

LOS ANGELES

FINEST AND RAREST
WINES: THE EVENING
SALE

FEATURING RARITIES FROM THE
PRIVATE CELLAR OF THE PAUL
JABOULET FAMILY AND CHÂTEAU LA
MISSION HAUT-BRION

Thursday 30 October 2008



NYWINECHRISTIE'S

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13/08/08

AUCTION CALENDAR 2008

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

16 OCTOBER

FINE AND RARE WINES
LONDON, KING STREET

25 OCTOBER

FINE AND RARE WINES
NEW YORK

28 OCTOBER

VINS FINS ET SPIRITUEUX
PARIS

30 OCTOBER

FINE AND RARE WINES
LOS ANGELES

1 NOVEMBER

FINE AND RARE WINES
LOS ANGELES

2 NOVEMBER

FINE AND RARE WINES
AMSTERDAM

10 NOVEMBER

FINE WINES & VINTAGE PORT
LONDON, SOUTH KENSINGTON

13 NOVEMBER

FINE AND RARE WINES
LONDON, KING STREET

16 NOVEMBER

**VENTE DES HOSPICES DE
BEAUNE**
BEAUNE

18 NOVEMBER

FINE WINES
GENEVA

21 NOVEMBER

FINE AND RARE WINES
NEW YORK

25 NOVEMBER

FINEST AND RAREST WINES
AMSTERDAM

29 NOVEMBER

**FINEST AND RAREST WINES
INCLUDING
CHATEAU LATOUR**
HONG KONG

1 DECEMBER

FINE WINES & VINTAGE PORT
LONDON, SOUTH KENSINGTON

3 DECEMBER

FINE AND RARE WINES
NEW YORK

11 DECEMBER

FINEST AND RAREST WINES
LONDON, KING STREET

FINEST AND RAREST WINES:
THE EVENING SALE
FEATURING RARITIES FROM THE PRIVATE
CELLAR OF THE PAUL JABOULET FAMILY
AND CHÂTEAU LA MISSION HAUT-BRION
Thursday 30 October 2008

AUCTION

Thursday 30 October 2008
at 6.00 pm (Lots 1-162)
360 N. Camden Drive
Beverly Hills, CA 90210

AUCTIONEER

Andrea Fiuczynski (# 849132)
New York Wine Warehouse
Auction Permit 123856
Liquor License #L-3710

AUCTION CODE AND NUMBER

In sending absentee bids or making
enquiries, this sale should be referred
to as **EXCELLARS-2071**

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CONDITIONS OF SALE

This auction is subject to
Important Notices,
Conditions of Sale and to Reserves

BUYING AT CHRISTIE'S

For an overview of the process, see the
Buying at Christie's section.
[25]

christies.com

EMAIL

First initial followed by last name
@christies.com
(eg. Scott Torrence =
storrence@christies.com)
For general enquiries about this auction,
email should be addressed to the auction
administrator

NYWINES CHRISTIE'S

View catalogues and leave bids online
at **christies.com**

VINTAGE 1990 GRAND MARQUE CHAMPAGNE

Property of a Gentleman

Recently removed from a known local professional facility maintaining excellent fine wine storage conditions.

This returning consignor has contributed many fine and rare lots to both our Los Angeles and New York salerooms, nearly all of which have been at the foundations of our Evening Sale series.

Christie's has the distinct pleasure of welcoming this Gentleman to another Finest and Rarest: Evening Sale.

Scott M. Torrence, Specialist

Dom Pérignon—Vintage 1990

Epemay

In original carton with cut top, in individual coffrets

"Pale; elegant; noted as 'dry', crisp, very good length, lemon and with smokey aftertaste; last tasted March 2002: *****" MB, Vintage Wine.

1 1 dozen bottles *per lot \$3,000-4,200*

PROVENANCE:

Acquired by this owner from Wally's Wine and Spirits of Los Angeles, a reputable fine and rare wine merchant.

LOUIS ROEDERER'S CRISTAL VINTAGE 1990 IN GRAND FORMAT CRISTAL MILLENNIUM CUVÉE

A special deluxe 2000 Millennium Cuvée of the fabulous 1990 Cristal. This unique blend of Cristal was made only once, and was released in only the methuselah format. Just 2000 methuselem were made and released by Louis Roederer in 1999 in preparation for the millennium, with many now consumed these fabulous big bottles are now becoming hard to find.

Property of a Gourmand and Fine Wine Connoisseur

Recently removed from a local professional facility maintaining excellent fine wine storage conditions.

Cristal, Louis Roederer, Millennium Cuvée—Vintage 1990

Reims

In original presentation wooden case

"The Louis Roederer 1990 Cristal is awesome! A classic of power and finesse, richness and delicacy, it may be the greatest Cristal I have ever tasted!" Robert Parker, Wine Advocate #119 (Oct 1998)

2 1 Methuselah *per lot \$12,000-18,000*

PROVENANCE:

Acquired by this original owner upon initial commercial release

CRISTAL.
MATHUSALEM 2000

LOUIS ROEDERER
CHAMPAGNE



CRISTAL

MATHUSALEM



LOUIS ROEDERER

MAISON FONDÉE EN 1834
LOUIS ROEDERER

CRISTAL



CHAMPAGNE

FRUIT

CRISTAL

REIMS

SCREAMING E

Screaming Eagle is likely Napa Valley's smallest winery. The wine made from one acre of vines, just below Dalla Valle, in a small stone winery in Oakville has captured the hearts and attention of wine collectors across the globe. Available only through the mailing list, the elusive, yet legendary Screaming Eagle reaches extraordinary prices based on its cult following. The vines are Cabernet Sauvignon primarily, but Merlot and Cabernet Franc are blended in small amounts.

Property of a Great Lover of California Cult Wines

Recently moved from a private home cellar maintaining ideal temperature for fine wine storage

Screaming Eagle, Cabernet Sauvignon—Vintage 2001

Napa Valley

In original wooden case

"The 2001 (only 450 cases) is a blend of 88% Cabernet Sauvignon, 10% Merlot, and 2% Cabernet Franc. Dense purple-colored with a classic nose of black currant liqueur intermixed with licorice, a touch of earth, smoke, and discreet toast, this is a powerful, tannic, dense, young offering revealing Screaming Eagle's classic trademarks of fragrance, purity, nobility, and an extraordinary intensity of black currant fruit in a full-bodied, seamless style. Anticipated maturity: 2010-2025+." Robert Parker, Wine Advocate #157 (Feb 2005)

3 3 bottles *per lot \$3,800-5,000*

PROVENANCE:

Lots 3-6 acquired by this original owner upon initial winery direct release

Screaming Eagle, Cabernet Sauvignon—Vintage 2002

Napa Valley

In original wooden case

"The 2002 is reminiscent of the 1992, exhibiting a precociousness out of the gate, but capable of lasting 20-25 years. Deep purple-colored to the rim, with a gorgeously pure nose of creme de cassis with a hint of sweet cherry, licorice, and smoke, this wine is beautifully voluptuous, full-bodied, yet incredibly elegant, with a finish that goes on for close to a minute. It is more showy than either the 2001 or the 2003. " Robert Parker, Wine Advocate #157 (Feb 2005)

4 3 bottles *per lot \$3,800-5,000*

Screaming Eagle, Cabernet Sauvignon—Vintage 2003

Napa Valley

In original wooden case

"The 2003 is a superb effort from this winery, but production is down significantly, with only 600 cases produced. A dense purple color is followed by a sweet nose of charcoal-infused creme de cassis intermixed with licorice, graphite, and a subtle hint of vanilla. Full-bodied, dense, and powerful, with more tannin and structure than the 2002 exhibited at a similar age, the 2003 looks set for a long life of 20-25 years. Anticipated maturity: 2009-2025. " Robert Parker, Wine Advocate #157 (Feb 2005)

5 3 bottles *per lot \$3,800-5,000*

Screaming Eagle, Cabernet Sauvignon—Vintage 2004

Napa Valley

In original wooden case

"The 2004, which is nearly 90% Cabernet Sauvignon, with tiny quantities of Cabernet Franc and Merlot, is an up-front style of wine. There were originally around 800 cases of this wine, but Banks and his crew culled out in excess of 200 or so cases, so the quantity produced is approximately 500. The wine has a dark ruby/purple color and a sweet cassis nose with some licorice and very subtle camphor and earth. The wine is exceptionally pure, beautifully textured, opulent, and forward, which is very much in keeping with the style of this vintage. It can be drunk now or cellared for 15 or more years." Robert Parker, Wine Advocate #174 (Dec 2007)

6 3 bottles *per lot \$3,800-5,000*



SCREAMING EAGLE

EAGLE

SCREAMING

SCREAMING EAGLE

SCREAMING EAGLE

DIAMOND CREEK VINEYARDS

Situated on a geological and topographical marvel, Diamond Creek Vineyards became California's first exclusive Estate Cabernet Sauvignon winery when Al Brounstein first started clearing the 79-acre estate in 1968. Since the maiden vintage in 1972 Al remained true to his original intention of crafting the quintessential Cabernet. Earlier vintages required long aging to evolve; they have become significantly more accessible since the 1990s while retaining their ageability. The emphasis has always been on quality with total production limited to approximately 2,000 cases.

Located at an elevation of 800 feet, Diamond Creek's auspicious grape growing climate combines cooling afternoon breezes from the ocean on the west moderating the Calistoga valley heat in the east. As many as 15 to 20 pickings over a lengthy month long harvest ensure each grape is picked at its optimal ripeness. Phil Steinschriber, Diamond Creek's winemaker since 1991, has introduced several improvements including vertical training and stainless steel fermenting continuing the focus on ripeness and purity of fruit.

Al Brounstein initially identified the three distinguishable vineyard blocks by their diverse soil structure. These are separated by Diamond Creek as it winds through the valley. Al named them for their geological forms: volcanic, gravelly, and red rock. There are currently four separate vineyards bottled on the estate, Lake being the fourth one, all with their unique climate, bottling, and expression.

Gravelly Meadow

The 5-acre Gravelly Meadow Vineyard is the estate's second coolest microclimate, and typically its lowest yielding. Its situation on a prehistoric river bed gives the soil a stony, gravelly nature allowing it to drain rapidly, leaving the vines struggling for moisture. They tend to be the most elegant of Diamond Creek's portfolio with earthy, sage and blackberry, notes and often very Graves like.

Red Rock Terrace

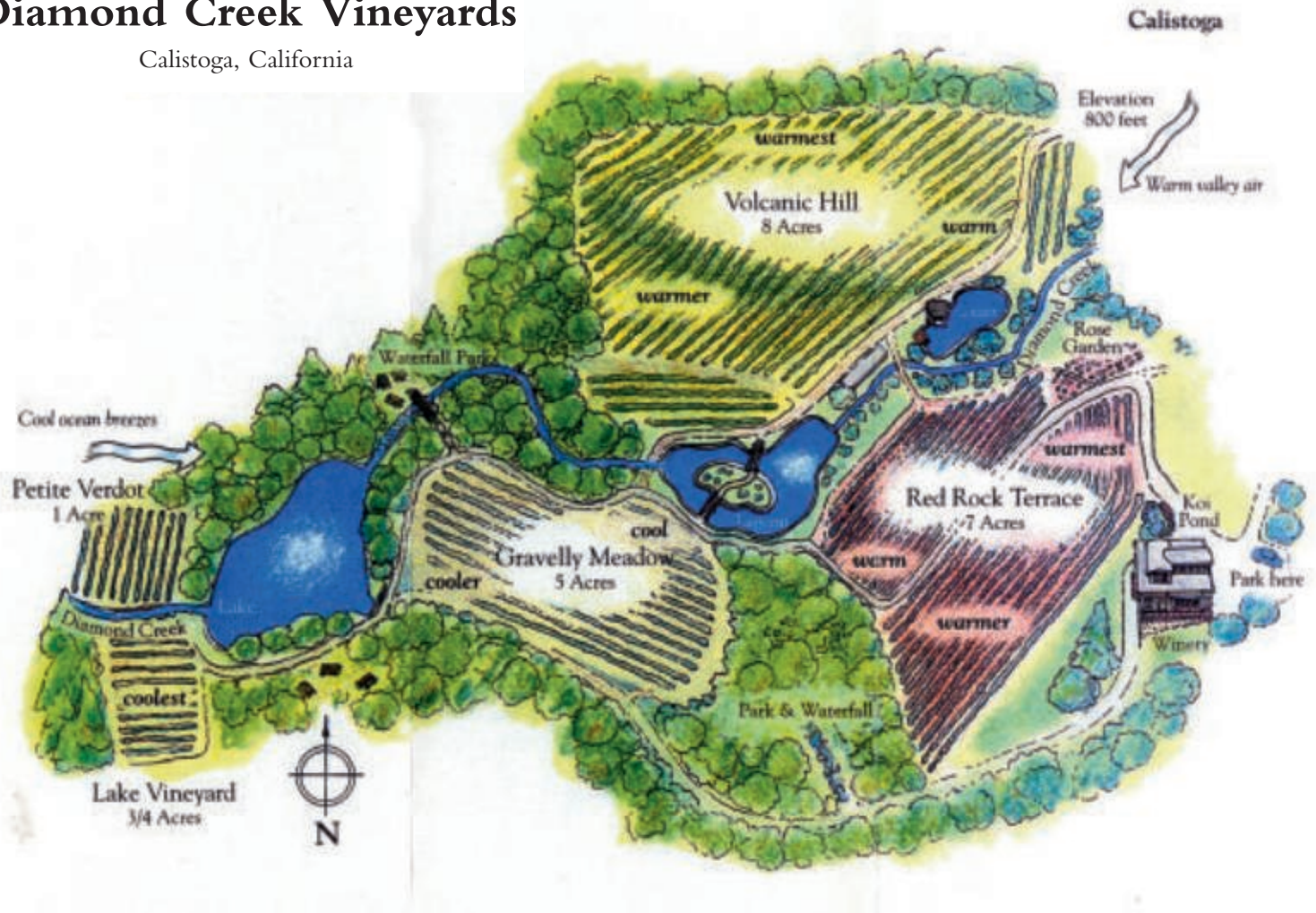
Red Rock Terrace hails from red tinted soil, resulting from high iron content. The 7 acre vineyard faces north with a warm microclimate and tends to be the most accessible and earliest drinking of all of Diamond Creek's wines. Winemaker Phil Steinschriber describes Red Rock Terrace as "having velvety tannins, rich and well balanced, medium dark ruby color with cherry, mint and black currant flavors."

Volcanic Hill

Volcanic Hill, the largest vineyard at 8 acres, faces most southerly. The eruption of Mt. Konocti 8 million years ago left behind a pale, gray, volcanic soil and imparts a distinctive terroir on the wines. Volcanic Hill is often the longest lived of the DC's Cabernets and are full-bodied wines with intense cassis fruit and long yet firm tannins. These are the estate's most muscular cabernets, reminiscent of a Pauillac.

The Microclimates of Diamond Creek Vineyards

Calistoga, California



Property of a Gentleman

Lots 7-17 were acquired winery direct and are presented in rare large format with original wooden cases. Please see this consignor's magnum format Diamond Creek vertical lots located in the Los Angeles, November 1, 2008 Fine and Rare Sale.

Diamond Creek, Volcanic Hill—Vintage 1988

Napa Valley

In original carton

7 6 magnums *per lot \$1,200-1,800*

Diamond Creek, Volcanic Hill, Cabernet Sauvignon—Vintage 1989

Napa Valley

In original wooden case

8 6 magnums *per lot \$1,200-1,800*

Diamond Creek, Volcanic Hill, Cabernet Sauvignon—Vintage 1990

Napa Valley

In original wooden case

9 6 magnums *per lot \$1,200-1,800*

Diamond Creek, Volcanic Hill, Cabernet Sauvignon—Vintage 1991

Napa Valley

In original carton

10 6 magnums *per lot \$1,200-1,800*

Diamond Creek, Volcanic Hill, Cabernet Sauvignon—Vintage 1993

Napa Valley

In original carton

11 6 magnums *per lot \$1,200-1,800*

Diamond Creek, Volcanic Hill, Cabernet Sauvignon—Vintage 1994

Napa Valley

In original carton

12 6 magnums *per lot \$1,200-1,800*

Diamond Creek, Volcanic Hill, Cabernet Sauvignon—Vintage 1996

Napa Valley

In original carton

13 6 magnums *per lot \$1,200-1,800*

Diamond Creek, Volcanic Hill, Cabernet Sauvignon

Napa Valley

- Vintage 1984 double-magnum (1)
- Vintage 1985 double-magnum (1)
- Vintage 1986 double-magnum (1)
- Vintage 1987 double-magnum (1)
- Vintage 1988 double-magnum (1)
- Vintage 1989 double-magnum (1)
- Vintage 1990 double-magnum (1)
- Vintage 1991 double-magnum (1)
- Vintage 1992 double-magnum (1)
- Vintage 1993 double-magnum (1)
- Vintage 1994 double-magnum (1)
- Vintage 1995 double-magnum (1)
- Vintage 1996 double-magnum (1)
- Vintage 1997 double-magnum (1)
- Vintage 1998 double-magnum (1)
- Vintage 1999 double-magnum (1)
- Vintage 2000 double-magnum (1)
- Vintage 2001 double-magnum (1)
- Vintage 2002 double-magnum (1)
- Vintage 2003 double-magnum (1)
- Vintage 2004 double-magnum (1)
- Vintage 2005 double-magnum (1)
- Vintage 2006 double-magnum (1)

All in original wooden cases, all levels into neck; vintages 1984 and 1987 are in original wooden cases but missing lids, vintages 1985-1987 have nicked labels; vintage 2002 has 30th Anniversary artist label.

14 Above 23 double-magnums *per lot \$12,000-16,000*

PROVENANCE:

Acquired by this original owner upon initial winery release

Diamond Creek, Volcanic Hill, Cabernet Sauvignon—Vintage 1982

Napa Valley

In original wooden case

15 1 jeroboam *per lot \$400-600*

Diamond Creek, Volcanic Hill, Cabernet Sauvignon—Vintage 1986

Napa Valley

Nicked label

In original wooden case, missing lid

16 1 jeroboam *per lot \$400-600*

Volcanic Hill

Napa **2000** Valley

Cabernet Sauvignon

grown, produced and bottled on diamond mountain by
DIAMOND CREEK VINEYARDS CALISTOGA, CA.

ALCOHOL 12% BY VOLUME

iter

Volcanic Hill
CABERNET SAUVIGNON

Diamond Creek Vineyards
Bonded Winery 4606

diamond creek



Volcanic Hill

Napa **2005** Valley

Cabernet Sauvignon

produced and bottled on diamond mountain by
DIAMOND CREEK VINEYARDS CALISTOGA, CA.

ALCOHOL 14.5% BY VOLUME

3 Liter

diamond
CABERNET SAUVIGNON
Exclusiv

Diamond Creek Vineyards
Bonded Winery 4606

mond creek

diamond
CABERNET SAUVIGNON
Exclusiv

A RARE TWENTY-FOUR VINTAGE VERTICAL OF DUNN VINEYARDS, HOWELL MOUNTAIN

PURCHASED WINERY DIRECT UPON RELEASE IN ORIGINAL WOODEN CASES

NAPA VALLEY'S FIRST AMERICAN VITICULTURAL AREA:

HOWELL MOUNTAIN

As the first Napa Valley microclimate awarded a prestigious American Viticultural Area Howell Mountain is world renown for magnificently complex wines of earthy austerity and elegant robustness. The credentials for this first ever designation largely came from the efforts of one man, Randy Dunn.

Overlooking St. Helena from the Vaca Range on the valleys northeast side, the appellation encompasses around 14,000 acres, yet possesses only a slight 600 acres dedicated to vines. The region is rugged, with vineyards at 1,400-2,200 feet above sea level, avoiding the influences of fog that often blankets the valley floor below. Even so, Howell Mountain receives cool Pacific breezes. Largely due to the elevation, the climate here is characterized by moderate temperatures that are cooler than in most other parts of the valley. While vineyards in the valley are often blanketed in fog, those on the mountain are enjoying sunshine. The soils of this area are mostly well-drained tuff and volcanic rock. Water retention is poor, producing vines with low vigor and deep roots. Howell Mountain is well known for its Bordeaux varieties and Zinfandels.

The following is a tremendous opportunity to secure a rare, never before separated, vertical of twenty-four jeroboams (5-liters) of one of Napa Valley's greatest and longest lived wines. In 1982, Dunn introduced the first "Napa Valley" bottling and continued this tradition through the years. By and large the label has remained unchanged, the only exception is a slight color shift in the mid-1980s. Randy Dunn's total production is approximately 4,000 standard cases for both the Howell Mountain and Napa Valley combined per year. This has largely remained unchanged since the winery's inception.

Dunn Vineyards, Howell Mountain, Cabernet Sauvignon

Napa Valley

—Vintage 1982	jeroboam (1)
—Vintage 1983	jeroboam (1)
—Vintage 1984	jeroboam (1)
—Vintage 1985	jeroboam (1)
—Vintage 1986	jeroboam (1)
—Vintage 1987	jeroboam (1)
—Vintage 1988	jeroboam (1)
—Vintage 1989	jeroboam (1)
—Vintage 1990	jeroboam (1)
—Vintage 1991	jeroboam (1)
—Vintage 1992	jeroboam (1)
—Vintage 1993	jeroboam (1)
—Vintage 1994	jeroboam (1)
—Vintage 1995	jeroboam (1)
—Vintage 1996	jeroboam (1)
—Vintage 1997	jeroboam (1)
—Vintage 1998	jeroboam (1)
—Vintage 1999	jeroboam (1)
—Vintage 2000	jeroboam (1)
—Vintage 2001	jeroboam (1)
—Vintage 2002	jeroboam (1)
—Vintage 2003	jeroboam (1)
—Vintage 2004	jeroboam (1)
—Vintage 2005	jeroboam (1)

All in original wooden cases; vintages 1983, 1984 and 1985 are in original wooden cases but missing lids; vintage 2005 has an etched label, number 88/100.

17 Above 24 jeroboams

per lot \$18,000-24,000



Dana Wainwright
Paprika
Colonel Scurry
Maid of Honor

SL

SL

Dana Wainwright
Paprika
Colonel Scurry
Maid of Honor

SL

Dana Wainwright
Paprika
Colonel Scurry
Maid of Honor

SL

Dana Wainwright
Paprika
Colonel Scurry
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Dana Wainwright
Paprika
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Maid of Honor

SL

Dana Wainwright
Paprika
Colonel Scurry
Maid of Honor

Dana Wainwright
Paprika
Colonel Scurry
Maid of Honor

SL

Dana Wainwright
Paprika
Colonel Scurry
Maid of Honor

SL

A RARE OPPORTUNITY TO ACQUIRE
1974 HEITZ, MARTHA'S VINEYARD IN
ORIGINAL CARTON

Property of a Gentleman

Removed by a Christie's Specialist from professional storage located within the Napa Valley. This case has remained in cellarage since release by the Estate. It has moved within Napa Valley on two known occasions but never outside the valley. Only when the case was released to Christie's and subsequently relocated to our temperature controlled facility in Los Angeles has this case of 1974 Heitz, Martha's Vineyard ever traveled any meaningful distance.

