

HONG KONG

# FINEST AND RAREST WINES

INCLUDING HISTORIC VINTAGES  
FROM THE CELLARS OF  
CHATEAU LATOUR

*Saturday 29 November 2008*



CHRISTIE'S

# INTERNATIONAL WINE DEPARTMENT & AUCTION CALENDAR

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22/09/08

## **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.

### **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

### **4 DECEMBER**

**FINE AND RARE WINES**  
NEW YORK

### **11 DECEMBER**

**FINEST AND RAREST WINES  
INCLUDING A SURPERB  
COLLECTION OF LEACOCK  
MADEIRA**  
LONDON, KING STREET

FINEST AND RAREST WINES  
INCLUDING HISTORIC VINTAGES  
FROM THE CELLARS OF CHATEAU LATOUR  
Saturday 29 November 2008

**AUCTION**

Saturday 29 November 2008  
at 6.00 pm Lots 1-245

To be held at:  
Grand Hall  
Hong Kong Convention and  
Exhibition Centre  
No.1 Expo Drive Wanchai  
Hong Kong  
Tel: +852 2521 5396  
Fax: +852 2845 2646

**AUCTION CODE AND NUMBER**

In sending absentee bids or making enquiries, this sale should be referred to as **LATOUR-2615**

**AUCTIONEER**

David Elswood

Unless otherwise stated all tasting notes that appear in this catalogue are from Michael Broadbent's new book "Vintage Wine", Anthony Hanson and David Elswood

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**CONDITIONS OF SALE**

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

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

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Front cover: Lot 21, 22, 23, 24 and 25

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## **FINEST AND RAREST WINES INCLUDING HISTORIC VINTAGES FROM THE CELLARS OF CHATEAU LATOUR**

It gives me great pleasure to be writing this introduction for our Hong Kong Finest and Rarest Wines catalogue, a lengthy seven years after we held our last wine auction in this vibrant and exciting city. For all the hype and hot air that has surrounded 'other auctions' that have taken place more recently, it's satisfying for me personally to know that Christie's were the first major auction house to recognise the real potential for fine wine appreciation in Hong Kong.

And now we are back - with what I think is the most exciting and truly unique selection of lots ever seen in any wine sale in the region. We are concentrating on quality, not quantity - less than 250 lots in total. But everything you see here is the result of strict selection of quality and, most vitally, provenance.

Firstly, a totally unique and unrepeatable selection from the reserve cellars of Château Latour. No other single property has done more to establish the global recognition of Bordeaux wines in general and the ultimate quality and reliability of the finest 'First Growths' of the region. Here we offer a selection covering the period of 1865 to 2005 - all removed directly from the property and shipped to Hong Kong specifically for inclusion in this landmark auction.

The Latour lots are complimented by some of the finest wines we could source from the most pristine private collections held within Europe. The main factor that links the lots together is that the vast majority, almost every lot, have never been traded or moved from the original situation of their owner's own cellar. These are true 'one-owner' wines that have not criss-crossed the globe as trading chips in the game of wine speculation - they have just slumbered quietly in cool, dark cellars awaiting their moment of glory in the sale spotlight of the newly energized Hong Kong wine marketplace.

I therefore hope that you will find the contents of this catalogue of interest and look forward to meeting you over a glass of something good in the near future.

### **David Elswood**

International Head of Wine Department

Tel: +44 (0)20 7752 3366



## 頂極珍貴名酒及拉圖堡酒莊陳年佳釀

為「香港頂極珍貴名酒目錄」寫這篇序時，想到相隔七年，我們終於再次在香港這個極富活力和魅力的城市舉行名酒拍賣，為此我們深感興奮。佳士得為第一家國際拍賣行看到香港對佳釀的欣賞和渴求，故而於七年前在這個城市引入名酒拍賣，今天，看到城中舉行了不少惹人注目的佳釀拍賣，令我感到十分欣慰，這亦證明了佳士得開發潛在市場的能力。

我們這次強勢回歸，挑選的名酒獨特且具個性，為區內少見。我們是重質不重量，是次拍賣總數雖然少於二百五十件，但每一批名酒都是精挑細選，而且我們極重視產地來源。

首先是一批極其珍稀，來自法國波爾多拉圖堡酒莊的限量出品。波爾多一級葡萄園的出品得享盛名，實應歸功於拉圖堡的佳釀，它的出品正好代表了這一區最高質素的葡萄酒。這次我們拍賣的名酒，年份由1865至2005年，全部均由酒莊直接運到香港供是次拍賣之用。

除了這批拉圖堡的名酒外，我們亦從英國極私人的藏酒系列中選取極品佳釀。這批名酒的共通點是差不多每枝都由私人酒窖甄選而出而直接運港，之前未有經過買賣甚至運輸。這些名符其實的「一手酒」，沒有在環球葡萄酒市場成為投資工具。它們靜靜地躺在清涼幽暗的私人酒窖中蟄伏，待在這次香港的拍賣會上盡顯鋒芒。

希望你會對目錄內所列的名酒佳釀感興趣，並期待在不久將來跟閣下把酒言歡

**David Elswood**

佳士得國際洋酒部部門主管

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## CHATEAU LATOUR

Château Latour entered into history in 1378, at the height of the Hundred Years War, when the Anglo-Gascon army established a garrison there. The emblem of the château today - its squat, battlemented tower, standing in the vines - serves to remind us of those times, when Aquitaine needed protection from marauders and pirates.

Acquired in 1670 by the de Ségur family, and notably Marquis Nicolas-Alexandre de Ségur, known as 'Le Prince des Vignes', Château Latour remained in the hands of his heirs until 1963.

Château Latour started to be highly recognised around the world thanks to the conquest of the British market, and the development of the wine business in northern Europe. The aristocracy and other wealthy people became very enthusiastic about a few great estates, of which Latour was one. That was how Thomas Jefferson, Ambassador of the United States in France and future President, discovered this wine in 1787. At that time, a cask of Château Latour was already worth twenty times as much as one of simple Bordeaux wine.

The reputation of Château Latour for making wines of great colour, complex purity of fruit and powerful, long-lasting character was established in the nineteenth century. In 1855, at the time of the classification of the greatest wines of the Médoc and Graves for the International Exhibition in Paris, Château Latour was classified as a First Growth.

The property consists of 80 hectares, 47 of which, called "L'Enclos", are situated on perfectly-drained, gravel hillocks, in full sight of the Gironde estuary. It lies to the south of Pauillac, where a small stream separates it from neighbouring Saint-Julien.

In character, mature Château Latour combines the grandeur, longevity and persistence of flavour of the greatest wines of one commune with the harmonious suavity and fleshiness of those of the other. No château in Bordeaux has a greater reputation for being able to produce exceptional wines consistently - even when climatic conditions are challenging. This surely points to the fact that the *terroir* of Château Latour is one of the most favourable imaginable for the production of great wine.

Between 1963 and 1993, Château Latour came under British stewardship, at which time investments were made in vineyard, vat-house (fermentation room) and cellar. The château returned to French hands in 1993, when it was purchased by M. François Pinault. The latter's family-owned company Artémis is the owner of Christie's. At Château Latour, we can report that an entirely new team, dedicated to excellence, was carefully chosen, and that important renovations have been undertaken in vat-rooms and cellars.

François Pinault is bringing his singular drive, his passion for quality and his deep love of wine to bear at every stage of the production, in order to ensure that the Château's wines continue to add lustre to its centuries-old, extraordinary reputation.

Frédéric Engerer, President of Château Latour, says, "Many people know the wines of Château Latour well, yet there are others who are still discovering them. This is why we are so delighted to be bringing this significant consignment of some of our rarest bottles and greatest vintages to Hong Kong, for this Christie's auction.

These wines have never left the property. For exacting collectors, seeking perfection of provenance, these bottles may be considered as ideal reference points. Added to which, in some cases - like the magnum of 1900 - this will be one of the very last opportunities to acquire such rarities, where the château has no more left...

Due to the offering's depth and breadth, the sale will pay tribute to the generations of winemakers and vineyard managers who have ensured, through their own individual courage and dedication that Latour remains at the forefront of wine production."

It is not possible for us to be objective, but we believe that Château Latour has one of the strongest personalities of any wine in France. And also one of the greatest potentials to thrill people with its beauty, and to improve over many decades. Its great vintages continue to gain complexity and finesse, for as long as the life of a woman, or a man.

We are privileged to be able to offer a limited quantity of some of Château Latour's greatest vintages of the last 150 years. Having lain untouched at the château since bottling, their condition and provenance are absolutely without parallel.

Anthony Hanson, Master of Wine  
Senior Consultant, Christie's International Wine Department

**ALL WINES IN THE SALE LYING AT  
CROWN WINE CELLARS IN HONG KONG**

**A UNIQUE AND REMARKABLE  
RANGE OF CHATEAU LATOUR  
RELEASED DIRECTLY FROM THEIR  
RESERVE CELLARS**

The following lots, 1 to 127, have all been released directly from the reserve cellars of Château Latour especially for this sale. Every bottle is of pristine appearance having been reconditioned and relabelled by the cellar master at Latour prior to packaging into new wooden cases prior to temperature-controlled shipment from Bordeaux to Hong Kong.

Each wooden case carries the marking of 'Christie's HK, 29th Nov 2008', plus the usual branding of Château, vintage and bottle size.

In the interests of future provenance and security, all wines from the 1996 vintage and older, will carry a unique back label showing the wine has been released from the cellars of Château Latour in 2008 with an additional engraving on the glass and on the back label. Wines from the 2000 vintage onwards carry the standard Latour back label combined with the same unique laser engraving. Each bottle will feature Latour's newly-introduced tamper proof capsule.

**Château Latour—Vintage 1865**

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Outstanding. Five perfect bottles. Still fairly deep, with a good mature rim; whiff of eucalyptus; good flavour, balance condition, length. Faultless even allowing for the slight touch of a vintage's tannic astringency. Last noted June 2001. At best \*\*\*\*\* M.B.

1 1 bottle per lot HK\$45,000-65,000  
US\$5,900-8,400

**Château Latour—Vintage 1900**

*Pauillac, 1er cru classé. Château-bottled*

One of Latour's greatest vintages and almost certainly the last magnum of this legendary vintage to be released from the Château cellars. M.B.

2 1 magnum per lot HK\$125,000-165,000  
US\$17,000-21,000

**Château Latour—Vintage 1919**

*Pauillac, 1er cru classé. Château-bottled*

3 1 bottle per lot HK\$4,500-6,500  
US\$590-840

**Château Latour—Vintage 1928**

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: It was, and still is, the star of the vintage. Like the 1870 Lafite, so dense, powerful and bitterly tannic that it was a full half century before it was mellow enough to be enjoyed. I have been privileged to taste this wine on 16 occasions following its progress from 'enormous, too full of tannin' in 1953. Very austere, yet tannin cloaked and velvet and opening up in the 1970s. I considered it at its peak in the 1980s: intensely deep; spicy, cinnamon, cedary bouquet; surprisingly sweet and velvety despite its tannin, masculine with great concentration and length. But on it goes. Four impressive bottles, fabulous bouquets but still very tannic, even harsh (in Zurich 1994). An oxidised bottle then an impressive bottle, fragrant, drinking perfectly. Last tasted at Joshua Latner's dinner, Jan 2000. At best \*\*\*\*\* M.B.

Served alongside the 1945, this was even deeper purple, with amber rim; bright and freshly perfumed, with a touch of mushroom on the nose. Palate intense and lively, with raisiny length, then searing tannins on the finish - will these ever melt completely, I wonder? Amazingly fresh and lively. At Keith Williams' Vin de Garde dinner, Houston, Feb. 2003. A.H.

4 1 bottle per lot HK\$18,000-22,000  
US\$2,400-2,800

**Château Latour—Vintage 1928**

*Pauillac, 1er cru classé. Château-bottled*

5 1 bottle per lot HK\$18,000-22,000  
US\$2,400-2,800

### Château Latour—Vintage 1929

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Clear garnet, with tawny rim, the nose having lovely sweet perfume, spiced tea; so sweet to taste, delicate, with wonderful, silky fruit, declining, certainly, but the finish is perfection in its softness. At Keith Williams' Vin de Garde dinner, Houston, Feb. 2003. A.H.

