean for Margaux but crisp and lovely, good length, good future.

Last tasted Oct 2005 \*\*\*(\*\*) 2008 - 2025. MB

331 12 bottles *per lot* SFr.3,800-4,600

**Château Mouton-Rothschild 1995***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: Most recently: medium-deep with relaxed rim; nose fragrant, slightly vegetal at first, but harmonious, developing sweetly. Sweet on the palate too, rich, complete, perfect weight.

Very good wine. Last tasted Sept 2005 \*\*\*(\*\*) 2008 - 2025. MB

332 12 bottles *per lot* SFr.3,800-4,600

**Château Mouton-Rothschild***Pauillac, 1er cru classé**All magnums are offered in original wooden cases***1995** magnum (1)**1996** magnum (1)**1997***Damaged lid* magnum (1)**1998** magnum (1)**1999** magnum (1)**2000***Damaged lid* magnum (1)**2001** magnum (1)**2002** magnum (1)**2003** magnum (2)**2005** magnum (1)

333 Above 11 magnums *per lot* SFr.7,000-9,000

**Château Rauzan-Ségla***Margaux, 2me cru classé**Offered in original wooden cases***1995** (12)

Tasting note: 1995: Three notes, two recent. Immensely impressive, velvety yet intense; very distinctive, 'almost chewable', raspberry-like fruit; sweet, chunky, crisp, lots to it.

Last tasted March 2003 \*\*\*(\*) Now - 2016. MB

**1997** (12)

1997: Three notes. Most recently: attractive, soft-fruit nose; sweet, stylish, but lean and tannic. A good '97.

Last tasted Sept 2003 \*\*(\*) 2008 - 2012. MB

**334** Above 24 bottles *per lot* SFr.1,000-1,500**Château Branaire-Ducru 1995***Saint-Julien, 4ème cru classé**Offered in an original wooden case***335** 12 bottles *per lot* SFr.1,300-1,800**Château Haut-Bailly 1995***Graves, cru classé**Lot 336: offered in individual original wooden cases.**Lot 337: offered in original wooden cases***336** 2 double-magnums *per lot* SFr.350-550**337** 12 bottles *per lot* SFr.500-700**Château Haut-Bailly***Graves, cru classé**Offered in original wooden cases***1995** magnum (6)**1997** magnum (6)**2000** magnum (6)**338** Above 18 magnums *per lot* SFr.1,300-1,900**Château Tertre Roteboeuf 1995***Saint-Emilion grand cru**Offered in an original wooden case*

Tasting note: Two notes: fairly deep, well developed; extraordinarily meaty, malty nose; sweet, full-flavoured, fruit-packed, rich, chewy, but very tannic. Very good in its way but not 'claret'.

Last tasted March 2004 \*\*\*\* 2008 - ? MB

**339** 12 bottles *per lot* SFr.1,400-1,800**Château Mouton-Rothschild 1996***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: At the opening tasting at the chateau: full, rich, toasty, lovely Cabernet Sauvignon aroma. My top mark at a major tasting in 2000. Many layers of fragrance and flavour, 'mocha' constantly noted. Two recent tastings summarised: very deep and intense; very fragrant, crisp fruit, whiff of mocha and chocolate; sweet, fleshy; touch of liquorice and black pepper, delicious flavour, leathery tannins. Last tasted Sept 2005 (\*\*\*\*\*) 2012 - 2030. MB

**340** 12 half-bottles *per lot* SFr.1,800-2,200**Château Léoville-Poyferré 1996***Saint-Julien, 2ème cru classé**Offered in original wooden cases*

Tasting note: Several notes. Most recently: fairly deep but well on its way to maturity; good nose, opening up interestingly, tea and mocha; crisp, moderately full-bodied, tamed tannin, easy drinking.

Last tasted April 2005 \*\*\* Now - MB

**341** 12 bottles *per lot* SFr.850-1,100**342** 24 "

**Château Lagrange 1996***Saint-Julien, 3ème cru classé**Offered in original wooden cases***343** 24 bottles *per lot* SFr.1,000-1,400**Château Sociando-Mallet 1996***Haut-Médoc**Offered in an original wooden case**Seven slightly bin-soiled labels***344** 12 bottles *per lot* SFr.400-500**Château Lafite-Rothschild 1997***Pauillac, 1er cru classé**Offered in a six-bottle original wooden case*

Tasting note: After an unusually long time in cask, the grand vin bottled in May 2000. Half a dozen notes charting its agreeable development. Certainly one of the best '97s. Most recently, a magnum: fragrant; soft, agreeable, drinking well.

Last tasted Aug 2003 \*\*\* Drink soon, before it loses its charm. MB

**345** 6 bottles *per lot* SFr.2,400-3,000**Château Latour 1997***Pauillac, 1er cru classé**Offered in original wooden case*

Tasting note: Four notes. Liked in its early years. Most recently: still very deep, virtually opaque; good cedary fragrance; sweet, somewhat lean and with rough texture, but otherwise showing well.

Last tasted Nov 2005 \*\*(\*) Now - 2012. MB

**346** 11 bottles *per lot* SFr.6,500-8,500**347** 12 bottles *per lot* SFr.7,000-9,000**Château Léoville-Las-Cases 1997***Saint-Julien, 2me cru classé**Offered in an original wooden case*

Tasting note: Lovely nose of deep cassis fruit with a touch of cedarwood and peppers. Typical 1997 seductiveness.

Soft start of taste of freshly crushed berries followed by light acidity on the finish. Elegance. Last tasted December 2001. EV

**348** 11 bottles *per lot* SFr.800-1,000**Château Montrose***Saint-Estèphe, 2me cru classé**Offered in original wooden cases***1997***Two slightly stained labels* (11)**2002** (12)

Tasting note: 2002: Virtually opaque, intense, immature; mocha, crisp fruit, opened up fragrantly; dry, fleshy but crisp, a bit raw, very tannic.

Sept 2005 \*(\*\*\*) 2010 - 2016. EV

**349** Above 23 bottles *per lot* SFr.1,000-1,500**Château La Mondotte 1997***Saint-Emilion, 1er grand cru classé (B)**Offered in a six-bottle original wooden case*

Tasting note: Two notes. An astonishing wine.

Opaque, the appearance of a great vintage; equally massive and rich on the palate, and tannic. Very good indeed. A new hand on the tiller.

Last tasted April 2006 \*(\*\*) 2008 - ? MB

**350** 6 bottles *per lot* SFr.900-1,400**Château Tertre Roteboeuf 1997***Saint-Emilion grand cru**Offered in two six-bottle original wooden cases***351** 11 bottles *per lot* SFr.800-1,000**Château Léoville-Las-Cases 1998***Saint-Julien, 2me cru classé**Offered in an original wooden case*

Tasting note: Tasted a couple of times in the early 00's.

Lots of black fruit with a fine touch of oak, complex and still youthful in 2005. Intense full structured taste with packed in tannins.

Long finish. Impressive final with fine lingering acidity. Very good.

Last tasted December 2009. EV

**352** 12 bottles *per lot* SFr.1,200-1,700





**Château Angelus 1998***Saint-Emilion, grand cru classé**Offered in an original wooden case*353 12 bottles *per lot* SFr.2,200-3,200**Château Lafite-Rothschild 1999***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: Typical Lafite in this overlooked vintage.  
 Gorgeous fruit, fine silky tannins with sweet fruit finish.  
 A wine for drinking and enjoyment.  
 Last tasted December 2003. EV

354 12 bottles *per lot* SFr.5,000-7,000**Château Haut-Brion 1999***Pessac (Graves), 1er cru classé**Offered in a six-bottle original wooden case**Slightly fading labels*

Tasting note: In 2001, very attractive though lacking the drive  
 of the '98; fragrant, touch of sweetness, silky tannins, good acidity.  
 Most recently: deep colour; immature.  
 Last tasted Sept 2003 (\*\*\*\*) 2008 - 2025. MB

355 6 bottles *per lot* SFr.1,500-2,000**Château Lynch-Bages***Offered in original wooden cases***1999** (12)**2000** (11)

Tasting note: 1999: Rich abundant aromatic nose with fine oak tone.  
 Quite intense taste with good grip and structure.  
 Currently a bit overwhelmed by the oak. Last tasted 2001. EV

356 Above 23 bottles *per lot* SFr.2,500-3,500**Château Ausone 1999***Saint-Emilion, 1er grand cru classé (A)**Offered in an original wooden case*

Tasting note: Rich, plummy colour, opaque core; rich, slightly singed  
 biscuity / dried leaves nose; sweet, soft, notably rich, fullish flavour,  
 ripe, tannic finish. Good wine. Jan 2005 (\*\*\*\*) 2008 - 2020. MB

357 12 bottles *per lot* SFr.4,200-5,200**Château Pavie 1999***Saint-Emilion, 1er grand cru classé**Offered in an original wooden case*358 12 bottles *per lot* SFr.1,900-2,400**Château Tertre Roteboeuf 1999***Saint-Emilion grand cru**Offered in two six-bottle original wooden cases*359 12 bottles *per lot* SFr.900-1,200**Château L'Eglise-Clinet 1999***Pomerol**Offered in an original wooden case*360 12 bottles *per lot* SFr.1,000-1,400**Château Lafite-Rothschild 2000***Pauillac, 1er cru classé**Offered in a six-bottle original wooden case*

Tasting note: Three notes, from an aromatic, fleshy, extended cask  
 sample in March 2001, two very recent: impressive depth and colour,  
 velvety sheen, long legs; very sweet, delicious, fragrant aroma; fairly  
 sweet on the palate, very crisp, perfect weight (12.5%), attractive.  
 Great future. Last tasted March 2006 \*(\*\*\*\*) 2010 - 2023. MB

361 6 bottles *per lot* SFr.5,500-7,500

### Château Mouton-Rothschild 2000

*Pauillac, 1er cru classé*

*Offered in a six-bottle original wooden case*

Tasting note: Impressive cask sample in March 2001, impressive but not as exotic as the 1989 or 1990 at a similar stage. Two notes within two months of each other. Although deep, the most mature looking of the first-growth Médoc; fully evolved, distinct, 'mocha', chocolaty, lovely but 'unclassic' Mouton nose; dry, very flavoury, touch of vanilla, crisp Cabernet Sauvignon taste, quite a bite. Last tasted Oct 2005 **\*\*(\*\*\*)** 2010 - 2025. MB

362 6 bottles *per lot* SFr.5,000-7,000

### Château Léoville-Las-Cases 2000

*Saint-Julien, 2me cru classé*

*Offered in an original wooden case*

363 12 bottles *per lot* SFr.2,000-3,000

### Château Léoville-Poyferré 2000

*Saint-Julien, 2me cru classé*

*Offered in an original wooden case*

Tasting note: Two notes. Poyferré back on form. Delicious at the opening tasting. Most recently: impressive, intense, purple rim; rich, ripe fruit, fleshy, opening up delightfully; rich, good fruit and length. A wine with extra dimensions. Last tasted April 2005 **\*\*(\*\*\*)** 2010 - 2020. MB

364 12 bottles *per lot* SFr.1,200-1,600

### Château Pontet-Canet 2000

*Pauillac, 5me cru classé*

*Offered in an original wooden case*

Tasting note: Expressive rich very seductive nose. Slight evolution on the palate, more direct in taste than the soft luscious nose promises. High acidity holding its own, clearly the backbone for a long aging potential. Reminding me of its illustrious neighbour. With time this wine should turn out very well. Last tasted October 2011. EV

365 12 bottles *per lot* SFr.1,000-1,500

### Château Ausone 2000

*Saint-Emilion, 1er grand cru classé (A)*

*Offered in an original wooden case*

Tasting note: Alain Vauthier's 'dream vintage', and tasted with him from the cask in June 2001. Immensely impressive. Most recently: very deep, velvety; initially dumb, then medicinal, finally opening up fragrantly, whiff of bramble and eucalyptus; seemed dry at first but, second time round, sweeter and richer. A superb Ausone. Last tasted Jan 2005 **\*\*(\*\*\*)** 2008 - 2018. MB

366 12 bottles *per lot* SFr.9,500-13,000

Lot 366





**Château Pavie-Macquin 2000**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

367 12 bottles *per lot SFr.850-1,100*

**Château L'Eglise-Clinet 2000**

*Pomerol*  
*Offered in an original wooden case*

368 11 bottles *per lot SFr.2,800-3,500*

**Château Lynch-Bages**

*Pauillac, 5me cru classé*  
*Offered in original wooden cases*

**2001** (12)

**2002** (12)

Tasting note: 2001: Tasted multiple times over the past decade, fairly consistent notes. Starting with a fine primeur sample in 2003 to a lovely refined well developed wine during Vinexpo 2007. EV

2002: Only tasted this wine en primeur in 2003 where it left a good impression. At first a bit reductive but with some air showing more character leading a fine blackberry fruit final. In fact a well balanced 2002. EV

369 Above 24 bottles *per lot SFr.1,800-2,400*

**Château Cos d'Estournel 2002**

*Saint-Estèphe, 2me cru classé*  
*Offered in a six-bottle original wooden case*

Tasting note: 33 hl/ha which is 20% below the 2001 harvest.

Two notes, both at the château. In April 2003, deep violet; very spicy nose and flavour. Impressive. More recently: still very deep; low-keyed, oak, cedar; attractive, positive flavour, spicy tannic finish. A good '02. Last tasted March 2004 \*(\*\*\*) 2010 - 2015. MB

370 6 bottles *per lot SFr.900-1,300*

**Château La Mondotte 2002**

*Saint-Emilion, 1er grand cru classé (B)*  
*Offered in an original wooden case*

371 12 bottles *per lot SFr.1,600-2,000*

**Château Léoville Poyferré 2003**

*Saint-Julien, 2me cru classé*  
*Offered in an original wooden case*

Tasting note: Two close notes: very fragrant, oak, citrus-edged nose; fairly sweet, rich, some softness, mouth-drying tannin and oaky aftertaste. Different style to the Barton. (\*\*\*) 2012 - 2018. MB

372 12 bottles *per lot SFr.900-1,200*

**Château Ausone 2003**

*Saint-Emilion, 1er grand cru classé (A)*  
*Offered in a six-bottle original wooden case*

373 6 bottles *per lot SFr.4,200-5,200*

**Château Ausone 2004**

*Saint-Emilion, 1er grand cru classé (A)*  
*Offered in a six-bottle original wooden case*

374 6 bottles *per lot SFr.800-1,000*

**Château La Mondotte 2005**

*Saint-Emilion, 1er grand cru classé (B)*  
*Offered in a six-bottle original wooden case*

375 6 bottles *per lot SFr.2,600-3,200*

**Château Trotanoy 2009**

*Offered in original six-bottle wooden cases* (4)

**Château La Fleur Petrus 2009**

*Offered in six-bottle original wooden cases* (4)

+376 Above 8 bottles *per lot SFr.1,300-1,800*

**Chateau Rieussec 1997**

*Offered in an original wooden case* bottles (10)

**Château d'Yquem 1997**

*Offered in an original wooden case* half-bottles (24)

377 Above 10 bottles and 24 half-bottles *per lot SFr.2,100-3,100*

**Sassicaia 2004**

*Tuscany, Marcheses Incisa della Rocchetta*  
*Offered in an original wooden case*

378 12 bottles *per lot SFr.1,100-1,500*

**L'Ermite 2000**

*Priorat*  
*Offered in an original wooden case*

379 6 bottles *per lot SFr.900-1,200*

## A FINE COLLECTION OF LEADING BORDEAUX PRODUCERS FROM BETWEEN 1999-2011

All wines were bought in Bordeaux from reputable winetraders or directly from the châteaux and stored in a professional wine storage in the region before being shipped to the Christie's warehouse in September 2015.

### Château Lafite-Rothschild 1999

*Pauillac, 1er cru classé*

*Offered in an original wooden case. One very slightly nicked label*

Tasting note: Expressive nose, fine aromatic medium body. Classic Lafite in a lighter style. December 2003. EV

**+380** 12 bottles *per lot* SFr.4,800-5,800

### Château Lafite-Rothschild 2001

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

Tasting note: Very deep but not intense; distinct 'mocha' nose; good flavour and length but tannic. Good enough 'food wine'. Not for long cellaring. Oct 2005 \*(\*\*) 2008 - 2012. MB

**+381** 12 bottles *per lot* SFr.4,500-5,500

### Château Lafite-Rothschild 2002

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

Tasting note: Opaque core, plummy purple; low-keyed, undeveloped; dry, medium body (12.8% alcohol), good length, bitter tannin and touch of iron on finish. A serious, quite impressive wine. April 2004 (\*\*\*\*) 2010 - 2018. MB

**+382** 12 bottles *per lot* SFr.4,500-5,500

### Château Lafite-Rothschild 2003

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

Tasting note: Very deep, virtually opaque, intense; cedar and oak, hard but fragrant; overall dry, lean, some fleshy, spicy, very oaky, tannic of course, long dry finish.