**Heitz Cellars, Martha's Vineyard, Cabernet
Sauvignon—Vintage 1974**

Napa Valley

"Next a superb magnum in January 2000, and nine months later faultless bottles: still deep, fairly intense; unmistakable eucalyptus nose; crisp, high extract, excellent flavour and length. Great wine. *Last noted at a dinner hosted by Lord Rothschild in the Diary at Waddesdon Manor, Oct 2000 ******" MB, Vintage Wine

18 1 dozen bottles per lot \$15,000-20,000

PROVENANCE:

Acquired as a gift by this original owner upon initial commercial release



SHIPMENT FEDERAL TAX PAID

Packed and Shipped by HEITZ WINE CELLARS, Sanded
Wine Cellar No. 4434 and Sanded Winery 987, 14th
District, California St. Helena, Napa County, California.

Date of Shipment: WORLD ORDER

CONSIGNEE: INVOICE Number 8014

Address:

ANNIVERSARY 1974 VINTAGE
Heitz Cellars
NAPA VALLEY
CABERNET SAUVIGNON
Produced and Bottled in Our Cellar by
HEITZ WINE CELLARS
ST. HELENA, CALIFORNIA
Bottle No. 16560
Magnum
of a total of 32,124 Bottles
of a total of 1,000 Magnums

ANNIVERSARY 1974 VINTAGE
Heitz Cellars
NAPA VALLEY
CABERNET SAUVIGNON
Produced and Bottled in Our Cellar by
HEITZ WINE CELLARS
ST. HELENA, CALIFORNIA
Bottle No. 16558
Magnum
of a total of 32,124 Bottles
of a total of 1,000 Magnums

ANNIVERSARY 1974 VINTAGE
Heitz Cellars
NAPA VALLEY
CABERNET SAUVIGNON
Produced and Bottled in Our Cellar by
HEITZ WINE CELLARS
ST. HELENA, CALIFORNIA
Bottle No. 16559
Magnum
of a total of 32,124 Bottles
of a total of 1,000 Magnums

ANNIVERSARY 1974 VINTAGE
Heitz Cellars
NAPA VALLEY
CABERNET SAUVIGNON
Produced and Bottled in Our Cellar by
HEITZ WINE CELLARS
ST. HELENA, CALIFORNIA
Bottle No. 16566
Magnum
of a total of 32,124 Bottles
of a total of 1,000 Magnums

ANNIVERSARY 1974 VINTAGE
Heitz Cellars
NAPA VALLEY
CABERNET SAUVIGNON
Produced and Bottled in Our Cellar by
HEITZ WINE CELLARS
ST. HELENA, CALIFORNIA
Bottle No. 16567
Magnum
of a total of 32,124 Bottles
of a total of 1,000 Magnums

VINTAGE 1897 INGLENOOK, NAPA VALLEY, CABERNET SAUVIGNON

The Annual Heublein Premier National Auction

From 1969 to 1984 one of the few high quality sources of fine and rare wines in America was at the Annual Heublein Premier National Auction run by Alexander C. McNally, a nationally known Bon Vivant and fine wine connoisseur.

Heublein Inc., during this era, was owned by Beaulieu Vineyards and was an instrumental vehicle for the promotion of an nascent industry and one of but a handful of events where the enjoyment of fine and rare could be had guilt free. The auctions themselves traveled from city to city each year, on both coasts, and presented a "show-business" style auction often in the comforts of grand hotel ballrooms or like venues. This was *the* place to source great vintages from top quality sources, some winery direct and to rub elbows with winedom's elite of the day. Even our very own Michael Broadbent found himself wielding his gavel at the podium from time-to-time during the early 1980s.

Heublein Auctions provided access to many fine and rare wines for the well heeled in America. For instance, in 1971 Heublein auctioned case lots of Inglenook, Napa Valley, Cabernet Sauvignon vintages 1887, 1892, and 1897—clearly some of the earliest vintages on record from Napa. The prices were staggering for that era of public auctions; the 1887 achieved a whopping \$5,000!

Property of a Lady and Gentleman

Recently moved from a private home cellar maintaining ideal temperature for fine wine storage

Inglenook Estate, Cabernet Sauvignon—Vintage 1897

Napa Valley

Level: 5cm; hand labeled vintage 1897 Inglenook Napa Valley Estate Cabernet Sauvignon; original wax capsule largely in tact with some slight chipping, original hand driven short cork in good visual condition; dark green hand blown glass

19 1 bottle per lot \$1,000–2,000

PROVENANCE:

Provenance: Heublein Premier National Auction of Rare Wine



CHATEAU HAUT BRION

Haut Brion, meaning "high mound of grave," enjoys the oldest reputation in print of any wine in Bordeaux. Its most prominent early owner was Jean de Pontac (1488-1589), who built the Château, became the richest man in Bordeaux, and lived an extraordinary 101 years. The name of the Pontac family was often attached to the wine, and in 1666 Jean's great-great grandson, Françoise-Auguste, opened a tavern in London called "The Sign of Pontac's Head," where "Pontac" was sold for three times the price of any other wine. The fashionable tavern lasted for over a century.

The wine of Haut Brion was first sold at Christie's under the name of "Pontac" on April 6, 1778, consigned from the cellars of the Marquis de Noailles. Nine years later the American Ambassador to France, Thomas Jefferson, travelled to Bordeaux and, as history has recorded, was unsuccessful in his attempt to purchase a barrique of the 1784 vintage. He had to settle for two cases of fifty bottles each and was known to enjoy and promote the wines of Haut Brion to his friends and colleagues back in a nascent America.

Haut Brion, the wine, has an illustrious reputation for its richness and suaveté and is generally comprised of 55% Cabernet Sauvignon, 25% Merlot and 20% Cabernet Franc. Haut Brion is not just geographically distant from its First Growth peers, for it is widely recognized as singular in style and grace.

Finest and Rarest Selections from a Magnificent Private Collection

The following selection of Vintage 2000 First Growth Bordeaux is but a selection from a magnificent cellar comprising only the finest wines from the world's greatest wine producing regions. Further top selections from this collection are located within this sale and our Los Angeles, November 1 catalogue.

This property was carefully removed by our team of specialists from a local, professionally maintained, wine cellar facility keeping excellent long term fine wine storage conditions. The entire contents of this cellar were then transported under professional temperature controlled conditions to our warehouse in Los Angeles.

Scott M. Torrence

Specialist

Château Haut-Brion—Vintage 2000

Pessac (Graves), 1er cru classé

All lots in original wooden cases

Parcel: lots 20-25

"A supremely elegant offering, its dense ruby/purple color, and burgeoning perfume of scorched earth, liquid minerals, plums, black currants, cherries, lead pencil, and subtle spicy oak are followed by a delicate yet powerfully flavorful, multi-layered, highly nuanced, and extraordinarily pure and seamless wine... it is certainly a prodigious wine of dazzling persistence, length, and complexity. A blend of 51% Merlot, 42% Cabernet Sauvignon, and 7% Cabernet Franc, it should prove to be uncommonly long-lived, even by the standards of Haut-Brion. Anticipated maturity: 2012-2040." Robert Parker, Wine Advocate # 146 (Apr 2003)

20 1 dozen bottles per lot \$6,000-9,000

PROVENANCE:

Lots 20-25 acquired by this original owner upon initial commercial release

21 1 ,, ,,

22 1 ,, ,,

23 1 ,, ,,

24 1 ,, ,,

25 1 ,, ,,



VINTAGE 2000

The growing season, as always in Bordeaux, was by no means straightforward. The New Year and spring were more than mild, with above-average temperatures in March, resulting in early bud burst. However, though the warmth continued in April and May, it was wet, flowering starting at the end of the month. The damp conditions continued through a depressingly cloudy and humid June and July. What saved the day (rather like 1978 though the heat and sun arrived a month earlier) was almost unbroken sunshine without rain from August through September, resulting in fine ripening conditions favouring the Merlot and, for those who waited and timed it right, the late-ripening Cabernet-Sauvignon.

Unquestionably, this was a very good year, fairly uniform in quality with some really outstanding wines. No serious cellar should be without some decent 2000s. MB, *Vintage Wine*

CHÂTEAU LATOUR

Château Latour—Vintage 2000

Pauillac, 1er cru classé

All lots in original wooden cases

Parcel: lots 26-28

"Cask sample tasted March 2001 at the château: very deep, velvety, opaque core, with intense purple rim; dumb at first, rich, spicy, violets, very Cabernet; full, hard, spicy, tannic. Denser tannins and higher acidity than the '99. (*****) *Long life.*" MB, *Vintage Wine*

26 1 dozen bottles per lot \$8,000-12,000

PROVENANCE:

Lots 26-28 acquired by this original owner upon initial commercial release

27 1 „ „

28 1 „ „



CHÂTEAU MOUTON ROTHSCHILD

"The 2000 Mouton Rothschild is at its best with about 24-48 hours of decanting. A blend of 86% Cabernet Sauvignon and 14% Merlot, the wine offers a saturated ruby/purple color in addition to reticent but promising aromas of toast, coffee, licorice, creme de cassis, and roasted nuts. Dense, chewy, and backward, with tremendous purity and density in addition to obvious toasty oak, it is full-bodied, powerful, tannic, and backward. 24 to 48 hours of aeration only hints at its ultimate potential. This blockbuster will be exceptionally long-lived. It is not as expressive as the other first-growth Médocs, but give it time. As I predicted in my first report on the millennium vintage (April, 2001), Philippine de Rothschild could be expected to do something special with her presentation of 2000. She has exceeded everyone's expectations with a work of art. Those who have seen the extraordinary packaging of the 2000 Mouton Rothschild must certainly realize this is a brilliant achievement. The bottle is extraordinary, and likely to have nearly as much value empty as full! Her genius is obvious, but it's what's inside that counts! Anticipated maturity: 2015-2050+."

Robert Parker, Wine Advocate #146 (Apr 2003)

Château Mouton-Rothschild—Vintage 2000

Pauillac, 1er cru classé

Both lots in original wooden cases

Parcel: lots 29-30

29 1 impériale \$7,000-10,000

PROVENANCE:

Lots 29-30 acquired by this original owner upon initial commercial release

30 1 ..



CHATEAU MARGAUX

The Commune of Margaux possesses eleven classed growths yet none are as celebrated as its only *premier cru*, Château Margaux. For generation upon generation it has been synonymous with fine claret and is the only one in its classification where the château name and commune are the same. The wine of Château Margaux has graced the presence of Christie's catalogues from the very beginning. On February 8, 1788 *Ch Margeau* (sic) became the first mention of any Bordeaux vineyard by name in a Christie's catalogue, with Mr. James Christie himself at the podium selling the wines of the French Ambassador, Count d'Adhemar, at Hyde Park Corner (15 dozen, achieving 49 shillings per dozen). Nearly two hundred years later Château Margaux retains this enviable position in the sale room.

Château Margaux—Vintage 2000

Margaux, 1er cru classé

All lots in original wooden cases

Parcel: lots 31-32 and 33-37

"Only 40% of the crop made it into this 2000 Margaux, a blend of 90% Cabernet Sauvignon and 10% Merlot. Stylistically, it is somewhat of a hybrid between the succulent, opulent, fleshy 1990, and the more delineated, structured, cooler climate-tasting 1996. The 2000 possesses a saturated ruby/purple color to the rim as well as an extraordinarily promising nose of *creme de cassis* intermixed with white flowers, licorice, and hints of espresso and toasty oak. There is great intensity, compelling purity, a multi-layered, full-bodied palate, and a finish that goes on for nearly 70+ seconds. Bottled naturally, with no filtration, it is a monumental example of the elegance and power that symbolize this extraordinary vineyard. A tour de force in winemaking, many of my colleagues predicted, far earlier than me, that it would be the "wine of the vintage." It is certainly one of the wines of the vintage, but there is plenty of competition, even at this lofty level of quality. Absolutely awesome! Anticipated maturity: 2012-2050." Robert Parker, *Wine Advocate* #146 (Apr 2003)

31 1 impériale per lot \$7,000-10,000

PROVENANCE:

Lots 31-37 acquired by this original owner upon initial commercial release

32 1 „ „

33 1 dozen bottles per lot \$8,000-12,000

34 1 „ „ „

35 1 „ „ „

36 1 „ „ „

37 1 „ „ „



CHATEAU LA MISSION HAUT-BRION and the DILLON FAMILY

A SILVER JUBILEE CELEBRATION

A RARE OPPORTUNITY TO ACQUIRE LIBRARY
SELECTIONS DIRECT FROM THE CHATEAU'S
CELLAR

This year, Domaine Clarence Dillon S.A.S. celebrates 25 years ownership of one of Bordeaux's unique and greatest properties: Ch. La Mission Haut-Brion, which they purchased in 1983. At the time, they were already owners of Ch. Haut-Brion.

On Tuesday, 28th October 2008, we will have the honour and pleasure of welcoming Jean-Philippe Delmas, Estate Manager, on behalf of H.R.H Prince Robert of Luxembourg, of the owning family, for a celebratory Ch. La Mission Haut-Brion Masterclass to Christie's Beverly Hills. H.R.H Prince Robert of Luxembourg recently took over the presidency of Domaine Clarence Dillon from his mother, the Duchesse de Mouchy. Please see event details on our website Christies.com and within this catalogue.



HISTORY

The origins of Ch. La Mission Haut-Brion date back to the early sixteenth century: in 1540, these vineyards were owned by Arnaut de Lestonnac, whose family held them for a hundred years. The land was then bequeathed to the "Congregation of La Mission", best known under the name of Lazarites, which had been founded by Saint Vincent de Paul. Wine was needed for the Mass and for entertaining Princes of the Church, nobles and dignitaries. Records show that La Mission was one of Marchal de Richelieu's chosen wines, at the time of Louis XV.

In 1698 a chapel was built - still to be seen within the château - and was consecrated as Notre-Dame d'Aubriion. From this point on the name was established, and the reputation of La Mission Haut-Brion dates from these days.

At the Revolution, the Lazarite order was dissolved, and its vineyards dispersed. In the nineteenth century, the property passed into the hands of a family named Chiapella, originally from New Orleans. The Chiapellas were shipowners, and they took the wine's renown around the world. By 1922, records show that, for the 1918 vintage, Lafite and Margaux were selling for 8 francs a bottle, Latour for 9 francs and La Mission for 10 francs!

THE WOLTNER OWNERSHIP

At about this time, La Mission was bought by Frédéric Woltner, an experienced Bordeaux wine-dealer. His son Henri took over responsibility for the vineyards and château in the early 1920s. Henri had qualified with an oenology degree from Bordeaux University and was a passionate, hands-on château-manager. Seeking better hygiene and the ability to limit high temperatures during fermentation (which at the time often led to volatile acidity - vinegariness - in some wines), he was the first person in the region to install vitrified, steel fermentation tanks. Initially, two vats were bought in 1926, then 10 more in the early 1950s.

The middle years of the 20th century were very tough for château-owners. International demand was virtually non-existent during the 1930s, then the Germans occupied Bordeaux and Château La Mission Haut-Brion from 1940. After the war, there was little money to modernise wine-making facilities, or to replant, where needed. But demand from collectors was building slowly.

La Mission's great rival at the time was, of course, Ch. Haut-Brion, across the road. The two châteaux's vineyards are often contiguous, but at the time the wine-making was quite contrasting. By extending his vatting times, and with cool fermentations, Henri Woltner made deeply coloured, richly structured wines, which were often powerfully tannic, when young. English wine-writer Harry Waugh described him as a "veritable wizard among wine-makers."

There were some who felt that La Mission was producing wines which were more regular, and would age longer, than Haut-Brion's - though perhaps never matching it for finesse and perfect harmony. I remember how fascinating it was to compare the wines in the 1970s, La Mission often being slower to reveal its fruit and length of flavour, but showing extraordinary consistency, trueness to type, and ability to age.

THE VINEYARDS

These lie on mounds of gravel between 25 and 40 metres above sea level, solid stones and pebbles going down 6 metres in some places (as excavations for a new cellar revealed). The vineyards benefit from the region's warm, southern temperatures and Bordeaux's mild, oceanic climate. The vines lie on both sides of the main road from Bordeaux to Arcachon, a mere 15 minutes drive from the centre of the city. The protective warmth of the town and its suburbs undoubtedly contributes to bringing the grapes at La Mission to one of the region's earliest maturities, every vintage.

In the mid-twentieth century, the vineyards covered about 18 hectares, while today additional land has been brought into production, taking the planted vineyard area in 2008 to 26.6 ha. This gives from 5-7,000 cases per year of *Grand Vin*, the 2nd wine being offered as La Chapelle de la Mission Haut-Brion. This 2nd label was introduced from 1991. From the 2007 vintage, it also currently incorporates the production of Ch. La Tour Haut-Brion, which has now ceased to exist, as a separate label - (concerning which, see below for more details).

Today, the vineyards of La Mission are planted to 47% Cabernet Sauvignon, 42.7% Merlot, and 10.3% Cabernet Franc. The Cabernets are planted on the deepest gravel banks, and the Merlots, where the richer, sandy clays abound. These plantation figures need interpreting, however, for the Merlot yields more generously than the two Cabernets. Of the 8 most recent vintages (2007 back to 2000) Merlot has made up more than half of the final *Grand Vin* blend (the two exceptions are 2007 and 2003, when Cabernet Sauvignon was the dominant varietal).

One of the greatest fascinations of the wines of Ch La Mission Haut-Brion certainly stems from the judicious bringing-together of the characters of Bordeaux's three noblest, red grape varieties, on the unique gravel, stone and clay outcrops of Talence and Pessac, where the vineyards lie.

THE DILLON FAMILY PURCHASE

Henri Woltner passed away in 1974, and during the following decade his heirs decided to sell. When news broke that the successful buyer was arch-rival Ch Haut-Brion, there was some dismay. Would La Mission's identity be lost, the produce of its best plots being perhaps assembled with those of Haut-Brion? The latter's admired estate manager Jean-Bernard Delmas (see below) was appointed La Mission's manager and wine-maker. But it was evident that the special character of La Mission Haut-Brion must be maintained. The integrity of the château's wine was never in doubt.

Investment was needed at La Mission, however, and a new fermentation room was constructed. In the vineyards, restructuring and replanting took place, for there were missing vines. We can tease out the story from the published literature. In the claret-lover's "bible", *Bordeaux et ses Vins* (Editions Féret), the châteaux themselves write their own entries, so these can lack objectivity. But with the La Mission entry, the owners were admirably frank. We see, in the 2001 edition, that the average age of the vines at La Mission was 19 years, at that time - quite low for a château of such renown, and surely evidence of the radical vineyard restructuring that had taken place, after the Dillon purchase. Today, the château tells us that the average vineyard-age at La Mission is a respectable 27 years, confirming the accuracy of the previous Féret figure. There is nothing surprising in this. Many, great Bordeaux châteaux needed to replant after the war, but could not afford to do so, while they struggled to achieve profitability. And it took trial and error to discover how the classic Bordeaux grape varieties, the two Cabernets, and Merlot, should best be accommodated on their varied soils.

THE DELMAS FAMILY

When the American millionaire and banker Clarence Dillon bought Ch Haut-Brion in 1935, he wisely retained the services of the then-manager of the estate, Georges Delmas. Delmas maintained daily life, and wine-making, at the château throughout the war, and trained his son Jean-Bernard to succeed him when he retired. This occurred in 1961, and Jean-Bernard was later to become managing director of the whole enterprise. I remember meeting him when I was first in Bordeaux in the late 1960s. A stocky figure, he rather resembled the famous Professor Emile Peynaud of Bordeaux University, under whom I was studying at the time. Delmas was already much admired. Under his tenure the vat-rooms at Haut-Brion were fully modernised, wooden vats being replaced by stainless steel - a pioneering step in the region, for a First Growth (Ch Latour was to follow, some years later). An underground cellar (*chai*) for storage of the 2nd year wine was created, in the 1970s, with many fine-tunings, over the years.

Just as Jean-Bernard Delmas had been trained by his father, so was Jean-Philippe, of the next generation. He took a degree at Bordeaux's Faculty of Oenology, harvested in different wine growing areas in France and abroad, then joined Domaine Clarence Dillon in October 1994. He became Estate Manager on his father's retirement, in January 2004.

PRINCE ROBERT OF LUXEMBOURG,

TODAY'S PRESIDENT OF DOMAINE CLARENCE DILLON

Prince Robert is the fourth generation of the Dillon family to have responsibilities for their Bordeaux vineyards. When Haut-Brion was purchased by Clarence Dillon in 1935, he appointed Seymour Weller, the son of his wife's sister, to become President of the family's Bordeaux interests. Weller ran Haut-Brion for five decades, on their behalf.

From 1955, when she moved to Europe, Clarence Dillon's grand-daughter, Joan Dillon, started to become the family representative at Haut-Brion occasions. Her father Douglas Dillon had been US Ambassador to France 1953-1957, and served as Secretary of the Treasury to Presidents Kennedy and Johnson 1960-65. Joan married HRH Prince Charles of Luxembourg in 1967. He too served on the Haut-Brion board, of which she became President in 1975, until his death in 1977.

Their son Prince Robert, with his sister Princess Charlotte, spent many years of childhood at Haut-Brion. He has been an administrator there since the age of 18. He has been involved in Ch. La Mission Haut-Brion since its purchase, indeed was taken out of school, at the age of 15, to visit it, and take part in signing the deal. He has lived in the United Kingdom, in Switzerland, and in California, where for 2 1/2 years he worked as a script-writer with Stephen Spielberg, amongst others.

So returning to Beverly Hills is for him the most natural way to pursue the family's Silver Jubilee La Mission celebrations.

LA MISSION TODAY

26.6 hectares are planted with vines, in the proportions 47% Cabernet Sauvignon, 42.7% Merlot and 10.3% Cabernet Franc. In the final blend for the *Grand Vin*, typically Merlot may represent about 60% of the volume, though the proportions have varied quite markedly, in recent vintages. Fermentation temperatures, in 180 hectolitre stainless steel vats, may average 30C., with regular pumping over. Prior to bottling, the wines age for 18-22 months in approximately 80% new oak barrels, then are egg-white fined.

The average production of *Grand Vin* is 5000-7000 cases, per vintage.