6 1 bottle per lot HK\$22,000-32,000  
US\$2,900-4,100

### Château Latour—Vintage 1929

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Superlative. Softer and more amenable than the '28. Sixteen notes, almost all 5-stars, dating from December 1955. (I had moved that autumn from Saccone & Speed to Harvey's of Bristol, and was based in London.) Always deeply coloured, its bouquet variously described - mainly inadequately - as rich but restrained old cedar, spicy (eucalyptus once again, cloves and sage), 'medicinal' Pauillac, and so forth. On the palate generally sweet, soft and luscious for Latour - a complete contrast to the monumental and tannic '28 - velvety, elongated. More recently a perfect magnum in a 'flight' of Latours. \*\*\*\*\* M.B.

7 1 bottle per lot HK\$22,000-32,000  
US\$2,900-4,100

### Château Latour—Vintage 1937

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Most recently, at Hugh Johnson's Bordeaux Club dinner, an almost Mouton-like spiciness, fragrant exciting—but the context made all the difference. Last noted with Hugh Johnson at Saling Hall in Essex, Aug 1999. At best \*\*\* M.B.

8 1 bottle per lot HK\$3,500-4,500  
US\$460-580

### Château Latour—Vintage 1945

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: A great wine. Surely one of the best ever Latours, drinking beautifully now but with many years more life. As with Lafite, not tasted in my early years in the trade. My first note was made in October 1967: 'deep', very rich, 'packed' (bouquet); dry, extremely vigorous and youthful for a 22-year old, with plenty of tannin and acidity. 'A good strapping drink'. And so on for another 28 notes through the next three decades. What I have noticed, as it matured further, is its increasing sweetness. An amalgam of notes gathered at dinners and tastings: always deep, with an opaque core; spicy bouquet, eucalyptus, cedar, smoky tea (Lapsang), cheesy - not smelly cheese but a sort of sweaty tannin. Full-bodied, rich, complete, silky tannins, complex, great length. The very best: a double magnum from Lenoir Josey's cellar at a Wine and Food Society dinner in Houston in 1983. Served last it trounced the preceding 'stars', including Lafite and Margaux '53, the exquisite Mouton '49, and others. Most recently, two bottles: richly coloured; nose perfection; incredibly sweet yet still very tannic. Very distinctive flavour. Living up to its reputation. Last tasted June 2004 \*\*\*\*\* M.B.

Tasted 4 times recently, consistent notes, this from Bayard's, Hanover Sq. New York, prior to Historic Vintages from Ch Latour sale, New York, Nov '03 Rich, bright garnet of medium depth; the nose open, floral, fragrant with cedar and leather. The palate is vibrant, full and chewy, with sweetness and concentration. It has real interest, flavour and length, finishing with grip and harmony - this is perfection. A.H.

9 3 bottles per lot HK\$85,000-120,000  
US\$11,000-15,000

### Château Latour—Vintage 1945

*Pauillac, 1er cru classé. Château-bottled*

10 3 bottles per lot HK\$85,000-120,000  
US\$11,000-15,000

### Château Latour—Vintage 1947

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Medium deep ruby, with olive rim; has a touch of volatile acidity, as expected from this hot vintage, but this nose is so complex, perfumed, toasty and powerful. Lushly fruity on the start, with bright freshness on the finish, shows surprising delicacy for such a rich year. A.H.

11 1 magnum per lot HK\$35,000-45,000  
US\$4,600-5,800

**Château Latour—Vintage 1948***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Bright, brick-red, with amber rim; Cabernet freshness, tea-leaf, spiciness, light mushroom on the nose; the palate has such harmony – fruit is still rich, tannins and crispness are present, in just the right amounts – a real beauty. At dinner at the Château, April 2003, then again at the Château June 2008 A.H.

12 3 bottles per lot HK\$18,000–25,000  
US\$2,400–3,200

**Château Latour—Vintage 1948***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: The 1948 boasts a forceful, exotic nose of mint, cassis, walnuts and leather that jumps from the glass. The wine exhibits impressive richness, density, and body, as well as a long, soft finish. Fully mature, it is capable of lasting another 15–25 years. Two other bottles revealed a more inky colour and greater flavour depth and richness. Robert Parker, Wine Advocate 95, October 1994

13 1 magnum per lot HK\$15,000–20,000  
US\$2,000–2,600

**Château Latour—Vintage 1948***Pauillac, 1er cru classé. Château-bottled*

14 1 magnum per lot HK\$15,000–20,000  
US\$2,000–2,600

**Château Latour—Vintage 1949***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: On each of the previous occasions I have had this wine it has flirted with perfection. This bottle was again a riveting, opulently-textured drinking experience. Its spectacularly perfumed bouquet consists of truffles, black tea, soy, minerals, and copious sweet prune, coffee-infused, blackcurrant fruit. Sweet on the attack, with a rare opulence, a voluptuous texture, full body, terrific freshness, and a chewy, fleshy, succulent finish, this has always been great stuff. This bottle was no exception. It has been fully mature for 25–30 years, but well-stored or larger format bottlings will last another two decades. Robert Parker, Wine Advocate 129, June 2000

Served in Texas beside 1950 and 1948, this had the brightest, youngest, most vibrant colour of the three, the nose still ripe, rich and young, with fabulous, sweet perfumes. This is full-bodied, round and luscious, with rich tannins and lovely length. At Keith Williams' Vin de Garde dinner, Houston, Feb. 2003 A.H.

15 3 bottles per lot HK\$50,000–60,000  
US\$6,500–7,700

**Château Latour—Vintage 1952***Pauillac, 1er cru classé. Château-bottled*

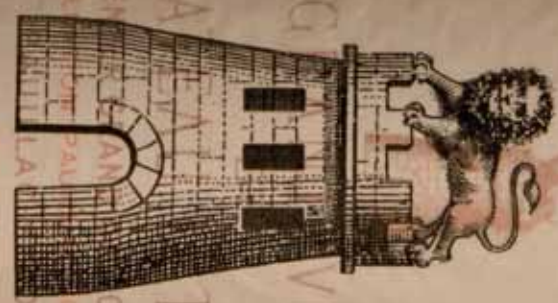
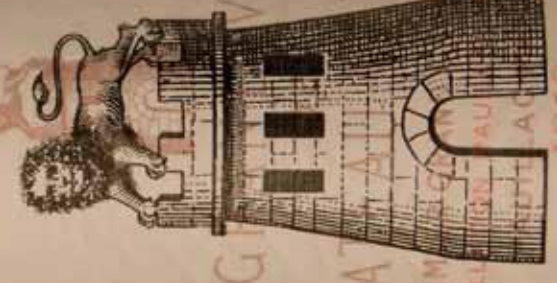
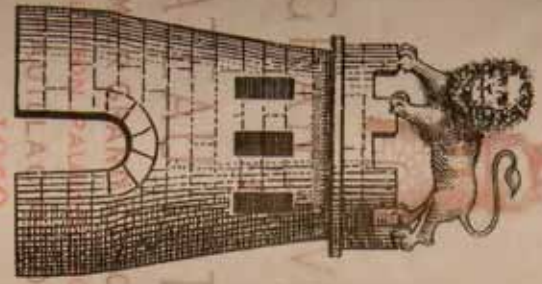
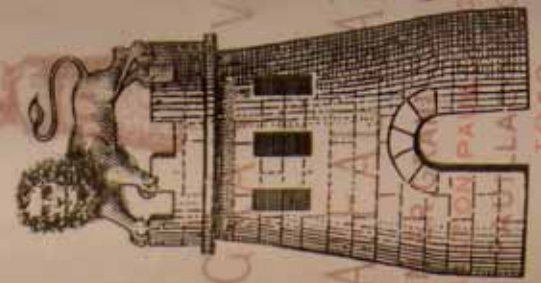
Tasting Note: Tasted four times over the last 5 years, most recently at château lunch in June 2008. Superb colour, red purple, hardly tawny at rim; brightly fragrant, open, freshly cedary; this is a bullet of bright fruitiness, with elegant, supple tannins on the finish, and perfect freshness. A.H.

16 1 bottle per lot HK\$4,500–5,500  
US\$590–710

**Château Latour—Vintage 1953***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Most recently, an immediately forthcoming, mature, bricky, slightly medical Pauillac bouquet; a sweet, ripe entry, a touch of decay yet a rich drink and still tannic. At best \*\*\*\* M.B.

17 1 magnum per lot HK\$17,000–22,000  
US\$2,200–2,800





  
GRAND VIN  
DE  
CHATEAU LATOUR  
PREMIER GRAND CRU CLASSE  
APPELLATION PAUILLAC CONTRÔLÉE  
PAUILLAC-MÉDOC  
1959  
MIS EN BOUTEILLES AU CHÂTEAU  
SOCIÉTÉ CIVILE DU VIGNOBLE DE CHÂTEAU-LATOUR  
PROPRIÉTAIRE À PAUILLAC-GIRONDE

Lot 19



**Château Latour—Vintage 1955***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: A spectacular Latour, from a vintage that has provided many superb surprises (especially in the Médoc and Graves), the deep garnet-coloured 1955 reveals some amber at the edge. It remains tannic, but its extraordinary perfume of smoked meats, dried herbs, cedar, black fruits, underbrush, and leather is seductive. It is full-bodied, with a sweet, intense mid-palate, plenty of power, and decades of life remaining. This is an under-rated, stunning Latour that may even improve. Anticipated maturity: now-2020. Robert Parker, Wine Advocate 129, June 2000

Beautiful, deep, rich garnet; bright blackcurrant fruit when first poured, slight herbaceousness, then cigar-box complexities, after 30 minutes; this is a vibrant, elegant, rich wine, with good middle fruit, which has come into its own. Fresh acidity, excellent length. At Jim Craig's Latour dinner, Belvedere Hotel, Beverly Hills, October 2003, and at dinner at the château during VINEXPO, June 2005 A.H.

18 3 bottles *per lot* HK\$20,000-28,000  
US\$2,600-3,600

**Château Latour—Vintage 1959***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Deep, amazingly rich purple; exotic aromas, mint, truffle, wood-smoke, spices, formidably mingled. The palate is succulently rich and refreshing, with granular tannins coating the mouth. This is a sensationally beautiful Latour vintage, now almost fully softened. A.H.

19 1 dame-jeanne (225cl) *per lot* HK\$70,000-85,000  
US\$9,100-11,000

**Château Latour—Vintage 1959***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: A glorious mammoth wine. It just goes from strength to strength. Forty notes from July 1963. Initially a black purple colour, nose packed with fruit, full-bodied, its extract and sheer power seeming to absorb, partially to disguise its tannic intensity. More recently, showing no signs of flagging, its opacity merely prefacing its beautifully developed bouquet, excellent flavour and perfect balance – perfect enough to keep up the maturing process for another quarter century. Last noted at the Russian National Orchestra dinner at Hatchlands, Surrey, Dec 2000 \*\*\*\*(\*\*)! M.B.

20 12 bottles *per lot* HK\$270,000-330,000  
US\$35,000-43,000

**Château Latour—Vintage 1961***Pauillac, 1er cru classé. Château-bottled*

Tasting Notes: Port-like, with an unctuous texture, and a dark garnet colour with considerable amber at the edge, the 1961 Latour possesses a viscosity and thickness. One of the three bottles served at the Château's tasting revealed a surprisingly aggressive, minty, herbaceous nose, but the other two bottles were liquid perfection, exhibiting fragrant, cedary, truffle, leather, mineral, and sweet, jammy aromatics, full-bodied, voluptuous textures, exquisite purity and concentration, and a layered, highly-nuanced finish that represents the essence of compellingly great wine.

The 1961 has been fully mature for over 15 years, but it seems to get richer, holding onto its succulence and fat, and developing more aromatic nuances without losing any sweetness or concentration. An extraordinary wine, it is unquestionably one of the Bordeaux legends of the century! Anticipated maturity: now-2025. Robert Parker, Wine Advocate 129, June 2000

High percentage of Cabernet Sauvignon (75%). In magnum, still very deep with hint of ruby; classic, fragrant, harmonious bouquet; surprisingly sweet, glorious flavour, perfect balance. Years of life. Last tasted Oct 2006 \*\*\*\*(\*) M.B.

Shows great depth of youthful purple-garnet colour, solid to rim; roasted fruits character, youthful, vibrant and spicy; a plump, rich wine with intense blackcurrant fruitiness, extraordinary freshness, beautiful tannins (from bottles), and length. The middle-palate shows great sweetness, with luscious concentration. From magnum, this has more grip, seems far too young! A great classic, a fabulous wine. Most recently, at Christie's King Street boardroom dinner, co-hosted with Florence-Rogers-Pinault and Frédéric Engerer, prior to sale of Great Vintages from Châteaux Pétrus & Latour, November 2005 A.H.