At the château, March 2004 (\*\*\*\*) 2015 - ? MB

**+383** 12 bottles *per lot* SFr.6,500-8,500

### Château Lafite-Rothschild 2005

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

Tasting note: Very high percentage of Cabernet Sauvignon: 88% (Merlot 10.2%, no Cabernet Franc or Petit Verdot in the Grand Vin). Opaque, intense; low-keyed but harmonious nose; medium sweetness and body (12.9% alcohol), good Cabernet-dominated flavour and flesh. Seemed to become sweeter in the glass, excellent length and finish. At the château, April 2006 (\*\*\*\*\*) 2020 - 2040. MB

**+384** 12 bottles *per lot* SFr.6,000-8,000

### Château Lafite-Rothschild 2007

*Pauillac, 1er cru classé*

*Offered in two six-bottle original wooden cases.*

*One slightly nicked label*

**+385** 12 bottles *per lot* SFr.4,800-5,800

### Château Lafite-Rothschild 2009

*Pauillac, 1er cru classé*

*Offered in two six-bottle original wooden cases*

Tasting note: A great wine with almost indefinite life ahead. Made from 82.5% Cabernet Sauvignon, 17% Merlot and 0.5% Petit Verdot. At first the nose did not reveal much apart from a subtle violet aroma. The packed in power and balance of taste are impressive, silky tannins in pure ripe berry fruit on the finish make this a memorable wine. April 2010. EV

**+386** 12 bottles *per lot* SFr.7,000-9,000

### Château Lafite-Rothschild 2010

*Pauillac, 1er cru classé*

*Offered in two six-bottle original wooden cases*

Tasting note: The 2010 harvest was relatively late at Lafite. A slightly higher percentage of Cabernet Sauvignon and no petit verdot in the Grand Vin this year. In the analysis the numbers are, like the 2009, almost of the chart. However the 2010 is much different in character to its famous predecessor vintage. If 2009 brings comparisons to 1982 then 2010 is the 1961. A long distance runner less opulent than 2009 but with lots of structure, fruit, and above all a lingering very fine acidity. This is probably the greatest Lafite I have tasted. A wine our children will enjoy drinking as well as we will. April 2011. EV

**+387** 12 bottles *per lot* SFr.6,000-8,000

### Château Lafite-Rothschild 2011

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

**+388** 12 bottles *per lot* SFr.3,800-4,200





**Château Latour 1999***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note : Classic Latour. Two notes, first in 2001. Most recently: impressively deep, opaque core; fragrant; sweet, full-bodied, rich 'mocha' new oak, very tannic. Last tasted May 2003 (\*\*\*\*\*) 2015 - 2025. MB

**+389** 12 bottles *per lot* SFr.3,500-4,000

**Château Latour 2001***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: Opaque but not intense; low-keyed; some sweetness, fleshy, velvety / leathery tannin. April 2003 (\*\*) 2010 - 2020. MB

**+390** 12 bottles *per lot* SFr.3,500-4,000

**Château Latour 2002***Pauillac, 1er cru classé**Offered in an original wooden case*

Two notes, both at the château. First in April 2003: then opaque; palate rich, spicy, almost coffee-like. Most recently: still very deep and fairly intense; sweet, spicy nose, touch of ginger; sweet on palate, very good flavour and texture. Very tannic. Good future. Last tasted March 2004 (\*\*\*\*) 2012 - 2020. MB

**+391** 12 bottles *per lot* SFr.3,200-3,600

**Château Latour 2003***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: Opaque core, intense; fragrant, whiff of violets, citrus, opening up richly, 'biscuity', good depth; medium-sweet, rich, full flavour and body (13.0%). More dynamic than the '02 and more fleshy than Lafite. At the château, March 2004 (\*\*\*\*\*) 2015 - 2030. MB

**+392** 12 bottles *per lot* SFr.6,000-8,000

**Château Latour 2004***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: The 2004 harvest is one of the longest in the history of Latour. The harvest started on 23 September with the Merlots and finished on 19 October when the last Cabernets came in. By then it was raining. Latour Grand Vin 2004 is made of 90% Cabernet Sauvignon and 10% Merlot.

After ten years the nose had developed well with dark chocolate tones, black berries and cedar wood. Lovely complexity. The taste is well balanced with fine acidity and some spicy tones on the finish. Though a lighter style Latour this is a joy to drink now or hold on to for a decade or so. September 2014. EV

**+393** 12 bottles *per lot* SFr.3,800-4,200

**Château Latour 2005***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: Grand Vin cépage blend: Cabernet Sauvignon 87%, Merlot 12%, Cabernet Franc and Petit Verdot 1%. Very deep, velvety sheen, fairly intense purple; low-keyed but distinctive, newly-sawn wood and mocha; sweet, full-bodied (13.5% alcohol), very fleshy, good length, teeth-gripping, mouth-drying tannin. At the château, April 2006 (\*\*\*\*) 2020 - 2035. MB

**+394** 12 bottles *per lot* SFr.6,500-8,500

**Château Latour 2006***Pauillac, 1er cru classé**Offered in an original wooden case*

**+395** 12 bottles *per lot* SFr.3,200-3,600

**Château Latour 2007***Pauillac, 1er cru classé**Offered in an original wooden case*

**+396** 12 bottles *per lot* SFr.3,200-3,600

**Château Latour 2008***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: At the château. Like the 2004 made from 90% Cabernet Sauvignon. Intense almost vintage port like nose, cassis fruit with packed in power. Well balanced fine styled taste with lovely acidity on the final. Very good. June 2009. EV

**+397** 12 bottles *per lot* SFr.3,500-4,000

**Château Latour 2009***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: The Grand Vin 2009 has a higher extract than the 2005 however as the wine is so well balanced you don't notice the sheer power this wine has. With 91.3% Cabernet Sauvignon and the rest Merlot this is one of the most compelling Latour's ever made. Certainly a legend. Intense black fruit nose with liquorish, graphite and characteristic Pauillac cedar tone. Intense taste of sweet ripe cabernet fruit, fine grained tannins followed by a creamy luscious almost endless finish. Like the 2005 but with a layer of sweet fruit covering the underlying structure. Great wine. April 2010. EV

**+398** 12 bottles *per lot* SFr.8,500-11,000

### Château Latour 2010

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

Tasting note: In 2010 only 36% of the production made it into the Grand Vin. 90.5% Cabernet Sauvignon, 8.5% Merlot, 0.5% Cabernet Franc, 0.5% Petit Verdot. Like the 2009 the 2010 is a wine with amazingly high extract levels, though in a different style to the almost luscious 09. The Latour cellar master, Pierre-Henri Chabot, compares the 2010 in style with the 1961.

2010 Latour is a classic Pauillac in best sense of the word. A long distance runner.

Elegant somewhat backward nose of blue berries, black olives with a fine cedar aroma. Fresh start of taste, tannins all packed in pure ripe berry fruit. You can sense the underlying power. On the finish the creamy ripe fruit fades away slowly and giving way to a beautiful lingering fine acidity. This acidity is what makes the 2010's so great and build to last. Great wine. April 2011. EV

**+399** 12 bottles per lot SFr.8,500-11,000

### Château Latour 2011

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

**+400** 12 bottles per lot SFr.3,500-4,000

Lot 401



## CHATEAU MARGAUX

78 Hectares:

66 Hectares Red: 75% Cabernet Sauvignon; 20% Merlot; 5% Petit Verdot and Cabernet Franc

12 Hectares White: 100% Sauvignon Blanc

To look back over the history of Château Margaux is to see a series of ups and downs. There have been moments of startling brilliance, such as the monumental 1945 or 1953 vintages, but also some more difficult times like the late 1960's and early 1970's when inadequate financing and global financial crises took their toll. Thankfully, since the Mentzelopoulos family took over in the late 1970's the wines have been on magnificent form, proving that a great renaissance was possible – the wines from the 1980's and 1990's are nothing short of spectacular. The wines of Château Margaux are celebrated for their elegance and finesse and for their inimitable fragrance.

The Ginestet family became majority shareholders of the Château in 1949. In 1977 Pierre Ginestet decided to sell the property to André Mentzelopoulos for the sum of 72 millions francs. André invested heavily in the Château. In the vineyards, new drainage systems were installed and new vines were planted. Improvements were made in the cellar in conjunction with the oenologist Emile Peynaud who helped with the reintroduction of Pavillon Rouge. The success of the 1978 vintage was testament to the hard work and investment undertaken at the property and the high quality reputation of Château Margaux was rapidly re-established.

Following his untimely death in 1980, André's daughter, Corinne, and widow Laura took over the running of the estate. Paul Pontallier was appointed Director and since 1983 they have worked tirelessly to promote and ensure the smooth running of the property

The majority of the vineyards are on deep gravel and gravelly clay soils which are ideally suited to Cabernet Sauvignon. Merlot is planted on soils which have higher content of clay and limestone. Average yields are around 40 hectolitres per hectare. The grapes are strictly sorted in the vineyard by highly trained pickers. The wine is aged for between eighteen to twenty four months in new medium-toast barriques, the majority of which are made by the estate's own cooper.

**Château Margaux 1999***Margaux, 1er cru classé**Offered in an original wooden case*

Tasting note: Most recently: a swift and appreciative taste.

Last tasted Oct 2005 (\*\*\*\*) 2015 - 2025. MB

**+401** 12 bottles *per lot* SFr.3,000-3,500**Château Margaux 2000***Margaux, 1er cru classé**Offered in an original wooden case.**Stained labels, one marked and one nicked*

Tasting note: Three notes in its early days, its youthful aroma as exotic and tantalising as always. Deep, intense, impressive.

Most recently: deep, rich, velvety, long legs; very rich though surprisingly chocolatey; medium sweet, some softness, attractive.

Last tasted Oct 2005 \*\*(\*\*\*) 2016 - 2020. MB

**+402** 12 bottles *per lot* SFr.7,000-9,000**Château Margaux 2001***Margaux, 1er cru classé**Offered in an original wooden case*

Tasting note: Deep, richly coloured; distinctive young nose; amazingly sweet, fleshy, almost succulent, with silky / leathery tannin. Recently fined April 2003 \*\*(\*) 2008 - 2016. MB

**+403** 12 bottles *per lot* SFr.3,000-3,500**Château Margaux 2002***Margaux, 1er cru classé**Offered in two six-bottle original wooden cases*

Tasting note: Two notes, at the château. Merlot crop seriously affected by poor summer. Highest-ever percentage of Cabernet Sauvignon in blend (86%). Ex cask April 2003: opaque, intense; whiff of raspberry though only 2% Cabernet Franc; silkily dry, crisp young fruit; discrete oak, long dry finish. A year later, also in cask: plummy purple, attractive fruit and spicy new oak; very flavoury and relatively easy. Last tasted March 2004 (\*\*\*\*) 2010 - 2020. MB

**+404** 12 bottles *per lot* SFr.2,800-3,200**Château Margaux 2003***Margaux, 1er cru classé**Offered in two six-bottle original wooden cases. Four slightly nicked labels, two slightly stained and one marked and nicked*

Tasting note: Two notes. Ex cask March 2004: predictably deep, dense; even at this stage far too oaky, 'pure wood staves' and lacking the usual whoosh of youthful aroma; sweet, rich, very slightly malty, dense. Alcohol 13.4%. More recently, 3 months prior to bottling: appearance already loosing its youthful garb, opening up; nose low-keyed, touch of coffee and soft sawn wood; sweet, high extract, soft, very rich yet firm. Sweet tannins. Attractive. Relatively early development. Last tasted May 2005 (\*\*\*\*) 2013 - 2023. MB

**+405** 12 bottles *per lot* SFr.3,800-4,200**Château Margaux 2004***Margaux, 1er cru classé**Offered in an original wooden case*

Tasting note: Not quite as deep as expected; lovely fruit, slightly scented; very spicy oaky flavour, good fruit, charm and promising easy drinking. At the château, due to be better mid-August 2006.

May 2005 (\*\*\*\*) 2015 - 2030. MB

**+406** 12 bottles *per lot* SFr.2,800-3,200**Château Margaux 2005***Margaux, 1er cru classé**Offered in an original wooden case*

Tasting note: Grand Vin High percentage of Cabernet Sauvignon (85%), unusually low percentage of Merlot (8%), the latter due to the exceptionally rich and high alcoholic content which would unbalance the blend. Deep, lovely colour but not as intense as expected; even by youthful Margaux standards, an extraordinary aroma, exquisite crystallised violets and mint. Totally unique: no other '05 matches this scent. On the palate, very crisp, alcohol a reasonable 13%, good length of course, and tannic.

At the château, April 2006 (\*\*\*\*\*) tempted to say 2015 - 2030 but Margaux has the tendency to be hard and unyielding aged 10, so from 2020. MB

**+407** 12 bottles *per lot* SFr.5,500-7,500**Château Margaux 2006***Margaux, 1er cru classé**Offered in an original wooden case***+408** 12 bottles *per lot* SFr.2,800-3,200**Château Margaux 2007***Margaux, 1er cru classé**Offered in two six-bottle original wooden cases***+409** 12 bottles *per lot* SFr.2,800-3,200



### Château Margaux 2008

Margaux, 1er cru classé

Offered in an original wooden case

+410 12 bottles per lot SFr.2,800-3,200

### Château Margaux 2009

Margaux, 1er cru classé

Offered in two six-bottle original wooden cases

Tasting note: The great quality of the Cabernets in 2009 was evident from the start, so a larger portion was used for the Grand Vin this year. At Margaux they see this wine as being incomparable, like a mix between the strength of the 2005 and the fine structure of the 1990.

In 2009 a lot of wines had difficulty keeping the alcohol levels in check, all the more remarkable that Margaux has "only" 13,1% vol.alc.

Backward nose of small red berry fruit. Full bodied intense mouthfilling taste with fine tannins and creamy texture. Fresh pure lingering after taste. Already gorgeous now. Impressive balance and refinement. Great wine. April 2010. EV

+411 12 bottles per lot SFr.5,500-7,500

### Château Margaux 2010

Margaux, 1er cru classé

Offered in two six-bottle original wooden cases

Tasting note: Another compelling Margaux that will be in the hall of fame. The production of the Grand Vin has been severely reduced, as an example the production of the great 1983 was the same as now the 2010 Grand Vin and Pavillon rouge combined!

90% Cabernet Sauvignon, 7% Merlot, 1.5% Petit Verdot and 1.5% Cabernet Franc.

Pure primary cassis fruit on the complex nose with refined intensity. Velvety soft well balanced taste, full and compelling quality. Beguiling fruit and fine acidity on the sheer endless finish. An impressive wine. April 2011. EV

+412 12 bottles per lot SFr.5,500-7,500

### Château Margaux 2011

Margaux, 1er cru classé

Offered in an original wooden case

+413 12 bottles per lot SFr.2,800-3,200

## CHATEAU MOUTON ROTHSCHILD

82 Hectares:

77 Hectares Red: 83% Cabernet Sauvignon, 14% Merlot, 3% Cabernet Franc, (Petit Verdot)

5 Hectares White: 50% Sémillon, 48% Sauvignon Blanc, 2% Muscadelle

In 1853 Baron Nathaniel de Rothschild bought Chateau Brane-Mouton and renamed it Mouton Rothschild. Baron Philippe de Rothschild became involved in the estate following the death in 1920 of Laura-Thérèse who had run the property after becoming widowed by Baron Nathaniel de Rothschild. Baron Philippe de Rothschild worked tirelessly and drove innovations such as commissioning the artist Jean Carlu in 1924 to design a new label. In the same year he also bottled the entire vintage at the Château, a practice that had up until then been virtually unheard of, and is now universally adopted for all the Grand Vins. In 1945 to celebrate the 'Année de la Victoire' he commissioned the artist Philippe Juillan to design the label which began the tradition of featuring a different artist on the label for each vintage that continues to this day (except for 1953 and 1977). Such famous names as Picasso, Kandinsky, Francis Bacon and Andy Warhol have featured on the labels and helped to strengthen the reputation of the Château. Artists have never been paid for their work, but have received Mouton Rothschild wine. Baron Philippe de Rothschild's main goal and achievement was the promotion of Chateau Mouton Rothschild to First-Growth status in 1973.

Since his death in 1988 the estate has been managed by his daughter, Philippine until she passed away earlier this year. Their white wine Aile d'Argent has been produced since 1991 and contains Semillon, Sauvignon Blanc and Muscadelle. The Second Wine, Le Petit Mouton which is produced from the youngest vines on the estate has been produced since 1993.

For the Grand Vin the average age of vines is 44 years with a density of 10,000 per hectare planted on gravel soils. Vinification takes place in oak vats for between 15 and 25 days followed by maturation in oak barriques for between 19 and 22 months, the percentage of new barrels depends on the vintage. Annual production is approximately 300,000 bottles.

As Stephen Brook in his new book The Complete Bordeaux wrote "if, as a consumer, one is looking for voluptuousness, toastiness, exoticism and weight, then Mouton would be your first choice"

### Château Mouton-Rothschild 1999

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

Tasting note: Four notes since 2000, the most recent within three months of each other, the second in an impiale: lovely colour, deep of course; very distinctive, ripe Cabernet / blackcurrant aroma, sweet, harmonious; fairly sweet on the palate, mouthfilling flavour, touch of tar, lip-licking acidity, masked tannin.

Last tasted July 2005 (\*\*\*\*) 2012 - 2025. MB

+414 12 bottles *per lot* SFr.3,000-3,500

### Château Mouton-Rothschild 2000

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

Tasting note: Impressive cask sample in March 2001, impressive but not as exotic as the 1989 or 1990 at a similar stage.