Prince Robert has defined the family's objectives for La Mission to include bringing great continuity and regularity to the productions, while going for more concentration, and holding on to the wine's intrinsic character. Today, they can afford to be more selective, when deciding on the *Grand Vin* and La Chapelle blends, and only the best wines carry those two labels. Concerning style differences, and the relationship with Haut-Brion, "maintaining a separate soul for the two properties" is of the highest importance.

We must agree with him when he adds: "La Mission has been in the Court of the First Growths, for a century or more"

Anthony Hanson
Master of Wine, Senior Consultant
Christie's International Wine Department
4th September 2008




CHÂT

LA MISSION

APPELLATION PESSAC

Cru classé



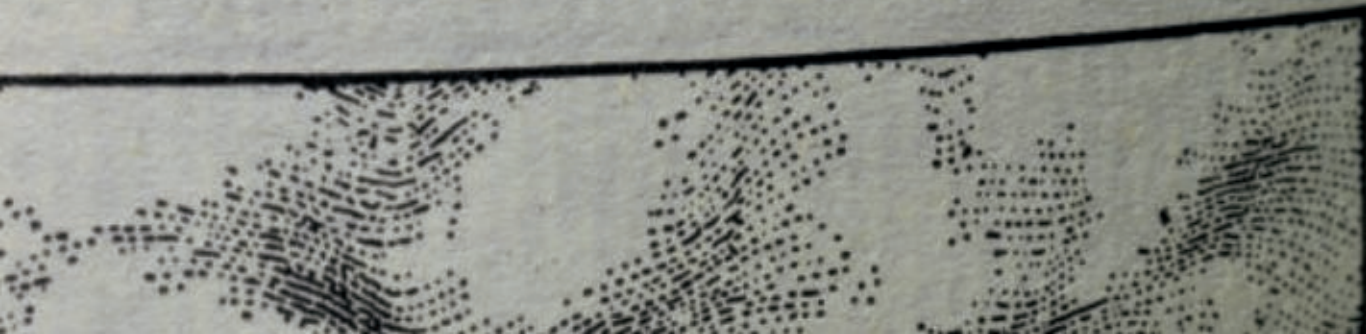


TEAU

HAUT BRION

LÉOGNAN CONTRÔLÉE

de Graves



Château La Mission-Haut-Brion—Vintage 1985*Talence (Graves), cru classé**In original wooden case*

"The 1985 is deliciously opulent, rich, and open knit. The color is a dark ruby/purple with some garnet at the edge. The wine offers a sweet, smoky, melted road tar, black currant-scented nose with toasty oak in the background. It has put on weight as it has evolved in the bottle, and appears to be better than ever, with copious quantities of lush, jammy black fruits intermixed with the smoky, roasted character so prevalent in this appellation. The low acidity and loosely-knit, medium to full-bodied, fleshy character make for delicious drinking." Robert Parker, *Bordeaux Book*, 3rd ed. (1998)

38 1 double-magnum *per lot \$1,500-2,000*

PROVENANCE:

Direct from the cellars of Château La Mission Haut Brion

Château La Mission-Haut-Brion—Vintage 1989*Talence (Graves), cru classé**In original wooden case*

"It is a spectacular wine, and as it ages in the bottle, it is quickly becoming one of my all-time favorite La Mission-Haut-Brions, ranking alongside the 1982, 1975, 1961, 1959, and 1955. The 1989 boasts a dense, thick, purple color, followed by a sweet, roasted cassis, chocolatey-scented nose with whiffs of tobacco, tar, and minerals. The wine is extremely full-bodied, unctuously-textured, sweet, jammy, and rich. Although it is still a youthful, unformed wine, it is already delicious to drink. It should develop additional bottle bouquet by the turn of the century, after which it will drink well for 15-20 years. Last tasted 11/96" Robert Parker, *Bordeaux Book*, 3rd ed. (1998)

39 1 jeroboam *per lot \$12,000-20,000*

PROVENANCE:

Direct from the cellars of Château La Mission Haut Brion

Château La Mission-Haut-Brion—Vintage 1990*Talence (Graves), cru classé**In original wooden case*

"The 1990 La Mission performed well-above my original score of 92. The wine is ostentatious, with a sweet, spicy, cedary, fruitcake, roasted black fruit-scented nose, admirable richness, a juicy, succulent, voluptuous texture, gobs of fruit and glycerin, low acidity, and a full-bodied, layered finish. This splendidly chewy, intense La Mission-Haut-Brion will come close to matching the quality of the legendary 1989. It will continue to drink well for another two decades." Robert Parker, *Wine Advocate* #109 (Feb 1997)

40 1 jeroboam *per lot \$4,500-6,000*

PROVENANCE:

Direct from the cellars of Château La Mission Haut Brion

Château La Mission-Haut-Brion—Vintage 1998*Talence (Graves), cru classé**In original wooden case*

"Complex aromas of scorched earth, minerals, black fruits, lead pencil, and subtle wood accompany this classic, full-bodied, La Mission. It boasts superb purity, an expansive, concentrated mid-palate, and sweet tannin in the long, muscular yet refined finish. This superb La Mission-Haut-Brion, which requires 6-7 years of cellaring, gets my nod as one of the finest La Mission's produced. Anticipated maturity: 2007-2030." Robert Parker, *Wine Advocate* #134 (Apr 2001)

41 1 jeroboam *per lot \$1,800-2,200*

PROVENANCE:

Direct from the cellars of Château La Mission Haut Brion

Château La Mission-Haut-Brion—Vintage 2000*Talence (Graves), cru classé**In original wooden case*

"While still tight from bottling, its inky purple color is accompanied by extravagantly sweet aromas of blackberries, blueberries, toast, scorched earth, coffee, asphalt, graphite, and smoke. Super-intense and unctuously-textured, with a sumptuous mid-palate and finish, this is an explosively rich, layered effort that possesses everything I could ever want from a terroir that has given me as much hedonistic and intellectual pleasure as any other wine in the world. It is an amazing achievement for administrator Jean-Bernard Delmas, his son, Jean-Phillipe, and the entire winemaking team. The phenomenal aftertaste goes on for over a minute. Anticipated maturity: 2011-2045." Robert Parker, *Wine Advocate* #146 (Apr 2003)

42 3 magnums *per lot \$6,000-8,000*

PROVENANCE:

Direct from the cellars of Château La Mission Haut Brion

Château La Mission-Haut-Brion—Vintage 2003*Talence (Graves), cru classé**In original wooden case*

"A blend of 52% Cabernet Sauvignon, 39% Merlot, and the rest Cabernet Franc, this 5,000 case cuvee tips the scales at a relatively lofty 13.25% alcohol. Gravelly, smoky, scorched earth, and sweet berry fruit (black currants and blueberries) characteristics as well as surprisingly delicate nuances are followed by a layered, medium to full-bodied wine with sweet fruit, low acidity, fine power, and a luscious texture (the pH is a high 3.9). Anticipated maturity: 2007-2018." Robert Parker, *Wine Advocate* #158 (Apr 2005)

43 1 impériale *per lot \$2,000-3,000*

PROVENANCE:

Direct from the cellars of Château La Mission Haut Brion

CHATEAU LA MISSION HAVRE BRION



CHATEAU MOUTON ROTHSCHILD VINTAGE 1945

Property of a Gourmand and Fine Wine Connoisseur

Recently removed from local professional facility maintaining excellent fine wine storage conditions

Château Mouton-Rothschild—Vintage 1945

Pauillac, 1er cru classé

Level: upper shoulder; on original branded cork, label bin soiled and slightly nicked label

"I originally coined the phrase 'a Churchill of a wine,' meaning larger than life, immediately recognisable, complex, endlessly fascinating, unforgettable. The first thing to notice is its extraordinary colour. I have on more than one occasion recognised the wine by this alone. and its bouquet is equally distinctive, in fact one of the most astonishing smells ever to emerge from grapes grown out of doors. The power and spiciness surges out of the glass like a sudden eruption of Mount Etna: cinnamon, eucalyptus, ginger, 'Friars Balsam' (noted once!) Impossible to describe but inimitable, incomparable, and, because of this and its appearance, several times 'guessed' blind. There is simply no other wine like it. Its taste is a component of smell, its fragrance is reflected on the palate. Still lovely, still vivacious. Seemingly tireless—indeed another half century anticipated. *Last tasted blind, and immediately recognised, at Wilfred Jaeger's mountain-top late lunch, June 2001 ***** (6 stars)*" MB, Vintage Wines

44 1 bottle per lot \$6,000-8,000

PROVENANCE:

Acquired by this owner from a reputable merchant

CHATEAU CHEVAL BLANC VINTAGE 1947

Château Cheval-Blanc—Vintage 1947

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

Levels: top shoulder; both capsules cut for inspection, both with original chateau and vintage branded corks; both with Southern Wine and Spirits slips, labels in general good appearance, one bin soiled label

"Having a 1947 Cheval Blanc served out of an impeccably stored magnum twice in three months during the summer of 1994, and on another occasion, from an extraordinary jerobaum, made me once again realize what a great job I have. The only recent Bordeaux vintage that comes even remotely close to the richness, texture, and viscosity of so many of these right bank 1947s is 1982. What can I say about this mammoth wine that is more like port than dry red table wine? The 1947 Cheval Blanc exhibits such a thick texture it could double as motor oil. The huge nose of fruitcake, chocolate, leather, coffee, and Asian spices is mind-boggling. The unctuous texture and richness of sweet fruit are amazing. Consider the fact that this wine is, technically, appallingly deficient in acidity and excessively high in alcohol. Moreover, its volatile acidity levels would be considered intolerable by modern day oenologists. Yet how can they explain that after 47 years the wine is still remarkably fresh, phenomenally concentrated, and profoundly complex? It has to make you wonder about the direction of modern day winemaking. Except for one dismal, murky, troubled, volatile double-magnum, this wine has been either perfect or nearly perfect every time I have had it." Robert Parker, Wine Advocate #95 (Oct 1994)

45 2 bottles per lot \$10,000-14,000

PROVENANCE:

Acquired by this owner from a reputable merchant

NOTES

1945 MR - A CHURCHILL OF A WINE!



1959 CHATEAU HAUT-BRION RECENTLY UNCOVERED IN AN ORIGINAL WOODEN CASE

VINTAGE 1959

A great vintage. Hugely popular with the British wine trade, proclaimed by the pundits as 'the vintage of the century' and *très grands vins* by the Bordelais, the optimists were not far out despite some talk of lack of acidity. Apropos, the eminent Professor Peynaud states that if a wine has an abundance of all the major parts, alcohol, extract, fruit and tannin, an equally high level of acidity is not only not essential, it is not necessary. The 1959 vintage was blessed with a very favourable growing season, in particular a fine, warm summer, with rain mid-September to swell the grapes; the harvest followed a week or so later.

Property of a Lady and Gentleman

Recently moved from a private home cellar maintaining ideal temperature for fine wine storage

Château Haut-Brion—Vintage 1959

Pessac (Graves), 1er cru classé

Levels: three 3.5cm, two 4.5cm, six 5cm and one 5.5cm; one cut capsule, clearly visible Chateau and vintage branded cork, two bin soiled labels; Imported by Paramount Liquors, Inc Los Angeles, Selected by Alexis Lichine labels, Shipped by Jurgensen & Associes, Margaux, France.

In original wooden case, missing original lid

46 1 dozen bottles per lot \$15,000-20,000

PROVENANCE:

Purchased by owner from Jurgensen's , a purveyor of fine and rare wine

NOTES



P.L. No

13176

CHATEAU HAUT-BRION

CHATEAU HAUT-BRION

59

1959
CHATEAU HAUT-BRION
GRAND CRU CLASSE

1959
CHATEAU HAUT-BRION
GRAND CRU CLASSE

DOMAINE DE LA ROMANÉE-CONTI

MICHAEL BROADBENT'S FIVE STAR BURGUNDY VINTAGE

VINTAGE 1985 *****

One of my favourite burgundy vintages. Certainly some of my most consistently glowing notes.

The weather conditions were interesting: unprecedented low temperatures in January, snow in February delaying budding but minimising the risk of late frosts. Delayed flowering; June and July were fairly normal but, from the first week in August, heat and drought, then hail storms; 25 of the crop in Aloxe-Corton was destroyed, but surviving vines produced excellent wines. From 1 September constant sunshine. A ripe, healthy crop and one of the best vintages in most growers' memories.

They demonstrate [as a collective whole] the superiority and extra depth of the grands crus, the quality of the 1er crus as well as, even in a vintage like this one, the variations between village wines.

Property of a Gourmand and Fine Wine Connoisseur

The following lots were recently removed from a local professional facility maintaining excellent fine wine storage conditions

Romanée-Conti—Vintage 1985

Côte de Nuits, Domaine de la Romanée-Conti

Levels: two 2.5cm, one 3cm, one 3.5cm and one 4cm; bottle no 199, 1196, 1738, 1740, 3481; two capsules with slight corrosion, three lightly bin soiled labels, one heavily bin soiled label

"I have had mixed luck with this wine and the score below reflects the best of those experiences. Two bottles were opened at the big RC tasting as the first was deemed by the group to be atypical in terms of its expressiveness; otherwise, I have had this wine now 6 times. The best example that has come my way was gorgeously expressive and highly spiced with a rich panoply of aromas, running from Asian spice notes like soy, hoisin and clove to a mix of primary and secondary black fruit aromas, violets the classic dried rose petal. The big yet refined flavors are rich, intense, mouth filling and still quite youthful, indeed even energetic on the palate drenching and coating finish of spectacular length, all wrapped around a solid tannic spine that will enable the '85 to evolve glacially over the next 30 years. While the DRC '85s are a mixed bag with a weak La Tâche but excellent examples of Richebourg and Grands Echézeaux, the RC is unquestionably at the head of its class." BH, Jan 1, 2008

47 5 bottles per lot \$35,000-50,000

PROVENANCE:

Acquired by this owner from a reputable merchant



DRC MONTRACHET

GRANDS FORMATS NUMBERS 00001 AND 000001

"Massively rich fruit completely laced with notes of heavy botrytis, pain grill and minerals. Very open, forward, dense and rich flavors of wonderful complexity and butterscotch that just manage to avoid being heavy or ponderous. The acidity struggles to buffer the powerfully rich flavors and this is already drinking well. Stylistically, it leans in the direction of a New World chardonnay with its forward, fruit driven style though no such chardonnay in my experience can offer this kind of sheer density, power and profound length. Hardly classic in style but dramatic and compelling nonetheless. This will mature relatively early but should last for a long time." BH

Montrachet—Vintage 1998

Côte de Beaune, Domaine de la Romanée Conti

Both lots in original wooden cases, banded prior to inspection,

lot 48 number 000001, signs of old seepage, slightly cracked

wax capsule; lot 49 number 00001

48 1 methuselah per lot \$15,000–20,000

PROVENANCE:

Acquired by this original owner upon initial commercial release

49 1 jeroboam per lot \$10,000–15,000

PROVENANCE:

Acquired by this original owner upon initial commercial release

NOTES

Lots 48 and 49 after



RARE COLLECTION OF HENRI JAYER

ECHÉZEAUX - RICHEBOURG - AUX BRULEES - LES BEAUMONTS - CROS PARANTOUX

Property of a Lady and Gentleman

I first met this generous family back in the summer of 2006. When invited to visit this locally based cellar I was very impressed by not only with the depth and breath of the collection but I remain thoroughly enchanted with their seemingly limitless appreciation for all of the world's great wines. Since that time, through their extensive gourmet knowledge, I have had the great pleasure of being introduced to some of Los Angeles' great tucked away restaurants. Of course, over the past two years we had several generous opportunities to try many of the contents from this collection. From Champagne to little known Australian Cabernets, from Bordeaux to Burgundy, each was a perfect example of cool temperature storage. To this day they serve as reference benchmarks for me.

The following gems of rare vintage Henri Jayet, Emmanuel Rouget, Armand Rousseau and Domaine Ponsot were selected specifically for this sale. Additional contents from this cellar are offered in the Los Angeles November 1 catalogue. I encourage you to seek out what selections have been chosen for that sale.

Scott M. Torrence, Specialist

Echézeaux—Vintage 1978

Côte de Nuits, H. Jayet

Levels: one 2.5cm, one 3cm and one 3.5cm

50 3 bottles per lot \$9,000-12,000

Echézeaux—Vintage 1982

Côte de Nuits, H. Jayet

Levels: 2.5cm; one torn label

51 2 bottles per lot \$1,800-2,400

Echézeaux—Vintage 1983

Côte de Nuits, H. Jayet

Levels: 2cm or better; two stained labels

52 5 bottles per lot \$3,000-4,500

Echézeaux—Vintage 1988

Côte de Nuits, H. Jayet

"A beautifully complex mix of mostly secondary aromas with a touch of fresh primary fruit wrapped in spice and earth leads to rich if slightly edgy medium full, nicely punchy and powerful flavors that retain fine precision and length. This is a terrific Echzeaux by any standard and one that can be enjoyed now or held for another decade." BH, Oct 7, 2004

53 6 bottles per lot \$5,500-7,000

Echézeaux—Vintage 1990

Côte de Nuits, H. Jayet

Three signs of old seepage, one stained neck label

"Knock out aromas of kirsch, blackberry extract and ripe earth lead to big, robust, quite structured, deep and sappy flavors of incredible depth and complexity and as grand as those characteristics are, it is the simply mindbending length that really sets this apart from the average Jayet Ech. A wine that should last for 25 years if well stored." BH, Dec 22, 1996

54 6 bottles per lot \$9,000-12,000

Echézeaux—Vintage 1991

Côte de Nuits, H. Jayet

"A great smoky, earthy, spicy nose precedes textured, powerful, rich, long, utterly lovely flavors of considerable length, breed and elegance. Still quite youthful and fresh if no longer young and the medium structure suggests that this will require at least another 3 to 5 years of bottle age, perhaps longer to arrive at its peak. The only nit is that the finish is ever so slightly edgy but this may very well round out with additional time. In short, this is a really beautiful wine." BH, Apr 9, 2004

55 4 bottles per lot \$6,000-8,000

Richebourg—Vintage 1982

Côte de Nuits, H. Jayet

Levels: six 2.5cm, one 3.5cm and one 4cm; two torn labels

"Remarkably, there is only a hint of bricking at the very limit of the rim - most '82s are well bricked through at this point in their evolution. The nose follows suits as it too is incredibly youthful and bright with hints of raspberry and strawberry notes and only the initial traces of secondary aromas present. As one would expect the flavors are a good deal less concentrated than the best in this range with a supple, pure and easy quality yet there is plenty of depth here as well as fine precision and persistence. The finish is slightly edgy though with air this character diminishes. A terrific effort for the vintage." BH, Jan 1, 2005

56 8 bottles per lot \$13,000-18,000



1978

1978

1978

1978



HEZEAX
APPELLATION CONTRÔLÉE
Mis en bouteille par
Henri Mayer
VITICULTEUR A VOSNE-ROMANÉE (CÔTE D'OR)
RED BURGUNDY WINE
ALCOHOL 15.0%
IMPORTED BY
WASHINGTON COMPANIES LOS ANGELES CALIFORNIA

HEZEAX
APPELLATION CONTRÔLÉE
Mis en bouteille par
Henri Mayer
VITICULTEUR A VOSNE-ROMANÉE (CÔTE D'OR)
RED BURGUNDY WINE
ALCOHOL 15.0%
IMPORTED BY
WASHINGTON COMPANIES LOS ANGELES CALIFORNIA

WINE AU
DOMAINE
EHEZEAX
APPELLATION CONTRÔLÉE
Mis en bouteille par
Henri Mayer
VITICULTEUR A VOSNE-ROMANÉE (CÔTE D'OR)
RED BURGUNDY WINE
ALCOHOL 15.0%
IMPORTED BY
WASHINGTON COMPANIES LOS ANGELES CALIFORNIA

WINE AU
DOMAINE
VOSNE-ROMANÉE
CROS-PARANTOUX
APPELLATION VOSNE-ROMANÉE CONTRÔLÉE
Mis en bouteille par
Henri Mayer
VITICULTEUR A VOSNE-ROMANÉE (CÔTE D'OR)
RED BURGUNDY WINE
ALCOHOL 15.0%
IMPORTED BY
WASHINGTON COMPANIES LOS ANGELES CALIFORNIA

Richebourg—Vintage 1983

Côte de Nuits, H. Mayer

Levels: 2cm or better; three torn labels

"Still ruby at the core. A wonderfully complex nose that evidences a much more pronounced secondary aromatic profile laced liberally with plenty of sous bois and a potent combination of leather, ripe earth and spice. The full-bodied flavors are concentrated, sappy and mouth coating with superb richness and almost none of the drying tannins that are so typical of many '83s. To be sure, this is still moderately structured but it's not hard, just firm though there is a touch of acidity that is just now beginning to poke through on the finish. In short, there is more material here than the '84 possesses but it's not as well balanced and harmonious." BH, Jan 1, 2005

57 6 bottles *per lot \$5,500-7,500*

Richebourg—Vintage 1985

Côte de Nuits, H. Mayer

Level: 0.5cm; lightly bin soiled label

"Heady and wonderfully perfumed of largely primary fruit notes lead to quite dense and still completely fresh flavors of simply unbelievable depth and length. All the more remarkable is how fresh and young this remains with only hints of secondary notes to be found and the velvety finish goes on and on. I could taste this the next day and the ethereal nose is simply haunting and it's frankly difficult to really do justice to the sheer breadth of expression. A wine for the ages and one that should live 25 years, something very few '85s can aspire to. Consistent notes." BH, Jan 1, 2005

58 1 bottle *per lot \$3,000-4,000*

Richebourg—Vintage 1986

Côte de Nuits, H. Mayer

Level: 1.5cm

"Initial bricking on the rim with a ruby center. Initially, a remarkably pure, fresh and airy nose combines both primary and secondary pinot fruit aromas and touches of earthy, spice and hints of game and smoke but this moves decidedly towards mostly secondary notes with extended air. The flavors are sweet and classy but they do not entirely escape the backend astringency that tends to mark the vintage. There is almost a somewhat rustic feel to this wine because the slightly under ripe tannins aren't masked by either the density or the power. A fine effort for the vintage but not a great one by the impeccably high standards of this wine. Drink up sooner than later." BH, Jan 1, 2005

59 1 bottle *per lot \$1,200-1,800*

Vosne-Romanée, Aux Brûlées—Vintage 1983

Côte de Nuits, H. Mayer

Level: 2cm; nicked labels

60 2 bottles *per lot \$1,200-1,800*

Vosne-Romanée, Aux Brûlées—Vintage 1986

Côte de Nuits, H. Mayer

Level: 2cm; sign of old seepage, stained label

61 1 bottle *per lot \$600-900*

Vosne-Romanée, Les Beaumonts—Vintage 1983

Côte de Nuits, H. Mayer

Level: 2cm

62 1 bottle *per lot \$600-900*

Vosne-Romanée, Les Beaumonts—Vintage 1986

Côte de Nuits, H. Mayer

Level: 1.5cm

63 1 bottle *per lot \$600-900*

Vosne-Romanée, Les Beaumonts—Vintage 1988

Côte de Nuits, H. Mayer

Levels: three 2.5cm, one 3cm, one 3.5cm and one 4.5cm; one sign of old seepage

64 6 bottles *per lot \$3,500-4,500*





1990

1990

1990

1988

1988

1988

1990

1988

ECHÉZEAUX

GRAND CRU
APPELLATION CONTRÔLÉE

Henri Mayer

ECHÉZEAUX

GRAND CRU
APPELLATION CONTRÔLÉE

Henri Mayer

ECHÉZEAUX

GRAND CRU
APPELLATION CONTRÔLÉE

Henri Mayer

ECHÉZEAUX

GRAND CRU
APPELLATION CONTRÔLÉE

Henri Mayer



CROS PARANTOUX

This vineyard sits above Richebourg on a very thin layer of sandy clay and limestone below which lies a bed of rock. Naturally, the soil is poor and rocky - an excellent start to stress a vine into producing the base elements of fine wine. Such conditions lend the finished wine a good amount of natural acidity.