21 1 impériale *per lot* HK\$500,000-600,000  
US\$65,000-77,000

**Château Latour—Vintage 1961***Pauillac, 1er cru classé. Château-bottled*

22 1 jeroboam *per lot* HK\$390,000-490,000  
US\$51,000-63,000

**Château Latour—Vintage 1961***Pauillac, 1er cru classé. Château-bottled*

23 6 magnums *per lot* HK\$480,000-680,000  
US\$62,000-88,000

**Château Latour—Vintage 1961**  
*Pauillac, 1er cru classé. Château-bottled*  
 24 12 bottles *per lot* HK\$450,000–650,000  
 US\$59,000–84,000

**Château Latour—Vintage 1961**  
*Pauillac, 1er cru classé. Château-bottled*  
 25 12 bottles *per lot* HK\$450,000–650,000  
 US\$59,000–84,000

**Château Latour—Vintage 1964**  
*Pauillac, 1er cru classé. Château-bottled*  
 Tasting Note: Vying with Pétrus as the finest '64. A large number of notes, over 30, starting with a very attractive 'sweet fruity' cask sample in April 1965. Good but still austere and unready in the early 1970's, though later 'like a '59', and in 1978 'will probably develop like the '43s' - by which I meant rich but blunt. Its nose and taste opened up, demonstrating its flesh and rich character through the 1980's. Tasted or drunk on a dozen occasions in the 1990's, all very good indeed save for an oxidised bottle. If anything goes to show an immense difference bottle age can do to a top-class claret, the continuing evolution of the '64 Latour is the perfect example. It goes on and on gaining extra dimensions. On the last three occasions a marvellous mouthful, plump, perfectly balanced, rounded and sweet yet still with a tannic finish. Then a tasting for the Bar Bank in Zurich in 1998, losing its pristine depth of colour. A bouquet of cedar and old oak (the tree not the cask). Fully mature, lovely flavour. Most recently showing well at Paulo Pong's dinner tasting. Oct 2000.  
 ★★★★★ M.B.  
 26 1 impériale *per lot* HK\$82,000–110,000  
 US\$11,000–14,000

**Château Latour—Vintage 1964**  
*Pauillac, 1er cru classé. Château-bottled*  
 27 1 jeroboam *per lot* HK\$60,000–85,000  
 US\$7,800–11,000

**Château Latour—Vintage 1964**  
*Pauillac, 1er cru classé. Château-bottled*  
 28 1 magnum *per lot* HK\$16,500–22,000  
 US\$2,200–2,800

**Château Latour—Vintage 1966**  
*Pauillac, 1er cru classé. Château-bottled*  
 Tasting Notes: The wine of the vintage, the 1966 Latour is a classic, old style Bordeaux that has required decades to become drinkable. A dark, opaque garnet colour is followed by a fabulous nose of cedar, sweet leather, black fruits, prunes, and roasted walnuts, refreshing underlying acidity, sweet but noticeable tannin, and a spicy finish. This powerful, vigorous, immensely impressive, concentrated Latour has reached its plateau of maturity, where it will remain for another 10–20 years. Robert Parker, Wine Advocate 129, June 2000  
 Colour still youthful, rich and deep. Nose is fresh and fragrant, showing cigar smoke and tobacco. On the palate, the magnum was sensorially rich, fresh, complex and long - a great wine. From a magnum at lunch at the Château June 2008 A.H.  
 29 1 impériale *per lot* HK\$65,000–90,000  
 US\$8,400–12,000

**Château Latour—Vintage 1966**  
*Pauillac, 1er cru classé. Château-bottled*  
 30 1 jeroboam *per lot* HK\$45,000–65,000  
 US\$5,900–8,400



Lot 21

6 Blles

GRAND VIN  
DE  
CHATEAU LATOUR

200



Lot 22

**Château Latour—Vintage 1966***Pauillac, 1er cru classé. Château-bottled*

31 6 magnums per lot HK\$90,000–110,000  
US\$12,000–14,000

**Château Latour—Vintage 1967***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Unquestionably the best wine produced in the Médoc in 1967, the Latour has dark ruby colour with some browning at the edges, a medium- to full-bodied feel, plenty of blackcurrant fruit, and some light, soft tannins still present. Head and shoulders above the other first-growths, this wine has the classic Latour bouquet of black walnuts, blackcurrants, mineral scents, and cedarwood. Robert Parker, *Bordeaux Book*, 3rd Edition 1998

32 3 magnums per lot HK\$10,000–13,000  
US\$1,300–1,700

**Château Latour—Vintage 1970***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: An immensely impressive wine. Even making allowances for its tannic grip, it refuses to budge. Tasted and drunk – more liked chewed – in every conceivable circumstance. One can just detect a touch of maturity; its nose is almost impossible to describe because it hardly shows its head above the parapet. It needs days decanting time and hours in the glass. Most recently: classic, old cedar bouquet; sweet, full bodied, harmonious, masked tannin. Many more years in hand. Last tasted June 2007 \*\*\*\* (\*) M.B.

33 1 jeroboam per lot HK\$60,000–80,000  
US\$7,800–10,000

**Château Latour—Vintage 1971***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Tasted from my personal cellar, the 1971 Latour is undoubtedly the wine of the Médoc, and possibly the wine of the vintage (Pétrus and Trotanoy are also splendid efforts). Drinkable young, it has continued to evolve, offering extraordinary aromatic complexity as well as surprisingly deep, concentrated flavours atypical for the vintage.

A dark opaque garnet colour with amber at the edge is followed by a spectacular bouquet of dried herbs, cedar, smoky black fruit, and coffee. Rich, but structured, with moderate tannin, this medium-bodied, elegant yet complex wine possesses a sweet mid-palate in addition to a long, concentrated finish with abundant tannin.

This underrated 1971 has been fully mature for over a decade, but it reveals no signs of cracking up or becoming attenuated. Anticipated maturity: now–2012.

Robert Parker, *Wine Advocate* 129, June 2000

34 6 magnums per lot HK\$22,000–32,000  
US\$2,900–4,100

**Château Latour—Vintage 1973***Pauillac, 1er cru classé. Château-bottled*

35 1 impériale per lot HK\$22,000–28,000  
US\$2,900–3,600

**Château Latour—Vintage 1973***Pauillac, 1er cru classé. Château-bottled*

36 1 jeroboam per lot HK\$19,000–24,000  
US\$2,500–3,100

**Château Latour—Vintage 1973***Pauillac, 1er cru classé. Château-bottled*

37 3 double-magnums per lot HK\$28,000–38,000  
US\$3,700–4,900

**Château Latour—Vintage 1975***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Medium deep garnet-red; restrained nose with concentrated fruit, cassis and pepper; intense, mineral fruitiness on the palate, with sandy tannins and raisiny, brisk finish. Most recently, at Christie's King Street boardroom dinner, co-hosted with Florence-Rogers-Pinault and Frédéric Engerer, prior to sale of Great Vintages from Châteaux Pétrus & Latour, November 2005 A.H.

38 1 impériale per lot HK\$20,000–25,000  
US\$2,600–3,200

**Château Latour—Vintage 1975***Pauillac, 1er cru classé. Château-bottled*

39 1 jeroboam per lot HK\$17,000–22,000  
US\$2,200–2,800

**Château Latour—Vintage 1975***Pauillac, 1er cru classé. Château-bottled*

40 3 double-magnums per lot HK\$30,000–37,000  
US\$3,900–4,800

**Château Latour—Vintage 1975***Pauillac, 1er cru classé. Château-bottled*

41 3 double-magnums per lot HK\$30,000–37,000  
US\$3,900–4,800

**Château Latour—Vintage 1975***Pauillac, 1er cru classé. Château-bottled*

42 6 magnums per lot HK\$29,000–36,000  
US\$3,800–4,600

**Château Latour—Vintage 1975***Pauillac, 1er cru classé. Château-bottled*

43 6 magnums per lot HK\$29,000–36,000  
US\$3,800–4,600

**Château Latour—Vintage 1975***Pauillac, 1er cru classé. Château-bottled*

44 12 magnums per lot HK\$58,000–76,000  
US\$7,500–9,800

**Château Latour—Vintage 1975***Pauillac, 1er cru classé. Château-bottled*

45 12 bottles per lot HK\$28,000–38,000  
US\$3,700–4,900





**Château Latour—Vintage 1978***Pauillac, 1er cru classé. Château-bottled*

Tasting Notes: One of the great wines of the vintage, the 1978 Latour has reached full maturity. While it does not possess the extraordinary concentration of the massive 1970, or the power of the 1975, the 1978 offers a stunningly fragrant nose of roasted herbs, sweet, jammy black fruits, nuts, and minerals. There is almost an iron taste, as if it were a vitamin supplement. The wine is medium to full-bodied, with fat, rich, concentrated flavours of black fruits, earth, and smoke. Although it has been delicious for some time, this wine reveals no signs of weakening. Anticipated maturity: Now-2010. Robert Parker; Bordeaux Book, 3rd Edition (1998).

Rich garnet core, with tawny rim, colour well sustained; nose is open, perfumed and green-peppery, showing the brightness of less than perfectly ripe Cabernet Sauvignons, with some mushroom, and black olive character. Starts with rich fruit, then has fresh fruitiness in mid-palate and lovely harmony, now softened - long and complex. At Christie's King Street boardroom dinner, co-hosted with Florence-Rogers-Pinault and Frédéric Engerer, prior to sale of Great Vintages from Châteaux Pétrus & Latour, November 2005 A.H.

46 1 impériale *per lot* HK\$20,000-24,000  
US\$2,600-3,100

**Château Latour—Vintage 1978***Pauillac, 1er cru classé. Château-bottled*

47 1 jeroam *per lot* HK\$16,000-20,000  
US\$2,100-2,600

**Château Latour—Vintage 1979***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Note at a pre-sale tasting in London: (now) medium-deep, still youthful; nose very rich though very tannic, opening up quite agreeably; dry, good flavour. Last tasted Jan 1999. M.B.

48 1 impériale *per lot* HK\$13,500-17,500  
US\$1,800-2,300

**Château Latour—Vintage 1979***Pauillac, 1er cru classé. Château-bottled*

49 1 jeroam *per lot* HK\$11,000-15,000  
US\$1,500-1,900

**Château Latour—Vintage 1979***Pauillac, 1er cru classé. Château-bottled*

50 3 double-magnums *per lot* HK\$21,000-27,000  
US\$2,800-3,500

**Château Latour—Vintage 1979***Pauillac, 1er cru classé. Château-bottled*

51 6 magnums *per lot* HK\$20,000-26,000  
US\$2,600-3,400

**Château Latour—Vintage 1981***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Ruby-red with amber rim; youthful, rich Cabernet-dominated nose; palate of medium weight, with vibrant, refreshing fruit, tannins and acidity in balance - for the medium term. A.H.

52 6 magnums *per lot* HK\$21,000-25,000  
US\$2,800-3,200

**Château Latour—Vintage 1981**  
*Pauillac, 1er cru classé. Château-bottled*  
 53 6 bottles *per lot* HK\$10,000–13,000  
 US\$1,300–1,700

**Château Latour—Vintage 1982**

*Pauillac, 1er cru classé. Château-bottled*

Tasting Notes: As I indicated in the review of the 1982 Bordeaux, this is an unusual Latour in the fact that it has always been precocious. It has been jammy, forward, and delicious no matter when the cork was pulled, in total contrast to its two first-growth siblings, Mouton Rothschild and Lafite-Rothschild. The dense, opaque garnet-coloured 1982 Latour reveals slight amber at the edge. Sweet, smoky, roasted aromas in the nose combine with jammy levels of blackcurrant, cherry, and prune-like fruit. It possesses extraordinary concentration and unctuousity, with a thick, fat texture oozing notes of cedar wood, tobacco, coffee, and over-ripe fruit. Low acidity as well as high alcohol (for Bordeaux) give the wine even more glycerin and textural chewiness. The finish lasts forever. The only Latour that remotely resembles the 1982 is the 1961, which has a similar texture and succulence. Anticipated maturity: now–2040. Robert Parker, *Wine Advocate* 129, June 2000 I have a note that 17,054 cases of the grand vin and 7832 of Les Forts were produced. First tasted at the time of bottling, and predictably opaque, dumb and massive, with huge potential. At 10 years of age I described it as 'a knife and fork wine', so big and chewy. Beginning to shed some of its colour in the mid-1990s, its bouquet developed fragrantly, ripe, cedary, redcurrant scents. Surprisingly sweet and delicious despite its tannic grip at the turn of the century. 'Old oak', chocolate and tannic in 2003. Most recently: richly coloured; very fragrant, classic, cedar bouquet; very good fruit, flavour of 'sugared almonds', tannic, impressive. Last tasted July 2005 \*\*\*\*(\*) M.B.