Two notes within two months of each other. Although deep, the most mature looking of the first-growth Médocs; fully evolved, distinct, 'mocha', chocolate, lovely but 'unclassic' Mouton nose; dry, very flavoury, touch of vanilla, crisp Cabernet Sauvignon taste, quite a bite. Last tasted Oct 2005 \*\*(\*\*\*) 2010 - 2025. MB

+415 12 bottles *per lot* SFr.13,000-18,000

### Château Mouton-Rothschild 2001

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

Tasting note: Subdued pure Cabernet Sauvignon fruit. Rich mouthfilling taste with slightly dry finish. Good. December 2012. EV

+416 12 bottles *per lot* SFr.3,200-3,600

### Château Mouton-Rothschild 2002

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

Tasting note: At the château: black core, intense, velvety sheen; dumb, unyielding nose; surprisingly sweet, soft and ripe on the palate, silky tannin, oak and end grip. April 2003 (\*\*\*\*) 2010 - 2020. MB

+417 12 bottles *per lot* SFr.3,000-3,500

### Château Mouton-Rothschild 2003

*Pauillac, 1er cru classé*

*Offered in an original wooden cases*

Tasting note: Very deep, rich legs; spicy, meaty nose which quickly opened up fragrantly with 'biscuity' fruit; sweet, rich, chewy, substantial (12.87%) extract, semi-masked tannins. At the château, March 2004 (\*\*\*\*) 2005 - 2025. MB

+418 12 bottles *per lot* SFr.3,200-3,600

+419 12 „

### Château Mouton-Rothschild 2004

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

Tasting note: Two notes, both at the château. First May 2005: opaque, intense purple; fragrant; sweat, chewy but on the lean side, very good acidity and leathery tannins. Most recently: deep Cabernet Sauvignon aroma; good flavour, very good length and spicy aftertaste.

Last tasted April 2006 (\*\*\*\*) 2028 - 2030. MB

+420 12 bottles *per lot* SFr.3,200-3,600

### Château Mouton-Rothschild 2005

*Pauillac, 1er cru classé*

*Offered in two six-bottle original wooden cases*

Tasting note: Grand Vin Cépages: Cabernet Sauvignon 85%, Merlot 14%, Cabernet Franc 1%. Unsurprisingly dramatic in every aspect: intensity of colour; the immediacy of its varietal aromas, great depth, opening up richly and sweetly in the glass; spicy, cloves (new oak), an exotic wine with fair strength (13.1% alcohol), silky, leathery tannins and great length.

At the château, April 2006 (\*\*\*\*\*) 2020 - 2040. MB

+421 12 bottles *per lot* SFr.4,500-5,500

### Château Mouton-Rothschild 2006

*Pauillac, 1er cru classé*

*Offered in two six-bottle original wooden cases*

+422 12 bottles *per lot* SFr.3,200-3,600

### Château Mouton-Rothschild 2007

*Pauillac, 1er cru classé*

*Offered in an original wooden case*

+423 12 bottles *per lot* SFr.2,800-3,200

**Château Mouton-Rothschild 2009***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: The 2009 Mouton was made with 88% Cabernet Sauvignon and 12% Merlot. Subdued sweet berry fruit, cedar, tobacco and classic Pauillac cassis aromas. Nicely balanced wine. Acidity and tannins packed in by the pure lush fruit. Strength and hidden depth. A great classic. April 2010. EV

**+424** 12 bottles *per lot* SFr.5,000-7,000

**Château Mouton-Rothschild 2010***Pauillac, 1er cru classé**Offered in an original wooden case*

Tasting note: With a high 94% Cabernet Sauvignon the Mouton 2010 is different in style than the 2009. Fairly closed on the nose at first, underlying aromas of black cherries and cacao.

Intense deep dark fruit core of a beautiful purity. Packed in structure with a fine lingering acidity on the finish. Already very attractive to drink, still a great promise for the future. April 2011. EV

**+425** 12 bottles *per lot* SFr.5,000-7,000

**Château Mouton-Rothschild 2011***Pauillac, 1er cru classé**Offered in an original wooden case*

**+426** 12 bottles *per lot* SFr.2,800-3,200

**Château Haut-Brion 1999***Pessac (Graves), 1er cru classé**Offered in an original wooden case*

Tasting note: 1999 in 2001, very attractive though lacking the drive of the '98; fragrant, touch of sweetness, silky tannins, good acidity. Most recently: deep colour; immature. Last tasted Sept 2003 (\*\*\*\*) 2008 - 2025. MB

**+427** 12 bottles *per lot* SFr.2,600-3,000

**Château Haut-Brion 2000***Pessac (Graves), 1er cru classé**Offered in an original wooden case*

Tasting note: Deep, richly textured, great potential (in cask 2001). Most recently: richly coloured, showing some maturity, slightly singed, earthy, very sweet - almost brown-sugar nose; yet very dry, lean, fine tannins, great length. Last tasted Oct 2005 **\*\*(\*\*\*)** 2010 - 2020. MB

**+428** 12 bottles *per lot* SFr.5,500-7,500

**Château Haut-Brion 2001***Pessac (Graves), 1er cru classé**Offered in two six-bottle original wooden cases*

Tasting note: Same assemblage as the 2002. Refined rich black fruits, intense well structured. Good HB. December 2006. EV

**+429** 12 bottles *per lot* SFr.2,800-3,200

**Château Haut-Brion 2002***Pessac (Graves), 1er cru classé**Offered in an original wooden case*

Tasting note: At the château. High percentage of Merlot (51%), Cabernet Sauvignon 40%, Cabernet Franc 9%. Opaque, intense; low-keyed but rich aromas and considerable depth; fairly sweet, rich, full-flavoured, suave, long fragrant oaky aftertaste. Lovely wine. April 2003 **(\*\*\*\*\*)** 2010 - 2018. MB

**+430** 12 bottles *per lot* SFr.2,600-3,000

**Château Haut-Brion 2003***Pessac (Graves), 1er cru classé**Offered in an original wooden case*

Tasting note: High percentage of Merlot (58%), very deep, intense, ruby; fruit, oak, whiff of strawberry, scented, attractive; medium-dry to dry finish, good flesh and length. At the château, March 2004 **(\*\*\*\*)** 2013 - 2023. MB

**+431** 12 bottles *per lot* SFr.3,000-3,500

**Château Haut-Brion 2004***Pessac (Graves), 1er cru classé**Offered in an original wooden case*

Tasting note: The Haut Brion 2004 left a big impression when tasted along side other wines from this vintage. Finely structured, touch spicy, ending with an impressive fine acidity. Very good. June 2005. EV

**+432** 12 bottles *per lot* SFr.2,600-3,000









**Château Haut-Brion 2005***Pessac (Graves), 1er cru classé**Offered in an original wooden case*

Tasting note: When the much revered Jean Delmas comments that the '05 vintage is one of the best he has ever experienced (and likened it to his '61), then one must take this as high praise indeed.

The cépage mix - note the high percentage of Merlot, 56%, Cabernet Sauvignon 39%, Cabernet Franc 5%. Impressively deep of course; very distinctive and harmonious from the start; sweet, fleshy, soft tannins, in short - glorious. At the château with Jean-Philippe Delmas, April 2006 (\*\*\*\*\*) 2015 - 2030. MB

**+433** 12 bottles *per lot* SFr.5,000-7,000

**Château Haut-Brion 2006***Pessac (Graves), 1er cru classé**Offered in an original wooden case*

**+434** 12 bottles *per lot* SFr.2,600-3,000

**Château Haut-Brion 2007***Pessac (Graves), 1er cru classé**Offered in an original wooden case*

**+435** 12 bottles *per lot* SFr.2,500-3,500

**Château Haut-Brion 2008***Pessac (Graves), 1er cru classé**Offered in an original wooden case*

Tasting note: 2008 at the château. Charming aromatic nose, like so many 08's, fine oak and tobacco over a rich red fruit corr.

Fine taste start, pure and elegant. Well balanced with fine grained tannins. Very good Haut Brion. June 2011. EV

**+436** 12 bottles *per lot* SFr.2,400-2,800

**Château Haut-Brion 2009***Pessac (Graves), 1er cru classé*

*Offered in an original wooden case* Tasting note: Made from 46% Merlot, 40% Cabernet Sauvignon and 14% Cabernet Franc.

Sweeter more expressive than La Mission. Intense, full bodied Haut Brion, remarkable strength and structure on the first taste followed by sweet ripe luscious red fruit. Impressive balance and length.

Haut Brion is more of an old time classic compared to other 2009's. Great wine. April 2010. EV

**+437** 12 bottles *per lot* SFr.5,500-7,500

**Château Haut-Brion 2010***Pessac (Graves), 1er cru classé**Offered in two six-bottle original wooden cases*

Tasting note: The higher percentage of Cabernet Sauvignon & Franc in the final blend, 57% and 20%, give a more massive well-structured wine. The quality of the Merlot was not as homogenous as previous vintages.

Deep complex, black full ripe fruit nose in the Haut Brion black cherry style with slight bell pepper tone revealing the higher Cabernet Franc percentage.

A more massive taste than expected, good structure and balance. Lovely acidity on the finish. Great wine. April 2011. EV

**+438** 12 bottles *per lot* SFr.6,000-8,000

**Château Haut-Brion 2011***Pessac (Graves), 1er cru classé**Offered in an original wooden case*

**+439** 12 bottles *per lot* SFr.3,200-3,600





## PETRUS

The name Petrus is synonymous with rarity, luxury and excellence and the meteoric rise of this world-famous wine producer has everything to do with the brilliance of the opulent red wines they produce from their small (for Bordeaux) 11.5 hectare estate in Pomerol. Annual production is approximately 30,000 bottles and thus are extremely hard to find particularly for mature vintages. Christie's are delighted to be able to offer this extremely rare and unique collection of vintages from 1950 through to 2009.

Petrus has become world famous over recent decades largely since the Moueix family became involved in the 1940's. Prior to that in the 19th Century, Pétrus belonged to the Arnaud family and at the beginning of the 20th Century, the Arnaud founded La Société Civile du Château Petrus, offering shares in the company which Madame Loubat acquired and by 1949 she was the outright owner. In 1943 Jean-Pierre Moueix became their agent and in 1969 bought a majority share. His son Christian Moueix and Jean-Claude Berrouet and subsequently Jean-Francois Moueix and most recently Jean Moueix and Olivier Berrouet have been involved with the management and wine-making respectively.

Their unique terroir of the iron-rich (crasse de fer) vineyard in Pomerol is ideally suited to the earlier ripening Merlot and reputedly gives the wines their power and ability to evolve and improve for decades. The oldest vines are over 50 years old having been planted after the severe frost in 1956. Utmost care is taken in the vineyard; severe pruning, regular ploughing, crop-thinning, de-leafing and a manual harvest takes place within two afternoons. The harvest date is crucial and grapes are picked early to retain acidity and provide freshness, finesse, elegance and longevity to the wines. Fermentation is carried out in temperature-controlled concrete tanks and then aged in 100% new oak barrels for up to 18 months.

Petrus, unusually for Bordeaux is almost entirely Merlot as in practice Cabernet Franc is rarely included in the blend (recent exceptions include 1998, 2001, 2003). Petrus is the ultimate expression of Merlot and is a wine that proves the grape has the potential to show elegance, longevity and multifaceted complexity to rival that of any Cabernet-based wines.

### Petrus 1999

*Pomerol, cru exceptionnel*

*Offered in two six-bottle original wooden cases*

Tasting note: An attractive silky styled Petrus. Developing well. For mid-term enjoyment. December 2007. EV

+440 12 bottles *per lot* SFr.15,000-20,000

### Petrus 2000

*Pomerol, cru exceptionnel*

*Offered in two six-bottle original wooden cases*

Tasting note: Distinctive, almost unique in its character and flavour. First tasted at the Moueix offices in June 2001. Most recently: richly colored, maturing; nose initially muffled, low-keyed, but harmonious and fleshy; surprisingly dry, more severe than its appearance, good length, very 'hot', dry finish. Last tasted June 2004. MB

+441 12 bottles *per lot* SFr.32,000-36,000

### Petrus 2001

*Pomerol, cru exceptionnel*

*Offered in two six-bottle original wooden cases*

+442 12 bottles *per lot* SFr.17,000-22,000

### Petrus 2002

*Pomerol, cru exceptionnel*

*Offered in two six-bottle original wooden cases*

+443 12 bottles *per lot* SFr.15,000-20,000

### Petrus 2004

*Pomerol, cru exceptionnel*

*Offered in two six-bottle original wooden cases*

+444 12 bottles *per lot* SFr.15,000-20,000

### Petrus 2005

*Pomerol, cru exceptionnel*

*Offered in an original wooden case*

Tasting note: 2005 complex of nose of fine red fruits, spicy tones and leather. Fine taste, intense a bit tight at first however elegantly styled at once. Juicy pure fruit on the aftertaste with impressive length. Amazing balance. A profound Petrus. April 2006. EV

+445 12 bottles *per lot* SFr.28,000-32,000

### Petrus 2006

*Pomerol, cru exceptionnel*

*Offered in two six-bottle original wooden cases*

+446 12 bottles *per lot* SFr.13,000-18,000

**Petrus 2007***Pomerol, cru exceptionnel**Offered in two six-bottle original wooden cases***+447** 12 bottles *per lot* SFr.14,000-18,000**Petrus 2008***Pomerol, cru exceptionnel**Offered in an original wooden case***+448** 12 bottles *per lot* SFr.15,000-20,000**Petrus 2009***Pomerol, cru exceptionnel**Offered in two six-bottle original wooden cases*

Tasting note: This is the second vintage vinified by Olivier Berrouet since taking over from his father. The harvest started a bit later than usual. The challenge was to find the right balance between the fruit, tannins and acidity. Well Olivier has surely succeeded. Very soft pure focused nose of great refinement and depth.

On the first taste the 2009 Petrus fills your mouth with wonderful pure cherry fruit aroma's, followed by hints of tobacco and cacao. The well balanced after taste is amazing in length, this wine just keeps on singing. Great balance.

Like the 1990 with a bit more structure. April 2010. EV

**+449** 12 bottles *per lot* SFr.24,000-28,000**Petrus 2010***Pomerol, cru exceptionnel**Offered in two six-bottle original wooden cases*

Tasting note: While the 2010 vintage was first shown the construction of the new cellar was underway. All to be ready for the 2012 harvest. Petrus is one of the unique château's to believe in temperature controlled concrete fermentation tanks. These are to be newly installed in the cellar.

Olivier Berrouet compares the 2010 with 2005, all though the 2005 is a bit more tightly structured. Both in classic style on a very high level. Intense rich already very open nose, refine complex aromas of ripe cherries and spice cake. Lots of packed in extract on the full multilayered taste. Massive structure with great balance. A legendary Petrus. Great. April 2011. EV

**+450** 12 bottles *per lot* SFr.24,000-28,000**Petrus 2011***Pomerol, cru exceptionnel**Offered in two six-bottle original wooden cases***+451** 12 bottles *per lot* SFr.13,000-18,000**Château Ausone 1999***Saint-Emilion, 1er grand cru classé**Offered in an original wooden case*

Tasting note: Rich, plummy colour, opaque core; rich, slightly singed biscuity/dried leaves nose; sweet, soft, notably rich, fullish flavour, ripe, tannic finish. Good wine. Jan 2005 (\*\*\*\*) 2008 - 2020. MB

**+452** 12 bottles *per lot* SFr.3,800-4,200**Château Ausone 2000***Saint-Emilion, 1er grand cru classé**Offered in an original wooden case*

Tasting note: Alain Vauthier's 'dream vintage', and tasted with him from the cask in June 2001. Immensely impressive. Most recently: very deep, velvety; initially dumb, then medicinal, finally opening up fragrantly, whiff of bramble and eucalyptus; seemed dry at first but, second time round, sweeter and richer. A superb Ausone. Last tasted Jan 2005 \*\*(\*) 2008 - 2018. MB

**+453** 12 bottles *per lot* SFr.9,000-13,000**Château Ausone 2001***Saint-Emilion, 1er grand cru classé**Offered in an original wooden case*

Tasting note: Very deep but open-rimmed; spicy, singed, medicinal nose which became soft and brambly after cupping the glass with one's hand to reduce the chill and bring out the aromas; dry, good flavour and length. Very dry finish. Jan 2005 \*\*(\*) 2008 - 2015. MB

**+454** 12 bottles *per lot* SFr.4,000-4,500**Château Ausone 2002***Saint-Emilion, 1er grand cru classé**Offered in an original wooden case*

Tasting note: Deep, youthful, fairly intense; spicy, floral, whiff of citrus; dry, rich, very oaky flavour and aftertaste, leathery tannic texture. Jan 2005 (\*\*\*\*) 2010 - 2015. MB

**+455** 12 bottles *per lot* SFr.4,000-4,500**Château Ausone 2003***Saint-Emilion, 1er grand cru classé**Offered in an original wooden case***+456** 12 bottles *per lot* SFr.7,000-9,000**Château Ausone 2004***Saint-Emilion, 1er grand cru classé**Offered in an original wooden case***+457** 12 bottles *per lot* SFr.3,800-4,200









**Château Ausone 2005***Saint-Emilion, 1er grand cru classé**Offered in two six-bottle original wooden cases***+458** 12 bottles *per lot* SFr.11,000-15,000**Château Ausone 2006***Saint-Emilion, 1er grand cru classé**Offered in two six-bottle original wooden cases***+459** 12 bottles *per lot* SFr.4,200-4,600**Château Ausone 2007***Saint-Emilion, 1er grand cru classé**Offered in two six-bottle original wooden cases***+460** 12 bottles *per lot* SFr.3,200-3,600**Château Ausone 2008***Saint-Emilion, 1er grand cru classé**Offered in two six-bottle original wooden cases***+461** 12 bottles *per lot* SFr.4,000-4,500**Château Ausone 2009***Saint-Emilion, 1er grand cru classé**Offered in two six-bottle original wooden cases***+462** 12 bottles *per lot* SFr.10,000-14,000**Château Ausone 2010***Saint-Emilion, 1er grand cru classé**Offered in two six-bottle original wooden cases*

Tasting note: Very complex nose of cacao, coffee and ripe cherries. All aroma's in harmony. Deep full bodied taste with high extract and great refinement. The Côte de Nuits of Bordeaux. Great length, super intensity in a velvet groove. Amazing wine. April 2011. EV

**+463** 12 bottles *per lot* SFr.9,500-13,000**Château Ausone 2011***Saint-Emilion, 1er grand cru classé**Offered in an original wooden case***+464** 12 bottles *per lot* SFr.4,200-4,600**Château Cheval-Blanc 1999***Saint-Emilion, 1er grand cru classé**Offered in an original wooden case***+465** 12 bottles *per lot* SFr.3,000-3,500**Château Cheval-Blanc 2000***Saint-Emilion, 1er grand cru classé**Offered in an original six-bottle wooden case*

Tasting note: Mouthfillingly full, fruity and fleshy in cask.