1951 became the year in which Henri Mayer found himself in the enviable position of being able to acquire a small portion of Cros Parantoux, a special vineyard located in Vosne Romanée. Two years later in 1953 Mme. Noirot-Camuzet offered another parcel to Henri Mayer. By 1970 Mayer's holdings of Cros Parantoux amounted to nearly 1/3 of its entirety. The remainder is held by Meo-Camuzet, which means there are only two owners of this great vineyard. Since the 1950s Mayer was known to have blended his Cros Parantoux with fruit from other vineyards as was common in this era. It wasn't until 1976 that he created a bottling containing 75% of CP, the rest came from a Vosne Romanée Villages vineyard. It was in this vintage that Mayer could finally see, with some clarity, the quality coming from his section of CP. Certain that this vineyard had an expression all its own, Mayer dedicated the 1978 vintage as the very first time that Cros Parantoux would be bottled and labeled exclusively from its own excellent fruit.

Yearly average production: 3500 bottles from 1978-1996. In 1995 Mayer retired from winemaking and released control over to Emmanuel Rouget in 1996. Emmanuel, Henri's nephew by marriage, came to work and study from Henri in the early eighties. Emmanuel is known to have religiously followed the methods of viticulture and winemaking of Henri. The quality between the two is generally believed to be very similar.



Vosne-Romanée, Cros Parantoux—Vintage 1978

Côte de Nuits, H. Mayer

Level: 2.5cm; slightly depressed cork

"As with the '78 Echézeaux, I have encountered significant bottle variation with this wine. The bottle at the tasting was very fresh and I believe representative of the wine at its best. Deep ruby with virtually no bricking. The nose is vibrant, youthful and quite fine with an obvious mineral component to it and the middle weight flavors are also fresh and lively with only some secondary character to the ripe, balanced, still moderately structured flavors that offer outstanding length. While this does display dazzling complexity and extraordinary richness, it is not demonstrably better than the '78 Echézeaux." BH, Oct 17, 2003

65 1 bottle *per lot \$3,800-5,000*

Vosne-Romanée, Cros Parantoux—Vintage 1986

Côte de Nuits, H. Mayer

Levels: 2cm; one torn label

"Clean, elegant and surprisingly ripe nose of mostly secondary aromas of marvelous complexity followed by sappy, mouth coating, rich flavors underpinned by somewhat rough tannins and a touch of finishing warmth. While not a great Cros by the extremely high Mayer standards, this is a clear success for the vintage and it's drinking perfectly now though will certainly hold well if properly stored." BH, May 10, 2003

66 2 bottles *per lot \$1,600-2,000*

Vosne-Romanée, Cros Parantoux—Vintage 1988

Côte de Nuits, H. Mayer

overflow bottle stains, believed taken at time of bottling

"Remarkably aromatic yet this remains focused, tight and pure with intense mineral notes followed by robust, gamey, understated flavors that pack plenty of mid-palate punch plus outstanding length. This is still on its way up and curiously for such a rich, relatively tannic wine, this is rather refined on the finish. While it will come into its own in the 2008 or so area, this is a wine that will likely see its 40th birthday without strain. A great effort that is still in need of patience. Note: this bottle was considerably better than two other examples drunk in the past 2 years." BH, Jun 7, 2007

67 1 dozen bottles *per lot \$20,000-28,000*

ALMOST A SOLID DOZEN

Is it really that difficult to see why one might desire to taste one of Mayer's greatest vintages? We must be willing to grant some indulgences, right? Cheers!

Vosne-Romanée, Cros Parantoux—Vintage 1990

Côte de Nuits, H. Mayer

"One of the greatest Mayer wines I have ever tasted with the barest trace of secondary aromas on the explosively spicy nose offering blackberry, licorice, earth, tea and a dozen other aspects all framing densely rich, mouth coating, marvelously textured flavors of simply phenomenal length. While certainly enjoyable now for all its effusive fruit and velvety flavors, this is still quite young and should continue its development as there are still ripe tannins to resolve. One of the finest wines of the vintage and a genuine testament to the Mayer legacy." BH, Oct 1, 2001

68 11 bottles *per lot \$38,000-48,000*

Vosne-Romanée, Cros Parantoux—Vintage 1991

Côte de Nuits, H. Mayer

Bin soiled label

"The first signs of secondary fruit aromas have now arrived, creating a wonderfully complex nose of primary and secondary aromas framed by spice, tea, leather and earth notes. The flavor profile is still young and firm though this is impressively rich, full-bodied and intense with medium weight, focused, very precise, ever-so-slightly austere flavors of outstanding length and depth. This is still firmly structured though it's by no means hard and while this could be approached now with pleasure, it will be better in 5 to 7 years and hold easily for another decade after that. Consistent notes." BH, Jan 1, 2004

69 1 bottle *per lot \$2,000-2,800*

Vosne-Romanée, Cros Parantoux—Vintage 1983

Côte de Nuits, H. Mayer

Levels: two 2.5cm and one 3cm; one nicked label corner

70 3 bottles *per lot \$2,400-3,800*

EMMANUEL ROUGET

Vosne-Romanée, Cros Parantoux—Vintage 1990

Côte de Nuits, Emmanuel Rouget

"From two bottles tasted within a week of one another. This starts out with a bit of funk on the nose slightly akin to sour milk that took over an hour to eventually dissipate, finally leading to a richly spicy, warm, still fresh nose of considerable distinction. The full-bodied, rich, indeed even opulent flavors are still young and vigorous and underpinned by firm, ripe tannins that are completely buried by the sap on the beautifully long finish. A very impressive wine that is still on the way up. Be sure to give the '90 Cros at least an hour of air before drinking it. Consistent notes." BH, Oct 20, 2003

71 6 bottles *per lot \$6,000-7,500*

1978: HENRI JAYER'S FIRST DOMAINE BOTTLING OF 100% CROS PARANTOUX

Property of a Central Coast Gentleman and Fine Wine Aficionado

Recently moved from a private home cellar maintaining ideal temperature for fine wine storage

Please see other fine selections from this collection in the Los Angeles, November 1 catalogue.

Vosne-Romanée, Cros Parantoux—Vintage 1978

Côte de Nuits, H. Jayer

Levels: 2cm; three cut capsules all clearly verifying producer, vineyard and vintage; two missing vintage neck labels, bin soiled labels

"As with the '78 Echzeaux, I have encountered significant bottle variation with this wine. The bottle at the tasting was very fresh and I believe representative of the wine at its best. Deep ruby with virtually no bricking. The nose is vibrant, youthful and quite fine with an obvious mineral component to it and the middle weight flavors are also fresh and lively with only some secondary character to the ripe, balanced, still moderately structured flavors that offer outstanding length. While this does display dazzling complexity and extraordinary richness, it is not demonstrably better than the '78 Echzeaux." BH, Oct 17, 2003

72 5 bottles

per lot \$15,000-20,000

PROVENANCE:

Acquired by this owner from a reputable merchant

ARMAND ROUSSEAU

This domaine has a proven record going back to the 1930s, when Armand Rousseau was one of the very first to start bottling his own wine at the domaine.

As a courtier before the First World War, Armand Rousseau knew of all the parcels of land coming for sale and saw the opportunity to build a domaine of his own. Raymond Baudoin, consultant to a number of restaurants persuaded Rousseau and others to domaine-bottle their best cuvées for his best customers. Through the restaurants came private clients and through an introduction to Frank Schoonmaker the American market beckoned.

Chambertin—Vintage 1978

Côte de Nuits, Armand Rousseau

Levels: 1.5cm

"Very mature burg aromas of smoke, earth, tea and truffle that are remarkable in their purity and finesse. The fine, velvety, almost lacy flavors are elegant, seductive and rich with perfect finishing acidity. Not big but incredibly refined. Extremely impressive." BH, Jan 1, 2003

73 2 bottles

per lot \$2,600-3,800



1978

1978

1978

GRANDS VINS DE FRANCE
MAÇON
MEDAILLE D'OR
1980

GRANDS VINS DE FRANCE
MAÇON
MEDAILLE D'OR
1980

VOSNE-ROMANÉE
CROS-PARANTOUX
APPELLATION VOSNE-ROMANÉE CONTRÔLÉE
MIS EN BOUTEILLE PAR
Henri Jaye
VITICULTEUR A VOSNE-ROMANÉE

VOSNE-ROMANÉE
CROS-PARANTOUX
APPELLATION VOSNE-ROMANÉE CONTRÔLÉE
MIS EN BOUTEILLE PAR
Henri Jaye
VITICULTEUR A VOSNE-ROMANÉE

VOSNE-ROMANÉE
CROS-PARANTOUX
APPELLATION VOSNE-ROMANÉE CONTRÔLÉE
MIS EN BOUTEILLE PAR
Henri Jaye

VOSNE-ROMANÉE
CROS-PARANTOUX
APPELLATION VOSNE-ROMANÉE CONTRÔLÉE
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VOSNE-ROMANÉE
CROS-PARANTOUX
APPELLATION VOSNE-ROMANÉE CONTRÔLÉE
MIS EN BOUTEILLE PAR
Henri Jaye
VITICULTEUR A VOSNE-ROMANÉE

Chambertin—Vintage 1988*Côte de Nuits, Armand Rousseau*

"There is a bit more of everything here except for more aromatic spice. Bigger, richer and with better intensity plus a bit more mid-palate depth and weight that causes the still noticeable tannins to appear better integrated. Beautiful and I would counsel drinking this over the next few years." BH, Jan 1, 2003

74 1 dozen bottles per lot \$4,800-6,000

Chambertin—Vintage 1989*Côte de Nuits, Armand Rousseau**Lightly damp stained labels**In original carton*

"Hint of alcohol on the nose together with fairly high-toned, pure and incredibly complex and elegant raspberry fruit. The medium weight flavors are sweet and quite intricate displaying grand cru richness and stupendous length. Delicious now and while there are still some tannins to resolve on the finish, this is approaching its apogee. In a word, stunning and yet another in a long line of great Rousseau Chambertins." BH, Jan 1, 2003

75 1 dozen bottles per lot \$5,000-7,000

Chambertin, Clos de Bèze—Vintage 1978*Côte de Nuit, Armand Rousseau**Levels: three 2cm and one 2.5cm; lightly damp stained labels*

76 4 bottles per lot \$4,000-6,000

Chambertin, Clos de Bèze—Vintage 1990*Côte de Nuit, Armand Rousseau*

"Wonderfully spicy nose with rich, full flavors underpinned by solid, if buried, tannins. Otherwise, it's much like the wine in 750 ml format only decidedly fresher and deeper. This is a first class stunner of a wine." BH, Jan 25, 2002

77 3 bottles per lot \$2,400-3,000

Gevey-Chambertin, Clos-Saint-Jacques—Vintage 1971*Côte de Nuits, Armand Rousseau**Levels: 2.5cm; lightly bin soiled labels*

"A soaring, dense and wonderfully complex fully mature and impressively elegant nose speaks of a broad range of nuances including sous bois, earth, minerality, plum and a hint of the sauvage that continues onto the equally mature, delicious, deep and delicious flavors that offer ample size, weight and richness plus the seductive velvety quality of the '71 vintage when there is no hail-induced dryness. This is really a fine effort that is drinking perfectly now and while it will continue to hold, there is no reason to do so and I wouldn't advise holding this more than another 5 years or so. In a word, terrific." BH Apr 25, 2007

78 2 bottles per lot \$600-1,000

CLOS DE LA ROCHE, VV FROM DOMAINE PONSOT**Clos de la Roche, Cuvée Vieilles Vignes—Vintage 1985***Côte de Nuits, Domaine Ponsot**Lot 79 levels: 1cm; nicked labels. Lot 80 levels: 1.5cm nicked labels*

"A truly spectacular nose of earth, cassis, underbrush and explosive, sexy, utterly seductive black fruit aromas lead to dense, concentrated, sappy and entirely pure flavors of incredible complexity, depth and length. This is wonderfully impressive though even from this format I would be inclined to drink this sooner than later to preserve the fruit as there is just a hint of acidity poking through on the finish. That said, this remains a genuinely great wine of reference standard caliber. Multiple and consistent notes save for one magnum that displayed noticeable Brett." BH, Nov 19, 2006

79 2 magnums per lot \$5,000-8,000

80 4 bottles per lot \$4,000-6,000

Clos de la Roche, Cuvée Vieilles Vignes—Vintage 1988*Côte de Nuits, Domaine Ponsot**Lightly damp stained labels*

81 2 magnums per lot \$2,000-2,800



1978

1978

1978

1978

Imported by
DIRECT IMPORT WINE COMPANY
7th Fl., 25 Abchurch Lane, London, E.C. 4A

CHAMBERTIN
Appellation **1978** Grands Crus
Domaine A. Rousseau P. & F.
Propriétaires
Gevrey-Chambertin, Côte d'Or

Imported by
HEYMAN BROTHERS LTD
LONDON, W.1




 mis en bouteille au Domaine
CHAMBERTIN
 Grand Cru
 Appellation 1989
 Domaine A. Rousseau P.
 Propriétaire
 Gevrey-Chambertin,
 (Côte d'Or) France


 mis en bouteille au Domaine
CHAMBERTIN
 Appellation 1988
 Domaine A. Rousseau P.
 Propriétaire
 Gevrey-Chambertin,
 (Côte d'Or)
 13% vol.



1983

CLOS DE LA ROCHE
Appellation Contrôlée
CUVÉE VIEILLES VIGNES

Domaine PONSOT
Cépage de Bourgogne à été récolté et mis en bouteille par
Domaine PONSOT, vigneron récoltant à 21220 MOREY-SUR-OSNE
PRODUCE OF FRANCE

1988



GRAND
CRU

CLOS DE LA ROCHE
Appellation Contrôlée
CUVÉE VIEILLES VIGNES

Domaine PONSOT

Cépage de Bourgogne à été récolté et mis en bouteille par
Domaine PONSOT, vigneron récoltant à 21220 MOREY-SUR-OSNE
PRODUCE OF FRANCE

CLOS DE LA ROCHE
Appellation Contrôlée
CUVÉE VIEILLES VIGNES
1985

Domaine PONSOT

CLOS DE LA ROCHE
Appellation Contrôlée
CUVÉE VIEILLES VIGNES
1985

Domaine PONSOT

CLOS DE LA ROCHE
Appellation Contrôlée
CUVÉE VIEILLES VIGNES
1985

Domaine PONSOT

AN EXCEPTIONAL SECOND OFFERING AT CHRISTIE'S SELECTIONS DIRECT FROM THE PRIVATE CELLAR OF THE RENOWNED PAUL JABOULET AINE DOMAIN

The following selections have recently been shipped from the cellar of the Domain and are in exceptional condition.

MAISON PAUL JABOULET AND THE FREY FAMILY

The Maison Paul Jaboulet Aîné arose from a magical encounter: between a generous land on the edge of Tain l'Hermitage, and a family. Founded in 1834 by Antoine Jaboulet (1807-1864), our domain came to fame under the direction of his two sons, Paul and Henry. Since then, their descendants have followed one after another to govern over the destiny of a unique and demanding vineyard.

In order to give a lift to the company, Nicolas and Frédéric Jaboulet are now helped by Frédéric Mairesse and the current owner of the company, the FREY family. The FREY family is one of the most famous vine growers in the Champagne area and the owner of Chateau La Lagune in Bordeaux. Now, convinced that the best vintages are yet to come, the company continues with passion the work of its predecessors by producing low yields on exceptional terroirs. The vinification team is dealt by Caroline Frey, in close collaboration with and Denis Dubourdieu. The wines are then matured in the renowned VINEUM caves, thousand-year-old Roman sandstone tunnels.

HERMITAGE, LA CHAPELLE

The jewel of the Maison Jaboulet is the mythic 'La Chapelle' Hermitage, a 'Grand vin' produced with Syrah. It is the little Chapel 'Sainte Christophe', which overlooks the vineyards of Hermitage, which gave her name to our 'La Chapelle'. 'La Chapelle' which has been the property of Maison Paul Jaboulet Aîné since 1919, comes from a blending with the best parcels of the Hermitage appellation. 'La Chapelle' Hermitage was classed as one of the Twelve mythical wines of the 20th century and presently holds the third world record sale price for a 12 bottles case recorded by Christie's.

The name of our Hermitage La Chapelle is linked to the little chapel Saint-Christophe overlooking the terraced vineyards along the river Rhone. A selection of "terroirs" on these lands give the wine an identity of its own, thanks to the blending of grapes from different plots. 20.60 ha made up of granite gravel covered with micaschist and gneiss, but also areas of round alluvial stones. This diversity explains the presence of the local variations within the same Appellation (Bessards, Greffieux, Meal, Rocoules).



PAUL JABOULET AINÉ

1990

HERMITAGE
"La Chapelle"

CRD 688 de 750 ml - 11 Kg

FR - 80 - 4211
N° 02

PAUL JABOULET AINÉ

HERMITAGE

1985

"La Chapelle"

CRD 688 de 750 ml - 11 Kg



PAUL JABOULET AINÉ

HERMITAGE

1989

"La Chapelle"

CRD 688 de 750 ml - 11 Kg



FR - 80 - 4211
N° 02

PAUL JABOULET AINÉ

HERMITAGE

1983

"La Chapelle"

CRD 688 de 750 ml - 11 Kg



Hermitage, La Chapelle—Vintage 1961

Rhône, Jaboulet

In original wooden case

"This is unquestionably one of the greatest wines made in the twentieth century. In the two dozen tastings where I have had the 1961 La Chapelle, I rated it 100 points twenty times. The opaque purple/garnet color is accompanied by spectacular aromatics representing the essence of old vine Syrah (smoked meat, pepper, hoisin sauce, and soy).

As the wine sits in the glass, notions of pepper, new saddle leather, grilled meat, and awesome levels of blackberry, plum, and black currant liqueur-like notes emerge. Extremely unctuous, with compelling concentration and purity, this full-bodied, seamless, mouthfilling 1961 is truly immortal. It still possesses a freshness and vigor that defy its nearly forty years of age. It should continue to drink well for two more decades. Prodigious stuff!" Robert Parker, Wine Advocate #129 (Jun 2000)

82 6 bottles per lot \$60,000-90,000

PROVENANCE: Direct from the private cellar of the Paul Jaboulet family



Source: Jaboulet

Hermitage, La Chapelle—Vintage 1983

Rhône, Jaboulet

In original wooden case

83 6 bottles *per lot \$1,000-1,400*

PROVENANCE:

Direct from the private cellar of the Paul Jaboulet family

Hermitage, La Chapelle—Vintage 1985

Rhône, Jaboulet

"A saturated dark plum/garnet color with amber at the edge is followed by an attractive smoky, underbrush, and truffle-scented wine with coffee, smoke, cedar, and jammy cassis/plum-like fruit. As the wine sits in the glass, notes of Chinese black tea, pepper, and soy emerge. There is surprising tannin and austerity in the finish, but the aromatics and attack were convincingly rich and intense.

From my cellar, the 1985 appears to be developing at an evolved, precocious pace, but at the Jaboulets, the wine revealed far more force, vigor, structure, and weight.

Anticipated maturity: 2002-2025" Robert Parker, Wine Advocate #129 (Jun 2000)

84 6 bottles *per lot \$1,000-1,500*

PROVENANCE:

Direct from the private cellar of the Paul Jaboulet family

Hermitage, La Chapelle—Vintage 1989

Rhône, Jaboulet

"This fabulous, blockbuster has been totally unevolved since bottling, but at the Jaboulet tasting, it was beginning to reveal some of its formidable potential. A saturated opaque purple color is followed by aromas of cassis, minerals, and hot bricks/wood fire. Super-ripe and full-bodied, with a massive mid-section, teeth-staining extract, and mouth-searing tannin, it is a monster-sized La Chapelle. Anticipated maturity: 2010-2050" Robert Parker, Wine Advocate #129 (Jun 2000)

85 6 bottles *per lot \$2,000-3,000*

PROVENANCE:

Direct from the private cellar of the Paul Jaboulet family

Hermitage, La Chapelle—Vintage 1990

Rhône, Jaboulet

"The 1990 La Chapelle is the sexy and opulent. I had the 1990 at the Jaboulet tasting, and again out of a double magnum three months ago. On both occasions it was spectacular, clearly meriting a three-digit score. The modern day equivalent of the 1961, it deserves all the attention it has garnered.

The color remains an opaque purple, with only a slight pink at the edge. Spectacular aromatics offer up aromas of incense, smoke, blackberry fruit, cassis, barbecue spice, coffee, and a touch of chocolate. As it sits in the glass, additional nuances of pepper and grilled steak emerge. There is extraordinary freshness for such a mammoth wine in addition to abundant tannin, an amazing 60-second finish, and a level of glycerin and thick, fleshy texture that have to be tasted to be believed.

Despite its youthfulness, the 1990 La Chapelle is lovely to drink, although it will be even better with another 5-6 years of cellaring; it should age for 35-40+ years.