Rich purple-garnet, rim just moving to amber; on the nose, roasted, ripe cherries and black fruits, with liquorice, chocolate and cigar-box. The fruit is dense, compact, fleshy and velvety, the tannins mouth-coating, without roughness. This has extraordinary concentration, with leathery, meaty, exotic flavours. Although already luscious and charming, it certainly has potential to soften further and gain complexity. A.H.  
 54 1 impériale *per lot* HK\$155,000–200,000  
 US\$20,000–26,000

**Château Latour—Vintage 1982**  
*Pauillac, 1er cru classé. Château-bottled*  
 55 1 impériale *per lot* HK\$155,000–200,000  
 US\$20,000–26,000

**Château Latour—Vintage 1982**

*Pauillac, 1er cru classé. Château-bottled*

56 3 double-magnums *per lot* HK\$200,000–265,000  
 US\$26,000–34,000

**Château Latour—Vintage 1982**

*Pauillac, 1er cru classé. Château-bottled*

57 3 double-magnums *per lot* HK\$200,000–265,000  
 US\$26,000–34,000

**Château Latour—Vintage 1982**

*Pauillac, 1er cru classé. Château-bottled*

58 6 double-magnums *per lot* HK\$400,000–530,000  
 US\$52,000–68,000

**Château Latour—Vintage 1982***Pauillac, 1er cru classé. Château-bottled*

59 6 magnums *per lot* HK\$190,000–240,000  
 US\$25,000–31,000

**Château Latour—Vintage 1983***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Not a massive wine, in fact very drinkable. Medium-deep, mature, sweet, 'chewy', oaky nose which opened up richly; sweeter than expected, extract masking tannin. Last tasted September 2003 \*\*\* M.B.

60 1 impériale *per lot* HK\$16,500–22,000  
 US\$2,200–2,800

**Château Latour—Vintage 1985***Pauillac, 1er cru classé. Château-bottled*

Tasting Notes: A 'Réserve tasting of Premier Bordeaux Wines' I conducted at the first, and the last, Palm Beach International Food and Wine Fair, in February 1998: medium deep and mature-looking, with a mahogany rim; bouquet low-keyed at first but which opened up marvelously; gloriously sweet and full of fruit. Good length and finish. Still tannic. In first-growth company at Stephen Kaplan's 1985 vintage event: bouquet by now ripe, almost meaty, opening up beautifully in the glass and after an hour, fully evolved, 'biscuity'. I do not leave the wine untouched. By the time that hour has elapsed, little remains in the glass! On the palate a full, rich, almost mocha-flavoured wine, with an excellent dry finish. Two notes in May 2003 within 10 days of each other: medium-deep, mature, almost orange rim; bricky, almost rustic, very rich, by no means powerful but multi-dimensional. Most recently: more open, less deep and more relaxed than expected; good classic Médoc Cabernet, cedar box, nose, slightly medicinal; understated but very good, cedar again, good length, balance, life. Very dry finish. Last tasted April 2006 \*\*\*\*(\*) 2008 - 2030. M.B.

Garnet-red of medium depth, the nose being as fragrant as a bowl of fresh-picked red fruits, at the height of summer. This is a delicious, pure-pleasure wine, not big-structured, with sufficient acidity to keep it fresh, and lovely delicacy. At Christie's Paris, Château Latour Masterclass, December 2002 A.H.

61 1 impériale *per lot* HK\$25,000–30,000  
 US\$3,300–3,900

**Château Latour—Vintage 1985***Pauillac, 1er cru classé. Château-bottled*

62 3 double-magnums *per lot* HK\$31,000–39,000  
 US\$4,000–5,000

**Château Latour—Vintage 1985***Pauillac, 1er cru classé. Château-bottled*

63 6 magnums *per lot* HK\$29,000–38,000  
 US\$3,800–4,900

**Château Latour***Pauillac, 1er cru classé. Château-bottled*

—**Vintage 1985** double-magnum (3)  
 —**Vintage 1986** double-magnum (3)  
 —**Vintage 1988** double-magnum (3)  
 —**Vintage 1989** double-magnum (3)

64 Above 12 double-magnums *per lot* HK\$125,000–160,000  
 US\$17,000–21,000

**Château Latour—Vintage 1986***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: I expected this to be mammoth and undrinkable, but from the start (a cask sample in September 1987), though clearly a long haul wine, it had a lovely fruit and flesh. Yet, very tannic in its formative years, it was always a fascinating mouthful. A good note in 1998, attractive, well balanced. Most recently: very deep, intense and still youthful-looking for a 20-year old wine; crisp fruit, touch of ginger, slightly 'sweaty' tannic nose; good flavour, lively, touch of iron and a bit of a bite. Needs more time. Last tasted June 2004 **★(★★★)** 2010 and beyond. M.B.

65 1 impériale *per lot* HK\$24,000-30,000  
US\$3,100-3,900

**Château Latour—Vintage 1986***Pauillac, 1er cru classé. Château-bottled*

66 1 jeroboam *per lot* HK\$20,000-26,000  
US\$2,600-3,400

**Château Latour—Vintage 1986***Pauillac, 1er cru classé. Château-bottled*

67 3 double-magnums *per lot* HK\$30,000-40,000  
US\$3,900-5,200

**Château Latour—Vintage 1986***Pauillac, 1er cru classé. Château-bottled*

68 6 magnums *per lot* HK\$29,000-38,000  
US\$3,800-4,900

**Château Latour***Pauillac, 1er cru classé. Château-bottled*

—**Vintage 1986** magnum (6)

—**Vintage 1988** magnum (6)

—**Vintage 1989** magnum (6)

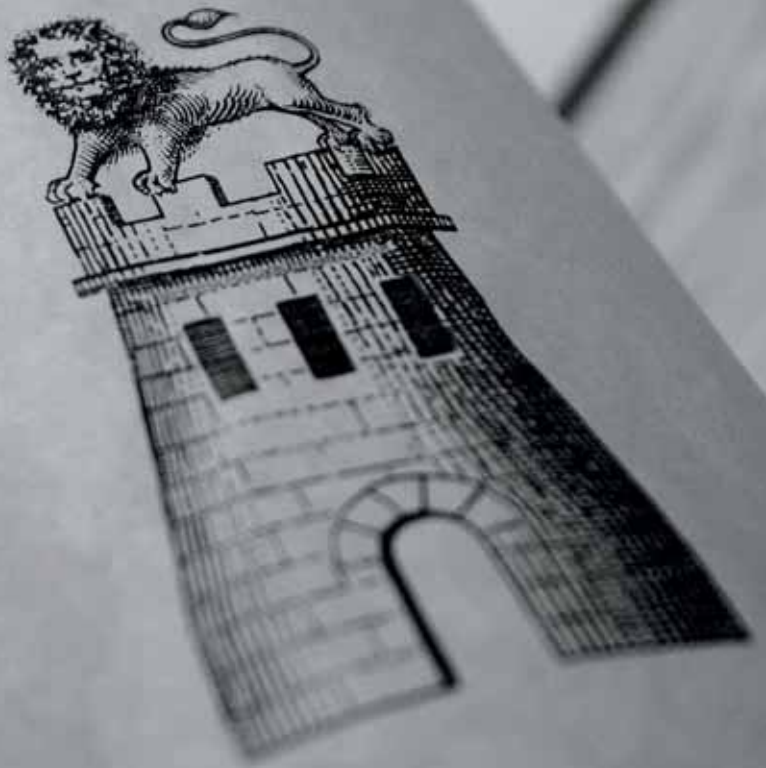
69 Above 18 magnums *per lot* HK\$92,000-120,000  
US\$12,000-15,000

**Château Latour—Vintage 1988***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Eight notes, first in cask. Unsurprisingly powerful, aggressive and astringent. After a decade, developing well, noting flesh round its muscles. In the present decade: crisp, fruity, 'salty' tannins. Most recently: not as deep as expected but with a rich core; 'cheese rind' nose with very sweaty tannins; dry, rich, fruit-packed, lovely flavour but very tannic. Last tasted Oct 2005 **★★(★★★)** 2012 - 2020. M.B.

70 1 impériale *per lot* HK\$24,000-30,000  
US\$3,100-3,900





**Château Latour—Vintage 1988**

71 *Pauillac, 1er cru classé. Château-bottled*  
1 jeroboam *per lot* HK\$16,500-22,000  
US\$2,200-2,800

**Château Latour—Vintage 1988**

72 *Pauillac, 1er cru classé. Château-bottled*  
3 double-magnums *per lot* HK\$30,000-42,000  
US\$3,900-5,400

**Château Latour—Vintage 1988**

73 *Pauillac, 1er cru classé. Château-bottled*  
6 double-magnums *per lot* HK\$60,000-85,000  
US\$7,800-11,000

**Château Latour—Vintage 1988**

74 *Pauillac, 1er cru classé. Château-bottled*  
6 magnums *per lot* HK\$30,000-40,000  
US\$3,900-5,200

**Château Latour—Vintage 1988**

75 *Pauillac, 1er cru classé. Château-bottled*  
12 bottles *per lot* HK\$28,000-38,000  
US\$3,700-4,900

**Château Latour—Vintage 1988**

76 *Pauillac, 1er cru classé. Château-bottled*  
12 bottles *per lot* HK\$28,000-38,000  
US\$3,700-4,900

**Château Latour**

*Pauillac, 1er cru classé. Château-bottled*  
—Vintage 1988 (12)  
—Vintage 1989 (12)  
—Vintage 1990 (12)  
77 Above 36 bottles *per lot* HK\$140,000-200,000  
US\$19,000-26,000

**Château Latour—Vintage 1989***Pauillac, 1er cru classé. Château-bottled*

Tasting Notes: At the master class in New York (April 1995), it was certainly impressive and though a big wine, like Lafite, only 12.5% alcohol. Nose strongly Cabernet, mouthwatering, extensive; crisp lovely flavour with a refreshing acidity and a bitter tannic finish. At the Penning-Rowells' in 1999, less deep, a luminous ruby; very fragrant nose; distinctive, full-flavoured, crisp, complete. An understandably slow developer though full flavoured, crisp and complete in its 10th year. Five consistent and evenly spaced notes since 2001, the last two within four months. Still deep, medium intensity, still youthful; nose low-keyed at first but opened up pleasantly, very sweet, rich, cedary; dry, crisp, high extract though modest strength (12.5% alcohol), crisp, still peppery, tannic finish. A very good mouthful needing plenty of bottle ageing. Last tasted Nov 2005 **\*\*(\*\*\*)** 2012 - 2030 .M.B.

Garnet-red of medium depth, bricky rim; nose is complex, with ripe, caramelised fruits, cedariness and leather. First impression is soft and supple, then impressively concentrated in mid-palate, with rich tannins, not yet softened. At Keith Williams' Vin de Garde dinner, Houston, Feb. 2003 A.H.

78 1 impériale per lot HK\$20,000-25,000  
US\$2,600-3,200

**Château Latour—Vintage 1989***Pauillac, 1er cru classé. Château-bottled*

79 1 jeroboam per lot HK\$17,500-22,000  
US\$2,300-2,800

**Château Latour—Vintage 1989***Pauillac, 1er cru classé. Château-bottled*

80 6 double-magnums per lot HK\$66,000-80,000  
US\$8,600-10,000

**LATOUR 1989 SUPERLOT****Château Latour—Vintage 1989***Pauillac, 1er cru classé. Château-bottled*

81 3 double-magnums, 6 magnums and 12 bottles per lot HK\$95,000-120,000  
US\$13,000-15,000

**Château Latour—Vintage 1989***Pauillac, 1er cru classé. Château-bottled*

82 12 bottles per lot HK\$31,000-38,000  
US\$4,000-4,900

**Château Latour—Vintage 1990***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Impressive purple, with olive rim developing; nose is exuberant, with chocolate, cedar-box and tar. On the palate terrific richness of velvety fruit, with wonderful length and potential - a great Latour for now - it is so fresh, ripe and appealing already - but also for many decades. At Christie's Paris, Château Latour Masterclass, December 2002 A.H.