Most recently: fairly deep, plummy rim; brambly fruit, whiff of vanilla and spice; perfect balance and constitution, touch of coffee (oak) and dry finish. Lovely future.

Last tasted Jan 2006 **\*\*(\*\*\*)** 2008 - 2020. MB**+466** 6 bottles *per lot* SFr.2,700-3,200**Château Cheval-Blanc 2001***Saint-Emilion, 1er grand cru classé**Offered in two six-bottle original wooden cases.**One slightly stained and nicked label*

Tasting note: Very deep, opaque core; interesting nose - brickly, whiff of iron, then mocha and liquorice; surprisingly soft entry and good fruit. Alcohol 13.5%.

An attractive, early maturing '01. Jan 2006 **\*\*(\*)** MB**+467** 12 bottles *per lot* SFr.3,000-3,500**Château Cheval-Blanc 2002***Saint-Emilion, 1er grand cru classé**Offered in an original six-bottle wooden case*

Tasting note: At the château. Smallest vintage since 1991.

Good Merlot, very good Cabernet Franc. Rich, velvety; very crisp, oak not yet integrated, very dry finish. Wait. March 2003 **\*\*\*\*)**?

Likely to be 2008 - 2015. MB

**+468** 6 bottles *per lot* SFr.1,400-1,800**Château Cheval-Blanc 2003***Saint-Emilion, 1er grand cru classé**Offered in an original wooden case*

Tasting note: 56% Cabernet Franc. Wonderfully deep, fairly intense ; difficult to smell in the chai but sweet and sweaty (tannins); sweet on the palate, soft, touch of tar. Attractive. Relatively early developer.

At the château, April 2004 **\*\*\*\*)** 2010 - 2020. MB**+469** 12 bottles *per lot* SFr.3,000-3,500



**Château Cheval-Blanc 2004**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

**+470** 12 bottles *per lot SFr.2,800-3,200*

**Château Cheval-Blanc 2005**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

Tasting note: Cépages: 55% Cabernet Franc, 45% Merlot. Fairly deep, velvety sheen, medium intensity; low-keyed then developing a rich, biscuity, spicy, gingery nose; leaner than expected, highish alcohol (13.7%), somewhat bitter tannins, good length. A classy wine. At the château, April 2006 (\*\*\*\*) 2015 - 2025. MB

**+471** 12 bottles *per lot SFr.4,200-4,600*

**Château Cheval-Blanc 2007**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

**+472** 12 bottles *per lot SFr.2,800-3,200*

**Château Cheval-Blanc 2008**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

**+473** 12 bottles *per lot SFr.2,600-3,000*

**Château Cheval-Blanc 2011**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

**+474** 12 bottles *per lot SFr.4,800-5,800*

**Château Angelus 1999**

*Saint-Emilion, grand cru classé*  
*Offered in an original six-bottle wooden case*

**+475** 6 bottles *per lot SFr.900-1,100*

**Château Angelus 2000**

*Saint-Emilion, grand cru classé*  
*Offered in an original wooden case*

**+476** 12 bottles *per lot SFr.3,500-4,000*

**Château Angelus 2001**

*Saint-Emilion, grand cru classé*  
*Offered in an original wooden case*

**+477** 12 bottles *per lot SFr.2,000-2,600*

**Château Angelus 2002**

*Saint-Emilion, grand cru classé*  
*Offered in an original wooden case*

Tasting note: Two notes. Very deep; substantial fruit, very impressive; medium-sweet, fleshy, good extract but raw tannic finish. Last tasted Aug 2004 (\*\*\*) 2008 - 2015. MB

**+478** 12 bottles *per lot SFr.2,000-2,600*

**Château Angelus 2003**

*Saint-Emilion, grand cru classé*  
*Offered in an original wooden case*

**+479** 12 bottles *per lot SFr.2,400-2,800*

**Château Angelus 2004**

*Saint-Emilion, grand cru classé*  
*Offered in an original wooden case*

**+480** 12 bottles *per lot SFr.2,000-2,600*

**Château Angelus 2005**

*Saint-Emilion, grand cru classé*  
*Offered in an original wooden case*

**+481** 12 bottles *per lot SFr.2,500-3,500*

**Château Angelus 2006**

*Saint-Emilion, grand cru classé*  
*Offered in two six-bottle original wooden cases*

**+482** 12 bottles *per lot SFr.2,000-2,600*

**Château Angelus 2007**

*Saint-Emilion, grand cru classé*  
*Offered in an original wooden case*

**+483** 12 bottles *per lot SFr.1,800-2,200*

**Château Angelus 2008**

*Saint-Emilion, grand cru classé*  
*Offered in two six-bottle original wooden cases*

**+484** 6 bottles *per lot SFr.1,100-1,300*

**Château Angelus 2009**

*Saint-Emilion, grand cru classé*  
*Offered in an original wooden case*

**+485** 12 bottles *per lot SFr.2,400-2,800*

**Château Angelus 2010**

*Saint-Emilion, grand cru classé*  
*Offered in an original wooden case*

**+486** 12 bottles *per lot SFr.2,400-2,800*

**Château Angelus 2011**

*Saint-Emilion, grand cru classé*  
*Offered in an original wooden case*

**+487** 12 bottles *per lot SFr.1,600-2,000*

**Château Pavie 2000**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

**+488** 12 bottles *per lot SFr.3,800-4,200*

**Château Pavie 2002**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

Tasting note: Opaque, intense; low-keyed at first, then fragrant, oaky, hint of mulberry; medium-sweet, rich, crisp fruit, oaky, masked tannin. April 2003 \*\*(\*) 2008 - 2012. MB

**+489** 12 bottles *per lot SFr.1,800-2,200*

**Château Pavie 2005**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

**+490** 12 bottles *per lot SFr.2,400-2,800*

**Château Pavie 2008**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

**+491** 12 bottles *per lot SFr.1,500-2,000*

**Château Pavie 2009**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

**+492** 12 bottles *per lot SFr.2,600-3,000*

**Château Pavie 2010**

*Saint-Emilion, 1er grand cru classé*  
*Offered in an original wooden case*

**+493** 12 bottles *per lot SFr.2,600-3,000*

After the successful sale of the first part of the owner's Petrus collection earlier this year at Christie's we are very proud to be able to offer the second and last part of this unique vintage vertical collection of the world-famous and exceedingly rare Petrus. All bottles in the verticals were Château-bottled and the total collection includes some recent releases from the reserves of Pétrus.

The father of the current owner started buying Petrus back in the 1970's. The majority were bought on release. The current owner continued this purchasing and has over the last few years acquired some older vintages from respected sources to fill in the gaps. Invoices of these purchases were shown to Christie's staff for verification purposes.

Three vintages were not released by Petrus as the quality was not up to their extremely high standards; 1956, 1965 and 1991. Jean Claude Berrouet was the cellarmaster at Petrus from 1964 until 2007; currently his son Olivier has taken over the reins as winemaker at Petrus; with his father in support. Fortunately Petrus is in very capable hands so we will surely see new legendary vintages over the coming years.

Petrus is now arguably the most highly sought-after wine from Bordeaux. This fame only started relatively recently as up to the early 1970's Petrus was bought by a small following of collectors that had discovered the amazing taste profile of this superlative wine from Pomerol. After the great 1982 vintage Petrus became high on every collectors wish list. This late rise of renown and recognition combined with the small production volume makes the earlier vintages highly sought-after and extremely rare.

All bottles were meticulously checked and described by Christie's specialist staff in the temperature controlled cellar of the owner in Northern Europe prior to being shipped to our Geneva warehouse specifically for this sale.

## PETRUS VERTICALS SPREAD OVER FIVE DECADES

### Petrus Sixties Vertical

#### Petrus

*Pomerol, cru exceptionnel*

#### 1960

*Slightly damaged and corroded capsule. Slightly damaged darkend label. Level just below top shoulder* (1)

#### 1961

*Slightly damaged capsule. Recent release label with minor stains. Level top-shoulder* (1)

#### 1962

*Slightly damaged capsule. Sign of old seepage. Stained label. Level top-shoulder* (1)

#### 1963

*Very slightly damaged capsule. Stained and slightly damaged label. "de Luze" shoulder label. Non-integrated faded slip label. Level into neck* (1)

#### 1964

*Slightly damaged and slightly corroded capsule. Stained label. Level top-shoulder* (1)

#### 1966

*Slightly corroded and discolored capsule. Bin-soiled label and slightly damaged. Level base of neck* (1)

#### 1967

*Slightly damaged recent release label. Level base of neck* (1)

#### 1968

*Slightly discolored capsule. Slightly stained label. Level base of neck* (1)

#### 1969

*Slightly damaged capsule. Slightly stained and damaged label. Level very top-shoulder* (1)

**+494** 9 bottles per lot SFr.23,000-28,000

Lot 494



Lot 495





## Petrus Seventies Vertical

### Petrus

*Pomerol, cru exceptionnel*

**1970**

Very slightly damaged capsule. Stained and slightly damaged label.  
Level very top-shoulder (1)

**1971**

Stained label. Level top-shoulder (1)

**1972**

Very slightly damaged capsule. Level top-shoulder (1)

**1973**

Slightly bin-soiled label. Level just below top-shoulder (1)

**1974**

Slightly damaged capsule. Stained label. Level upper-shoulder (1)

**1975**

Slightly damaged capsule. Stained and slightly damaged label.  
Level base of neck (1)

**1976**

Slightly stained label. Level base of neck (1)

**1977**

Slightly damaged capsule. Very slightly stained label.  
Level into neck (1)

**1978**

Slightly corroded capsule. Slightly bin-soiled label.  
Level very top-shoulder (1)

**1979**

Slightly stained label with minor damage. Level top-shoulder (1)

**+495** 10 bottles per lot SFr.11,000-15,000

## Petrus Eighties Vertical

### Petrus

*Pomerol, cru exceptionnel*

**1980**

Level base of neck (1)

**1981**

Very slightly damaged capsule. Stained integrated German import  
label. Level into neck (1)

**1982**

Very slightly stained label with minor damage. Level top-shoulder (1)

**1983**

Level into neck (1)

**1984**

Slightly stained label. Level into neck (1)

**1985**

Slightly corroded capsule. Sign of old seepage. Bin-soiled label. Level  
very top-shoulder (1)

**1986**

Slightly stained label. Level into neck (1)

**1987**

Slightly stained label. Level into neck (1)

**1988**

Level into neck (1)

**1989**

Stained label. Level into neck (1)

**+496** 10 bottles per lot SFr.13,000-18,000

## Petrus Nineties Vertical

### Petrus

*Pomerol, cru exceptionnel*

**1990**

Bin-soiled label with minor damage. Level top-shoulder (1)

**1992**

Badly bin-soiled label. Level base of neck (1)

**1993**

Stained and damaged label. Level into neck (1)

**1994**

Very slightly damaged label. Level into neck (1)

**1995**

Level into neck (1)

**1996**

Level into neck (1)

**1997**

Level into neck (1)

**1998**

Very slightly damaged label. Level into neck (1)

**1999**

Level into neck (1)

**+497** 9 bottles per lot SFr.13,000-18,000

## Petrus Zero's Vertical

### Petrus

*Pomerol, cru exceptionnel*

*Excellent conditions and levels*

**2000**

(1)

**2001**

Very slightly stained label (1)

**2002**

(1)

**2003**

(1)

**2004**

(1)

**2005**

(1)

**2006**

(1)

**2007**

(1)

**2008**

(1)

**2009**

(1)



**Domaine de la Romanée-Conti, Echézeaux 1988**

*Badly damaged capsule. Damaged label with handwritten note.  
Level at 2cms below base of cork*

(1)

**Jean Gros, Richebourg 1991**

*Slightly bin-soiled and slightly damaged label.  
Level at 1cm below base of cork*

(1)

**+499** 2 bottles per lot SFr.900-1,200

Lot 500



Lot 501



## DOMAINE ARMAND ROUSSEAU

Armand Rousseau came from modest origins, working as a plasterer-painter, grocer and wine-broker, in the early 20th century. Intelligently he bought vines between the two world wars, and became one of the 1st estates to Domaine-bottle, and to export to the USA, after Prohibition. His son Charles joined him at the Domaine in 1946, and – now over 90 – still regularly comes to the office to keep an eye on things.

Charles's son Eric Rousseau now runs the estate, helped by his daughter Cyrielle (the 4th generation) and a strong team. They own a dazzling array of the greatest Grands Crus in or near to Gevrey-Chambertin. Outstanding holdings include 2.5 ha. Chambertin, nearly 1.5 ha. Chambertin Clos de Bèze, over 2 ha. Gevrey-Chambertin 1er Cru Clos Saint-Jacques, the Monopole Clos des Ruchottes-Chambertin – and 3 other Grands Crus.

Eric's object is that "impeccable grapes should go into the vats." To that end, careful sorting takes place in the vineyard, then destemming will occur, with some healthy stems perhaps being added back in. A cool soaking of the grape-juice takes place before fermentation starts, in a temperature controlled winery. The results show exceptionally silky textures, harmonious, dense fruitiness, gentle tannins, outstanding length of flavour. The most conscientious attention to every detail of wine-making and ageing results in these wines giving pleasure from early after bottling (for village level wines) and along the years of each wine's climb to maturity, when smooth complexity and breath-taking aftertastes may be experienced. These are graceful, creamily-textured wines, which – depending on vintage and origin – may be cellared for 3-8 years, or for many decades.

A.H.

16 September 2015

## VINTAGE VERTICALS OF ROUSSEAU AND ROUMIER

### Armand Rousseau, Chambertin

*Grand Cru, Côte de Nuits*

**2010** (3)  
**2011** (3)

**+500** Above 6 bottles *per lot* SFr.4,200-6,000

### Armand Rousseau, Chambertin Clos de Bèze

*Grand Cru, Côte de Nuits*

**2008** (1)  
**2009** (1)  
**2010** (3)  
**2011** (3)

**+501** Above 8 bottles *per lot* SFr.6,500-8,500

### Armand Rousseau, Gevrey-Chambertin, Clos St-Jacques 2011

*Premier Cru, Côte de Nuits*

**+502** 3 bottles *per lot* SFr.1,000-1,400

### Armand Rousseau, Gevrey-Chambertin, Lavaux Saint-Jacques

*Premier Cru, Côte de Nuits*

**2004** (4)  
**2005** (6)  
**2007** (6)  
*One slightly stained neck label*

**2008** (6)  
*One slightly stained label*  
**2009** (6)  
**2011** (3)

**+503** Above 31 bottles *per lot* SFr.4,000-6,000

### Armand Rousseau, Gevrey-Chambertin

*Côte de Nuits*

**2004** (3)  
**2005** (6)  
**2007** (3)  
**2011** (3)

**+504** Above 15 bottles *per lot* SFr.1,500-2,000

### Armand Rousseau, Charmes-Chambertin

*Grand Cru, Côte de Nuits*

**2001** (1)  
*Slightly stained label*

**2004** (4)

**2006** (6)

**2007** (2)

**2008** (1)

**2009** (2)

**2011** (2)

**+505** Above 18 bottles *per lot* SFr.2,700-3,500

### Armand Rousseau, Clos de la Roche

*Grand Cru, Côte de Nuits*

**2003** (1)

**2004** (2)

**2006** (2)

**2007** (3)

**2008** (2)

**2009** (2)

**2010** (2)

**2011** (3)

**+506** Above 17 bottles *per lot* SFr.3,400-4,500

### Armand Rousseau, Ruchottes-Chambertin, Clos des Ruchottes

*Grand Cru, Côte de Nuits*

**2003** (1)

**2004** (4)

**2005** (5)

**+507** Above 10 bottles *per lot* SFr.2,500-3,500

Lot 507





**Armand Rousseau, Ruchottes-Chambertin, Clos des Ruchottes***Grand Cru, Côte de Nuits*

<b>2007</b>	(4)
<b>2008</b>	(4)
<b>2009</b>	(4)
<b>2010</b>	(3)
<b>2011</b>	(4)

**+508** Above 19 bottles *per lot* SFr.4,000-6,000

**Georges Roumier, Bonnes-Mares***Grand Cru, Côte de Nuits*

<b>2000</b>	(1)
<b>2006</b>	(1)
<b>2009</b>	(2)
<b>2010</b>	(2)
<b>2011</b>	

*One marked label* (2)

**+509** Above 8 bottles *per lot* SFr.4,500-6,000

**Georges Roumier, Chambolle-Musigny, Les Cras***Premier Cru, Côte de Nuits*

<b>2000</b>	(1)
<b>2002</b>	(6)
<b>2003</b>	(6)
<b>2007</b>	(2)
<b>2008</b>	(2)

**+510** Above 17 bottles *per lot* SFr.3,000-4,000

**Georges Roumier, Chambolle-Musigny, Les Cras***Premier Cru, Côte de Nuits*

<b>2009</b>	(6)
<b>2010</b>	(6)
<b>2011</b>	(6)

**+511** Above 18 bottles *per lot* SFr.2,800-3,800

**Armand Rousseau, Chambertin***Grand Cru, Côte de Nuits*

<b>1987</b>	
<i>Very slightly stained and slightly damaged label</i>	(1)
<b>1989</b>	(1)
<b>1990</b>	
<i>Slightly raised cork</i>	(1)