Anticipated maturity: 2005-2050" Robert Parker, Wine Advocate #129 (Jun 2000)

86 6 bottles *per lot \$3,800-5,500*

PROVENANCE:

Direct from the private cellar of the Paul Jaboulet family

PAUL
JABOUILLET AINÉ

HERMITAGE
APPELLATION HERMITAGE CONTRÔLÉE
PAUL JABOUILLET AINÉ

HERMITAGE
APPELLATION HERMITAGE CONTRÔLÉE
PAUL JABOUILLET AINÉ
1991

PAUL

Hermitage, La Chapelle—Vintage 1991

Rhône, Jaboulet

In original wooden case

"Jacques Jaboulet stated that in 1991, the weather was fine until harvest, when it turned damp and gloomy. The saturated dark ruby/purple-colored 1991 La Chapelle is just beginning to reveal secondary nuances. Aromas of Asian spices, soy, grilled steak, pepper, and blackberries are beginning to emerge. Ripe and dense, with tart acidity (a cool vintage characteristic), it is a medium to full-bodied, concentrated, impressively-endowed La Chapelle with surprising length and intensity. It looks to be slightly better than I originally suggested. Anticipated maturity: 2004-2020" Robert Parker, Wine Advocate #129 (Jun 2000)

87 6 bottles *per lot \$800-1,000*

PROVENANCE:

Direct from the private cellar of the Paul Jaboulet family

MAGNUMS

Hermitage, La Chapelle—Vintage 1961

Rhône, Jaboulet

"This is unquestionably one of the greatest wines made in the twentieth century. In the two dozen tastings where I have had the 1961 La Chapelle, I rated it 100 points twenty times. The opaque purple/garnet color is accompanied by spectacular aromatics representing the essence of old vine Syrah (smoked meat, pepper, hoisin sauce, and soy).

As the wine sits in the glass, notions of pepper, new saddle leather, grilled meat, and awesome levels of blackberry, plum, and black currant liqueur-like notes emerge. Extremely unctuous, with compelling concentration and purity, this full-bodied, seamless, mouthfilling 1961 is truly immortal. It still possesses a freshness and vigor that defy its nearly forty years of age. It should continue to drink well for two more decades. Prodigious stuff!" Robert Parker, Wine Advocate #129 (Jun 2000)

88 2 magnums *per lot \$50,000-75,000*

PROVENANCE:

Direct from the private cellar of the Paul Jaboulet family

Hermitage, La Chapelle—Vintage 1978

Rhône, Jaboulet

In original wooden case

"Opaque plum/garnet-colored, with a fabulously sweet, youthful bouquet of licorice, incense, smoked meats, pepper, and blackberry/cassis fruit, the full-bodied 1978 La Chapelle is extremely young with astonishing vigor, velvety tannin, and a full-bodied, multi-dimensional, layered personality. The finish lasts for over 60 seconds. Remarkably fresh and not yet fully mature, the super-concentrated 1978 should continue to age well for another three decades. Anticipated maturity: now-2030" Robert Parker, Wine Advocate #129 (Jun 2000)

89 2 magnums *per lot \$14,000-18,000*

PROVENANCE:

Direct from the private cellar of the Paul Jaboulet family

Hermitage, La Chapelle—Vintage 1990

Rhône, Jaboulet

In original wooden case

"The 1990 La Chapelle is the sexy and opulent. I had the 1990 at the Jaboulet tasting, and again out of a double magnum three months ago. On both occasions it was spectacular, clearly meriting a three-digit score. The modern day equivalent of the 1961, it deserves all the attention it has garnered.

The color remains an opaque purple, with only a slight pink at the edge. Spectacular aromatics offer up aromas of incense, smoke, blackberry fruit, cassis, barbecue spice, coffee, and a touch of chocolate. As it sits in the glass, additional nuances of pepper and grilled steak emerge. There is extraordinary freshness for such a mammoth wine in addition to abundant tannin, an amazing 60-second finish, and a level of glycerin and thick, fleshy texture that have to be tasted to be believed.

Despite its youthfulness, the 1990 La Chapelle is lovely to drink, although it will be even better with another 5-6 years of cellaring; it should age for 35-40+ years.

Anticipated maturity: 2005-2050" Robert Parker, Wine Advocate #129 (Jun 2000)

90 2 magnums *per lot \$4,000-6,000*

PROVENANCE:

Direct from the private cellar of the Paul Jaboulet family



OULET AÎNÉ



1978 TRADE MARK 1978
HERMITAGE
APPELLATION HERMITAGE CONTRÔLÉE
La Chapelle
PAUL JABOULET AÎNÉ
MIS EN BOUTEILLE PAR
UN MOULINIER VITICULTEUR À LA ROCHE DE CLUN, 28000 TAN L'HERMITAGE FRANCE

PAUL JABOULET AÎNÉ
HERMITAGE
1978



Hermitage, La Chapelle—Vintage 1995

Rhône, Jaboulet

In original wooden case

"A saturated purple/plum color is accompanied by gamy, blackberry, and smoked meat aromas. While this wine is rich and full-bodied, the question mark reflects its gritty, astringent tannin and austere personality. It is a large-scaled, boldly-flavored, but ferociously tannic La Chapelle. Anticipated maturity: 2010–2035." Robert Parker, *Wine Advocate* #129 (Jun 2000)

91 1 jeroboam per lot \$600–900

PROVENANCE: Direct from the private cellar of the Paul Jaboulet family



Hermitage, La Chapelle—Vintage 1997

Rhône, Jaboulet

In original wooden case

"The 1997 Hermitage La Chapelle has begun to completely close down, which is surprising in view of how sweet, seductive, and precocious this vintage can be. However, the color seems to get deeper with exposure to air (the wine was far more drinkable after 24 hours of aeration than it was upon opening).

The moderately intense bouquet exhibits plenty of ripe blackberry and cherry fruit, in addition to spicy, mineral characteristics." Robert Parker, Wine Advocate #129 (Jun 2000)

92 1 jeroboam per lot \$600-900

PROVENANCE: Direct from the private cellar of the Paul Jaboulet family

Hermitage, La Chapelle—Vintage 2003

Rhône, Jaboulet

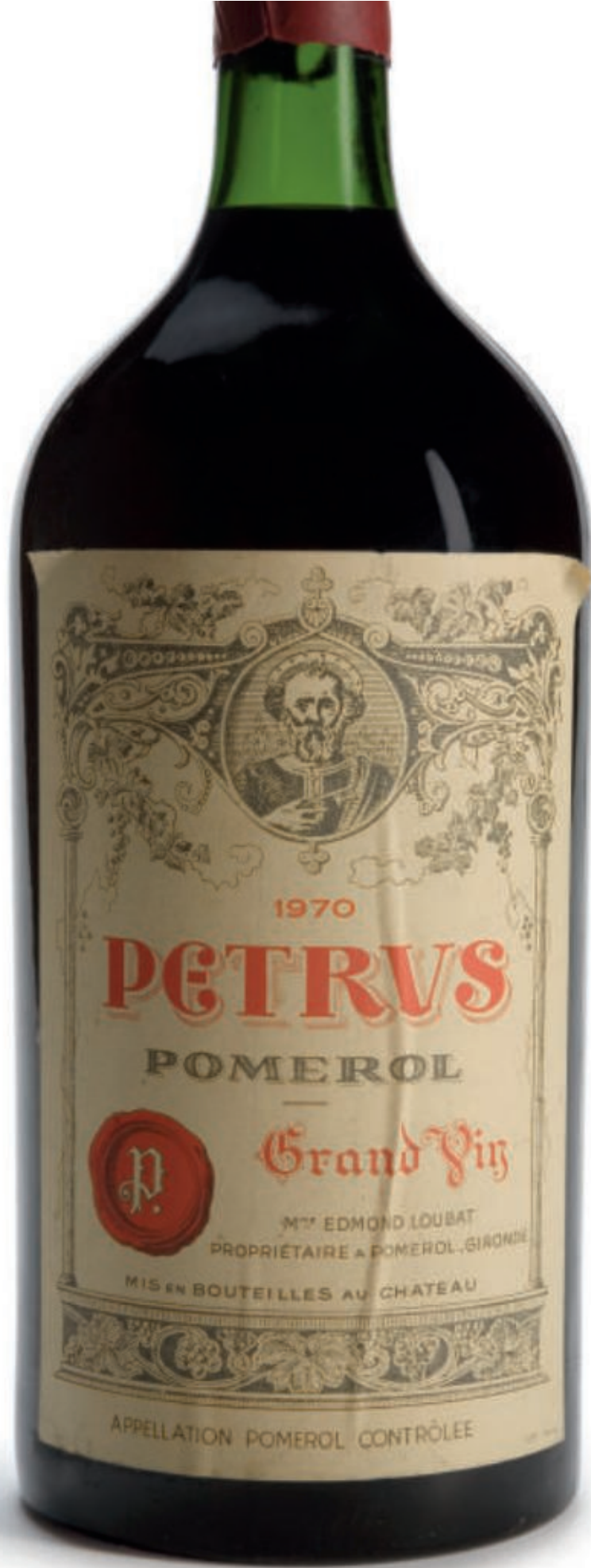
In original wooden case

"The finest example of this cuvee since 1990, the 2003 Hermitage La Chapelle (50,000 bottles rather than the normal 96,000+ were produced) possesses an inky/purple color as well as a tremendous bouquet of creme de cassis, crushed flowers, truffles, and licorice. Full-bodied and powerful (15% natural alcohol) with good freshness and definition, this big, rich, dense, reassuringly great La Chapelle should be cellared for 5-8 years, and drunk over the following 20-25." Robert Parker, Wine Advocate #163 (Feb 2006)

93 1 jeroboam per lot \$700-1,000

PROVENANCE: Direct from the private cellar of the Paul Jaboulet family





1970

PETRVS

POMEROL



Grand Vin

M^{re} EDMOND LOUBAT
PROPRIÉTAIRE À POMEROL, GIRONDE

MIS EN BOUTEILLES AU CHATEAU

APPELLATION POMEROL CONTRÔLÉE



1961
PETRVS
POMEROL
Grand Vin
N° EDMOND LOUBAT
PROPRIÉTAIRE & POMEROL - GIRONDE
MIS EN BOUTEILLES AU CHATEAU
COGNAC

1961
PETRVS
POMEROL
Grand Vin
N° EDMOND LOUBAT
PROPRIÉTAIRE & POMEROL - GIRONDE
MIS EN BOUTEILLES AU CHATEAU
COGNAC POMEROL CONTRÔLÉE

CHÂTEAU PETRUS

So recent is Pétrus's fame that at the end of the war with the remarkable 1945 vintage safely in barrel that hardly a buyer of Médoc wine even knew about this obscure little estate near Libourne. The great post-war champion of Pomerol – indeed Pétrus – was the late Ronald Avery, head of Avery's of Bristol. By buying up much of the post-war vintages up to 1955, some in bottle, others in cask, he set forth on a plan to put Pétrus and Pomerol in the minds of fine wine buyers. The next major personality to complement the efforts of Avery is the legendary négociant Jean-Pierre Moueix, the sole agent for Pstrus since 1947, who in 1961 inherited a portion of the estate (the balance went to two nieces of the late owner, Madame Loubat). Three years later Moueix purchased one of the niece's share and effectively became the man in charge. It is Jean-Pierre's son, Christian that now runs the estate and who is the face of Pétrus to the world.

Property of a Gourmand and Fine Wine Connoisseur

Château Pétrus—Vintage 1961

Pomerol, cru exceptionnel

Levels: one very top and one top shoulder; one excellent appearance with Leeds Imports slip on neck, and Wine Cellars slip on back, one capsule cut prior to inspection, slightly torn on top. Other bottle with Fine Wine Imports slip, with cut and removed capsule and heavily bin soiled label, with tears "A superb bottle, sweet, exceedingly full-body and fruit. A luscious mountain of wine. *Noted, blind, at Wolf's tasting of '61s and '59s in Aschau, Nov 1994 ***** and no end in sight.*" MB, Vintage Wine

94 2 bottles per lot \$10,000-14,000

PROVENANCE:

Acquired by this owner from a reputable merchant

Property of a Lady and Gentleman

Recently moved from a private home cellar maintaining ideal temperature for fine wine storage

Château Pétrus—Vintage 1970

Pomerol, cru exceptionnel

Level: into neck; wax capsule cut for inspection, clearly visible Chateau and vintage branded cork; original cracked wax capsule rewaxed, slightly wrinkled and lightly soiled label, two slightly folded label corners. Imported by Austin, Nichols & Co. Inc New York; Jurgensen's Gourmet Selections back label

95 1 double-magnum per lot \$10,000-15,000

PROVENANCE:

Purchased by owner from Jurgensen's, a purveyor of fine and rare wine

Property from The Quintessential Modern Cellar

Removed from a custom built home cellar maintaining excellent conditions for fine wine storage

Château Pétrus—Vintage 1975

Pomerol, cru exceptionnel

Levels: base of neck or better; one bottle recapsuled post authentication inspection at Château Pétrus February 2008. "All I do know, from my notes, is that I awarded the three top marks to Ch Pétrus, La Fleur and Mouton. The same year I was equally impressed: thick, velvety, full of fruit, chewy – you name it. *Last tasted at de Cock's dinner in Paris, December 1995 ******" MB, Vintage Wine

96 1 dozen bottles per lot \$13,000-18,000

PROVENANCE:

NYWines-Christie's The Quintessential Modern Cellar: An Evening Sale, 25 October 2007, Los Angeles

Château Pétrus—Vintage 1985

Pomerol, cru exceptionnel

Levels: base of neck or better; one bottle recapsuled post authentication inspection at Château Pétrus February 2008. "Equal top with Mouton, which had a fractionally finer bouquet, and Pétrus, the slightly better palate. Most recently, at 15 years of age, now mature looking, rich, complete. *Last tasted at Stephen Kaplan's '85s event, April 2000 ***** Perfect now, another 20 years of life.*" MB, Vintage Wine

97 1 dozen bottles per lot \$9,000-14,000

PROVENANCE:

NYWines-Christie's The Quintessential Modern Cellar: An Evening Sale, 25 October 2007, Los Angeles

PETRUS
POMEROL

PETRUS
POMEROL
1975

Maison F. LACROIX - LIGNE
PROPRIETAIRES & COUVREURS
1115 av. BIOUTEILLES - CHARENTON

APPELLATION POMEROL CONTRÔLÉE

SOLE AGENTS
Dreyfus, Abilly & Co
BOULVARD DES FILLES DU CALVAIRE
75008 PARIS (8^e)

PETRUS
POMEROL
1975

Maison F. LACROIX - LIGNE
PROPRIETAIRES & COUVREURS
1115 av. BIOUTEILLES - CHARENTON

APPELLATION POMEROL CONTRÔLÉE

SOLE AGENTS
Dreyfus, Abilly & Co
BOULVARD DES FILLES DU CALVAIRE
75008 PARIS (8^e)

PETRUS
POMEROL
1975

Maison F. LACROIX - LIGNE
PROPRIETAIRES & COUVREURS
1115 av. BIOUTEILLES - CHARENTON

APPELLATION POMEROL CONTRÔLÉE

SOLE AGENTS
Dreyfus, Abilly & Co
BOULVARD DES FILLES DU CALVAIRE
75008 PARIS (8^e)

PETRUS
POMEROL
1975

Maison F. LACROIX - LIGNE
PROPRIETAIRES & COUVREURS
1115 av. BIOUTEILLES - CHARENTON

APPELLATION POMEROL CONTRÔLÉE

SOLE AGENTS
Dreyfus, Abilly & Co
BOULVARD DES FILLES DU CALVAIRE
75008 PARIS (8^e)

PETRUS
POMEROL
1975

Maison F. LACROIX - LIGNE
PROPRIETAIRES & COUVREURS
1115 av. BIOUTEILLES - CHARENTON

APPELLATION POMEROL CONTRÔLÉE

SOLE AGENTS
Dreyfus, Abilly & Co
BOULVARD DES FILLES DU CALVAIRE
75008 PARIS (8^e)



LAGRAM
U
WINES & CO
NEW YORK
EST 1857

1985
PETRUS
POMEROL
Grand Vin

1985
PETRUS
POMEROL
Grand Vin

1985
PETRUS
POMEROL
Grand Vin

1985
PETRUS
POMEROL
Grand Vin

1985
PETRUS
POMEROL
Grand Vin

Property of a Gentleman

Recently removed from a known local professional facility maintaining excellent fine wine storage conditions

This returning consignor has contributed many fine and rare lots to both our Los Angeles and New York salerooms, nearly all of which have been at the foundations of our Evening Sale series.

Christie's has the distinct pleasure of welcoming this Gentleman to another Finest and Rarest: Evening Sale.

Château Pétrus—Vintage 1990

Pomerol, cru exceptionnel

Two capsules removed and replaced for inspection, both with Chateau and vintage branded corks, integrated Chateau and Estate labels and Chateau and Estate branded

In original wooden case

"The phenomenally rich, well-endowed 1990 Pétrus has been magical from the first time I tasted it in cask. The color is a dense, jammy plum/purple. The wine possesses a knock-out nose of black fruits intertwined with aromas of toasty new oak, caramel, and flowers. Massively rich and full-bodied, with slightly lower acidity and sweeter tannin than its older sibling, the 1989, the 1990 is an extraordinarily rich, seamless wine with layers of flavor, and a finish that lasts for nearly 45 seconds.

Although it is remarkably accessible because of its voluptuous texture, this wine has not begun to develop secondary nuances.

It should hit its peak in 10–15 years, and last for three decades." Anticipated maturity: 2006–2035. Last tasted 11/97. Robert Parker, Bordeaux Book, 3rd Edition (1998)

98 1 dozen bottles per lot \$40,000–60,000

PROVENANCE:

Acquired by this owner from Wally's Wine and Spirits of Los Angeles, a reputable fine and rare wine merchant



Property of a Gourmand and Fine Wine Connoisseur

Lots 99-101 recently removed from local professional facility maintaining excellent fine wine storage conditions

Château Pétrus—Vintage 1989

Pomerol, cru exceptionnel

Levels: cut capsules, chateau and vintage branded corks; in good general appearance, three slightly nicked labels, in original wooden case.

"Multi-millionaire collectors will have fun comparing the 1989 and 1990 Pétrus. The 1989 has a slightly more saturated color, and seems more tightly knit both aromatically and on the palate. However, this is splitting hairs, as this is another stunningly opulent, rich, full-bodied, amazingly concentrated, exotic, flamboyant Pétrus that remains remarkably youthful, and in need of 7-8 more years of bottle age. Additionally, the tannins are slightly more elevated, at least from a tactile impression. However, the 1989 looks to be another 30-year wine, with extraordinary equilibrium between all of its component parts. An amazing effort! Last tasted 11/97" Robert Parker, Bordeaux Book, 3rd Edition #B1 (Jan 1998)

99 1 dozen bottles *per lot \$40,000-60,000*

Château Pétrus—Vintage 1990

Pomerol, cru exceptionnel

Levels: into neck; in good general appearance, four slightly nicked and two nicked labels

In two six-bottle original wooden cases, missing lid

"The phenomenally rich, well-endowed 1990 Pétrus has been magical from the first time I tasted it in cask. The color is a dense, jammy plum/purple. The wine possesses a knock-out nose of black fruits intertwined with aromas of toasty new oak, caramel, and flowers. Massively rich and full-bodied, with slightly lower acidity and sweeter tannin than its older sibling, the 1989, the 1990 is an extraordinarily rich, seamless wine with layers of flavor, and a finish that lasts for nearly 45 seconds. Although it is remarkably accessible because of its voluptuous texture, this wine has not begun to develop secondary nuances. It should hit its peak in 10-15 years, and last for three decades." Anticipated maturity: 2006-2035. Last tasted 11/97. Robert Parker, Bordeaux Book, 3rd Edition (1998)

100 1 dozen bottles *per lot \$40,000-60,000*

Château Pétrus—Vintage 2000

Pomerol, cru exceptionnel

In good general appearance, mixed importer slip labels, six bottles in original wooden case

"A magical effort from Pétrus, the 2000 has continued to gain weight and stature. From the bottle, it is a perfect wine, much like the 1998. The color is inky plum/purple to the rim and the nose, which starts slowly, begins to roar after several minutes, offering up scents of smoke, blackberries, cherries, licorice, and an unmistakable truffle/ underbrush element. On the palate, this enormous effort is reminiscent of dry vintage port, with fabulous ripeness, a huge, unctuous texture, enormous body, and a colossal 65-second finish... Anticipated maturity: 2015-2050." Robert Parker, Wine Advocate #146 (Apr 2003)

101 1 dozen bottles *per lot \$35,000-50,000*

Finest and Rarest Selections from a Magnificent Private Collection

Château Pétrus—Vintage 1988

Pomerol, cru exceptionnel

In original wooden case

102 1 dozen bottles *per lot \$8,000-12,000*

Château Pétrus—Vintage 1989

Pomerol, cru exceptionnel

103 1 dozen bottles *per lot \$35,000-50,000*

104 1 " "

Château Pétrus—Vintage 1998

Pomerol, cru exceptionnel

105 1 dozen bottles *per lot \$30,000-50,000*



1990
PETRVS
POMEROL
Grand Vin
M^{re} L. P. LACOSTE-LOUBAT
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE
MIS EN BOUTEILLES AU CHATEAU
APPELLATION POMEROL CONTRÔLÉE

PRODUCE OF FRANCE
CONTAINS SULFITES
RED BOTTLED WITH
ALCOHOL 13.5% BY VOL.

1990
TRVS
MEROL
Grand Vin
M^{re} L. P. LACOSTE-LOUBAT
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE
BOUTEILLES AU CHATEAU
IN POMEROL CONTRÔLÉE

SEAGRAM
TEAU & ESTATE
WINES CO
MOULIEUX - LIBOURNE - FRANCE

1990
TRVS
MEROL
Grand Vin
M^{re} L. P. LACOSTE-LOUBAT
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE
BOUTEILLES AU CHATEAU
IN POMEROL CONTRÔLÉE

SEAGRAM
TEAU & ESTATE
WINES CO
MOULIEUX - LIBOURNE - FRANCE

1990
TRVS
MEROL
Grand Vin
M^{re} L. P. LACOSTE-LOUBAT
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE
BOUTEILLES AU CHATEAU
IN POMEROL CONTRÔLÉE

SEAGRAM
TEAU & ESTATE
WINES CO
MOULIEUX - LIBOURNE - FRANCE

1990
TRVS
MEROL
Grand Vin
M^{re} L. P. LACOSTE-LOUBAT
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE
BOUTEILLES AU CHATEAU
IN POMEROL CONTRÔLÉE

SEAGRAM
TEAU & ESTATE
WINES CO
MOULIEUX - LIBOURNE - FRANCE

1990
TRVS
MEROL
Grand Vin
M^{re} L. P. LACOSTE-LOUBAT
PROPRIETAIRE A POMEROL (GIRONDE) FRANCE
BOUTEILLES AU CHATEAU
IN POMEROL CONTRÔLÉE

SEAGRAM
TEAU & ESTATE
WINES CO
MOULIEUX - LIBOURNE - FRANCE



lots 103-104



lot 105

Finest and Rarest Selections from a Magnificent Private Collection

LE PIN

Le Pin recreated itself as the most hedonistic Pomerol and a competitor to Pétrus when it was acquired by the Thienpont family, long time owners of Vieux-Chateau-Certan. They completed refashioned the nearly defunct property, greatly reducing yields and speeding up and controlling the fermentations as well as macerations. Le Pin sits ideally in the highest aspect of Pomerol with iron rich gravel soils. The expressive and exotic character of Le Pin is heightened in the winery through the unusual practice (for Bordeaux) of using new oak casks for the malolactic fermentation of the wine. This is extremely labor intensive and can be only done on small estates such as Le Pin where the production is scant 600 cases. The results are a massive oaky wine of incredible richness yet creamy butter smoothness.