83 1 impériale per lot HK\$66,000-88,000  
US\$8,600-11,000

**Château Latour—Vintage 1990**  
*Pauillac, 1er cru classé. Château-bottled*  
84 3 double-magnums *per lot* HK\$82,000–105,000  
US\$11,000–13,000

**Château Latour—Vintage 1990**  
*Pauillac, 1er cru classé. Château-bottled*  
85 6 double-magnums *per lot* HK\$165,000–210,000  
US\$22,000–27,000

**Château Latour—Vintage 1990**  
*Pauillac, 1er cru classé. Château-bottled*  
86 3 double-magnums, 6 magnums and 12 bottles *per lot*  
HK\$240,000–300,000  
US\$31,000–39,000

**Château Latour—Vintage 1990**  
*Pauillac, 1er cru classé. Château-bottled*  
87 6 magnums *per lot* HK\$80,000–100,000  
US\$11,000–13,000

**Château Latour—Vintage 1990**  
*Pauillac, 1er cru classé. Château-bottled*  
88 12 bottles *per lot* HK\$80,000–100,000  
US\$11,000–13,000

**Château Latour—Vintage 1991**  
*Pauillac, 1er cru classé. Château-bottled*  
Tasting Note: Garnet-red of medium depth, losing purple, brick edge; some green pepper and beans character, with perfume coming; soft attack, palate shows more ripely than the nose, with respectable middle fruit. Dryness on the finish, with mouth-coating tannins, which need time to soften. At Institute of Masters of Wine Château Latour vertical tasting, London January 2001 A.H.  
89 1 impériale *per lot* HK\$13,000–20,000  
US\$1,700–2,600

**Château Latour—Vintage 1991**  
*Pauillac, 1er cru classé. Château-bottled*  
90 1 jeroam *per lot* HK\$10,000–13,000  
US\$1,300–1,700

**Château Latour—Vintage 1991**  
*Pauillac, 1er cru classé. Château-bottled*  
91 6 double-magnums *per lot* HK\$42,000–52,000  
US\$5,500–6,700

**Château Latour—Vintage 1991***Pauillac, 1er cru classé. Château-bottled*

92 6 magnums *per lot* HK\$20,000–25,000  
 US\$2,600–3,200

**Château Latour—Vintage 1991***Pauillac, 1er cru classé. Château-bottled*

93 24 bottles *per lot* HK\$38,000–48,000  
 US\$5,000–6,200

**Château Latour—Vintage 1995***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: A beauty, the opaque dense purple-coloured 1995 exhibits jammy cassis, vanillin, and minerals in its fragrant but still youthful aromatics. Medium to full-bodied, with exceptional purity, superb concentration, and a long, intense, ripe, 40-second finish, this is a magnificent example of Latour. As the wine sat in the glass, scents of roasted espresso and toasty new oak emerged. This classic will require considerable cellaring. Anticipated maturity: 2012–2050. Robert Parker, Wine Advocate 129, June 2000

94 1 impériale *per lot* HK\$27,000–40,000  
 US\$3,500–5,200

**Château Latour—Vintage 1995***Pauillac, 1er cru classé. Château-bottled*

95 1 jeroboam *per lot* HK\$22,000–32,000  
 US\$2,900–4,100

**Château Latour—Vintage 1995***Pauillac, 1er cru classé. Château-bottled*

96 3 double-magnums *per lot* HK\$44,000–56,000  
 US\$5,700–7,200

**Château Latour—Vintage 1995***Pauillac, 1er cru classé. Château-bottled*

97 6 double-magnums *per lot* HK\$88,000–112,000  
 US\$12,000–14,000





**Château Latour—Vintage 1995***Pauillac, 1er cru classé. Château-bottled*98 3 double-magnums, 6 magnums and 12 bottles *per lot*  
HK\$126,000-160,000

US\$17,000-21,000

**Château Latour—Vintage 1995***Pauillac, 1er cru classé. Château-bottled*99 6 magnums *per lot* HK\$42,000-54,000

US\$5,500-7,000

**Château Latour—Vintage 1995***Pauillac, 1er cru classé. Château-bottled*100 12 bottles *per lot* HK\$40,000-52,000

US\$5,200-6,700

**Château Latour—Vintage 1996***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: 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 colour 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, June 2000

101 1 impériale *per lot* HK\$48,000-66,000  
US\$6,200-8,500**Château Latour—Vintage 1996***Pauillac, 1er cru classé. Château-bottled*102 1 jeroboam *per lot* HK\$40,000-46,000

US\$5,200-5,900

**Château Latour—Vintage 1996***Pauillac, 1er cru classé. Château-bottled*103 3 double-magnums *per lot* HK\$82,000-90,000

US\$11,000-12,000

**Château Latour—Vintage 1996**  
*Pauillac, 1er cru classé. Château-bottled*  
 104 6 double-magnums *per lot* HK\$164,000-180,000  
 US\$22,000-23,000

**Château Latour—Vintage 1996**  
*Pauillac, 1er cru classé. Château-bottled*  
 105 3 double-magnums, 6 magnums and 12 bottles *per lot*  
 HK\$240,000-270,000  
 US\$31,000-35,000

**Château Latour—Vintage 1996**  
*Pauillac, 1er cru classé. Château-bottled*  
 106 6 magnums *per lot* HK\$79,000-90,000  
 US\$11,000-12,000

**Château Latour—Vintage 1996**  
*Pauillac, 1er cru classé. Château-bottled*  
 107 12 bottles *per lot* HK\$77,000-88,000  
 US\$10,000-11,000

**Château Latour**  
*Pauillac, 1er cru classé. Château-bottled*  
 —Vintage 1995 (12)  
 —Vintage 1996 (12)  
 —Vintage 2000 (12)  
 —Vintage 2003 (12)  
 —Vintage 2005 (12)  
 108 Above 60 bottles *per lot* HK\$420,000-500,000  
 US\$55,000-65,000

**Château Latour—Vintage 2000**  
*Pauillac, 1er cru classé. Château-bottled*  
 Tasting Note: Rich, brilliant purple, with immediately  
 engaging, raspberry, blackcurrant, cherry and complex,  
 spicy aromas. This is a seamless wine of great beauty and  
 harmony, which has been utterly beguiling since I first  
 tasted it, in March 2001. The wine has luscious,  
 concentrated fruit, cashmere tannins, exceptional length.  
 A.H.  
 109 1 impériale *per lot* HK\$77,000-100,000  
 US\$10,000-13,000

**Château Latour—Vintage 2000***Pauillac, 1er cru classé. Château-bottled*

110 1 jeroboam per lot HK\$65,000–85,000  
US\$8,400–11,000

**Château Latour—Vintage 2000***Pauillac, 1er cru classé. Château-bottled*

113 12 bottles per lot HK\$100,000–130,000  
US\$13,000–17,000

**Château Latour—Vintage 2000***Pauillac, 1er cru classé. Château-bottled*

111 12 magnums per lot HK\$200,000–260,000  
US\$26,000–34,000

**Château Latour—Vintage 2000***Pauillac, 1er cru classé. Château-bottled*

114 12 bottles per lot HK\$100,000–130,000  
US\$13,000–17,000

**Château Latour—Vintage 2000***Pauillac, 1er cru classé. Château-bottled*

112 6 magnums per lot HK\$100,000–130,000  
US\$13,000–17,000

**Château Latour—Vintage 2003***Pauillac, 1er cru classé. Château-bottled*

Tasting Note: There are only 10,800 cases (rather than the normal 15,000–20,000) of the 2003 Latour, a blend of 81% Cabernet Sauvignon, 18% Merlot, and 1% Petit Verdot (13.3% finished alcohol). A prodigious effort, it boasts a saturated purple colour as well as a gorgeous perfume of smoke, cedar, crème de cassis, flowers, crushed rocks, and blackberries. Massive and multi-layered, with huge richness and low acidity, it is about as unctuous as a young Latour can be. It could be compared to the 1982, but it may be even more pure, at least at this early stage, than that monumental wine. The level of intensity builds prodigiously in the mouth, and the finish lasts nearly a minute. Disarmingly accessible (although analytically the tannin level is high), I suspect it will ultimately shut down, but it was performing impeccably when I tasted it. Anticipated maturity: 2010–2040+. Robert Parker, Wine Advocate 164, April 2006

115 1 impériale per lot HK\$65,000–90,000  
US\$8,400–12,000



**Château Latour—Vintage 2003***Pauillac, 1er cru classé. Château-bottled*

116 1 jeroboam per lot HK\$55,000–75,000  
US\$7,100–9,700

**Château Latour—Vintage 2003***Pauillac, 1er cru classé. Château-bottled*

119 12 bottles per lot HK\$90,000–110,000  
US\$12,000–14,000

**Château Latour—Vintage 2003***Pauillac, 1er cru classé. Château-bottled*

117 6 magnums per lot HK\$90,000–110,000  
US\$12,000–14,000

**Château Latour—Vintage 2003***Pauillac, 1er cru classé. Château-bottled*

120 12 bottles per lot HK\$90,000–110,000  
US\$12,000–14,000

**Château Latour—Vintage 2003***Pauillac, 1er cru classé. Château-bottled*

118 12 magnums per lot HK\$180,000–220,000  
US\$24,000–28,000

**Château Latour—Vintage 2005***Pauillac, 1er cru classé. Château-bottled*

Tasting Notes: *Grand Vin* cépage blend: Cabernet Sauvignon 87%, Merlot 12%, Cabernet Franc and Petit Verdot 1%. Very deep, velvety sheen, fairly intense purple; low-keyed but distinctive, newly-sawn wood and mocha; sweet, full-bodied (13.5% alcohol), very fleshy, good length, teeth-gripping, mouth-drying tannin. At the Château, April 2006 (\*\*\*\*) 2020 - 2035. M. B.

This has one of the highest percentages (87%) of Cabernet Sauvignon ever seen in the *Grand Vin* at Château Latour, for 2005 was a very great vintage for that grape, in the Médoc. In colour, very deep purple, with spectacularly rich, openly spicy aromas. The wine is richly structured, broadly built, intensely fruity, with sustained flavours and succulent, mouth-coating tannins. A. H.

121 1 impériale per lot HK\$80,000–100,000  
US\$11,000–13,000

**Château Latour—Vintage 2005**  
*Pauillac, 1er cru classé. Château-bottled*  
 122 6 magnums *per lot* HK\$110,000–155,000  
 US\$15,000–20,000

**Château Latour—Vintage 2005**  
*Pauillac, 1er cru classé. Château-bottled*  
 123 12 magnums *per lot* HK\$220,000–310,000  
 US\$29,000–40,000

**Château Latour—Vintage 2005**  
*Pauillac, 1er cru classé. Château-bottled*  
 124 12 bottles *per lot* HK\$110,000–155,000  
 US\$15,000–20,000

**Château Latour—Vintage 2005**  
*Pauillac, 1er cru classé. Château-bottled*  
 125 12 bottles *per lot* HK\$110,000–155,000  
 US\$15,000–20,000

**Château Latour**  
*Pauillac, 1er cru classé. Château-bottled*  
**—Vintage 2000** magnum (6)  
 (12)  
**—Vintage 2003** magnum (6)  
 (12)  
**—Vintage 2005** magnum (6)  
 (12)  
 126 Above 18 magnums and 36 bottles *per lot* HK\$600,000–800,000  
 US\$78,000–100,000

**Château Latour**  
*Pauillac, 1er cru classé. Château-bottled*  
**—Vintage 2000** (12)  
**—Vintage 2003** (12)  
**—Vintage 2005** (12)  
 127 Above 36 bottles *per lot* HK\$300,000–400,000  
 US\$39,000–52,000

AN INCREDIBLY RARE ORIGINAL WOODEN CASE  
OF PETRUS 1982 WITH PERFECT PROVENANCE - A  
UNIQUE OPPORTUNITY

*Recently removed from the immaculate cellar of a French country home, where it has lain undisturbed since delivery after purchase en-primeur*

*The present case was purchased en primeur and has remained under the original family's ownership since delivery, carefully resting in the cellar of their home in Eastern France under perfect conditions. The Certificat de Propriété now in Christie's possession, was signed and dated by Jean-François Moueix on 9th September 1983. It attests to the purchase of 1/25 of a barrel, represented by these 12 bottles of Château Pétrus Vintage 1982*

*In a market of such fluidity and the rapid rise of wine investment and trading, such a case of the legendary Pétrus 1982 bearing such documented provenance, justifiably represents a very rare opportunity for any serious collector. Probably the finest case of this wine ever to be offered.*