**+512** Above 3 bottles *per lot* SFr.3,300-4,400

**Château Mouton-Rothschild 1978**

*Level top-shoulder* (1)

**Château Margaux 1986**

*Slightly damaged capsules. Levels base of neck* (3)

**Château Margaux 1988**

*Level into neck* (1)

**Château Latour 1990**

*Levels: one into neck and three base of neck* (4)

**Château Mouton-Rothschild 1991**

*Level into neck* (1)

**+513** Above 10 bottles *per lot* SFr.3,000-4,000

**Henri Jay, Vosne-Romanée 1992***Côte de Nuits*

*One slightly raised cork. One slightly stained label. Levels: one at 1.5cm, one at 2cms and two at 2.5cms below base of corks*

**+514** 4 bottles *per lot* SFr.4,800-5,800

**Comtes Lafon, Volnay Santenots***Premier Cru, Côte de Beaune***1989**

*Slightly stained and slightly damaged label. Level 1cm below base of cork* (1)

**1990**

*Slightly stained labels, one damaged. Levels at 1cm below base of corks or better* (5)

**+515** Above 6 bottles *per lot* SFr.350-450

**Comtes Lafon, Meursault Perrières***Premier Cru, Côte de Beaune***1994**

*Slightly bin-soiled labels* (2)

**1995**

*Very slightly stained label* (1)

**1996**

*Slightly stained label* (1)

**1997**

*Slightly damaged labels* (2)

**1999**

*Stained labels* (2)

**2000**

*Slightly stained labels* (2)

**2001**

(2)

**2002**

(1)

**2003**

(1)

**2004**

*Slightly stained label* (1)

**2006**

(1)

**+516** Above 16 bottles *per lot* SFr.3,200-3,600



**Comtes Lafon****Meursault Charmes***Stained labels, the 1989 being badly damaged***1989** (1)**1990** (1)**1991** (1)**1994** (1)**Meursault Désirée 1991** (1)**Meursault Clos de la Barre****1989** (1)*Badly bin-soiled and damaged label* (1)**1993** (1)*Slightly stained and slightly damaged label* (1)**1994** (1)*Slightly stained label* (1)**1995** (1)*Slightly marked label* (1)**1999** (1)**2000** (2)**2001** (1)**2002** (1)*Slightly stained label* (1)**+517** Above 14 bottles *per lot* SFr.1,500-2,000**Domaine des Comtes Lafon, Montrachet***Grand Cru, Côte de Beaune**Offered in original individual wooden cases***2006** (1)**2007** (1)**2008** (1)**2009** (1)**2010** (1)**518** Above 5 bottles *per lot* SFr.4,800-6,500**Domaine des Comtes Lafon, Meursault Perrières***Premier Cru, Côte de Beaune**Offered in original cartons***1999** (3)*Very slightly stained labels* (3)**2000** (5)**2001** (4)*Two very slightly stained labels* (4)**2002** (3)**2003** (2)**2004** (2)**2005** (2)**519** Above 21 bottles *per lot* SFr.4,500-6,000**Domaine des Comtes Lafon, Meursault Perrières***Premier Cru, Côte de Beaune**Offered in two original carton***2006** (3)**2007** (4)**2008** (3)**2009** (4)**2010** (2)**2011** (3)**520** Above 19 bottles *per lot* SFr.4,000-5,500**Domaines des Comtes Lafon, Meursault Genevrières***Premier Cru, Côte de Beaune**Offered in an original carton***1999** (3)*Very slightly stained labels* (3)**2000** (4)**2001** (4)**521** Above 11 bottles *per lot* SFr.1,600-2,200**Domaine des Comtes Lafon, Meursault Genevrières***Premier Cru, Côte de Beaune**Offered in an original twelve-bottle carton and a two-bottle carton***2008** (2)**2009** (3)**2010** (5)**2011** (3)**522** Above 12 bottles *per lot* SFr.2,000-2,800

END OF SALE

THE NEXT SALE OF FINEST & RAREST WINES  
 WILL BE IN LONDON  
 ON THURSDAY NOVEMBER 12<sup>th</sup>







© Michel Joly

## **155<sup>th</sup> Hospices de Beaune Wine Auction**

*Hospices de Beaune, Burgundy, France • November 15, 2015*

# CHRISTIE'S

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### **Contact**

Agathe de Saint Cérans  
beaune@christies.com  
+ 33 (0) 1 40 76 83 68

# VAT SYMBOLS AND EXPLANATION

You can find a glossary explaining the meanings of words coloured in bold on this page at the end of the section of the catalogue headed 'Conditions of Sale'

## VAT payable

Symbol	
No Symbol	No VAT will be charged on the <b>hammer price</b> . VAT at 8% will be charged on the <b>buyer's premium</b> .
+	VAT will be charged at 8% on both the <b>hammer price</b> and <b>buyer's premium</b> .

## VAT Exemptions/Refunds on Export

1. If you appoint Christie's Art Transport or one of our authorised shippers to arrange your export/shipping out of Switzerland we will issue you with an export invoice exempt from VAT. If you later cancel or change the shipment we will issue a revised invoice charging you all applicable taxes charges.
2. If you wish to arrange your own export or hand carry your purchase out of Switzerland then the applicable VAT charges will be payable in full before collection. Upon receipt of satisfactory evidence of a correct export out of Switzerland within three months the applicable VAT charges will be retrospectively refunded to you by Christie's.
3. Lots which were previously in Swiss Free Circulation (i.e. not imported) that are deposited in the Free Port prior to export, must be exported out of Switzerland within six months or VAT will become chargeable as per the applicable rules under 'VAT payable' above.
4. If you have any questions about VAT refunds please contact Christie's Client Services on [info@christies.com](mailto:info@christies.com).  
Tel: +41 22 319 1740.

# IMPORTANT NOTICES AND EXPLANATION OF CATALOGUING PRACTICE

## IMPORTANT NOTICES

### CHRISTIE'S INTEREST IN PROPERTY CONSIGNED FOR AUCTION

From time to time, Christie's may offer a lot which it owns in whole or in part. Such property is identified in the catalogue with the symbol  $\Delta$  next to the lot number. On occasion, Christie's has a direct financial interest in lots consigned for sale which may include guaranteeing a minimum price or making an advance to the consignor that is secured solely by consigned property. Such property is identified in the catalogue by the symbol \* next to the lot number. Where Christie's has an ownership or financial interest in every lot in the catalogue, Christie's will not designate each lot with a symbol, but will state its interest at the front of the catalogue.

### ALL DIMENSIONS ARE APPROXIMATE CONDITION REPORTS

Christie's catalogues include references to condition only in descriptions of multiple works (such as prints, books and wine). For all other property, only alterations or replacement components are listed. Please contact the Specialist Department for a condition report on a particular lot. Condition reports are provided as a service to interested clients. Prospective buyers should note that descriptions of property are not warranties and that each lot is sold "as is".

## INTRODUCTION

This auction will follow the same procedures as Christie's wine auctions in London. Catalogues will be available for sale at all Christie's offices. The sale will be conducted in French.

Bids will be in Swiss Francs, per dozen bottles or per lot, as indicated in the catalogue. All wines are offered Swiss Duty Paid and will be grouped at Fert's & Cie.

### ESTIMATION PRICES

Estimates follow catalogue descriptions.

### BIDS

Christie's will execute all bids free of charge. All telephone bids must be confirmed in writing or by fax 24 hours before the sale. Unfortunately, we cannot accept any bid by telephone during this sale.

### PAYMENT AND BILLING

**Buyers are reminded that the buyer's premium is 17.5%.**

Invoices are in Swiss Francs and are mailed the day after the sale. Payments should reach the Geneva Christie's office within seven days. Wine purchases cannot be delivered until payment has been received.

### DELIVERIES

All deliveries in Switzerland will be carried out by Fert & Cie Transports S.A. 2 rue Fendt, 1201 Geneva 1. Contact: Cédric Lefrançois, tel: +41 22 730 47 23, [c.lefrancois@fert.ch](mailto:c.lefrancois@fert.ch)  
Please note that deliveries take place three weeks after the sale.  
Delivery charges for wines stored at rue Fendt are as follows:  
Handling fees  
SFr 50.-  
Geneva Downtown and Canton  
SFr 25.- per 12 bottles (75 cl)  
(minimum charge of SFr 50.-)

Rest of Switzerland  
SFr 40.- per 12 bottles (75 cl)  
(minimum charge of SFr 70.-)

Obligatory insurance on transport  
To SFr 49 999.- : SFr 15.- per delivery  
From 50 000.- to 99 999.- : 0.3% of the value  
From 100 000.- to 500 000.- : 0.2% of the value

### COLLECTION AND DELIVERIES OUTSIDE OF SWITZERLAND

**Lots can be collected at Fert & Cie Transports SA only under exceptional circumstances and by prior agreement with Christie's (buyers are asked to note that not all of the wines offered will be available for immediate collection following the sale).**

### STORAGE

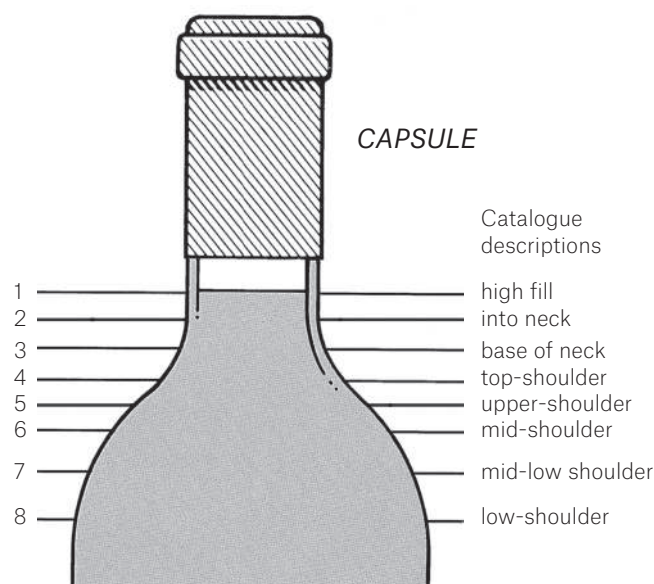
The wines offered for auction are lying in the Christie's dedicated warehouse at Fert & Cie, Geneva. The wines will be available for collection from **30 November 2015**, and will be only released on presentation of a Christie's collection order. Delivery can also be arranged. Important information: Please note that all lots should be collected from Fert before **1st February 2016**. All lots remaining after this date will be subject to storage charges.  
Storage fees SFr 0.30 per bottle and per month (minimum charge of SFr 30.- per month)  
As of the 1st of February 2016.  
Storage insurance fees : 0.05% of the value, (minimum charge of SFr 10.-)



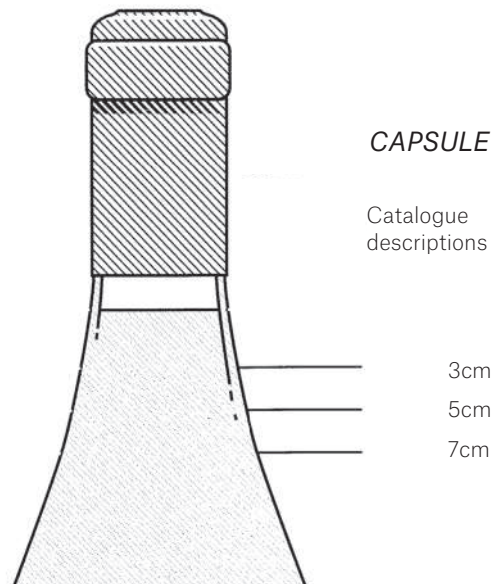
# LEVEL/ULLAGE DESCRIPTIONS AND INTERPRETATIONS

(see notes below)

## BORDEAUX



## BURGUNDY



- 1 into neck: Level of young wines. Exceptionally good in wines over 10 years old.
- 2 bottom neck: Perfectly good for any age of wine. Outstandingly good for a wine of 20 years in bottle, or longer.
- 3 very top-shoulder
- 4 top-shoulder: Normal for any claret 15 years old or older.
- 5 upper-shoulder: Slight natural reduction through the easing of the cork and evaporation through cork and capsule. Usually no problem. Acceptable for any wine over 20 years old. Exceptional for pre-1950 wines.

- 6 mid-shoulder: Probably some weakening of the cork and some risk. Not abnormal for wines 30/40 years of age. Estimates usually take this into account.
- 7 mid-low-shoulder: Some risk. Low estimates.
- 8 low-shoulder: Risky and usually only accepted for sale if wine or label exceptionally rare or interesting. Always offered with low estimate.

Because of the slope of shoulder it is impractical to describe levels as mid-shoulder, etc. Wherever appropriate the level between cork and wine will be measured and catalogued in centimetres.

The condition and drinkability of burgundy is less affected by ullage than its equivalent from Bordeaux. For example, a 5 to 7 cm. ullage in a 30-year-old burgundy can be considered normal, indeed good for age, 3.5 to 4 cm. excellent for age, even 7cm. rarely a risk.

### BOTTLE SIZES

magnum	= two regular bottles
marie-jeanne	= three regular bottles
double-magnum	= four regular bottles
jeroboam	= four regular bottles
(Burgundy, Champagne)	
jeroboam	= six regular bottles
(Bordeaux)	(or 5 litres)
impériale	= eight regular bottles
(Bordeaux)	
methuselah	= eight regular bottles
(Burgundy)	

### SPECIAL NOTICE

Though every effort is made to describe or measure the levels of older vintages, corks over 20 years old begin to lose their elasticity and levels can change between cataloguing and sale. Old corks have also been known to fail during or after shipment.

We therefore repeat that there is always a risk of cork failure with old wines and due allowance must be made for this.

Under no circumstances can an adjustment of price or credit be made after delivery except under the terms stated in Paragraph 5 of the Conditions of Sale.

Unless otherwise stated, Bordeaux are château bottled and all wines are bottled in the country of production.

Important note regarding opening of cases and listing of levels: Christie's and NYWines general policy is to open all wood cases and to describe levels. Bidders must make allowances for reasonable variations in ullage which may be encountered in cases from the 1984 vintage and older. Additionally, all wine from vintages 1985 and younger have levels bottom neck or better unless otherwise noted.

# CONDITIONS OF SALE • BUYING AT CHRISTIE'S

## CONDITIONS OF SALE

These Conditions of Sale and the Important Notices and Explanation of Cataloguing Practice set out the terms on which we offer the lots listed in this catalogue for sale. By registering to bid and/or by bidding at auction you agree to these terms so you should read them carefully before doing so. You will find a glossary at the end explaining the meaning of the words and expressions coloured in bold.

Unless we own a lot (Δ symbol), Christie's acts as agent for the seller.

## A BEFORE THE SALE

### 1 DESCRIPTION OF LOTS

(a) Certain words used in the catalogue description have special meanings. You can find details of these on the page headed 'Important Notices and Explanation of Cataloguing Practice' which forms part of these terms. You can find a key to the Symbols found next to certain catalogue entries under the section of the catalogue called 'Symbols Used in this Catalogue'.

(b) Our description of any lot in the catalogue, any condition report and any other statement made by us (whether orally or in writing) about any lot, including about its nature or condition, artist, period, materials, approximate dimensions or provenance are our opinion and not to be relied upon as a statement of fact. We do not carry out in-depth research of the sort carried out by professional historians and scholars. All dimensions and weights are approximate only.

### 2 OUR RESPONSIBILITY FOR OUR DESCRIPTION OF LOTS

We do not provide any guarantee in relation to the nature of a lot apart from our **authenticity warranty** contained in paragraph E2 and to the extent provided in paragraph I below.

### 3 CONDITION

(a) The **condition** of lots sold in our auctions can vary widely due to factors such as age, previous damage, restoration, repair and wear and tear. Their nature means that they will rarely be in perfect **condition**. Lots are sold 'as is', in the **condition** they are in at the time of the sale, without any representation or warranty or assumption of liability of any kind as to **condition** by Christie's or by the seller.

(b) Any reference to **condition** in a catalogue entry or in a **condition** report will not amount to a full description of **condition**, and images may not show a **lot** clearly. Colours and shades may look different in print or on screen to how they look on physical inspection. **Condition** reports may be available to help you evaluate the **condition** of a **lot**. **Condition** reports are provided free of charge as a convenience to our buyers and are for guidance only. They offer our opinion but they may not refer to all faults, inherent defects, restoration, alteration or adaptation because our staff are not professional restorers or conservators. For that reason they are not an alternative to examining a **lot** in person or taking your own professional advice. It is your responsibility to ensure that you have requested, received and considered any **condition** report.

## 4 VIEWING LOTS PRE-AUCTION

(a) If you are planning to bid on a **lot**, you should inspect it personally or through a knowledgeable representative before you make a bid to make sure that you accept the description and its **condition**. We recommend you get your own advice from a restorer or other professional adviser.

(b) Pre-auction viewings are open to the public free of charge. Our specialists are available to answer questions at pre-auction viewings or by appointment.

## 5 ESTIMATES

**Estimates** are based on the **condition**, rarity, quality and **provenance** of the **lots** and on prices recently paid at auction for similar property. **Estimates** can change. Neither you, nor anyone else, may rely on any **estimates** as a prediction or guarantee of the actual selling price of a **lot** or its value for any other purpose. **Estimates** do not include the **buyer's premium** or any applicable taxes.

## 6 WITHDRAWAL

Christie's may, at its option, withdraw any **lot** at any time prior to or during the sale of the **lot**. Christie's has no liability to you for any decision to withdraw.