Le Pin—Vintage 1989

Pomerol

"The 1989's dark ruby/purple color may have slightly more saturation than the 1990. The wine reveals a sweet, roasted herb, coconut, and jammy black currant-scented nose with plenty of smoky new oak. Full-bodied, with massive concentration, huge layers of glycerin, and more noticeable tannin than is found in the 1990, this is a fabulous and fascinating wine, as well as one of extraordinary singularity. It is unquestionably a compelling wine. But is it worth the \$4000-\$6000 a bottle that top vintages of Le Pin were fetching at auctions in late 1997? Anticipated maturity: 1999-2012. Last tasted 12/96" Last tasted 10/95." Robert Parker, Bordeaux Book, 3rd Edition #B1 (Jan 1998)

106 9 bottles *per lot \$13,500-18,000*

PROVENANCE:

Acquired by this owner from a reputable merchant

Le Pin—Vintage 1994

Pomerol

Lot 107 in original wooden case

"It reveals a healthy dark ruby/purple color, spicy, sweet oak, and a silky, opulent entry, but it is a more structured, concentrated, medium to full-bodied Le Pin with layers of fruit, moderate tannin, and a long, rich, jammy finish. Once again, new oak, outstanding purity, and a luscious mouthfeel account for the impressive showing of this wine in blind tastings." Robert Parker, Wine Advocate #109 (Feb 1997)

107 1 dozen bottles *per lot \$7,000-10,000*

108 1

Le Pin—Vintage 1996

Pomerol

Both lots in original wooden cases

Parcel: lots 109-110

"[The 1996 Le Pin] was extremely open-knit, with a dark ruby color, and evolved notes of roasted coffee, melted chocolate, exotic coconut scents, and jammy black cherry fruit. Round, soft, supple-textured, and medium-bodied, this is one of the most flamboyant yet evolved wines of the vintage." Robert Parker, Wine Advocate #122 (Apr 1999)

109 6 bottles *per lot \$4,800-7,000*

110 6 ..

Le Pin—Vintage 1997

Pomerol

Lot 112 and 113 in original wooden cases

Parcel: lots 112-113

"The wine possesses sweet currant and cherry fruit, abundant toasty oak, and a seductive style" Robert Parker, Wine Advocate #128 (Apr 2000)

111 3 bottles *per lot \$1,800-2,400*

112 6 .. *per lot \$3,600-4,800*

113 6 ..

Le Pin

POMEROL
APPELLATION POMEROL CONTRÔLÉE

1989

12.5% vol.

[Signature]
VITICULTEUR

MIS EN BOUTEILLE AU CHATEAU

PRODUIT DE FRANCE

G.F.A. DU CHATEAU DU PIN - PROPRIÉTAIRE A POMEROL - GIRONDE

1994

Le Pin

POMEROL
APPELLATION POMEROL

MIS EN BOUTEILLE

PRODUIT DE FRANCE

G.F.A. DU CHATEAU DU PIN - PROPRIÉTAIRE A POMEROL - GIRONDE

CHATEAU d'YQUEM

Yquem came into the Lur-Saluces family by marriage in 1785. This illustrious estate remained under family control until 1996 when family shareholders sold their majority to LVMH. The modern era of the estate was lead by the very capable Comte Alexandre de Lur-Saluces whose astute management over saw many of the last century's greatest Yquem vintages, 1967, 1971, 1976, 1983, 1986, 1988 and the now legendary 1990. Comte Alexandre was the 6th generation of the Lur-Saluces family to watch over this dynasty. The whole domaine comprises the finest 465 acres in all of Sauternes to which just under 280 acres are planted exclusively to Sémillon and Sauvignon. The exceptional quality of the wine can be attributed to several factors. First, the very nature of the soil which, lying often on clay, has to be well drained, in part to the admirable way the estate's slopes are exposed, especially the very severe way the grapes are selected, and of course to the meticulous care taken in cultivating the vines, picking the grapes and making the wine. Only that part of the crop judged to be perfect is bottled under the Chteau grand vin label and in some years the entire crop is declassified, as it was in 1964, 1972, 1974, and 1992. It is this constant attention to detail and the very great care taken to make sure the wine is of top quality which enabled Yquem, in the 1855 classification, to be given the title "Premier Cru Supérieur."

Finest and Rarest Selections from a Magnificent Private Collection

The following selection of Vintage 1990 Château d'Yquem is but a selection from a magnificent cellar comprising only the finest wines from the world's greatest wine producing regions. Further top selections from this collection are located within this sale and our Los Angeles, November 1 catalogue.

This property was carefully removed by our team of specialists from a local, professionally maintained, wine cellar facility keeping excellent long term fine wine storage conditions. The entire contents of this cellar were then transported under professional temperature controlled conditions to our warehouse in Los Angeles

Scott M. Torrence, Specialist

Château d'Yquem—Vintage 1990

Sauternes, 1er grand cru classé

All lots in original wooden cases

Parcel: lots 115-119 and 120-122

"An amalgam of my recent notes: limpid yellow-gold; perfect richness and ripeness on the nose; 'classic'; very sweet, full, fleshy, velvety, richly flavoured, perfect balance. 'Perfect now, yet great future'. *Last tasted at the Wine Experience, New York, Dec 1998 ******" MB, Vintage Wine

114 1 impériale *per lot \$4,000-6,000*

PROVENANCE:

Lots 114-122 acquired by this owner from a reputable merchant

115 6 magnums *per lot \$4,000-6,000*

116 6 ..

117 6 ..

118 6 ..

119 6 ..

120 1 dozen bottles *per lot \$4,000-6,000*

121 1

122 1



Château d'Yquem
Lur-Saluces

1990



Château d'Yquem
Lur-Saluces

1990



Château d'Yquem
Lur-Saluces
1990

SAUTERNES
APPELLATION SAUTERNES CONTRÔLÉE
MIS EN BOUTEILLE AU CHATEAU
LUR-SALUCES, SAUTERNES, FRANCE

SAUTERNES
APPELLATION SAUTERNES CONTRÔLÉE
MIS EN BOUTEILLE AU CHATEAU
LUR-SALUCES, SAUTERNES, FRANCE

SAUTERNES
APPELLATION SAUTERNES CONTRÔLÉE
MIS EN BOUTEILLE AU CHATEAU
LUR-SALUCES, SAUTERNES, FRANCE

IMPORTED BY BORDERUX WINE LOCATORS, INC. BRIDGE PL. WHITE BOROUGHS, NY. NET CONTENTS 750 ML.
PRODUCE OF FRANCE
ALCOHOL 13.5% BY VOLUME

IMPORTED BY BORDERUX WINE LOCATORS, INC. BRIDGE PL. WHITE BOROUGHS, NY. NET CONTENTS 750 ML.
PRODUCE OF FRANCE
ALCOHOL 13.5% BY VOLUME
CONTAINS SULFITES

Property of a Gentleman

Recently removed from a known local professional facility maintaining excellent fine wine storage conditions

Château Lafite-Rothschild—Vintage 1982

Pauillac, 1er cru classé

In original wooden case

Levels: base of neck or better; two capsules cut, chateau and vintage branded corks, tissue removed at time of inspection, some labels with light tissue stains otherwise in good general appearance

"Most recently still impressively deep and comparatively youthful; a well developed, sweet and harmonious bouquet. Mouthfilling, so much on show, so much left to show. *Last noted at the Reserve Tasting of '82 Pauillacs, April 2001 ****(*) Another effortless 20 years?* MB, Vintage Wine

123 1 dozen bottles per lot \$24,000-35,000

PROVENANCE:

Acquired by this original owner upon initial commercial release

Property of a Southern California Rare Wine Connoisseur

Recently removed from a known local professional facility maintaining excellent fine wine storage conditions

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Pauillac, 1er cru classé

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124 1 dozen bottles per lot \$24,000-35,000

PROVENANCE:

Acquired by this original owner upon initial commercial release

Property of a Los Angeles Gentleman

Recently removed from local professional facility maintaining excellent fine wine storage conditions

Château Margaux—Vintage 1982

Margaux, 1er cru classé

Level: into neck; lightly glue stained label

In original wooden case

"Most recently, at the second Wagner tasting: very fragrant, hot-vintage scent; sweeter than the '83, high alcohol, extract and a very dry, tannic finish. *Last tasted Nov 2000 ***(**) Long life.*" MB, Vintage Wine

125 1 impériale per lot \$6,000-8,000

PROVENANCE:

Acquired by this original owner upon initial commercial release

Château Mouton-Rothschild—Vintage 1986

Pauillac, 1er cru classé

Level: into neck In original wooden case

"After stumbling over some wines I thought were high class Bordeaux, I nailed this wine in one of the blind tastings for this article. In most tastings where a great Bordeaux is inserted with California Cabernets, the Bordeaux comes across as drier, more austere, and not nearly as rich and concentrated (California wines are inevitably fruitier and more massive). To put it mildly, the 1986 Mouton-Rothschild held its own (and then some), in a flight that included the Caymus Special Selection, Stag's Leap Wine Cellars Cask 23, Dunn Howell Mountain, and Joseph Phelps Eisele Vineyard. Clearly the youngest looking, most opaque and concentrated wine of the group, it tastes as if it has not budged in development since I first tasted it out of barrel in March, 1987. An enormously concentrated, massive Mouton-Rothschild, comparable in quality, but not style, to the 1982, 1959, and 1945, this impeccably made wine is still in its infancy. Interestingly, when I was in Bordeaux several years ago, I had this wine served to me blind from a magnum that had been opened and decanted 48 hours previously. Even then, it still tasted like a barrel sample! I suspect the 1986 Mouton-Rothschild requires a minimum of 15-20 more years of cellaring; it has the potential to last for 50-100 years! Given the outrageously high prices being fetched by so many of the great 1982s and 1990s (and lest I forget, the 1995 Bordeaux futures), it appears this wine might still be one of the "relative bargains" in the fine wine marketplace. I wonder how many readers will be in shape to drink it when it does finally reach full maturity? The tasting notes for this section are from two single blind tastings, one conducted in May, 1996, in California, and the other in June, 1996, in Baltimore." Robert Parker, Wine Advocate #106 (Aug 1996)

126 1 impériale per lot \$6,000-8,000

Château Lafite-Rothschild—Vintage 1989

Pauillac, 1er cru classé

In original wooden case

"My next and most recent note was made at a dinner party at home. Despite a warm rich mature colour with a tinge of orange at the rim, the wine had an extraordinary attack, a very rich 'entry', nice weight, good fruit, plenty of tannin and acidity. And the nose? I had the advantage of smelling and tasting when I decanted it (a magnum) at 4:30pm: very rich, impenetrable depth and concentration. At 6:10pm, sweeter, richer more fragrant...it was still gloriously fragrant, tea like. *Last Tasted May 2001 ****(*) Forget it for another ten years: say 2010-2030 or beyond.*" MB, Vintage Wine

127 1 dozen bottles per lot \$4,000-6,000



DOMAINE ROTHSCHILD
BARONS DE ROTHSCHILD

GRAND VIN
LA FITE
ROTHSCHILD

82

GRAND VIN LA FITE ROTHSCHILD
1852

Lot 124

Property of a Gentleman

Recently removed from local professional facility maintaining excellent fine wine storage conditions

Château Haut-Brion—Vintage 1989

Pessac (Graves), 1er cru classé

In original wooden case

"Haut-Brion has been the most consistent first-growth over the last decade, producing top-notch wines, even in such tough years as 1987, 1993, and 1994. The 1989 is one of a handful of truly profound wines from a vintage that tends to be overrated, save for the Pomerols, a few St.-Emilions, and some overachievers in the Médoc. The prodigious 1989 Haut-Brion is one of the greatest first-growths I have ever tasted. It has always reminded me of what the 1959 must have tasted like in its youth, but it is even richer and more compelling aromatically. The wine exhibits an opaque ruby/purple color, as well as a sweet nose of jammy fruit, tobacco, spicy oak, minerals, and smoke. Fabulously concentrated, with huge levels of fruit, extract, and glycerin, this wine is nearly viscous because of its thickness and richness. Low acidity gives the wine even more appeal and adds to its precociousness. The wine has not budged in development since it was first bottled, although it has always provided thrilling drinking because of its voluptuous texture. It needs another 5-6 years of bottle age before it will begin to develop Haut-Brion's fabulous fragrance. Expect it to hit its plateau of maturity around 2003-2005 and drink well for 15-25 years." Robert Parker, Wine Advocate #109 (Feb 1997)

128 1 dozen bottles per lot \$12,000-16,000

PROVENANCE:

Acquired by this original owner upon initial commercial release

Property of a Gentleman

Recently removed from a known local professional facility maintaining excellent fine wine storage conditions

This returning consignor has contributed many fine and rare lots to both our Los Angeles and New York salerooms, nearly all of which have been at the foundations of our Evening Sale series.

Château Latour—Vintage 1990

Pauillac, 1er cru classé

In original wooden case

One capsule removed and replaced, Chateau and vintage branded cork

"Most recently, also alongside all the first growths, I noted it as having wonderful depth and resonance; a classic, cedary Pauillac nose: some ripe sweetness, full flavoured, leathery, tannic texture, good length and dry finish. *Last noted at the Penning- Rowsells', June 2000 ****(*) Not a long-lasting'28 but a long haul, well balanced wine, say 2010-2030.*" MB, Vintage Wine

129 1 dozen bottles per lot \$8,000-12,000

PROVENANCE:

Acquired by this owner from Wally's Wine and Spirits of Los Angeles, a reputable fine and rare wine merchant

Property of a Los Angeles Gentleman

Recently removed from local professional facility maintaining excellent fine wine storage conditions

Château Latour—Vintage 1990

Pauillac, 1er cru classé

In original wooden case

"Most recently, also alongside all the first growths, I noted it as having wonderful depth and resonance; a classic, cedary Pauillac nose: some ripe sweetness, full flavoured, leathery, tannic texture, good length and dry finish. *Last noted at the Penning- Rowsells', June 2000 ****(*) Not a long-lasting'28 but a long haul, well balanced wine, say 2010-2030.*" MB, Vintage Wine

130 1 dozen bottles per lot \$8,000-12,000

PROVENANCE:

Acquired by this original owner upon initial commercial release from The Wine House Los Angeles, a reputable fine and rare wine merchant

Property of a Southern California Rare Wine Connoisseur

Recently removed from a known local professional facility maintaining excellent fine wine storage conditions

Lots 131-132

Château Margaux—Vintage 1990

Margaux, 1er cru classé

In original wooden case

Parcel: Lots 131-132

"Five months later, at Manfred Wagner's vertical in Zurich: rich, biscuity nose, great depth; sweet, fleshy, full of fruit, excellent length. I rated the '89 fractionally higher. But the '90 was very good indeed and approaching cruising altitude. *Last tasted Nov 2000 ***-****(*) 2010-2025.*" MB, Vintage Wine

131 1 dozen bottles per lot \$10,000-15,000

132 1 ,, ,,

PROVENANCE:

Acquired by this owner from a reputable merchant



CHATEAU HAUT BRION
1989
GRAND CRU CLASSÉ DE GRAVES
BORDEAUX, FRANCE

CHATEAU HAUT BRION
1989
GRAND CRU CLASSÉ DE GRAVES
BORDEAUX, FRANCE

CHATEAU HAUT BRION
1989
GRAND CRU CLASSÉ DE GRAVES
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CHATEAU HAUT BRION
1989
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CHATEAU HAUT BRION
1989
GRAND CRU CLASSÉ DE GRAVES
BORDEAUX, FRANCE

CHATEAU HAUT BRION
1989
GRAND CRU CLASSÉ DE GRAVES
BORDEAUX, FRANCE



lot 130

VINTAGE 1996

Though upstaged by the attractive '95s, this vintage is better than it was first made out to be, and improves greatly on acquaintance. Indeed, after looking through my notes, I think it is a seriously underrated vintage.

First, the vital (growing) statistics: the occasional bouts of frost in February and March were too early to do any damage though the bud-break was delayed until mid-April. The all important flowering was quick and even, finished by the 20th day of a very hot June. It continued warm until August which started cool but ended with hot sun and cold nights. High expectations were initially dampened, pre-harvest rain affecting the early-ripening Merlots which diluted and reduced the crop size in Pomerol and St.-Émilion. The Médoc fared better with roughly half the rainfall, though towards the end of September, it rained again. The late-picked Cabernets were of high quality resulting in rich, fairly concentrated wines. This vintage is worth watching.

CHATEAU MARGAUX

Property of a Gentleman

Recently removed from a known local professional facility maintaining excellent fine wine storage conditions

This returning consignor has contributed many fine and rare lots to both our Los Angeles and New York salerooms, nearly all of which have been at the foundations of our Evening Sale series.

Lots 133-138

Château Margaux—Vintage 1996

Margaux, 1er cru classé

All lots in original wooden cases

Parcel: lots 133-134 and 135-136

"The 1996 Château Margaux, which was bottled in September, 1998, is undoubtedly one of the great classics produced under the Mentzelopoulos regime. In many respects, it is the quintessential Château Margaux, as well as the paradigm for this estate, combining measured power, extraordinary elegance, and admirable complexity. I tasted the wine on three separate occasions in January, and in short, it's a beauty! The color is opaque purple. The wine offers extraordinarily pure notes of blackberries, cassis, pain grille, and flowers, gorgeous sweetness, a seamless personality, and full body, with nothing out of place. The final blend (85% Cabernet Sauvignon, 10% Merlot, and the rest Petit Verdot and Cabernet Franc) contains a high percentage of Cabernet Sauvignon. It tastes complete and long, although backward. My instincts suggest this wine will shut down, but at present it is open-knit, tasting like a recently bottled wine. The fruit is exceptionally sweet and pure, and there are layers of flavor in the mouth. I do believe this wine will develop an extraordinary perfume, and possess a high level of richness.

Anticipated maturity: 2005-2040." Robert Parker, Wine Advocate #122, April 1999

133 1 impériale *per lot \$7,000-10,000*

PROVENANCE:

The following lots were acquired by this owner from Wally's Wine and Spirits of Los Angeles, a reputable fine and rare wine merchant

134 1 ,,

135 1 dozen bottles *per lot \$7,000-9,500*

136 1 ,, ,,

VINTAGE 1996 CHATEAU LATOUR

Château Latour—Vintage 1996

Pauillac, 1er cru classé

Both lots in original wooden cases

"A spectacular Latour, the 1996 may be the modern day clone of the 1966, only riper. This vintage, which is so variable in Pomerol, St.-Emilion, and Graves, was fabulous for the late-harvested Cabernet Sauvignon of the northern Médoc because of splendid weather in late September and early October. An opaque purple color is followed by phenomenally sweet, pure aromas of cassis infused with subtle minerals. This massive offering possesses unreal levels of extract, full body, intensely ripe, but abundant tannin, and a finish that lasts for nearly a minute. Classic and dense, it displays the potential for 50-75 years of longevity. Although still an infant, it would be educational to taste a bottle. Anticipated maturity: 2015-2050." Robert Parker, Wine Advocate #129 (Jun 2000)

137 1 impériale *per lot \$6,000-9,000*

PROVENANCE:

Both lots were acquired by this owner from Wally's Wine and Spirits of Los Angeles, a reputable fine and rare wine merchant

138 1 dozen bottles *per lot \$5,500-8,000*

FINEST AND RAREST SELECTIONS FROM A MAGNIFICENT PRIVATE COLLECTION

The following selection of Vintage 1996 First Growth Bordeaux is but a selection from a magnificent cellar comprising only the finest wines from the world's greatest wine producing regions. Further top selections from this collection are located within this sale and our Los Angeles, November 1 catalogue.

This property was carefully removed by our team of specialists from a local, professionally maintained, wine cellar facility keeping excellent long term fine wine storage conditions. The entire contents of this cellar were then transported under professional temperature controlled conditions to our warehouse in Los Angeles.

Château Lafite-Rothschild—Vintage 1996

Pauillac, 1er cru classé

Both lots in original wooden case

Parcel lots: 139-140

"Tasted three times since bottling, the 1996 Lafite-Rothschild is unquestionably this renowned estate's greatest wine. As I indicated last year, only 38% of the crop was deemed grand enough to be put into the final blend, which is atypically high in Cabernet Sauvignon (83% Cabernet Sauvignon, 7% Cabernet Franc, 7% Merlot, and 3% Petit Verdot). This massive wine may be the biggest, largest-scaled Lafite I have ever tasted. It will require many years to come around, so I suspect all of us past the age of fifty might want to give serious consideration as to whether we should be laying away multiple cases of this wine. It is also the first Lafite-Rothschild to be put into a new engraved bottle (designed to prevent fraudulent imitations). The wine exhibits a thick-looking, ruby/purple color, and a knock-out nose of lead pencil, minerals, flowers, and black currant scents. Extremely powerful and full-bodied, with remarkable complexity for such a young wine, this huge Lafite is oozing with extract and richness, yet has managed to preserve its quintessentially elegant personality. This wine is even richer than it was prior to bottling. It should unquestionably last for 40-50 years. Anticipated maturity: 2012-2050. The wine of the vintage?"

Robert Parker, Wine Advocate #122 (Apr 1999)

139 1 dozen bottles *per lot \$8,000-12,000*

140 1 „ „

PROVENANCE:

Lots 139-162 acquired by this original owner upon initial commercial release



Château Latour—Vintage 1996

Pauillac, 1er cru classé

All lots in original wooden cases

Parcel: lots 141-145 and 146-150

"A spectacular Latour, the 1996 may be the modern day clone of the 1966, only riper. This vintage, which is so variable in Pomerol, St.-Emilion, and Graves, was fabulous for the late-harvested Cabernet Sauvignon of the northern Médoc because of splendid weather in late September and early October. An opaque purple color is followed by phenomenally sweet, pure aromas of cassis infused with subtle minerals. This massive offering possesses unreal levels of extract, full body, intensely ripe, but abundant tannin, and a finish that lasts for nearly a minute. Classic and dense, it displays the potential for 50-75 years of longevity. Although still an infant, it would be educational to taste a bottle.