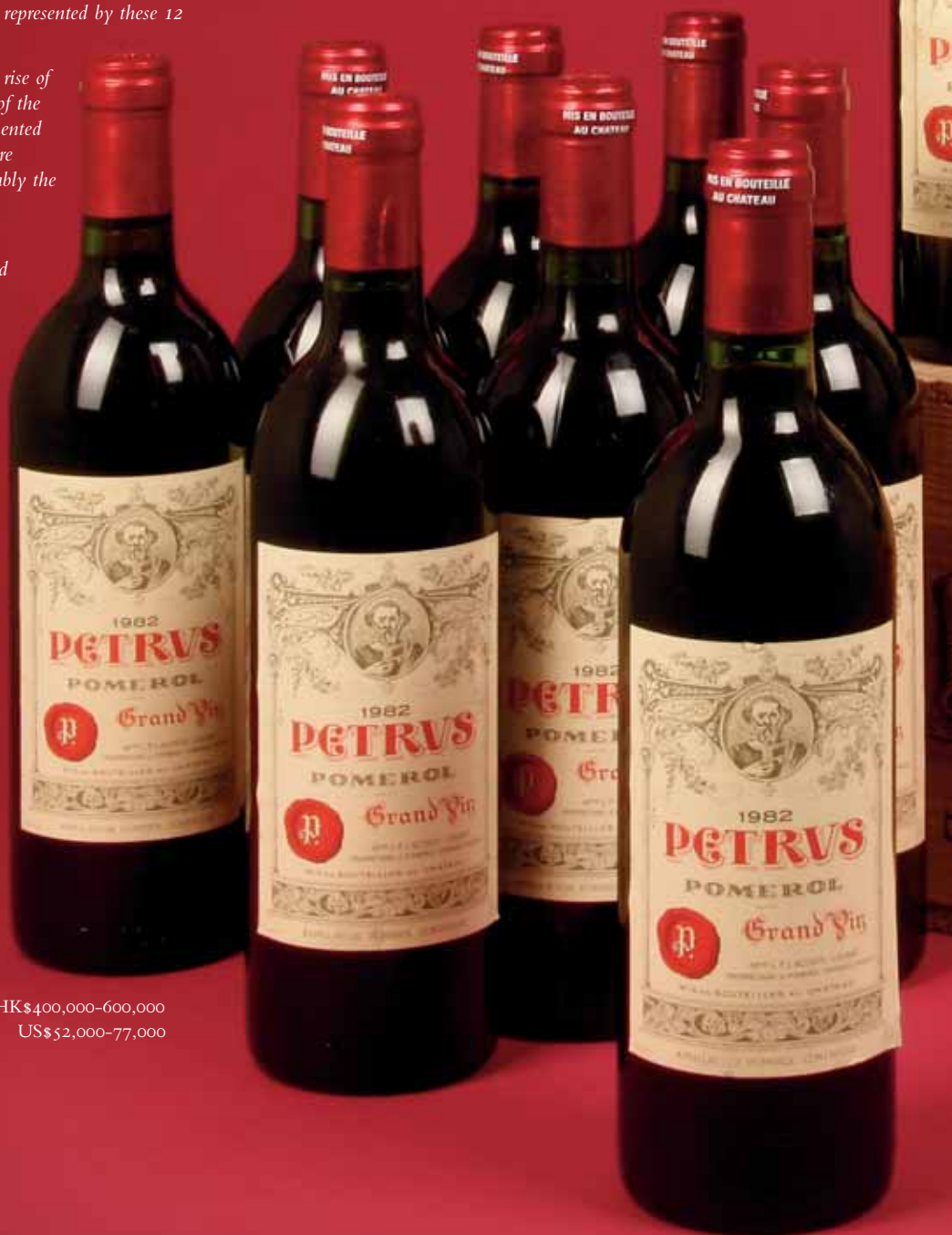
**Château Pétrus—Vintage 1982**

*Pomerol, cru exceptionnel. Château-bottled  
Very good appearance. Levels into neck  
In original wooden case*

Tasting Note: From barrel, this remains one of the greatest wines I have ever tasted. Whether fining and filtration pulled more out of it than was intended, only the proprietor knows. However, the 1982 Pétrus turned in a strong performance in Philadelphia in contrast to other tastings when it has been less than spectacular. The colour reveals some amber at the edge. A sweet nose of caramel, roasted herbs, cherry jam, cedar, and smoke is followed by a thick, full-bodied, unctuously-textured, low acid Pétrus that is approaching full maturity. This was a dazzling showing for this 1982, which has performed irregularly since birth. Although abundant tannin remains, the wine is sweet, smoky, and ideal for drinking now and over the next 20–25 years. A bottle drunk in France in March, 2000, was equally sublime. Robert Parker, Wine Advocate 129 (June 2000)

128 12 bottles

per lot HK\$400,000–600,000  
US\$52,000–77,000





Lot 128

## DOMAINE LEFLAIVE

In 1920 Joseph Leflaive took control of the Domaine and with the help of his estate manager François Virot undertook an extensive programme of replanting and extending the vineyards, which included selection of rootstock that suited each specific parcel. In 1953, Joseph's four children, Anne, Jeanne, Joseph and Vincent took control of the Domaine. Joseph who had been an insurance underwriter in Grenoble took over the administration and financial management, while Vincent took care of the vineyards and vinification. In 1990 Anne-Claude (daughter of Vincent) was appointed by the family as joint manager with Olivier (son of Joseph). Later, with Olivier focusing on his successful *négociant* business, Anne-Claude assumed the role of manager following the death of Vincent in 1993. The Domaine has gone from strength to strength under the control of Anne-Claude and produces some of the best white wines not only in the whole of Burgundy but also the world.

The Domaine consists of approximately 21 hectares. Pierre Morey served as *régisseur* of the Domaine from 1989, until his retirement in 2008. The Domaine adheres to the principles of biodynamic viticulture which aims to make sure the soil is taken care of naturally and allows harmonious interactions between the soil, vines and the environment. The Domaine has one parcel in the famed Montrachet vineyard, which produces their stunning Grand Cru Le Montrachet.

## LE MONTRACHET

Le Montrachet is the most famous white burgundy Grand Cru produced from a single vineyard in the Côte de Beaune. The vineyard comprises just under 8 hectares of vines, some located in the Puligny commune and the rest in the Chassagne commune. The vineyards have a calcareous soil with a limestone base and a perfect south-east exposure. This unique *terroir* combined with some of the most famous producers in the world of fine wine makes Le Montrachet the greatest dry white wine in the world - white Burgundy at its most opulent and seductive. In 1991 Domaine Leflaive purchased a small parcel of the Grand Cru Le Montrachet vineyard in the Chassagne commune.

## A RARE AND DESIRABLE MIXED CASE OF DOMAINE LEFLAIVE'S MONTRACHET OF FOUR FINE VINTAGES

### Le Montrachet

*Domaine-bottled: Domaine Leflaive*

- Vintage 2001 (4)
- Vintage 2002 (3)
- Vintage 2003 (3)
- Vintage 2005 (2)

*All bottles of excellent appearance. Nine embossed wax capsules and three metal capsules*

*In polyshipper carton*

129 Above 12 bottles per lot HK\$320,000-400,000  
US\$42,000-52,000

## FINEST AND RAREST BURGUNDIES FROM DOMAINE DE LA ROMANÉE-CONTI WITH MATURE VINTAGES IN ORIGINAL WOODEN CASES

Lots 130 to 132, recently removed from the perfect temperature and humidity-controlled cellar of a fine country house in England and part of a purchase originating as a more recent release from the Domaine owners via one of the U.K.'s most respected wine merchants.

### La Tâche—Vintage 1966

*Domaine de la Romanée-Conti*

*All bottles of excellent appearance with five very slightly corroded capsules. Levels 3cms or better below base of corks.*

*Consecutive bottle numbers 25810 to 25821*

*In original straws and original wooden case*

Tasting Note: The youthful La Tâche was already aromatic and exciting at the big *Lebègue* tasting in the autumn of 1967 and five years later, one of the stars of the Christie's DRC tasting. Certainly not pale and loitering but deeply coloured and positive in the mid 1970s, almost over-opulent, exuberant, velvety yet zestful at a DRC tasting in 1977. In May 1983 with Christopher Fielden and the late John Arlott - cricket commentator, wine bibber and wine writer - I went to the Domaine to discuss a book about DRC. We were treated to a vertical of La Tâche. The '66 deep; fragrant; crisp, rich, perfectly balanced. Only a matter of months later began to show maturity at the rim and its bouquet and flavour in full flower, indeed in full flood. Glorious in 1992 and three notes since: superb, assertive "vast and tannic" at Prince Rupert Löwenstein's in 1996 and early the following year, within a day of each other in New York, a slightly woody tannic bottle brought to a restaurant for lunch but not given enough time to open up. A fully mature-looking, hefty, spicy, sweet and powerful bottle from Tawfiq Khoury's cellar with quite a bite and remarkable acidity. Last tasted in New York, Feb 1997, at best five stars. M.B.

130 12 bottles per lot HK\$320,000-420,000  
US\$42,000-54,000

### La Tâche—Vintage 1966

*Domaine de la Romanée-Conti*

*All bottles of excellent appearance with three capsules slightly corroded and one slightly damaged. Levels ten 3cms or better, one 3.5cms and one 4.5cms below base of corks. Consecutive bottle numbers 25798 to 25809*

*In original straws and original wooden case*

131 12 bottles per lot HK\$320,000-420,000  
US\$42,000-54,000

**Romanée-Saint-Vivant—Vintage 1976***Domaine de la Romanée-Conti**All magnums of excellent appearance. Levels 3cms or better.**Consecutive bottle numbers 069 to 074**In original wooden case*

Tasting Note: A silky texture with Saint-Vivant fragrance and richness making one ignore its tannin.

Lean and dry. M.B.

132 6 magnums *per lot* HK\$85,000-115,000  
US\$11,000-15,000**La Tâche—Vintage 1970***Domaine de la Romanée-Conti**All bottles of excellent appearance. Levels eight 3cms or better, one 3.5cms, two 4cms and one 4.5cms below base of corks. In original straw sleeves. In original wooden case*

Tasting Note: Half a dozen fairly well spread notes, the first at Lebègue's tasting in 1974: distinctly pale but flavoury, with a youthful tingle. Next in 1983 at the La Tâche vertical at the Domaine: very fragrant but a touch of hardness, and dry. At 20 years of age, a magnum displaying richness, ripeness and complexity, assertive, good length. Harmonious though perhaps 'lacking a little zest'. Next a bottle at a dinner in the country on New Year's Day 1994. The level I noted was 4.5 cm below the cork. It looked fully mature with a rosehip colour, hint of orange and lemon tawny rim, lovely, rich, singed Pinot; distinctly dry, nice weight, attractive, 'beetroot' flavour and aftertaste. Four years later at Wagner's La Tâche vertical: palish, lovely, open; 'singed' noted again, sweet, harmonious bouquet that, after an hour in the glass, had faded; not bad flavour but now lacking fruit, rather hard with a dry finish. Most recently: fragrant bouquet; flavoury but a bit alcoholic finish, surprisingly edgy and raw before the 'Squab en vesse (sic) with southern grains'. Last tasted at Hal Lewis's 'Mr Gourmet' Installation dinner, Memphis, Sept 1999 \*\*\* Drink up M.B.

134 12 bottles *per lot* HK\$70,000-95,000  
US\$9,100-12,000**EXCEPTIONAL AND MATURE WINES FROM THE DOMAINE DE LA ROMANEE-CONTI FROM THREE CONSECUTIVE VINTAGES**

Lots 133 to 139 have enjoyed long-term storage in the naturally cool and slightly damp cellar of a country house in the U.K. Recently removed for this sale, their provenance and quality are further enforced by the original banded unopened wooden cases (opened by Christie's for inspection) and consecutive bottle numbers.