## 7 JEWELLERY

(a) Coloured gemstones (such as rubies, sapphires and emeralds) may have been treated to improve their look, through methods such as heating and oiling. These methods are accepted by the international jewellery trade but may make the gemstone less strong and/or require special care over time.

(b) All types of gemstones may have been improved by some method. You may request a gemmological report for any item which does not have a report if the request is made to us at least three weeks before the date of the auction and you pay the fee for the report.

(c) We do not obtain a gemmological report for every gemstone sold in our auctions. Where we do get gemmological reports from internationally accepted gemmological laboratories, such reports will be described in the catalogue. Reports from American gemmological laboratories will describe any improvement or treatment to the gemstone. Reports from European gemmological laboratories will describe any improvement or treatment only if we request that they do so, but will confirm when no improvement or treatment has been made. Because of differences in approach and technology, laboratories may not agree whether a particular gemstone has been treated, the amount of treatment or whether treatment is permanent. The gemmological laboratories will only report on the improvements or treatments known to the laboratories at the date of the report.

(d) For jewellery sales, **estimates** are based on the information in any gemmological report or, if no report is available, assume that the gemstones may have been treated or enhanced.

## 8 WATCHES & CLOCKS

(a) Almost all clocks and watches are repaired in their lifetime and may include parts which are not original. We do not give a **warranty**

that any individual component part of any watch is **authentic**. Watchbands described as 'associated' are not part of the original watch and may not be **authentic**. Clocks may be sold without pendulums, weights or keys.

(b) As collectors' watches often have very fine and complex mechanisms, a general service, change of battery or further repair work may be necessary, for which you are responsible. We do not give a **warranty** that any watch is in good working order. Certificates are not available unless described in the catalogue.

(c) Most wristwatches have been opened to find out the type and quality of movement. For that reason, wristwatches with water resistant cases may not be waterproof and we recommend you have them checked by a competent watchmaker before use.

Important information about the sale, transport and shipping of watches and watchbands can be found in paragraph H2(g).

## B REGISTERING TO BID

### 1 NEW BIDDERS

(a) If this is your first time bidding at Christie's or you are a returning bidder who has not bought anything from any of our salerooms within the last two years you must register at least 48 hours before an auction to give us enough time to process and approve your registration. We may, at our option, decline to permit you to register as a bidder. You will be asked for the following:

(i) for individuals: Photo identification (driving licence, national identity card or passport) and, if not shown on the ID document, proof of your current address (for example, a current utility bill or bank statement).

(ii) for corporate clients: Your Certificate of Incorporation or equivalent document(s) showing your name and registered address together with documentary proof of directors and beneficial owners; and

(iii) for trusts, partnerships, offshore companies and other business structures, please contact us in advance to discuss our requirements. For help, please contact our Credit Department on +41 22 319 17 40.

(b) We may also ask you to give us a financial reference and/or a deposit as a condition of allowing you to bid. For help, please contact our Credit Department on +41 22 319 17 40.

### 2 RETURNING BIDDERS

We may at our option ask you for current identification as described in paragraph B1(a) above, a financial reference or a deposit as a condition of allowing you to bid. If you have not bought anything from any of our salerooms in the last two years or if you want to spend more than on previous occasions, please contact our Credit Department on +41 22 319 17 40.

### 3 IF YOU FAIL TO PROVIDE THE RIGHT DOCUMENTS

If in our opinion you do not satisfy our bidder identification and registration procedures including, but not limited to completing any anti-money laundering and/or anti-terrorism financing checks we may require to our satisfaction, we may refuse to register you to bid, and if you make a successful bid, we may cancel the contract for sale between you and the seller.

## 4 BIDDING ON BEHALF OF ANOTHER PERSON

If you are bidding on behalf of another person, that person will need to complete the registration requirements above before you can bid, and supply a signed letter authorising you to bid for him/her. A bidder accepts personal liability to pay the **purchase price** and all other sums due unless it has been agreed in writing with Christie's before commencement of the auction that the bidder is acting as an agent on behalf of a named third party acceptable to Christie's and that Christie's will only seek payment from the named third party.

## 5 BIDDING IN PERSON

If you wish to bid in the saleroom you must register for a numbered bidding paddle at least 30 minutes before the auction. You may register online at [www.christies.com](http://www.christies.com) or in person. For help, please contact the Credit Department on +41 22 319 17 40.

## 6 BIDDING SERVICES

The bidding services described below are a free service offered as a convenience to our clients and Christie's is not responsible for any error (human or otherwise), omission or breakdown in providing these services.

### (a) Phone Bids

Your request for this service must be made no later than 24 hours prior to the auction. We will accept bids by telephone for **lots** only if our staff are available to take the bids. If you need to bid in a language other than in English, you must arrange this well before the auction. We may record telephone bids. By bidding on the telephone, you are agreeing to us recording your conversations. You also agree that your telephone bids are governed by these Conditions of Sale.

### (b) Internet Bids on Christie's Live™

For certain auctions we will accept bids over the Internet. Please visit [www.christies.com/livebidding](http://www.christies.com/livebidding) and click on the 'Bid Live' icon to see details of how to watch, hear and bid at the auction from your computer. As well as these Conditions of Sale, internet bids are governed by the Christie's LIVE™ terms of use which are available on [www.christies.com](http://www.christies.com).

### (c) Written Bids

You can find a Written Bid Form at the back of our catalogues, at any Christie's office or by choosing the sale and viewing the **lots** online at [www.christies.com](http://www.christies.com). We must receive your completed Written Bid Form at least 24 hours before the auction. Bids must be placed in the currency of the saleroom. The auctioneer will take reasonable steps to carry out written bids at the lowest possible price, taking into account the **reserve**. If you make a written bid on a **lot** which does not have a **reserve** and there is no higher bid than yours, we will bid on your behalf at around 50% of the **low estimate** or, if lower, the amount of your bid. If we receive written bids on a **lot** for identical amounts, and at the auction these are the highest bids on the **lot**, we will sell the **lot** to the bidder whose written bid we received first.

## C AT THE SALE

### 1 WHO CAN ENTER THE AUCTION

We may, at our option, refuse admission to our premises or decline to permit participation in any auction or to reject any bid.

## 2 RESERVES

Unless otherwise indicated, all lots are subject to a **reserve**. We identify **lots** that are offered without **reserve** with the symbol **•** next to the **lot** number and the title of the **lot** will be coloured red. The **reserve** cannot be more than the **lot's low estimate**.

## 3 AUCTIONEER'S DISCRETION

The auctioneer can at his sole option:

- refuse any bid;
- move the bidding backwards or forwards in any way he or she may decide, or change the order of the **lots**;
- withdraw any **lot**;
- divide any **lot** or combine any two or more **lots**;
- reopen or continue the bidding even after the hammer has fallen; and
- in the case of error or dispute and whether during or after the auction, to continue the bidding, determine the successful bidder, cancel the sale of the **lot**, or reoffer and resell any **lot**. If any dispute relating to bidding arises during or after the auction, the auctioneer's decision in exercise of this option is final.

## 4 BIDDING

The auctioneer accepts bids from:

- bidders in the saleroom;
- telephone bidders, and internet bidders through 'Christie's LIVE™' (as shown above in Section B6); and
- written bids (also known as absentee bids or commission bids) left with us by a bidder before the auction.

## 5 BIDDING ON BEHALF OF THE SELLER

The auctioneer may, at his or her sole option, bid on behalf of the seller up to but not including the amount of the **reserve** either by making consecutive bids or by making bids in response to other bidders. The auctioneer will not identify these as bids made on behalf of the seller and will not make any bid on behalf of the seller at or above the **reserve**. If **lots** are offered without **reserve**, the auctioneer will generally decide to open the bidding at 50% of the **low estimate** for the **lot**. If no bid is made at that level, the auctioneer may decide to go backwards at his or her sole option until a bid is made, and then continue up from that amount. In the event that there are no bids on a **lot**, the auctioneer may deem such **lot** unsold.

## 6 BID INCREMENTS

Bidding generally starts below the **low estimate** and increases in steps (bid increments). The auctioneer will decide at his or her sole option where the bidding should start and the bid increments. The usual bid increments are shown for guidance only on the Written Bid Form at the back of this catalogue.

## 7 CURRENCY CONVERTER

The saleroom video screens (and Christies LIVE™) may show bids in some other major

currencies as well as Swiss Francs. Any conversion is for guidance only and we cannot be bound by any rate of exchange used. Christie's is not responsible for any error (human or otherwise), omission or breakdown in providing these services.

## 8 SUCCESSFUL BIDS

Unless the auctioneer decides to use his or her discretion as set out in paragraph C3 above, when the auctioneer's hammer strikes, we have accepted the last bid. This means a contract for sale has been formed between the seller and the successful bidder. We will issue an invoice only to the registered bidder who made the successful bid. While we send out invoices by post and/or email after the auction, we do not accept responsibility for telling you whether or not your bid was successful. If you have bid by written bid, you should contact us by telephone or in person as soon as possible after the auction to get details of the outcome of your bid to avoid having to pay unnecessary storage charges.

## 9 LOCAL BIDDING LAWS

You agree that when bidding in any of our sales that you will strictly comply with all local laws and regulations in force at the time of the sale for the relevant sale site.

## D THE BUYER'S PREMIUM AND TAXES

### 1 THE BUYER'S PREMIUM

In addition to the **hammer price**, the successful bidder agrees to pay us a **buyer's premium** on the **hammer price** of each **lot** sold. On all **lots** we charge 25% of the **hammer price** up to and including SFr 100,000, 20% on that part of the **hammer price** over SFr 100,000 and up to and including SFr 2,000,000, and 12% of that part of the **hammer price** above SFr 2,000,000.

For wine the premium is 17,5% of the **hammer price**.

### 2 TAXES

The successful bidder is responsible for any applicable tax including any VAT, sales or compensating use tax or equivalent tax wherever they arise on the **hammer price** and the **buyer's premium**. It is the buyer's responsibility to ascertain and pay all taxes due. You can find details of how VAT and VAT reclaimers are dealt with in the section of the catalogue headed 'VAT Symbols and Explanation'. VAT charges and refunds depend on the particular circumstances of the buyer so this section, which is not exhaustive, should be used only as a general guide. In all circumstances EU and Swiss law takes precedence. If you have any questions about VAT, please contact Christie's VAT Department on +44 (0)20 7389 9060.

## E WARRANTIES

### 1 SELLER'S WARRANTIES

For each **lot**, the seller gives a **warranty** that the seller:

- is the owner of the **lot** or a joint owner of the **lot** acting with the permission of the other co-owners or, if the seller is not the owner or a joint owner of the **lot**, has the permission of the owner to sell the **lot**, or the right to do so in law; and
- has the right to transfer ownership of the

**lot** to the buyer without any restrictions or claims by anyone else.

If either of the above **warranties** are incorrect, the seller shall not have to pay more than the **purchase price** (as defined in paragraph F1(a) below) paid by you to us. The seller will not be responsible to you for any reason for loss of profits or business, expected savings, loss of opportunity or interest, costs, damages, **other damages** or expenses. The seller gives no **warranty** in relation to any **lot** other than as set out above and, as far as the seller is allowed by law, all **warranties** from the seller to you, and all other obligations upon the seller which may be added to this agreement by law, are excluded.

## 2 OUR AUTHENTICITY WARRANTY

We warrant, subject to the terms below, that the **lots** in our sales are authentic (our '**authenticity warranty**'). If, within five years of the date of the auction, you satisfy us that your **lot** is not **authentic**, subject to the terms below, we will refund the **purchase price** paid by you. The meaning of **authentic** can be found in the glossary at the end of these Conditions of Sale. The terms of the **authenticity warranty** are as follows:

- It will be honoured for a period of five years from the date of the auction. After such time, we will not be obligated to honour the **authenticity warranty**.
- It is given only for information shown in **UPPERCASE type** in the first line of the **catalogue description** (the '**Heading**'). It does not apply to any information other than in the **Heading** even if shown in **UPPERCASE type**.
- The **authenticity warranty** does not apply to any **Heading** or part of a **Heading** which is **qualified**. **Qualified** means limited by a clarification in a **lot's catalogue description** or by the use in a **Heading** of one of the terms listed in the section titled **Qualified Headings** on the page of the catalogue headed 'Important Notices and Explanation of Cataloguing Practice'. For example, use of the term 'ATTRIBUTED TO...' in a **Heading** means that the **lot** is in Christie's opinion probably a work by the named artist but no **warranty** is provided that the **lot** is the work of the named artist. Please read the full list of **Qualified Headings** and a **lot's full catalogue description** before bidding.
- The **authenticity warranty** applies to the **Heading** as amended by any **Saleroom Notice**.
- The **authenticity warranty** does not apply where scholarship has developed since the auction leading to a change in generally accepted opinion. Further, it does not apply if the **Heading** either matched the generally accepted opinion of experts at the date of the sale or drew attention to any conflict of opinion.
- The **authenticity warranty** does not apply if the **lot** can only be shown not to be **authentic** by a scientific process which, on the date we published the catalogue, was not available or generally accepted for use, or which was unreasonably expensive or impractical, or which was likely to have damaged the **lot**.
- The benefit of the **authenticity warranty** is only available to the original buyer shown on the invoice for the **lot** issued at the time

of the sale and only if the original buyer has owned the **lot** continuously between the date of the auction and the date of claim. It may not be transferred to anyone else.

(h) In order to claim under the **authenticity warranty** you must:

- give us written details, including full supporting evidence, of any claim within five years of the date of the auction;
  - at Christie's option, we may require you to provide the written opinions of two recognised experts in the field of the **lot** mutually agreed by you and us in advance confirming that the **lot** is not **authentic**. If we have any doubts, we reserve the right to obtain additional opinions at our expense; and
  - return the **lot** at your expense to the saleroom from which you bought it in the **condition** it was in at the time of sale.
- (i) Your only right under this **authenticity warranty** is to cancel the sale and receive a refund of the **purchase price** paid by you to us. We will not, in any circumstances, be required to pay you more than the **purchase price** nor will we be liable for any loss of profits or business, loss of opportunity or value, expected savings or interest, costs, damages, **other damages** or expenses.

## F PAYMENT

### 1 HOW TO PAY

- Immediately following the auction, you must pay the **purchase price** being:
  - the **hammer price**; and
  - the **buyer's premium**; and
  - any amounts due under section D2 above; and
  - any duties, goods, sales, use, compensating or service tax or VAT.

Payment is due no later than by the end of the seventh calendar day following the date of the auction (the '**due date**').

- We will only accept payment from the registered bidder. Once issued, we cannot change the buyer's name on an invoice or re-issue the invoice in a different name. You must pay immediately even if you want to export the **lot** and you need an export licence.
- You must pay for **lots** bought at Christie's in Switzerland in the currency stated on the invoice in one of the following ways:

- Wire transfer

You must make payments to:

Credit Suisse, Case Postale 100, 1211 Geneva 70, Switzerland. Account number: 161766 - 41, Clearing: 4835, Swift code: CRESCHZZ12A. IBAN (international bank account number): CH30 0483 5016 1766 4100 0.

- Credit Card.

We accept most major credit cards subject to certain conditions. To make a 'cardholder not present' (CNP) payment, you must complete a CNP authorisation form which you can get from our Cashiers Department. You must send a completed CNP authorisation form by fax to +41 22 319 17 67 or by post to the address set out in paragraph (d) below. If you want to make a CNP payment over the telephone, you must call +41 22 319 17 40. CNP payments cannot be accepted by all salerooms and are subject to certain restrictions. Details of the conditions and restrictions applicable to credit card payments are available from our Cashiers Department, whose details are set out in paragraph (d) below.



(iii) Cash

We accept cash subject to a maximum of SFr 12,500 per buyer per year at our Cashier's Department only (subject to conditions).

(iv) Banker's draft

We do not accept banker's drafts for sales in Geneva.

(v) Cheque

We do not accept personal or company cheques for sales in Geneva.

(d) You must quote the sale number, your invoice number and client number when making a payment. All payments sent by post must be sent to: Christie's, Cashiers Department, 8 Place de la Taconnerie, 1204 Geneva, Switzerland.

(e) For more information please contact our Cashiers Department by phone on +41 22 319 17 40 or fax on +41 22 319 17 67.

## 2. TRANSFERRING OWNERSHIP TO YOU

Ownership of, and risk for, the **lot** will pass to the buyer when the auctioneer strikes the hammer down accepting the last bid from the buyer of the **lot**. Any profits following this time shall be for the buyer.

## 3 TRANSFERRING RISK TO YOU

The risk in and responsibility for the **lot** will transfer to you from whichever is the earlier of the following:

(a) When you collect the **lot**; or

(b) At the end of the seventh day following the date of the auction or, if earlier, the date the **lot** is taken into care by a third party warehouse as set out on the page headed 'Storage and Collection', unless we have agreed otherwise with you.

## 4 WHAT HAPPENS IF YOU DO NOT PAY

(a) If you fail to pay us the **purchase price** in full by the **due date**, we will be entitled to do one or more of the following (as well as enforce our rights under paragraph F5 and any other rights or remedies we have by law):

(i) to charge interest from the **due date** at a rate of 1% per month on the unpaid amount due;

(ii) we can cancel the sale of the **lot**. If we do this, we may sell the **lot** again, publicly or privately on such terms we shall think necessary or appropriate, in which case you must pay us any shortfall between the **purchase price** and the proceeds from the resale. You must also pay all costs, expenses, losses, damages and legal fees we have to pay or may suffer and any shortfall in the seller's commission on the resale;

(iii) we can pay the seller an amount up to the net proceeds payable in respect of the amount bid by your default in which case you acknowledge and understand that Christie's will have all of the rights of the seller to pursue you for such amounts;

(iv) we can hold you legally responsible for the **purchase price** and may begin legal proceedings to recover it together with other losses, interest, legal fees and costs as far as we are allowed by law;

(v) we can take what you owe us from any amounts which we or any company in the **Christie's Group** may owe you (including any deposit or other part-payment which you have paid to us);

(vi) we can, at our option, reveal your identity and contact details to the seller;

(vii) we can reject at any future auction any bids made by or on behalf of the buyer or to obtain a deposit from the buyer before accepting any bids;

(viii) to exercise all the rights and remedies of a person holding security over any property in our possession owned by you, whether by way of pledge, security interest or in any other way as permitted by the law of the place where such property is located. You will be deemed to have granted such security to us and we may retain such property as collateral security for your obligations to us; and

(ix) we can take any other action we see necessary or appropriate.