Anticipated maturity: 2015-2050." Robert Parker, Wine Advocate #129 (Jun 2000)

141	1 impériale			<i>per lot \$6,000-8,000</i>
142	1	„		
143	1	„		
144	1	„		
145	1	„		
146	1 dozen bottles			<i>per lot \$5,500-8,000</i>
147	1	„	„	
148	1	„	„	
149	1	„	„	
150	1	„	„	

CHATEAU MOUTON ROTHSCHILD

Chateau Mouton-Rothschild stands alone in its feat of being the only chateau of the 1855 Médoc Classification to change status. While this classification purported to consider only market prices in its framework, the exclusion of Mouton from the ranks of the four other *premiers grand crus classés* reeked of bias. The chateau was certainly of high pedigree, making its first appearance in a Christie's catalogue in 1834. The new English owner Baron Nathaniel de Rothschild was dissatisfied, but only when his son Philippe took the helm in 1922 were serious strides made.

A few years after this appointment, the young Baron Philippe proposed chateau bottling for all the first growths and Mouton-Rothschild itself, ensuring greater quality control. Mouton was the first to achieve chateau bottling of a harvest in 1924. The Baron diligently worked towards correcting what he called "the monstrous injustice." Overcoming the inertia of a system steeped in tradition, politics and tremendous wealth, Mouton was reclassified from a second to a first growth in 1973 after Philippe de Rothschild's 51 year campaign. Despite rumors that persist each year, no other has achieved a promotion or even demotion since.

Château Mouton-Rothschild—Vintage 1996

Pauillac, 1er cru classé

All lots in original wooden cases

Parcel: lots 152-162

"Rich extract; a ripe, wonderfully fragrant, manifold nose. Lovely. The following spring, 'mocha' noted again'; sweet, chunky, a touch of tannic bitterness. But a fine wine. *Last tasted March 2001 (*****) 2010-2030.*" MB, Vintage Wine

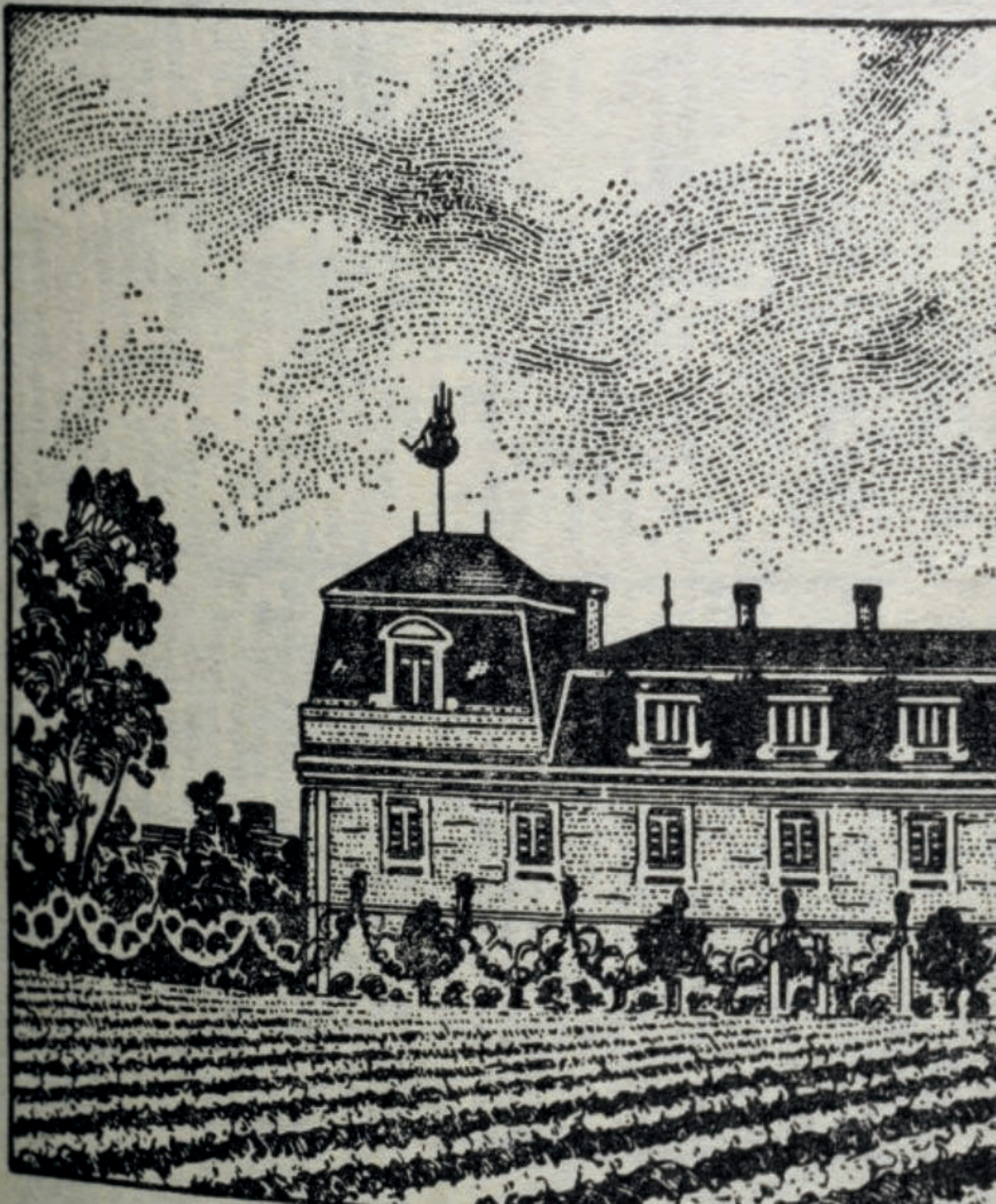
151 1 dozen bottles *per lot \$3,500-6,000*

PROVENANCE:

Acquired by this original owner upon initial commercial release

152	1	„	„	
153	1	„	„	
154	1	„	„	
155	1	„	„	
156	1	„	„	
157	1	„	„	
158	1	„	„	
159	1	„	„	
160	1	„	„	
161	1	„	„	
162	1	„	„	

Cru classé



de Graves



INDEX

Vintages of Wines and Spirits listed under appropriate headings

() = part of a lot

CHAMPAGNE		WHITE BORDEAUX		WHITE BURGUNDY		2002	
1990		1990		1998		Screaming Eagle, CS	4
Cristal, Louis Roederer	2	Yquem	114-122	Montrachet, DRC	48-49	2003	
Dom Perignon	1					Screaming Eagle, CS	5
CLARET		RED BURGUNDY		RHONE		2004	
1945		1971		1961		Screaming Eagle, CS	6
Mouton-Rothschild	44	Gevrey-Chambertin, Clos-		Hermitage, La Chapelle		VERTICALS	
1947		Saint-Jacques (Rousseau)	78	(Jaboulet)	82, 88	Diamond Creek,	
Cheval-Blanc	45	1978		1978		Volcanic Hill, CS	14
1959		Chambertin (A. Rousseau)	73	Hermitage, La Chapelle		Dunn Vineyards,	
Haut-Brion	46	Chambertin, Clos de Beze		(Jaboulet)	89	Howell Mountain, CS	17
1961		(A. Rousseau)	76	1983			
Petrus	94	Echézeaux (H. Jayer)	50	Hermitage, La Chapelle			
1970		Vosne-Romanee, Cros		(Jaboulet)	83		
Petrus	95	Parantoux (Henri Jayer)	72	1985			
1975		Vosne-Romanee,		Hermitage, La Chapelle			
Petrus	96	Cros Parantoux (H. Jayer)	65	(Jaboulet)	84		
1982		1982		1989			
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Margaux	125	Richebourg (H. Jayer)	56	(Jaboulet)	85		
1985		1983		1990			
La Mission-Haut-Brion	38	Echézeaux (H. Jayer)	52	Hermitage, La Chapelle			
Petrus	97	Richebourg (H. Jayer)	57	(Jaboulet)	86, 90		
1986		Vosne-Romanée, Aux Brûlées		1991			
Mouton-Rothschild	126	(H. Jayer)	60	Hermitage, La Chapelle			
1988		Vosne-Romanee,		(Jaboulet)	87		
Petrus	102	Cros Parantoux (H. Jayer)	70	1995			
1989		Vosne-Romanée,		Hermitage, La Chapelle			
Haut-Brion	128	Les Beaumonts (H. Jayer)	62	(Jaboulet)	91		
La Mission-Haut-Brion	39	1985		1997			
Lafite-Rothschild	127	Clos de la Roche, Cuvée VV		Hermitage, La Chapelle			
Le Pin	106	(Domaine Ponsot)	79-80	(Jaboulet)	92		
Petrus	99, 103-104	Richebourg (H. Jayer)	58	2003			
1990		Romanee-Conti (DRC)	47	Hermitage, La Chapelle			
La Mission-Haut-Brion	40	1986		(Jaboulet)	93		
Latour	129-131	Richebourg (H. Jayer)	59	CALIFORNIA			
Margaux	132	Vosne-Romanée, Aux Brûlées		1997			
Petrus	98, 100	(H. Jayer)	61	Inglenook Estate, CS	19		
1994		Vosne-Romanee,		1974			
Le Pin	107-108	Cros Parantoux (H. Jayer)	66	Heitz, Martha's Vyd., CS	18		
1996		Vosne-Romanée,		1982			
Lafite-Rothschild	139-140	Les Beaumonts (H. Jayer)	63	Diamond Creek, VH, CS	15		
Latour	137-138, 141-150	1988		1986			
Le Pin	109-110	Chambertin (A. Rousseau)	74	Diamond Creek, VH, CS	16		
Margaux	133-136	Clos de la Roche, Cuvée VV		1988			
Mouton-Rothschild	151-162	(Domaine Ponsot)	81	Diamond Creek, VH	7		
1997		Echézeaux (H. Jayer)	53	1989			
Le Pin	111-113	Vosne-Romanee,		Diamond Creek, VH, CS	8		
1998		Cros Parantoux (H. Jayer)	67	1990			
La Mission-Haut-Brion	41	Vosne-Romanée,		Diamond Creek, VH, CS	9		
Petrus	105	Les Beaumonts (H. Jayer)	64	1991			
2000		1989		Diamond Creek, VH, CS	10		
Haut-Brion	20-25	Chambertin (A. Rousseau)	75	1993			
La Mission-Haut-Brion	42	1990		Diamond Creek, VH, CS	11		
Latour	26-28	Chambertin, Clos de Beze		1994			
Margaux	31-37	(A. Rousseau)	77	Diamond Creek, VH, CS	12		
Mouton-Rothschild	29-30	Echézeaux (H. Jayer)	54	1996			
Petrus	101	Vosne-Romanee,		Diamond Creek, VH, CS	13		
2003		Cros Parantoux		2001			
La Mission-Haut-Brion	43	(Emmanuel Rouget)	71	Screaming Eagle, CS	3		
		Vosne-Romanee,					
		Cros Parantoux (H. Jayer)	68				
		1991					
		Echézeaux (H. Jayer)	55				
		Vosne-Romanee,					
		Cros Parantoux (H. Jayer)	69				

CHÂTEAU LA MISSION HAUT-BRION SILVER JUBILEE

27 OCTOBER 2008, SPAGO, 176 NORTH CANON DRIVE, BEVERLY HILLS, 7.00 PM

HOSTED BY ANTHONY HANSON MW, CHARLES CURTIS MW, AND SCOTT TORRENCE

Château La Mission Haut-Brion and the Dillon family invite you to their Silver Jubilee celebration in Los Angeles this fall, celebrating 25 years of the Dillon family's ownership of one of Bordeaux's unique and greatest properties : Château La Mission Haut-Brion

On Monday, October 27th 2008 will be a very special dinner at Spago in Beverly Hills. In addition to the magnificent 1985 and 1989 wines from La Mission, we will also have the rare white wines of Haut-Brion 2003 and Laville-Haut-Brion 2004, and the 1982 and 1990 reds from Haut Brion.

To make a reservation fill in the details below and return to Christie's Wine Department by fax or mail. Reservations can only be made upon receipt of this completed form with credit card details and signature.

I would like to reserve ___ place(s) at the dinner on 27 October 2008 at Spago, Beverly Hills. I authorize Christie's to charge \$_____ (\$1,200.00 per person) to the credit card as detailed below.

Type of Card

American Express

Visa/Mastercard

Card number

Expiration date

Name of Cardholder

Billing Address

City

State

Zip Code

Contact Telephone

Email address

Cardmember acknowledges receipt of goods and/or services in the amount of the total shown herein and agrees to perform the obligations set forth by the cardmember's agreement with issuer.

Authorized signature _____

Please fax this form to Blaire Bresnan (bbresnan@christies.com) at +1 310 385 0247 or call +1 310 385 2662

Christie's reserves the right to change wines without notification

CHÂTEAU LA MISSION HAUT-BRION MASTER CLASS

28 OCTOBER 2008, CHRISTIE'S BEVERLY HILLS, 6.00 PM
HOSTED BY ANTHONY HANSON MW AND JEAN-PHILIPPE DELMAS

The Château La Mission Haut-Brion Master Class will be a vertical retrospective of ten vintages of La Mission Haut-Brion. This tasting, led by estate manager Jean-Philippe Delmas and our senior consultant Anthony Hanson MW, will feature ten vintages of the estate's finest wines including 1990, 1995, 1996, 1998, 1999, 2000, 2001, 2003, 2004, and the current and widely-heralded 2005 vintage.

To make a reservation fill in the details below and return to Christie's Wine Department by fax or mail. Reservations can only be made upon receipt of this completed form with credit card details and signature.

I would like to reserve ___ place(s) at the dinner on 28 October 2008 at Christie's Beverly Hills. I authorize Christie's to charge \$_____ (\$400.00 per person) to the credit card as detailed below.

Type of Card

American Express

Visa/Mastercard

Card number

Expiration date

Name of Cardholder

Billing Address

City

State

Zip Code

Contact Telephone

Email address

Cardmember acknowledges receipt of goods and/or services in the amount of the total shown herein and agrees to perform the obligations set forth by the cardmember's agreement with issuer.

Authorized signature _____

Please fax this form to Blaire Bresnan (bbresnan@christies.com) at +1 310 385 0247 or call +1 310 385 2662

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A TRIBUTE TO “LA CHAPELLE”

23 OCTOBER 2008, CHRISTIE’S ROCKEFELLER CENTER, 7.30 PM

HOSTED BY NICOLAS JABOULET AND CHARLES CURTIS, MW.

HIGHLIGHTING WINES TO BE OFFERED ON 30 OCTOBER 2008 AT CHRISTIE’S LOS ANGELES

Jaboulet’s Hermitage “La Chapelle” is perhaps the finest expression of the great terroirs of the Northern Rhône valley. A blend of fruit from some of the finest sites in Hermitage, including the parcels Le Méal, Les Bessards and Les Greffieux, La Chapelle produces a wine of the greatest complexity, with extraordinary potential to improve over many decades.

Christie’s North America is proud to present a dinner featuring an appearance by Nicolas Jaboulet and some of the most legendary vintages of La Chapelle from the last fifty years, sourced directly from the Jaboulet family cellars. The dinner will include the storied 1961, often included on the short list for the best wine of the 20th century, as well as the rich and powerful 1978 in addition to a host of more recent vintages, including 1983, 1990, 1991, 1995, and 2003, most served from magnum. The dinner will also feature the 1982 and 1996 vintages of the scintillating and complex white Hermitage “Chevalier de Stérimberg”.

This unique dinner will take place in the Rockefeller Center boardrooms of Christie’s. The meal will be created by Daniel Boulud’s Feasts & Fêtes, with a menu designed by the executive chef of Restaurant Daniel. Places for this dinner are extremely limited.

To make a reservation fill in the details below and return to Christie’s Wine Department by fax or mail. Reservations can only be made upon receipt of this completed form with credit card details and signature.

I would like to reserve ___ place(s) at the dinner on 23 October 2008 at Christie’s, 20 Rockefeller Plaza, New York, NY 10020.

I authorize Christie’s to charge \$_____ (\$1,995.00 per person) to the credit card as detailed below.

Type of Card

American Express

Visa/Mastercard

Card number

Expiration date

Name of Cardholder

Billing Address

City

State

Zip Code

Contact Telephone

Email address

Cardmember acknowledges receipt of goods and/or services in the amount of the total shown here-in and agrees to perform the obligations set forth by the cardmember’s agreement with issuer.

Authorized signature

Please fax this form to Katie Jacobs (kjacobs@christies.com) at +1 212 636 4954 or call +1 212 492 5707

IMPORTANT NOTICES AND EXPLANATION OF CATALOGUING PRACTICE

IMPORTANT NOTICES

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 Δ next to its 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 Δ next to the lot number. This symbol will be used both in cases where Christie's holds the financial interest on its own, and in cases where Christie's has financed all or a part of such interest through a third party. Such third parties generally benefit financially if a guaranteed lot is sold successfully and may incur a loss if the sale is not successful. The financing offered by a third party may be in the form of an irrevocable bid provided by that third party. 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.

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, no statement of condition is made and 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."

PROPERTY INCORPORATING MATERIALS FROM ENDANGERED SPECIES

An export license issued by the US Fish and Wildlife Service will be required for the export of any item made of or incorporating (irrespective of percentage) fish and wildlife material such as ivory, whalebone, rhinoceros horn, tortoiseshell, rosewood or coral. Such works have been marked with two asterisks (**). Prospective purchasers are advised that several countries prohibit altogether the importation of property containing such materials. Accordingly, clients should familiarize themselves with relevant customs regulations prior to bidding if they intend to import this lot into another country.

It is the obligation of the seller to know and to satisfy the requirements of all laws protecting a particular species, whether plant or wildlife, whose parts or products are intended for sale through Christie's. In this regard, Christie's is prohibited by law from possessing, exhibiting, offering for sale or selling property incorporating certain protected plant or wildlife materials and products. These prohibited materials include, but are not limited to, certain categories of ivory and tortoiseshell, as well as most North American bird feathers and eggs. It is very important that any person who wishes to sell property through Christie's containing plant or wildlife materials consult with a Christie's specialist before turning the property over to Christie's. In certain cases, Christie's may be required by law to hand over property containing protected plant or wildlife materials to government officials, who could impose a fine on the seller and/or require that the seller forfeit the property. Prior to delivering any property to Christie's, potential sellers should be prepared to provide Christie's with any and all documentation and certificates of exemption as may be required by any federal or state law.

OPTIONS TO BUY PARCELS

A parcel, as denoted in the catalogue, is a sequence of lots carrying the same estimates and consisting of the same type of wine, quantity and bottle size.

In the sale, the buyer of the first lot of a parcel of wine will have, at the discretion of the auctioneer, the option to take any or all further lots in the parcel for the same hammer price.

If the option is not exercised on all lots in the same parcel, the auctioneer will open bidding on the next unsold lot and offer the buyer of that lot the option to take any or all of the remaining lots in the parcel sequence.

Absentee bids submitted on any lot in a parcel will, if unsuccessful, be placed on successive lots in the parcel until such bid is successful or the parcel has ended.

Bidding shall continue in the same manner until all lots in the parcel have been offered and declared sold or unsold by the auctioneer.

CLASSIFICATIONS

Classifications in the text are for identification purposes only and are based on the official 1855 classification of the Médoc and other standard sources.

All wines are bottled by the producer (Château or estate owner) unless otherwise indicated by the initials Bordeaux Bottled BB and English Bottled EB.

ULLAGES AND CORKS OF OLD WINES

Wines are described in this catalogue as correctly as can be ascertained at time of going to press, but buyers of old wines must make appropriate allowances for natural variations of ullages, conditions of cases, labels, corks and wine. No returns will be accepted.

ULLAGE

The amount by which level of wine is short of being full: these levels may vary according to age of the wines and, as far as can be ascertained by inspection prior to the sale, are described in the catalogue.

SHIPPING: WINE

All wines are held at NYWines, and successful bidders should make their collection arrangements directly with NYWines. Wines will be released to the purchaser from NYWines only after NYWines has received notification from Christie's that payment has been made.

For your convenience, a shipping form is enclosed with your invoice and is also available at the back of the catalogue.

We recommend that you request an estimate for any large items or property of high value requiring specialized professional packers.

DELIVERY OF PROPERTY TO NYWINES

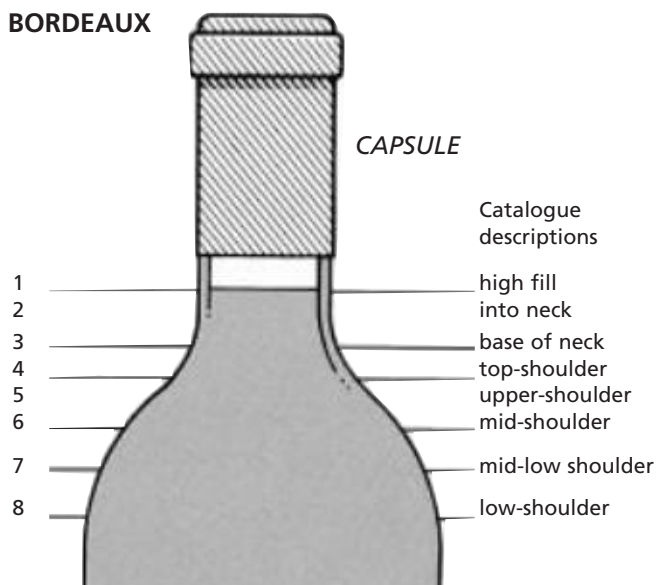
After you have consigned property to us for sale, you can either bring your property to NYWines yourself or arrange with your own shipper to deliver it to NYWines. Prior notification of delivery is required.

We would be happy to assist you in making these arrangements. Property usually arrives at NYWines at least three months before the sale in order to allow our specialists time to catalogue and photograph the items.

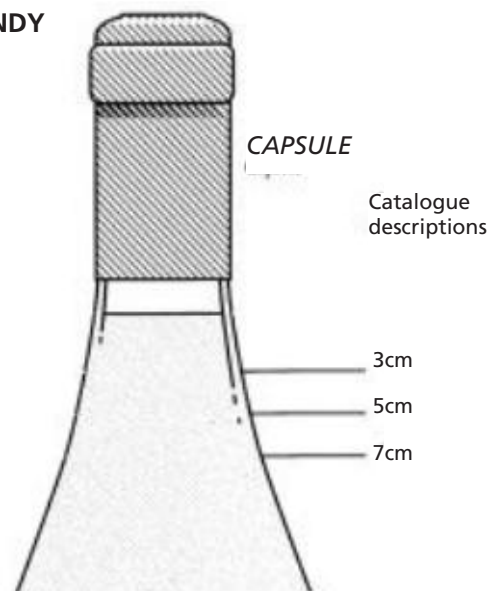
LEVEL/ULLAGE DESCRIPTIONS AND INTERPRETATIONS

(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 (Bordeaux)	= six regular bottles (or 5 litres)
impériale (Bordeaux)	= eight regular bottles
methuselah (Burgundy)	= eight regular bottles

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.