**Richebourg—Vintage 1969***Domaine de la Romanée-Conti**All bottles of excellent appearance. Levels ten 3cms or better**and two 4.5cms below base of corks. Consecutive bottle numbers 10577 to 10588. In original wooden case*

Tasting Note: This bottling, from an outstanding red burgundy vintage, offers a barnyard, cow manure-sort of aroma intermingled with sweet fruit in the background. In the mouth, the wine exhibits full body and significant tannin, as well as extremely high acidity. The result is a wine with plenty of depth, but the high acidity and hard tannins give it a lean, austere impression that is atypical for a DRC wine. Robert Parker, Wine Advocate 84, December 1992

133 12 bottles *per lot* HK\$110,000-140,000  
US\$15,000-18,000**La Tâche—Vintage 1971***Domaine de la Romanée-Conti**All bottles of excellent appearance, two slightly corroded capsules. Levels: eleven 3cms or better and one 3.5cms below base of corks. Eleven consecutive bottle numbers 5457 to 5467 and 5469. In original straw sleeves. In original wooden case*

Tasting Note: Very sweet, extremely alcoholic, yet also somewhat fuzzy and lacking precision, the 1971 La Tâche is still an outstanding wine because of its voluptuous texture, and thick, juicy, succulent flavours. The colour is nearly brown, but the nose remains intense and provocative. Robert Parker, Wine Advocate 100, August 1995

135 12 bottles *per lot* HK\$140,000-200,000  
US\$19,000-26,000

2005

2003

2002

Produit de France  
 Mis en bouteilles à la propriété



*Montrachet*  
 GRAND CRU  
 APPELLATION MONTRACHET CONTRÔLÉE 14% vol.

DOMAINE LEFLAIVE  
 PROPRIÉTAIRE À PULIGNY-MONTRACHET (CÔTE-D'OR)

Mis en bouteilles à la propriété



Lot 129

*Montrachet*  
 GRAND CRU  
 APPELLATION MONTRACHET CONTRÔLÉE 13,5%

DOMAINE LEFLAIVE  
 PROPRIÉTAIRE À PULIGNY-MONTRACHET (CÔTE-D'OR)

Produit de France  
 N° 138  
 Mis en bouteilles à la propriété



*Montrachet*  
 GRAND CRU  
 APPELLATION MONTRACHET CONTRÔLÉE 13,5%

DOMAINE LEFLAIVE  
 PROPRIÉTAIRE À PULIGNY-MONTRACHET (CÔTE-D'OR)



SOCIÉTÉ CIVILE DE ROMANÉ VOSNE-ROMANÉ



LA TACHE  
MONOPOLE 1966  
LERÖY  
DOMAINE DE LA ROMANÉE  
VOSNE-ROMANÉ (COGNÉE D'OR)

LA TACHE  
MONOPOLE 1966  
LERÖY  
DOMAINE DE LA ROMANÉE  
VOSNE-ROMANÉ (COGNÉE D'OR)

LA TACHE  
MONOPOLE 1966  
LERÖY  
PRODUCE OF FRANCE  
LA TACHE  
APPÉLATION LA TACHE CONTRÔLÉE  
N° 025798  
ANNÉE 1966  
H. J. LEROY

Lot 131

Lot 135





J-L-P LEBEGUE & Co LTD  
LONDON

J-L-P LEBEGUE & Co LTD  
LONDON

J-L-P LEBEGUE & Co LTD  
LONDON

J-L-P LEBEGUE & Co LTD  
LONDON

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CÔTÉ  
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE D'OR)

**RICHEBOURG**  
APPELLATION RICHEBOURG CONTRÔLÉE

*500 Bouteilles Récoltées*

N° 00128  
ANNEE 1971

*H. de Vézins*

*Mise en bouteille au domaine*

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CÔTÉ  
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE D'OR)

**RICHEBOURG**  
APPELLATION RICHEBOURG CONTRÔLÉE

*500 Bouteilles Récoltées*

N° 00131  
ANNEE 1971

*H. de Vézins*

*Mise en bouteille au domaine*

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CÔTÉ  
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE D'OR)

**RICHEBOURG**  
APPELLATION RICHEBOURG CONTRÔLÉE

*500 Bouteilles Récoltées*

N° 00132  
ANNEE 1971

*H. de Vézins*

*Mise en bouteille au domaine*

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CÔTÉ  
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE D'OR)

**RICHEBOURG**  
APPELLATION RICHEBOURG CONTRÔLÉE

*500 Bouteilles Récoltées*

N° 00133  
ANNEE 1971

*H. de Vézins*

*Mise en bouteille au domaine*

J-L-P LEBEGUE & Co LTD  
LONDON

J-L-P LEBEGUE & Co LTD  
LONDON

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CÔTÉ  
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE D'OR)

**RICHEBOURG**  
APPELLATION RICHEBOURG CONTRÔLÉE

*500 Bouteilles Récoltées*

N° 00132  
ANNEE 1971

*H. de Vézins*

*Mise en bouteille au domaine*

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CÔTÉ  
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE D'OR)

**RICHEBOURG**  
APPELLATION RICHEBOURG CONTRÔLÉE

*500 Bouteilles Récoltées*

N° 00130  
ANNEE 1971

*H. de Vézins*

*Mise en bouteille au domaine*

Lot 136

**Richebourg—Vintage 1971***Domaine de la Romanée-Conti**All magnums of excellent appearance. Levels five 3cms or better and one 4cms below base of corks. Consecutive bottle numbers 128 to 133. In original wooden case**Tasting Note: More recently, a magnum: still richly coloured but showing some maturity; glorious bouquet; sweet ingress, flavour of violets, great length. Last tasted Sept 1990. Then \*\*\*\*(\*) Doubtless perfection now.*

M.B.

136 6 magnums *per lot* HK\$110,000–140,000  
 US\$15,000–18,000

**Richebourg—Vintage 1971***Domaine de la Romanée-Conti**All bottles of excellent appearance, three with slightly discoloured labels. Levels all 3cms or better below base of corks. Consecutive bottle numbers 4017 to 4028. In original wooden case*

137 12 bottles *per lot* HK\$110,000–140,000  
 US\$15,000–18,000

**Echezeaux—Vintage 1971***Domaine de la Romanée-Conti**All bottles of excellent appearance. Levels eight 3cms or better, one 3.5cms and three 4cms below base of corks. Consecutive bottle numbers 6123 to 6134. In original straw sleeves. In original wooden case*

138 12 bottles *per lot* HK\$110,000–140,000  
 US\$15,000–18,000

**Romanée-Saint-Vivant—Vintage 1976***Domaine de la Romanée-Conti**All bottles of excellent appearance. Levels 1.5cms below base of corks or higher. Consecutive bottle numbers 5578 to 5589.**Original straw sleeves. In original wooden case*

139 12 bottles *per lot* HK\$60,000–80,000  
 US\$7,800–10,000

A DRINKER'S MIXED LOT OF THREE  
VINTAGES OF ROMANEE-CONTI**Romanée-Conti***Domaine de la Romanée-Conti***—Vintage 1982***Slightly scuffed and faded label.**Level 3cms below base of cork* (1)**—Vintage 2000** (1)**—Vintage 2002** (1)

140 Above 3 bottles *per lot* HK\$130,000–170,000  
 US\$17,000–22,000

ROMANEE-SAINT-VIVANT OF AN  
INTERESTING AND MATURE VINTAGE**Romanée-Saint-Vivant—Vintage 1982***Domaine de la Romanée-Conti**Tasting Note: More recently noted at the St-Vivant vertical at the Domaine (vintages 1967 - 1991).**Appearance open, fully mature with an attractive glow; soft, fragrant, slightly singed nose, developing sweet and easy and returning a light fragrance. On the palate sweet, very characteristic, very Burgundian. Last tasted November 1995 M.B.*

141 12 bottles *per lot* HK\$50,000–70,000  
 US\$6,500–9,000

## 2002 BURGUNDY VINTAGE REPORT

An extremely good red Burgundy vintage with some unquestionably great wines which have good colour, concentration and acidity. Overall quality in line with 1999. Brief look at the conditions. Following a fairly rare white Christmas, remaining cold for many weeks - good for the dormant vines and killing the bugs. Spring was mild, budding early. The weather during the crucial flowering period was uneven: a good start, a pause and then beneficial warmth. The summer was dry, the end of August and early September rain causing some worries. Strong northerly winds dried the vines and concentrated the fruit. Thereafter warm (not hot), sunny weather ensured perfect harvesting conditions from mid-September (around the 11th in the Côte d'Or) and an 'Indian summer'. Small crop, the smallest since 1988. Ripe grapes, thick skins, good colour, soft tannins and excellent acidity. All the hallmarks of a top wine. M.B.

### PRISTINE CASES OF 2002 DOMAINE DE LA ROMANÉE-CONTI FROM THREE GRAND CRU VINEYARDS

#### **Romanée-Saint-Vivant—Vintage 2002**

*Domaine de la Romanée-Conti*

*In six-bottle original wooden cases*

Tasting Note: Mocha, toasted oak, and roasting spices are discerned in the nose of the light to medium-bodied 2002 Romanée-St.-Vivant. Its suave, silky-textured attack reveals impressive black cherry and blackberry flavours intermingled with café au lait as well as violets. This light to medium-bodied wines mid-palate has terrific mouth-feel yet its lengthy finish displays some firm tannin that will require patience. Drink it between 2009 and 2016. Wine Advocate 153, June 2004

142 12 bottles *per lot* HK\$65,000-75,000  
US\$8,400-9,700

#### **La Tâche—Vintage 2002**

*Domaine de la Romanée-Conti*

*In six-bottle original wooden cases*

Tasting Note: Two notes. Fairly deep, youthful rim; seemed reluctant at first, touch of stalkiness but opened up fragrantly; more immediate on the palate, sweet, mouthfilling, lean yet well clad, spicy, very tannic. Nov 2003 (\*\*\*\*\*) 2015 - 2030. M.B.

143 12 bottles *per lot* HK\$150,000-200,000  
US\$20,000-26,000

#### **Romanée-Conti—Vintage 2002**

*Domaine de la Romanée-Conti*

*In six-bottle original wooden cases*

Tasting Note: The 2002 Romanée-Conti sports a nose of orange zests, stones, herbs, and violets. Its delicate, light to medium-bodied character opens to reveal silky layers of black cherries, blackcurrants, fresh herbs, and roses. Firm, unresolved tannin can be detected in its lengthy finish. Projected maturity: 2009-2018. Wine Advocate 153, June 2004

144 12 bottles *per lot* HK\$550,000-750,000  
US\$71,000-97,000

### AN EXTREMELY RARE CASE OF THE MAGNIFICENT LA TACHE 2005

#### **La Tâche Grand Cru—Vintage 2005**

*Domaine de la Romanée-Conti*

*Integrated U.S. back slip labels*

*In U.S. branded original six-bottle wooden cases*

Tasting Note: The 2005 La Tâche epitomizes the unique mysteries of Pinot (not to mention the character of a great site), with its aromas of game, musk, iris, star anise, vanilla, allspice, and naturally also an abundance of sweet, ripe, implausibly tiny-berried fruit. Imagine a black Riesling. On the palate, a vivid freshness of fruit, pungency of spice and flowers, and melting away of what in point of analytical fact are abundant tannins, all engender an almost white wine dynamic of fruit-mineral call-and-response and clear, incisive penetration of flavours to every recess of the mouth. Wine Advocate 170, April 2007

144A 12 bottles *per lot* HK\$340,000-450,000  
US\$44,000-58,000

2005 BURGUNDY VINTAGE REPORT

Unquestionably, a very good vintage in Burgundy, completely upstaging the good but leaner 2004s. Anthony Hanson and I were privileged on 29 Oct 2005 to have a preview tasting in the Hospices de Beaune cellars and were able to taste a wide range in new oak barriques. Even at this early stage, what was very notable was the depth of colour of most of the reds, ranging from deep and velvety to opaque, and the overall sweetness of the wines. M.B.



AN ASSORTMENT CASE OF THE MAGNIFICENT 2005  
VINTAGE FROM THE DOMAINE DE LA ROMANÉE-CONTI

**Domaine de la Romanée-Conti Assortment—Vintage 2005**

*Domaine de la Romanée-Conti*

*All with back integrated U.S. slip labels. In DRC wooden case*

<b>Romanée-Conti</b>	(1)	
<b>La Tâche</b>	(3)	
<b>Richebourg</b>	(2)	
<b>Romanée-Saint-Vivant</b>	(2)	
<b>Grands-Echézeaux</b>	(2)	
<b>Echézeaux</b>	(2)	
145	Above 12 bottles	per lot HK\$390,000-480,000 US\$51,000-65,000



## DOMAINE HENRI JAYER

Henri Mayer was born in 1922, third son of Eugène Mayer. He married Marcelle Rouget, the daughter of a wine-maker and became deeply involved in viticulture and wine-making. He attended the University of Dijon in the 1940's and earned a degree in oenology and gained expertise and knowledge from René Engel. Mayer was regarded as one of the most influential winemakers in Burgundy. His wines produced from his small 6.30 hectare Domaine, based in and around Vosne-Romanée are arguably some of the finest wines ever produced in Burgundy, including the legendary Cros Parantoux. Mayer was a pioneer and firmly believed that care in the vineyard was fundamental to producing fine Burgundy and was an innovator in vinification. Unfortunately Henri Mayer, died in September 2006, however his work continues to inspire many young Burgundy growers.