(b) If you owe money to us or to another **Christie's Group** company, we can use any amount you do pay, including any deposit or other part-payment you have made to us, or which we owe you, to pay off any amount you owe to us or another **Christie's Group** company for any transaction.

## 5 KEEPING YOUR PROPERTY

If you owe money to us or to another **Christie's Group** company, as well as the rights set out in F4 above, we can use or deal with any of your property we hold or which is held by another **Christie's Group** company in any way we are allowed to by law. We will only release your property to you after you pay us or the relevant **Christie's Group** company in full for what you owe. However, if we choose, we can also sell your property in any way we think appropriate. We will use the proceeds of the sale against any amounts you owe us and we will pay any amount left from that sale to you. If there is a shortfall, you must pay us any difference between the amount we have received from the sale and the amount you owe us.

## G COLLECTION AND STORAGE

### 1 COLLECTION

Once you have made full and clear payment, you must collect the **lot** within nineteen days from the date of the auction.

(a) You may not collect the **lot** until you have made full and clear payment of all amounts due to us.

(b) If you have paid for the **lot** in full but you do not collect the **lot** within 90 calendar days after the sale, we may sell it, unless otherwise agreed in writing. If we do this, we will pay you the proceeds of the sale after taking our storage charges and any other amounts you owe us and any **Christie's Group** company.

(c) Information on collecting **lots** is set out on the page 'Important notices and explanation of catalogue practice'.

### 2 STORAGE

(a) If you have not collected the **lot** within nineteen days from the date of the auction, we or our appointed agents can:

(i) charge you storage fees while the **lot** is still at our **saleroom**; or

(ii) remove the **lot** at our option to a warehouse and charge you all transport and storage costs

(c) Information on storage is set out on the page 'Important notices and explanation of catalogue practice'.

## H TRANSPORT AND SHIPPING

### 1 TRANSPORT AND SHIPPING

You must make all transport and shipping arrangements. All deliveries in Switzerland will be carried out by Fert & Cie Transports S.A. 2 rue Fendt, 1201 Geneva 1.

More information on deliveries on the page 'Important notices and explanation of catalogue practice'.

### 2 EXPORT AND IMPORT

Any **lot** sold at auction may be affected by laws on exports from the country in which it is sold and the import restrictions of other countries. Many countries require a declaration of export for property leaving the country and/or an import declaration on entry of property into the country. Local laws may prevent you from importing a **lot** or may prevent you selling a **lot** in the country you import it into.

(a) You alone are responsible for getting advice about and meeting the requirements of any laws or regulations which apply to exporting or importing any **lot** prior to bidding. If you are refused a licence or there is a delay in getting one, you must still pay us in full for the **lot**. We may be able to help you apply for the appropriate licences if you ask us to and pay our fee for doing so. However, we cannot guarantee that you will get one. For more information, please contact Christie's Art Transport Department on +41 (0)22 319 1758. See the information set out at [www.christies.com/shipping](http://www.christies.com/shipping) or contact us at [shippinggeneva@christies.com](mailto:shippinggeneva@christies.com).

(b) **Lots made of protected species**

**Lots** made of or including (regardless of the percentage) endangered and other protected species of wildlife are marked with the symbol - in the catalogue. This material includes, among other things, ivory, tortoiseshell, crocodile skin, rhinoceros horn, whalebone, certain species of coral, and Brazilian rosewood. You should check the relevant customs laws and regulations before bidding on any **lot** containing wildlife material if you plan to import the **lot** into another country. Several countries refuse to allow you to import property containing these materials, and some other countries require a licence from the relevant regulatory agencies in the countries of exportation as well as importation. In some cases, the **lot** can only be shipped with an independent scientific confirmation of species and/or age and you will need to obtain these at your own cost. If a **lot** contains elephant ivory, or any other wildlife material that could be confused with elephant ivory (for example, mammoth ivory, walrus ivory, helmeted hornbill ivory), please see further important information in paragraph (c) if you are proposing to import the **lot** into the USA. We will not be obliged to cancel your purchase and refund the **purchase price** if your **lot** may not be exported, imported or it is seized for any reason by a government authority. It is your responsibility to determine and satisfy the requirements of any applicable laws or regulations relating to the export or import of property containing such protected or regulated material.

(c) **US import ban on African elephant ivory**

The USA prohibits the import of ivory from the African elephant. Any **lot** containing elephant ivory or other wildlife material that could be easily confused with elephant

ivory (for example, mammoth ivory, walrus ivory, helmeted hornbill ivory) can only be imported into the US with results of a rigorous scientific test acceptable to Fish & Wildlife Service which confirms that the material is not African elephant ivory. Where we have conducted such rigorous scientific testing on a **lot** prior to sale, we will make this clear in the lot description. In all other cases, we cannot confirm whether a **lot** contains African elephant ivory, and you will buy that **lot** at your own risk and be responsible for any scientific test or other reports required for import into the USA at your own cost. If such scientific test is inconclusive or confirms the material is from the African elephant, we will not be obliged to cancel your purchase and refund the **purchase price**.

(d) **Lots containing material that originates from Burma (Myanmar)**

**Lots** which contain rubies or jadeite originating in Burma (Myanmar) may not generally be imported into the United States. As a convenience to US buyers, **lots** which contain rubies or jadeite of Burmese or indeterminate origin have been marked with the symbol ♀ in the catalogue. In relation to items that contain any other types of gemstones originating in Burma (e.g. sapphires) such items may be imported into the United States provided that the gemstones have been mounted or incorporated into jewellery outside of Burma and provided that the setting is not of a temporary nature (e.g. a string).

(e) **Lots of Iranian origin**

Some countries prohibit or restrict the purchase and/or import of Iranian-origin 'works of conventional craftsmanship' (works that are not by a recognised artist and/or that have a function, for example: carpets, bowls, ewers, tiles, ornamental boxes). For example, the USA prohibits the import of this type of property and its purchase by US persons (wherever located). Other countries, such as Canada, only permit the import of this property in certain circumstances. As a convenience to buyers, Christie's indicates under the title of a **lot** if the **lot** originates from Iran (Persia). It is your responsibility to ensure you do not bid on or import a **lot** in contravention of the sanctions or trade embargoes that apply to you.

(f) **Gold**

Gold of less than 18ct does not qualify in all countries as 'gold' and may be refused import into those countries as 'gold'.

(g) **Watches**

(i) Many of the watches offered for sale in this catalogue are pictured with straps made of endangered or protected animal materials such as alligator or crocodile. These **lots** are marked with the symbol - in the catalogue. These endangered species straps are shown for display purposes only and are not for sale. Christie's will remove and retain the strap prior to shipment from the sale site. At some sale sites, Christie's may, at its sole option, make the displayed endangered species strap available to the buyer of the **lot** free of charge if collected in person from the sale site within one year of the date of the sale. Please check with the department for details on a particular **lot**.

(ii) The importation of luxury watches such as Rolex into the United States is highly restricted. Such watches may not be shipped

to the United States and can only be imported personally. Generally, a buyer may import only one watch into the United States at a time. In this catalogue, these watches have been marked with a **Φ**. This will not affect your responsibility to pay for the **lot**. For further information please contact our specialists in charge of the sale.

For all symbols and other markings referred to in paragraph H2, please note that **lots** are marked as a convenience to you, but we do not accept liability for errors or for failing to mark **lots**.

## I OUR LIABILITY TO YOU

(a) We give no **warranty** in relation to any statement made, or information given, by us or our representatives or employees, about any **lot** other than as set out in the **authenticity warranty** and, as far as we are allowed by law, all **warranties** and other terms which may be added to this agreement by law are excluded. The seller's **warranties** contained in paragraph E1 are their own and we do not have any liability to you in relation to those **warranties**.

(b) (i) We are not responsible to you for any reason (whether for breaking this agreement or any other matter relating to your purchase of, or bid for, any **lot**) other than in the event of fraud or fraudulent misrepresentation by us or other than as expressly set out in these Conditions of Sale; or

(ii) give any representation, **warranty** or guarantee or assume any liability of any kind in respect of any **lot** with regard to merchantability, fitness for a particular purpose, description, size, quality, condition, attribution, authenticity, rarity, importance, medium, provenance, exhibition history, literature, or historical relevance. Except as required by local law, any **warranty** of any kind is excluded by this paragraph.

(c) In particular, please be aware that our written and telephone bidding services, Christie's LIVE™, **condition** reports, currency converter and saleroom video screens are free services and we are not responsible to you for any error (human or otherwise), omission or breakdown in these services.

(d) We have no responsibility to any person other than a buyer in connection with the purchase of any **lot**.

(e) If, in spite of the terms in paragraphs (a) to (d) or E2(i) above, we are found to be liable to you for any reason, we shall not have to pay more than the **purchase price** paid by you to us. We will not be responsible to you for any reason for loss of profits or business, loss of opportunity or value, expected savings or interest, costs, damages, or expenses.

## J OTHER TERMS

### 1 OUR ABILITY TO CANCEL

In addition to the other rights of cancellation contained in this agreement, we can cancel a sale of a **lot** if we reasonably believe that completing the transaction is, or may be, unlawful or that the sale places us or the seller under any liability to anyone else or may damage our reputation.

### 2 RECORDINGS

We may videotape and record proceedings at any auction. We will keep any personal information confidential, except to the extent

disclosure is required by law. However, we may, through this process, use or share these recordings with another **Christie's Group** company and marketing partners to analyse our customers and to help us to tailor our services for buyers. If you do not want to be videotaped, you may make arrangements to make a telephone or written bid or bid on Christie's LIVE™ instead. Unless we agree otherwise in writing, you may not videotape or record proceedings at any auction.

### 3 COPYRIGHT

We own the copyright in all images, illustrations and written material produced by or for us relating to a **lot** (including the contents of our catalogues unless otherwise noted in the catalogue). You cannot use them without our prior written permission. We do not offer any guarantee that you will gain any copyright or other reproduction rights to the **lot**.

### 4 ENFORCING THIS AGREEMENT

If a court finds that any part of this agreement is not valid or is illegal or impossible to enforce, that part of the agreement will be treated as being deleted and the rest of this agreement will not be affected.

### 5 TRANSFERRING YOUR RIGHTS AND RESPONSIBILITIES

You may not grant a security over or transfer your rights or responsibilities under these terms on the contract of sale with the buyer unless we have given our written permission. This agreement will be binding on your successors or estate and anyone who takes over your rights and responsibilities.

### 6 TRANSLATIONS

If we have provided a translation of this agreement, we will use this original version in deciding any issues or disputes which arise under this agreement.

### 7 PERSONAL INFORMATION

We will hold and process your personal information and may pass it to another **Christie's Group** company for use as described in, and in line with, our privacy policy at [www.christies.com](http://www.christies.com).

### 8 WAIVER

No failure or delay to exercise any right or remedy provided under these Conditions of Sale shall constitute a waiver of that or any other right or remedy, nor shall it prevent or restrict the further exercise of that or any other right or remedy. No single or partial exercise of such right or remedy shall prevent or restrict the further exercise of that or any other right or remedy.

### 9 LAW AND DISPUTES

This agreement is subject to Swiss law. Before either we or you start any court proceedings (except in the limited circumstances where the dispute, controversy or claim is related to a lawsuit brought by a third party and this dispute could be joined to that proceeding) and if we both agree, we shall each attempt to settle the dispute by mediation following the Swiss Rules of a Commercial Mediation of the Swiss Chambers of Commerce and Industry (SCCI), with a mediator affiliated with the SCCI and

mutually acceptable to each of us. If the dispute regarding sales in Switzerland (including disputes regarding the execution, non-execution or interpretation of this agreement) is not settled by mediation, you agree for our benefit that they will be dealt with exclusively in the courts of the Canton of the sale location subject to any appeal to the Federal Tribunal. However, we will have the right to bring proceedings against you in any other court.

### 10 REPORTING ON WWW.CHRISTIES.COM

Details of all **lots** sold by us, including **catalogue descriptions** and prices, may be reported on [www.christies.com](http://www.christies.com). Sales totals are **hammer price** plus **buyer's premium** and do not reflect costs, financing fees, or application of buyer's or seller's credits. We regret that we cannot agree to requests to remove these details from [www.christies.com](http://www.christies.com).

## K GLOSSARY

**authentic:** a genuine example, rather than a copy or forgery of:

(i) the work of a particular artist, author or manufacturer, if the **lot** is described in the **Heading** as the work of that artist, author or manufacturer;

(ii) a work created within a particular period or culture, if the **lot** is described in the **Heading** as a work created during that period or culture;

(iii) a work for a particular origin source if the **lot** is described in the **Heading** as being of that origin or source; or

(iv) in the case of gems, a work which is made of a particular material, if the **lot** is described in the **Heading** as being made of that material.

**authenticity warranty:** the guarantee we give in this agreement that a **lot** is **authentic** as set out in section E2 of this agreement.

**buyer's premium:** the charge the buyer pays us along with the **hammer price**.

**catalogue description:** the description of a **lot** in the catalogue for the auction, as amended by any saleroom notice.

**Christie's Group:** Christie's International Plc, its subsidiaries and other companies within its corporate group.

**condition:** the physical **condition** of a **lot**.

**due date:** has the meaning given to it in paragraph F1(a).

**estimate:** the price range included in the catalogue or any saleroom notice within which we believe a **lot** may sell. **Low estimate** means the lower figure in the range and **high estimate** means the higher figure. The **mid estimate** is the midpoint between the two.

**hammer price:** the amount of the highest bid the auctioneer accepts for the sale of a **lot**.

**Heading:** has the meaning given to it in paragraph E2.

**lot:** an item to be offered at auction (or two or more items to be offered at auction as a group).

**other damages:** any special, consequential, incidental or indirect damages of any kind or any damages which fall within the meaning of 'special', 'incidental' or 'consequential' under local law.

**purchase price:** has the meaning given to it in paragraph F1(a).

**provenance:** the ownership history of a **lot**.

**qualified:** has the meaning given to it in paragraph E2 and **Qualified Headings** means the section headed **Qualified Headings** on the page of the catalogue headed 'Important Notices and Explanation of Cataloguing Practice'.

**reserve:** the confidential amount below which we will not sell a **lot**.

**saleroom notice:** a written notice posted next to the **lot** in the saleroom and on [www.christies.com](http://www.christies.com), which is also read to prospective telephone bidders and notified to clients who have left commission bids, or an announcement made by the auctioneer either at the beginning of the sale, or before a particular **lot** is auctioned.

**UPPER CASE type:** means having all capital letters.

**warranty:** a statement or representation in which the person making it guarantees that the facts set out in it are correct.

# CATALOGUE SUBSCRIPTIONS

EXPERT KNOWLEDGE BEAUTIFULLY PRESENTED

## WINE AND SPIRITS

The finest wines including Bordeaux, Burgundy, Vintage Port, Champagne, Cognac, German, Italian, Californian and other fine wines.