BUYING AT CHRISTIE'S

CONDITIONS OF SALE

Bidders are strongly encouraged to read the Conditions of Sale contained in this catalogue that state the terms governing the purchase of all property sold at auction and the conditions upon which Christie's and NYWines guarantees the authenticity of property offered for sale.

ESTIMATES

Catalogue entries include descriptions for every lot and a price range that is our specialists' opinion of the price expected at auction. Estimates are based upon prices recently paid at auction for comparable property and take into account condition, rarity, quality and provenance (history of previous ownership). Estimates are prepared well in advance of the sale and are subject to revision. Buyers should not rely upon estimates as a representation or prediction of actual selling prices. Estimates do not include the buyer's premium or sales tax.

Where "Estimate on Request" appears, please contact the Specialist Department for further information.

RESERVES

Unless otherwise indicated, all lots in this catalogue are offered subject to a reserve. The reserve is the confidential minimum price the consignor will accept and below which a lot will not be sold. The reserve will not exceed the low pre-sale estimate. Lots that are not subject to a reserve are identified by the symbol • next to the lot number.

BUYER'S PREMIUM FOR WINE

Christie's charges a premium to the buyer on the final bid price of each lot of wine sold at the following rates:

20% of the final bid price of each lot sold.

For all lots, taxes are payable on the premium at the applicable rate.

PRE-AUCTION VIEWING

Pre-auction viewings are open to the public and free of charge. Christie's specialists are available to give advice at viewings or by appointment. We encourage prospective buyers to examine lots thoroughly and to request condition reports.

Exceptions: Wine: All viewings are by appointment only. To make arrangements please contact the Wine Department

BIDDER REGISTRATION

Prospective buyers should register for a numbered bidding paddle at least 30 minutes before the sale. New clients, or those who have not made a recent purchase at Christie's, will be asked to supply a bank reference to register.

To avoid any delay in the release of purchases, please pre-arrange check or credit approval through Christie's Credit Department at +1 212 636 2490 or by fax at +1 212 636 4943.

BIDDING

The auctioneer accepts bids from those present in the saleroom, from telephone bidders or by absentee written bids left with Christie's in advance of the auction. The auctioneer may also execute bids on behalf of the consignor up to the amount of the reserve, either by placing consecutive bids or by entering bids in response to saleroom, telephone, and/or absentee bids. The auctioneer will not specifically identify bids placed on behalf of the consignor. Under no circumstances will the auctioneer place any bid on behalf of the consignor at or above the reserve.

Please note New York State law requires that buyers of alcoholic beverages must be at least 21 years of age.

ABSENTEE BIDS

Absentee bids are written instructions from prospective buyers directing Christie's to bid on their behalf up to a maximum amount specified for each lot. Christie's staff will attempt to execute an absentee bid at the lowest possible price taking into account the reserve price and other bids. If identical bids are received from two or more parties, the first bid received by Christie's will take priority.

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. The auctioneer may execute absentee bids directly from the rostrum, clearly identifying these as "absentee bids," "book bids," "order bids" or "commission bids." Absentee Bid Forms are available in this catalogue, at any Christie's location or on www.christies.com.

TELEPHONE BIDS

Telephone bids will be accepted for lots with low-end estimates of \$1,500 and above, no later than 24 hours prior to the sale and only if the capacity of our pool of staff phone bidders allows. Arrangements to bid in languages other than English must be made well in advance of the sale date.

Telephone bids may be recorded. By bidding on the telephone, prospective purchasers consent to the recording of their conversations.

Christie's offers all absentee and telephone bidding services as a convenience to our clients, but will not be responsible for errors or failures to execute bids.

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.

\$50 to \$1,000	by \$50s
\$1,000 to \$2,000	by \$100s
\$2,000 to \$3,000	by \$200s
\$3,000 to \$5,000	by \$200, \$500, \$800 (ie: \$4,200, \$4,500, \$4,800)
\$5,000 to \$10,000	by \$500s
\$10,000 to \$20,000	by \$1,000s
\$20,000 to \$30,000	by \$2,000s
\$30,000 to \$50,000	by \$2,000, \$5,000, \$8,000 (ie: \$32,000, \$35,000, \$38,000)
\$50,000 to \$100,000	by \$5,000s
\$100,000 to \$200,000	by \$10,000s
above \$200,000	at the auctioneer's discretion

The auctioneer may vary the increments during the course of the auction at his or her own discretion.

SUCCESSFUL BIDS

The fall of the auctioneer's hammer indicates the final bid, at which time the buyer assumes full responsibility for the lot. The results of absentee bids will be sent by mail after the auction. Successful bidders will pay the price of the final bid plus premium plus any applicable taxes.

AUCTION RESULTS

To obtain spoken results for specific lots or faxed results for an entire auction, please call +1 212 703 8080.

PAYMENT

Under normal circumstances you are expected to pay for your purchases within seven calendar days of the sale and to remove the property you have bought by that date. Payment may be made by personal check, bank wire transfers, cash (in US currency up to \$7,500), Travelers checks (in US currency up to \$7,500) and money orders (in US currency up to \$7,500). To avoid delivery delays, prospective buyers are encouraged to supply bank or other suitable references before the auction.

SALES TAX

Purchases picked up in New York or delivered to locations in California, Connecticut, District of Columbia, Florida, Illinois, Massachusetts, New Jersey, New York, Pennsylvania, Rhode Island or Texas may be subject to sales or compensating use tax of such jurisdictions.

Christie's is selling lots designated by a star (*) as agent for an organization which holds a State of New York Exempt Organization Certificate. Accordingly, no sales tax is due on the purchase price of any of the foregoing lots if the property is picked up or delivered in the State of New York. However, a sales or compensating use tax may be due from the buyer if any such lot is shipped to New Jersey or Connecticut or any of the following states where Christie's maintains offices: California, Florida, Illinois, Massachusetts, Pennsylvania, Rhode Island, Texas and the District of Columbia.

It is the buyer's responsibility to ascertain and pay all taxes due. Buyers claiming exemption from sales tax must have the appropriate documentation on file with Christie's prior to the release of the property. For more information, please contact Purchaser Payments at +1 212 636 2496.

COLLECTION OF PURCHASED LOTS

Buyers are expected to remove their property within 7 calendar days of the auction. Please refer to the section on Collection and Delivery of Wine at the back of the catalogue for collection information for purchased lots.

SHIPPING

A NYWines Collection and Delivery Form is enclosed with each invoice and can also be found at the back of the catalogue. It is the buyer's responsibility to pick up purchases or make all shipping arrangements. After payment has been made in full to Christie's, NYWines can arrange property packing and shipping at the buyer's request and expense. Please refer to the section on Collection and Delivery of Wine at the back of the catalogue for further details.

EXPORT/IMPORT PERMITS

Property sold at auction may be subject to laws governing export from the US and import restrictions of foreign countries. Buyers should always check whether an export license is required before exporting. It is the buyer's sole responsibility to obtain any relevant export or import license. The denial of any license or any delay in obtaining licenses shall neither justify the rescission of any sale nor any delay in making full payment for the lot. Local laws may prohibit the import of some property and/or may prohibit the resale of some property in the country of importation, no such restriction shall justify the rescission of any sale or delay in making full payment for the lot.

COLLECTION AND DELIVERY OF WINE

Christie's will co-ordinate all collection and shipping arrangements for purchases of wine.

Purchasers must present an invoice as proof of purchase at the time of collection. Christie's will not release any purchases without this document. All inquiries regarding collection and shipping should be directed to Christie's on +1 818 376 8528, Fax: +1 818 376 8547.

COLLECTION

Wines can be collected with 48 hours notice provided that Christie's has received and acknowledged payment. Buyers can arrange to collect their wine by appointment by phoning Christie's on +1 818 376 8528.

PICKUP

Buyers can arrange to collect their wine from Christie's warehouse by appointment only. Collection can be made between the hours of 9.00 A.M. and 4.30 P.M. and only after Christie's has received and acknowledged payment. Please call at least 48 hours in advance. Directions to the warehouse can be found below.

DELIVERY

Once payment has been received by Christie's, arrangements can be made to deliver the wines to the purchaser. Deliveries will be made to the address set forth on the invoice or as otherwise instructed by the buyer. A lot can be delivered to one address only.

Bidders are reminded that various states impose limitations on the quantity of alcoholic beverages which may be purchased and brought into their jurisdiction by a purchaser from another state, without requiring the purchaser, a seller or shipper to possess certain licenses or permits. Neither Christie's nor NYWines, as a condition to sale, assume any obligation nor bear any responsibility whatsoever for applying for or obtaining any per-

mits or licenses. Therefore, a bidder is advised to investigate the possibility of such limitations and to determine the manner in which alcoholic beverages shall be brought into its state from California so as to comply with all of said state's requirements.

DELIVERY WITHIN CALIFORNIA

Complete delivery service will be offered for wines to be delivered within the state of California. Please contact Christie's at +1 818 376 8528 for rates and further information.

CONSOLIDATED SHIPMENT TO NYWINES EAST COAST WAREHOUSE

As a service to purchasers, Christie's will arrange for a consolidated shipment of all purchases to be shipped from Los Angeles to the East Coast. The shipment will be made 30-45 days after each sale; the cost per case is \$20 plus insurance. Shipments to further destinations from the Christie's East Coast warehouse are additional. Please contact the Los Angeles warehouse for inclusion of your purchases in this shipment.

DELIVERY OUTSIDE THE STATE OF CALIFORNIA, BUT WITHIN THE CONTINENTAL UNITED STATES

Christie's will help you coordinate all necessary shipping and packing arrangements through the appropriate freight forwarders. There will be three levels of service available to the purchaser:

- A common carrier ground service ranging from \$30 to \$45/case.
- Air shipment ranging from \$60-100/case depending on level of service and location (Additional discount for 3+ cases—please inquire).
- A fully licensed temperature controlled trucking company. (Please inquire for rates.)

DELIVERY OUTSIDE OF THE UNITED STATES

Christie's will help you co-ordinate the shipping and packing of your wines through the appropriate freight forwarders. Please call Christie's on +1 818 376 8528 for more information.

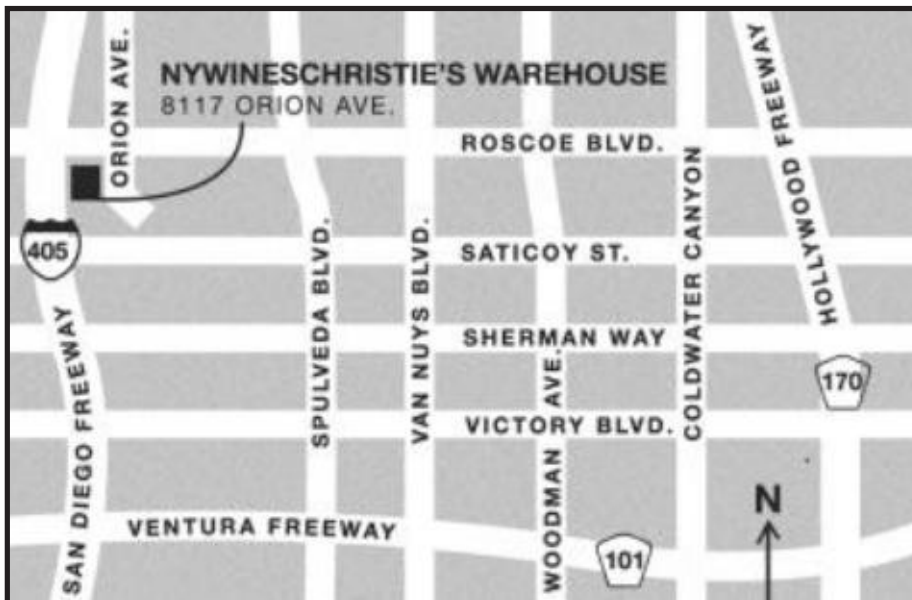
Neither Christie's nor NYWines is responsible for any acts or omissions of any shipper, including, without limitation, any packing, shipping or delivery of purchased lots.

STORAGE

Wines will be stored at Christie's free of charge for a period of 35 days following each auction. After 35 days, NYWines will begin to charge a fee of \$10 per lot per month.

Long term temperature and humidity controlled storage for your wines is available. Please contact Christie's for further information.

DIRECTIONS TO THE L.A. AUCTION WAREHOUSE



NYWines Christie's Auction Warehouse
8117 Orion Avenue
Van Nuys, CA 91406
Tel: +1 818 376 8528
Fax: +1 818 376 8547

CONDITIONS OF SALE FOR WINE

These Conditions of Sale and the Important Notices and Explanation of Cataloguing Practice contain all the terms on which Christie's, NYWines and the seller contract with the buyer. They may be amended by posted notices or oral announcements made during the sale. By bidding at auction you agree to be bound by these terms.

1. CHRISTIE'S AND NYWINES AS AGENT

Except as otherwise stated Christie's and NYWines acts as agent for the seller. The contract for the sale of the property is therefore made between the seller and the buyer.

2. BEFORE THE SALE

(a) Examination of property

Prospective buyers are strongly advised to examine personally any property in which they are interested, before the auction takes place. Condition reports are usually available on request. Neither Christie's, NYWines nor the seller provides any guarantee in relation to the nature of the property. The property is sold "as is."

(b) Catalogue and other descriptions

Our cataloguing practice is explained in the Important Notices and Explanation of Cataloguing Practice after the catalogue entries. All statements by us in the catalogue entry for the property or in the condition report, or made orally or in writing elsewhere, are statements of opinion and are not to be relied on as statements of fact. Such statements do not constitute a representation, warranty or assumption of liability by us of any kind.

References in the catalogue entry or the condition report to damage or restoration are for guidance only and should be evaluated by personal inspection by the bidder or a knowledgeable representative. The absence of such a reference does not imply that an item is free from defects or restoration, nor does a reference to particular defects imply the absence of any others. Estimates of the selling price should not be relied on as a statement that this is the price at which the item will sell or its value for any other purpose. Except as set forth in paragraph 6 below, neither Christie's, NYWines nor the seller is responsible in any way for errors and omissions in the catalogue or any supplemental material.

(c) Buyer's responsibility

All property is sold "as is" without any representation or warranty of any kind by Christie's, NYWines or the seller. Buyers are responsible for satisfying themselves concerning the condition of the property and the matters referred to in the catalogue entry.

3. AT THE SALE

(a) Refusal of admission

Christie's and NYWines have the right, at our complete discretion, to refuse admission to the premises or participation in any auction and to reject any bid.

(b) Registration before bidding

A prospective buyer must complete and sign a registration form and provide identification before bidding. We may require the production of bank or other financial references.

(c) Bidding as principal

When making a bid, a bidder is accepting personal liability to pay the purchase price, including the buyer's premium and all applicable taxes, plus all other applicable charges, unless it has been explicitly agreed in writing with Christie's before the commencement of the sale that the bidder is acting

as agent on behalf of an identified third party acceptable to Christie's, and that Christie's will only look to the principal for payment.

(d) Absentee bids

We will use reasonable efforts to carry out written bids delivered to us prior to the sale for the convenience of clients who are not present at the auction in person, by an agent or by telephone. Bids must be placed in the currency of the place of the sale. Please refer to the catalogue for the Absentee Bids Form. If we receive written bids on a particular lot for identical amounts, and at the auction these are the highest bids on the lot, it will be sold to the person whose written bid was received and accepted first. Execution of written bids is a free service undertaken subject to other commitments at the time of the sale and we do not accept liability for failing to execute a written bid or for errors and omissions in connection with it.

(e) Telephone bids

If a prospective buyer makes arrangements with us prior to the commencement of the sale we will use reasonable efforts to contact them to enable them to participate in the bidding by telephone but we do not accept liability for failure to do so or for errors and omissions in connection with telephone bidding.

(f) Currency converter

At some auctions a currency converter may be operated. Errors may occur in the operation of the currency converter and we do not accept liability to bidders who follow the currency converter rather than the actual bidding in the saleroom.

(g) Video or digital images

At some auctions there may be a video or digital screen. Errors may occur in its operation and in the quality of the image and we do not accept liability for such errors.

(h) Reserves

Unless otherwise indicated, all lots are offered subject to a reserve, which is the confidential minimum price below which the lot will not be sold. The reserve will not exceed the low estimate printed in the catalogue. If any lots are not subject to a reserve, they will be identified with the symbol • next to the lot number. The auctioneer may open the bidding on any lot below the reserve by placing a bid on behalf of the seller. The auctioneer may continue to bid on behalf of the seller up to the amount of the reserve, either by placing consecutive bids or by placing bids in response to other bidders.

With respect to lots that are offered without reserve, unless there are already competing bids, the auctioneer, in his or her discretion, will generally open the bidding at 50% of the low pre-sale estimate for the lot. In the absence of a bid at that level, the auctioneer will proceed backwards in his or her discretion until a bid is recognized, and then continue up from that amount. Absentee bids 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 that there is no bid on a lot, the auctioneer may deem such lot unsold.

(i) Auctioneer's discretion

The auctioneer has the right at his absolute and sole discretion to refuse any bid, to advance the bidding in such a manner as he may decide, to withdraw or divide any lot, to combine any two or more lots and, in the case of error or dispute, and whether during or after the sale, to determine the successful bidder, to continue the bidding, to cancel the sale

or to reoffer and resell the item in dispute. If any dispute arises after the sale, our sale record is conclusive.

(j) Successful bid and passing of risk

Subject to the auctioneer's discretion, the highest bidder accepted by the auctioneer will be the buyer and the striking of his hammer marks the acceptance of the highest bid and the conclusion of a contract for sale between the seller and the buyer. Risk and responsibility for the lot (including frames or glass where relevant) passes to the buyer at the expiration of seven calendar days from the date of the sale or on collection by the buyer if earlier.

4. AFTER THE SALE

(a) Buyer's premium

In addition to the hammer price, the buyer agrees to pay to us the buyer's premium together with any applicable value added tax, sales or compensating use tax or equivalent tax in the place of sale. The buyer's premium for wine is 20% of the hammer price.

(b) Payment and passing of title

Immediately following the sale, the buyer must provide us with his or her name and permanent address and, if so requested, details of the bank from which payment will be made. The buyer must pay the full amount due (comprising the hammer price, buyer's premium and any applicable taxes) not later than 4.30pm on the seventh calendar day following the sale. This applies even if the buyer wishes to export the lot and an export license is, or may be, required. The buyer will not acquire title to the lot until all amounts due to us from the buyer have been received by us in good cleared funds even in circumstances where we have released the lot to the buyer.

(c) Collection of purchases

We shall be entitled to retain items sold until all amounts due to us, or to Christie's International plc, or to any of its affiliates, subsidiaries or parent companies worldwide, have been received in full in good cleared funds or until the buyer has satisfied such other terms as we, in our sole discretion, shall require. Subject to this, the buyer shall collect purchased lots within seven calendar days from the date of the sale unless otherwise agreed between us and the buyer.

(d) Packing, handling and shipping

Although we shall use reasonable efforts to take care when handling, packing and shipping a purchased lot, we are not responsible for the acts or omissions of third parties whom we might retain for these purposes. Similarly, where we may suggest other handlers, packers or carriers if so requested, we do not accept responsibility or liability for their acts or omissions.

(e) Export license

Unless otherwise agreed by us in writing, the fact that the buyer wishes to apply for an export license does not affect his or her obligation to make payment within seven days nor our right to charge interest or storage charges on late payment. We shall not be obliged to rescind a sale nor to refund any interest or other expenses incurred by the buyer where payment is made by the buyer in circumstances where an export license is required.

(f) Remedies for non payment

If the buyer fails to make payment in full in good cleared funds within the time required by paragraph 4(b) above, we shall be entitled in our absolute discretion to exercise one or more of the following rights or remedies (in addition to asserting any other rights or remedies available to us by

law):

- (i) to charge interest at such rate as we shall reasonably decide;
- (ii) to hold the defaulting buyer liable for the total amount due and to commence legal proceedings for its recovery together with interest, legal fees and costs to the fullest extent permitted under applicable law;
- (iii) to cancel the sale;
- (iv) to resell the property publicly or privately on such terms as we shall think fit;
- (v) to pay the seller an amount up to the net proceeds payable in respect of the amount bid by the defaulting buyer;
- (vi) to set off against any amounts which we, or Christie's International plc, or any of its affiliates, subsidiaries or parent companies worldwide, may owe the buyer in any other transactions, the outstanding amount remaining unpaid by the buyer;
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- (viii) to 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;
- (ix) to exercise all the rights and remedies of a person holding security over any property in our possession owned by the buyer, whether by way of pledge, security interest or in any other way, to the fullest extent permitted by the law of the place where such property is located. The buyer will be deemed to have granted such security to us and we may retain such property as collateral security for such buyer's obligations to us;
- (x) to take such other action as we deem necessary or appropriate.

If we resell the property under paragraph (iv) above, the defaulting buyer shall be liable for payment of any deficiency between the total amount originally due to us and the price obtained upon resale as well as for all costs, expenses, damages, legal fees and commissions and premiums of whatever kind associated with both sales or otherwise arising from the default. If we pay any amount to the seller under paragraph (v) above, the buyer acknowledges that Christie's shall have all of the rights of the seller, however arising, to pursue the buyer for such amount.

(g) Failure to collect purchases

Where purchases are not collected within seven calendar days from the date of the sale, whether or not payment has been made, we shall be permitted to remove the property to a third party warehouse at the buyer's expense, and only release the items after payment in full has been made of removal, storage, handling, insurance and any other costs incurred, together with payment of all other amounts due to us.

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If any part of these Conditions of Sale is found by any court to be invalid, illegal or unenforceable, that part shall be discounted and the rest of the conditions shall continue to be valid to the fullest extent permitted by law.

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The rights and obligations of the parties with respect to these Conditions of Sale, the conduct of the auction and any matters connected with any of the foregoing shall be governed and interpreted by the laws of the jurisdiction in which the auction is held. By bidding at auction, whether present in person or by agent, by written bid, telephone or other means, the buyer shall be deemed to have submitted, for the benefit of Christie's, to the exclusive jurisdiction of the courts of that country, state, county or province, and (if applicable) of the federal courts sitting in such state.

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Though every effort is made to describe the wines in this catalogue and to describe or measure the levels of older vintages, buyers of old wines must make appropriate allowances for natural variations of ullages, conditions of corks and wine. Corks over 20 years old begin to lose their elasticity and levels can change between cataloging 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 a return be accepted or an adjustment of price or credit be made after delivery except under the terms stated in paragraph 5, above, of the Conditions of Sale. Unless otherwise stated, Bordeaux are château bottled.

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 1985 vintage and later.

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