Code	Subscription Title	Location	Issues	UK£Price	US\$Price	EURPrice
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N54	Fine Wine and Spirits	New York	6	86	143	131
L54	Fine Wine and Spirits	London	6	57	91	86
P54	Wine	Paris	1	10	16	15

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## Important Watches

Geneva • 9 November 2015

### Viewing

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### Contact

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• DENOTES SALEROOM

ENQUIRIES— Call the Saleroom or Office

EMAIL— [info@christies.com](mailto:info@christies.com)

For a complete salerooms & offices listing go to [christies.com](http://christies.com)



## Magnificent Jewels

*Geneva* • 10 November 2015

### Viewing

6–10 November  
Four Seasons Hotel des Bergues  
1204 Geneva

### Contact

Rahul Kadakia  
[rkadakia@christies.com](mailto:rkadakia@christies.com)  
[genevajewels@christies.com](mailto:genevajewels@christies.com)  
+1 212 636 2300 / +41 (0)22 319 1766

# CHRISTIE'S

### AN EARLY 19TH CENTURY EMERALD AND DIAMOND FRINGE NECKLACE

SFr. 1,450,000–2,400,000 · US\$ 1,500,000–2,500,000

Provenance: Sybil Sassoon, Marchioness of Cholmondeley (1894–1989)  
Princess Hélène de France, Duchess of Aosta (1871–1951)



# CHRISTIE'S SPECIALIST DEPARTMENTS AND SERVICES

## DEPARTMENTS

### AMERICAN FURNITURE

NY: +1 212 636 2230

### AMERICAN INDIAN ART

NY: +1 212 606 0536

### AMERICAN PICTURES

NY: +1 212 636 2140

### ANGLO-INDIAN ART

KS: +44 (0)20 7389 2570

### ANTIQUITIES

SK: +44 (0)20 7752 3219

### ARMS AND ARMOUR

SK: +44 (0)20 7752 3119

### ASIAN 20TH CENTURY AND CONTEMPORARY ART

NY: +1 212 468 7133

### AUSTRALIAN PICTURES

KS: +44 (0)20 7389 2040

### BOOKS AND MANUSCRIPTS

KS: +44 (0)20 7389 2674

SK: +44 (0)20 7752 3203

### BRITISH & IRISH ART

KS: +44 (0)20 7389 2682

NY: +1 212 636 2084

SK: +44 (0)20 7752 3257

### BRITISH ART ON PAPER

KS: +44 (0)20 7389 2278

SK: +44 (0)20 7752 3293

NY: +1 212 636 2085

### BRITISH PICTURES 1500-1850

KS: +44 (0)20 7389 2945

### CARPETS

KS: +44 (0)20 7389 2370

SK: +44 (0)20 7389 2776

### CHINESE WORKS OF ART

KS: +44 (0)20 7389 2577

SK: +44 (0)20 7752 3239

### CLOCKS

KS: +44 (0)20 7389 2357

### CONTEMPORARY ART

KS: +44 (0)20 7389 2920

SK: +44 (0)20 7752 3313

### COSTUME, TEXTILES AND FANS

SK: +44 (0)20 7752 3215

### EUROPEAN CERAMICS AND GLASS

SK: +44 (0)20 7752 3026

### FURNITURE

KS: +44 (0)20 7389 2482

SK: +44 (0)20 7389 2791

### IMPRESSIONIST PICTURES

KS: +44 (0)20 7389 2638

SK: +44 (0)20 7752 3218

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KS: +44 (0)20 7389 2700

NY: +1 212 636 2189

### INTERIORS

SK: +44 (0)20 7389 2236

NY: +1 212 636 2032

### ISLAMIC WORKS OF ART

KS: +44 (0)20 7389 2700

SK: +44 (0)20 7752 3239

### JAPANESE WORKS OF ART

KS: +44 (0)20 7389 2591

SK: +44 (0)20 7752 3239

### JEWELLERY

KS: +44 (0)20 7389 2383

SK: +44 (0)20 7752 3265

### LATIN AMERICAN ART

NY: +1 212 636 2150

### MARITIME PICTURES

SK: +44 (0)20 7752 3284

NY: +1 212 707 5949

### MINIATURES

KS: +44 (0)20 7389 2650

### MODERN DESIGN

SK: +44 (0)20 7389 2142

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SK: +44 (0)20 7752 3365

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### NINETEENTH CENTURY EUROPEAN PICTURES

KS: +44 (0)20 7389 2443

SK: +44 (0)20 7752 3309

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KS: +44 (0)20 7389 2347

SK: +44 (0)20 7752 3001

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KS: +44 (0)20 7389 2251

### OLD MASTER PICTURES

KS: +44 (0)20 7389 2531

SK: +44 (0)20 7752 3250

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SK: +44 (0)20 7752 3210

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SK: +44 (0)20 7752 3208

### PRINTS

KS: +44 (0)20 7389 2328

SK: +44 (0)20 7752 3109

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### RUSSIAN WORKS OF ART

KS: +44 (0)20 7389 2057

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SK: +44 (0)20 7752 3291

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KS: +44 (0)20 7389 2331

SK: +44 (0)20 7389 2794

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KS: +44 (0)20 7389 2666

SK: +44 (0)20 7752 3262

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ZUR: +41 (0)44 268 1012

### TOPOGRAPHICAL PICTURES

KS: +44 (0)20 7389 2040

SK: +44 (0)20 7752 3291

### AFRICAN AND OCEANIC ART

PAR: +33 (0)140 768 386

### TWENTIETH CENTURY BRITISH ART

KS: +44 (0)20 7389 2684

SK: +44 (0)20 7752 3311

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KS: +44 (0)20 7389 2140

SK: +44 (0)20 7752 3236

### TWENTIETH CENTURY PICTURES

SK: +44 (0)20 7752 3218

### VICTORIAN PICTURES

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SK: +44 (0)20 7752 3257

### WATERCOLOURS AND DRAWINGS

KS: +44 (0)20 7389 2257

SK: +44 (0)20 7752 3293

### WINE

KS: +44 (0)20 7752 3366

## AUCTION SERVICES

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Email: fhaiderer@christies.com

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Fax: +44 (0)20 7389 2204

### HERITAGE AND TAXATION

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Fax: +44 (0)20 7389 2300

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Fax: +44 (0)20 7389 2225

Email: awaters@christies.com

### MUSEUM SERVICES, UK

Tel: +44 (0)20 7389 2570

Email: llindsay@christies.com

### PRIVATE SALES

US: +1 212 636 2034

Fax: +1 212 636 2035

Email: edechaunac@christies.com

### VALUATIONS

Tel: +44 (0)20 7389 2280

Fax: +44 (0)20 7389 2038

Email: fhaiderer@christies.com

## OTHER SERVICES

### CHRISTIE'S EDUCATION

London

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Fax: +44 (0)20 7665 4351

Email: education@christies.com

New York

Tel: +1 212 355 1501

Fax: +1 212 355 7370

Email: christieseducation@christies.edu

Hong Kong

Tel: +852 2978 6747

Fax: +852 2525 3856

Email: hkcourse@christies.com

### CHRISTIE'S FINE ART STORAGE SERVICES

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+44 (0)20 7622 0609

london@cfass.com

New York

+1 212 974 4570

newyork@cfass.com

Singapore

Tel: +65 6543 5252

Email: singapore@cfass.com

### CHRISTIE'S INTERNATIONAL REAL ESTATE

New York

Tel +1 212 468 7182

Fax +1 212 468 7141

info@christiesrealestate.com

London

Tel +44 20 7389 2551

Fax +44 20 7389 2168

info@christiesrealestate.com

Hong Kong

Tel +852 2978 6788

Fax +852 2845 2646

info@christiesrealestate.com

## KEY TO ABBREVIATIONS

KS:

London, King Street

NY:

New York, Rockefeller Plaza

PAR:

Paris

SK:

London, South Kensington

CHAMPAGNE  
**HENRIOT**  
MAISON FONDÉE EN 1808

LES COUVRES DU PALAIS / UNICAP



**Brut Souverain**  
CAPTURING RARITY

# ORDRE D'ACHAT

## CHRISTIE'S GENÈVE

### FINEST AND RAREST WINES

**DIMANCHE 8 NOVEMBRE 2015**

**À 18H (LOTS 1-311)**

**LUNDI 9 NOVEMBRE 2015**

**À 19H30 (LOTS 312-522),**

Four Seasons Hôtel des Bergues

33 quai des Bergues

1201 Genève

**CODE DE LA VENTE: CHARTREUSE-1412**

**NUMÉRO DE VENTE: 1412**

**PLACEZ UN ORDRE D'ACHAT SUR CHRISTIES.COM**

#### REMARQUES IMPORTANTES

Christie's attire l'attention de l'acheteur sur le fait qu'il est nécessaire de vérifier l'identité de ce dernier sur la base, soit d'une pièce d'identité (personnes physiques), soit d'un extrait du Registre du Commerce ou tout autre document équivalent (personnes morales). Il est également indispensable que l'acheteur révèle l'identité de l'ayant droit économique. Merci de retourner par fax le document requis avec cet ordre d'achat.

#### PALIER D'ENCHERES

Les enchères débutent généralement en dessous de l'estimation basse. Le montant minimal des surenchères est fixé à 10%, toutefois l'huissier judiciaire ou le commissaire priseur peut modifier ce taux de façon discrétionnaire.

SFr 1,000-2,000	par 100's
SFr 2,000-3,000	par 200's
SFr 3,000-5,000	200, 500, 800
SFr 5,000-10,000	par 500's
SFr 10,000-20,000	par 1,000's
SFr 20,000-30,000	par 2,000's
SFr 30,000-50,000	2,000, 5,000, 8,000
SFr 100,000+	à la discrétion du commissaire priseur

Résultats de vente: +44 (0)20 7627 2707

Christie's se charge d'exécuter les ordres d'achat qui lui sont confiés, en particulier pour les amateurs ne pouvant assister à la vente. Ni Christie's, ni ses employés ne pourront être tenus pour responsables en cas d'erreurs éventuelles et ces enchères seront en accord avec les conditions de vente imprimées en fin de catalogue. Lorsque deux ordres d'achat sont identiques, la priorité revient au premier ordre reçu. En cas d'adjudication, le prix à payer sera le prix marteau ainsi que les frais, au taux en vigueur au moment de la vente, soit pour les ventes FINE WINES, 17,5% de l'enchère finale. La TVA de 8% est due sur le prix marteau, les frais et tous débours dus à Christie's. Les acheteurs domiciliés à l'étranger pourront obtenir le remboursement de la TVA si une preuve de la déclaration d'exportation est retournée dans les 30 jours qui suivent la date d'exportation de l'objet. En portant une enchère, toute personne accepte d'être liée par les Conditions Générales de Christie's (International) S.A., insérées dans ce catalogue.

Les ordres d'achat doivent nous parvenir au plus tard 24 heures avant le début de la vente. Les ordres d'achat en monnaies étrangères seront convertis en francs suisses au taux de change en vigueur un jour ouvrable avant la vente.

Les ordres d'achat peuvent être envoyés par poste ou fax :

Christie's Tél +41 (0)22 319 1760 Fax +41 (0)22 319 1767 internet: [www.christies.com](http://www.christies.com)

Cocontractant	Numéro de client (si connu)	
Adresse		
Ville et Etat	Code postal	Pays
Tél. (journée)	(soir)	Portable
Fax (Important)	Email	
<input type="radio"/> Je ne veux pas recevoir les informations des prochaines ventes par email		

Le cocontractant est l'ayant droit économique

(L'ayant droit économique ne peut être ni une société offshore ni une société de domicile)

- ☐ Oui  
☐ Non Ayant droit économique

Adresse

Si vous n'avez encore jamais enchéri ou vendu avec Christie's, nous vous remercions de bien vouloir nous fournir les documents suivants: · Personne physique: une pièce d'identité officielle (permis de conduire, carte d'identité ou passeport), et si ledit document ne les contient pas, une preuve de son adresse actuelle, telle qu'une facture d'électricité ou une attestation bancaire. Sociétés: une photocopie du registre du commerce Pour toutes autres structures commerciales telles que des trusts, des sociétés offshore ou des sociétés en nom collectif, merci de bien vouloir contacter le Christie's Credit Department au +41 (0)22 319 1740 afin d'obtenir conseil sur l'information devant être fournie. Si vous vous enregistrez en vue d'enchérir pour le compte d'un tiers qui n'a jamais enchéri ou vendu avec Christie's, nous vous remercions de nous fournir une pièce d'identité officielle attestant de votre propre identité mais également une pièce d'identité officielle attestant de l'identité du tiers, ainsi que le pouvoir signé par ledit tiers en votre faveur. Les nouveaux clients, les clients n'ayant pas enchéri avec l'un des bureaux de Christie's au cours des deux dernières années, ainsi que ceux souhaitant enchérir pour un montant supérieur à des enchères antérieures, devront fournir une référence bancaire. Nous vous remercions également de bien vouloir remplir la section ci-après avec vos coordonnées bancaires:

Nom de la Banque	Numero(s) de Compte	
Adresse de la Banque		
Tél	Fax	Email
Contact	Ligne Directe	

#### MERCI DE BIEN VOULOIR ECRIRE EN MAJUSCULE

Numéro de lot (dans l'ordre)	Enchère maximum en SFr (excluant les frais à la charge de l'acheteur)	Numéro de lot (dans l'ordre)	Enchère maximum en SFr (excluant les frais à la charge de l'acheteur)

J'ai pris connaissance des conditions générales et avis imprimés dans le catalogue et accepte d'être lié(e) par leur contenu, ainsi que par toute modification apportée à ceux-ci, soit par avis affiché dans la salle de vente, soit par annonce faite avant ou pendant la vente.

Signature

Date





MERCI DE BIEN VOULOIR ECRIRE EN MAJUSCULE

[illegible]

# ABSENTEE BIDS FORM

## CHRISTIE'S GENEVA

### FINEST AND RAREST WINES

SUNDAY 8 NOVEMBER 2015  
AT 6 PM (LOTS 1-311)

MONDAY 9 NOVEMBER  
AT 7.30 PM (LOTS 312-522)

Four Seasons Hôtel des Bergues,  
33 quai des Bergues, 1201 Geneva

CODE NAME: CHARTREUSE-1412  
SALE NUMBER: 1412

**BID ONLINE FOR THIS SALE AT CHRISTIES.COM**

#### IMPORTANT NOTICE

The attention of the potential Buyer is drawn to the fact that Christie's needs to verify the identity of the Buyer with a passport (individual) or a document of incorporation (company/corporation). It is also essential that the Buyer discloses the beneficial owner's identity of the funds transferred to Christie's. Please fax the relevant document together with this bid form to our bid department.

#### BIDDING INCREMENTS

Bidding generally opens below the low estimate and advances in increments of up to 10%, subject to the auctioneer's discretion. Absentee bids that do not conform to the increments set below may be lowered to the next bidding interval.

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

Auction Results: +44 (0)20 7627 2707

Christie's is instructed to bid on the following lots up to the price stated.

I understand that Christie's provides this service of executing bids on behalf of clients for the client's convenience and that Christie's will not be held responsible for errors relating to its execution of bids. Absentee bids submitted on "no reserve" lots will, in the absence of a higher bid, be executed at approximately 50% of the low pre-sale estimate or at the amount of the bid if it is less than 50% of the low pre-sale estimate. In the event of identical bids, the bid received first will take precedence. For wine sales I understand that if my bid is successful the purchase price will be the aggregate of the final bid and a premium of 17.5% of the hammer price. An additional VAT tax of 8% will be levied on the hammer price and the premium.

Foreign buyers will obtain a refund of the VAT tax if proof of exportation is provided within 30 days of the collection date. All bids will be executed subject to the conditions of sale of Christie's (International) S.A., which I herewith fully accept.

To allow time for processing, absentee bids should be received at least 24 hours before the sale begins and the form needs to be duly filled in. Please note that bids in foreign currencies will be converted into Swiss Francs at the approximate prevailing rate in effect 24 hours before the sale:

Bids can be sent by post or fax:

Christie's Bid Department Tel: +41 (0)22 319 1760 Fax: +41 (0)22 319 1767

on-line: [www.christies.com](http://www.christies.com)

Contracting Party		Client Number (if applicable)
Address		
City	Zip Code	Country
Daytime Telephone	Evening Telephone	Mobile
Fax (Important)	Email	
<input type="radio"/> Please tick if you prefer not to receive information about our upcoming sales by email		

The contracting party is the beneficial owner

(The beneficial owner may neither be an offshore nor a domiciliary company)

☐ Yes

☐ No Beneficial owner

Address

If you have not previously bid or consigned with Christie's, please attach copies of the following documents. Individuals: government-issued photo identification (such as a photo driving licence, national identity card, or passport) and, if not shown on the ID document, proof of current address, for example a utility bill or bank statement. Corporate clients: a photocopy of the company register. Other business structures such as trusts, offshore companies or partnerships: please contact the Credit Department at +41 22 319 1740 for advice on the information you should supply. If you are registering to bid on behalf of someone who has not previously bid or consigned with Christie's, please attach identification documents for yourself as well as the person/entity on whose behalf you are bidding, together with a signed letter of authorisation from the person/entity. New clients, clients who have not made a purchase from any Christie's office within the last two years, and those wishing to spend more than on previous occasions will be asked to supply a bank reference. We also request that you complete the section below with your bank details:

Name of Bank(s)	Account Number(s)	
Address of Bank(s)		
Telephone	Fax	Email
Person of contact	Direct Telephone Number	

#### PLEASE PRINT CLEARLY IN BLOCK LETTER

Lot number (in numerical order)	Maximum Bid SFr (excluding buyer's premium)	Lot number (in numerical order)	Maximum Bid SFr (excluding buyer's premium)

I am aware of the general conditions of sale and notices printed in the catalogue and hereby accept to be bound by them, as well as by change brought to them either by notices posted in the saleroom or by saleroom announcements made prior or during the auction.

Signature

Date



[illegible]



# CHRISTIE'S

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Jussi Pylkkänen, Global President  
Stephen Brooks, Global Chief Operating Officer  
Loïc Brivezac, Gilles Erulin, Gilles Pagniez, Héloïse Temple-Boyer,

Sophie Carter, Company Secretary

## CHRISTIE'S EXECUTIVE

Patricia Barbizet, Chairwoman and CEO  
Jussi Pylkkänen, Global President  
Stephen Brooks, Global Chief Operating Officer

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Stephen Lash, Chairman Emeritus, Americas  
Viscount Linley, Honorary Chairman, EMERI  
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Xin Li, Deputy Chairwoman, Christie's Int.

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Andreas Rumbler, Chairman;  
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Dorothea Strauss

# SWITZERLAND AUCTION CALENDAR 2015

**GENEVA,  
FOUR SEASONS HOTEL DES BERGUES**

**ZURICH,  
KUNSTHAUS VORTRAGSSAAL**

## AUTUMN 2015

**Sunday 8 and  
Monday 9 November  
Finest & Rarest Wines**

**Monday 9 November  
Important Watches  
Viewing: 6-8 November**

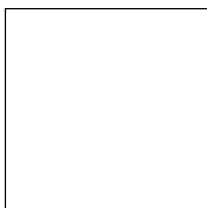
**Tuesday 10 November  
Magnificent Jewels  
Viewing: 6-10 November**

**Tuesday 8 December  
Swiss Art  
Viewing: 4-7 December**

For further information regarding our  
forthcoming auctions go to [christies.com](http://christies.com),  
or contact us at the number below:

Tel: +41 22 319 1766

Fax: +41 22 319 1767



Catalogue Photo Credits: Nina Slavcheva  
Maquette : Elodie Goullier  
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CHRISTIE'S  
THE ART PEOPLE

9 AVENUE MATIGNON 75008 PARIS