### FINE AND MATURE BURGUNDIES FROM THE LEGENDARY HENRI JAYER

#### Richebourg Grand Cru—Vintage 1983

*Côte de Nuits. Domaine-bottled: Henri Mayer*

Tasting Note: There's no question that Mayer's Richebourg is his finest wine in 1983, but he only made 25 cases of it, so the chances of getting any are nil. Robert Parker, Bordeaux Book 3rd Edition (1998)

146 2 bottles *per lot* HK\$90,000-130,000  
US\$12,000-17,000

#### Echezeaux Grand Cru—Vintage 1988

*Côte de Nuits. Domaine-bottled: Henri Mayer*

*Excellent appearance. Levels 2.5cms or better below corks*

Tasting Note: Lovely crisp fruit on nose and palate; very distinctive, ripe, firm but tannic. Nov 2003 \*\*\*(\*\*)  
Now - 2015. M.B.

147 6 bottles *per lot* HK\$130,000-170,000  
US\$17,000-22,000

#### Nuits-Saint-Georges—Vintage 1988

*Côte de Nuits. Domaine-bottled: Henri Mayer*

*Excellent appearance. Levels 2.5cms or better below base of corks*

148 6 bottles *per lot* HK\$40,000-50,000  
US\$5,200-6,500

## DOMAINE ARMAND ROUSSEAU

The Domaine was started at the beginning of the century by Armand Rousseau who inherited several plots of vineyards in Gevrey Chambertin. He gradually increased the size of the Domaine with acquisitions such as vineyards in Charmes Chambertin in 1919, Mazy-Chambertin in 1937 and Clos Saint Jacques in 1954. Following his tragic death in a car crash in 1959, his son, Charles Rousseau, who had studied law and then oenology at Dijon University assumed control. Many improvements were carried out, such as building two new cellars to increase storage capacity. Charles's son Eric and daughter Corinne have subsequently become involved at the Domaine. Recent investments have taken place over the last few decades with the enlargement of the winery and installation of stainless steel vats with automatic *pigeage* in 1996, the purchase of a pneumatic press in 1999 and destemmer in 2001, renovations in 2002 and 2004 and the installation of an air-conditioning system among other improvements.

The Domaine currently owns approximately 13 hectares of vineyards and the vines are old with an average age of between 40 and 45 years. Yields are kept low, at between 30 to 40 hectolitres per hectare. Vinification is traditional with 90% destemming, and fermentation in open stainless steel vats with regular pumping over and *pigeage*. Following alcoholic fermentation the wines are delicately pressed in a pneumatic press, left to settle for 24 hours, and then transferred into oak barrels for malolactic fermentation. The Chambertin and the Chambertin Clos de Bèze wines are aged in 100% new oak barrels. The Clos Saint Jacques is put into between 70% and 100% new oak. There is no disputing the quality of the wines. Anthony Hanson wrote in his book, Burgundy; Armand Rousseau "is one of Burgundy's great, traditional domains" and the wines are "harmonious, elegant, rich and individual".

### PREMIER AND GRAND CRU BURGUNDY FROM ARMAND ROUSSEAU

#### Gevrey Chambertin 1er Cru, Clos St Jacques—Vintage 1988

*Côte de Nuits. Domaine-bottled: Armand Rousseau*

*All bottles of excellent appearance*

*In Christie's carton*

Tasting Note: Medium, maturing; soft, earthy, slightly smoky, harmonious; good flavour, crisp, with a citrus-like acidic touch to accompany its tannins. Attractive. March 1995. M.B.

149 12 bottles *per lot* HK\$28,000-34,000  
US\$3,700-4,400



Lots 146, 147 and 148

**Chambertin Grand Cru, Clos de Bèze—Vintage 1995**

*Côte de Nuits. Domaine-bottled: Armand Rousseau  
In original carton*

Tasting Note: Dark ruby-coloured, the killer Chambertin Clos de Bèze floored me with its nose of roses, violets, black cherries and Asian spices. Its sublimely elegant palate impression is intense, complex, chewy, austere, minerally, stony, full-bodied and long. It possesses considerable tannin behind the rich fruit so it should be at its best between 2006 and 2016. Wine Advocate 111, June 1997

150 12 bottles *per lot* HK\$55,000-70,000  
US\$7,100-9,000

**Chambertin Grand Cru, Clos de Bèze—Vintage 1996**

*Côte de Nuits. Domaine-bottled: Armand Rousseau  
In original carton*

Tasting Note: This dark ruby-coloured wine exhibits a nose of charred oak encrusted with blackberries, cassis, and stones. It has a full-bodied, expansive, highly-defined, complex, and silky-textured personality that possesses black cherries, iron, minerals, gravel, and cassis. This firm and highly structured wine will require cellaring. Projected maturity: 2005-2012. Wine Advocate 118, August 1998

151 12 bottles *per lot* HK\$60,000-70,000  
US\$7,800-9,000

A RARE OPPORTUNITY TO ACQUIRE FINE AND RARE BORDEAUX FROM MATURE VINTAGES OF THE 1950'S AND 1960'S

**Château Léoville-Barton—Vintage 1953**

*Excellent appearance, one label slightly bin-soiled. Levels top-shoulder* (4)

**Château Calon Ségur—Vintage 1953**

*Excellent appearance. Level base of neck* (1)

**Château Canon—Vintage 1953**

*Excellent appearance. Recent Château release. Slightly damp stained label. Level into neck* (1)

**Domaine de Chevalier—Vintage 1961**

*Excellent appearance. Levels top-shoulder* (3)

**Château Ducru-Beaucaillou—Vintage 1962**

*Excellent appearance. Levels base of neck* (3)

152 Above 12 bottles *per lot* HK\$30,000-40,000  
US\$3,900-5,200

**Château Haut-Brion—Vintage 1959**

*Pessac (Graves), 1er cru classé. Château-bottled  
Excellent appearance, one slightly corroded capsule. Levels one 3.5cms, one 3.8cms and one 4cms*

Tasting Note: Its nose is very distinctive, tobacco-like, earthy fragrance, surging out of the glass; full of fruit yet concentrated. Most recently: a wonderful gradation of colour.....a positive sweet entry, soft yet assertive. Above all, harmonious. M.B. 2006

153 3 bottles *per lot* HK\$40,000-50,000  
US\$5,200-6,500

**Château l'Evangile—Vintage 1959**

*Two very slightly bin-soiled labels. Levels two top and one upper-shoulder* (3)

**Château Latour-à-Pomerol—Vintage 1959**

*Excellent appearance, one slightly corroded capsule. Very slightly bin-soiled labels. Levels one into and two base of neck* (3)

154 Above 6 bottles *per lot* HK\$40,000-50,000  
US\$5,200-6,500

A COLLECTION OF TOP QUALITY BORDEAUX FROM 1959 - 2005 VINTAGES INCLUDING MANY FIRST GROWTHS

**Château La Mission-Haut-Brion—Vintage 1959**

*Talence (Graves), cru classé. Château-bottled  
Embossed Château capsules, two very slightly corroded. Fragile bin-soiled labels, one with slight damp-staining. Eight slightly damaged. One Nicolas stamp. Levels: excellent, all top-shoulder or better*

*In Christie's carton*

Tasting Note: It is interesting to note that many 1959s, much like the 1982s, were maligned for lacking both acidity and ageing potential. How does one explain the fact that many 1959s are less evolved, as well as richer, fresher, and more complete than many 1961s? For example, as great as the 1961 La Mission is, the 1959 is a richer, deeper-coloured, more concentrated and powerful wine. It needs at least 3-5 more years of cellaring to reach its plateau of maturity. Spicy and super-concentrated, with a dense, plummy/purple colour, this young, broodingly backward, formidably-endowed wine should be at its best before the end of the century and drink well for the first 20-25 years of the next millennium. Robert Parker, Wine Advocate 95 October 1994

155 12 bottles *per lot* HK\$220,000-280,000  
US\$29,000-36,000



Lots (152), (153), (154)

**Château Mouton-Rothschild—Vintage 1959**

*Pauillac, 1er cru classé. Château-bottled  
One damaged capsule. Bin-soiled labels. Levels five base of  
neck and one top-shoulder  
In Christie's carton*

Tasting Note: 'Magnificence piled upon magnificence' is what I wrote in 1991, and it still applies. Tasted on over two dozen occasions starting in March 1963, only one less than first rate. Initially deep but not as black or vivid as Latour, it held its colour unwaveringly until the 1990s, yet always rich, with a touch of ruby. But hang the colour, it is the bouquet and flavour which makes this one of the most exhilarating, one of the greatest, vintages of Mouton. At Weinart's blind tasting in 1994 it just beat the '61 and earned my highest marks of the entire tasting, particularly noticing its harmony and 'tea chest of spice' on the nose, and fabulous flavour. Spice, eucalyptus, noted again, and its crisp vivacity aiding and abetting the bouquet - the finest wine at pre-sale tastings in New York in 1996 and 1999. (Christie's wine-buff clients are treated to seriously fine wines before each auction). Jousting with Latour '59 at the Hatchlands dinner in Surrey, it had a glowing immediacy of bouquet and fabulous intensity of flavour. A bravura performance in aid of the Russian National Orchestra, with the exception of one disappointing bottle in 2002, the last seven notes have been equally ecstatic. In Nov 2003 still deep, rich, with a fine mature rime; sweet on nose and palate, a Mulberry ripe bouquet; full-flavoured, great length, spicy 'like Heitz Martha's Vineyard'. Most recently, its spicy, clove-like, nose almost a caricature of itself, reminding me of the '45 and of - again - Martha's eucalyptus. Overall sweet, audacious, lovely. Dry finish. Last tasted Nov 2005. At frequent best ★★★★★ M.B.

156 6 bottles *per lot* HK\$120,000-150,000  
US\$16,000-19,000

**Château Léoville-Las-Cases—Vintage 1961**

*Saint-Julien, 2me cru classé. Château-bottled  
Re-corked and re-conditioned by the Château in 1990. One  
capsule cut to reveal newly branded cork. Excellent appearance  
in Château damp affected tissues. Levels into neck  
In branded Château wooden case*

Tasting Note: Followed for nearly four decades, and all pretty impressive. Most recently, two superlative bottles, one at the Irish Club in London in 1999, the other dining in Pfaffikon, near Zurich, after Wagner's Margaux vertical. Last noted Nov 2000. At best ★★★★★ M.B.

157 12 bottles *per lot* HK\$35,000-42,000  
US\$4,600-5,400

**Château Palmer—Vintage 1970**

*Cantenac (Margaux), 3me cru classé  
Château-bottled with Berry Brothers & Rudd labels. All  
bottles of excellent appearance with one corroded capsule. Three  
very slightly bin-soiled labels, one with slight damage. Levels  
base of neck or better*

*In Château Palmer wooden case*

Tasting Note: The 1970 Palmer is one of the great wines of the vintage. It exhibits a dark, opaque garnet colour, and an emerging, fabulously complex, exotic nose of liquorice, over-ripe plums and blackcurrants, soy, cedar, and minerals. Rich and concentrated, with medium to full body, a sweet inner-core of fruit, firm but silky tannin, and a long, rich finish, this remains a youthful, potentially superb Palmer. While approachable, it will benefit from another 3-5 years of cellaring, and will keep through the first 10-15 years of the next century. Robert Parker, Wine Advocate 105, June 1996.

158 6 magnums *per lot* HK\$28,000-35,000  
US\$3,700-4,500

**Château Lafite-Rothschild—Vintage 1981**

*Pauillac, 1er cru classé. Château-bottled  
All bottles of excellent appearance. Levels into neck  
In Christie's cartons*

Tasting Note: This wine is close to full maturity, but it is capable of holding for another two decades. It reveals the classic Lafite bouquet of red and black fruits, cedar, fruitcake, and tobacco-like aromas. In the mouth, this medium ruby/garnet-coloured wine displays a delicacy of fruit and sweet attack, but subtle, well-defined flavours ranging from tobacco, cigar box, cedar, and fruitcake. This is a savoury, soft Lafite-Rothschild that is pleasing to both the intellect and the palate. Anticipated maturity: Now-2018. Robert Parker, Bordeaux Book 3rd Edition (1998)

159 24 bottles *per lot* HK\$32,000-37,000  
US\$4,200-4,800

**Château Talbot—Vintage 1982**

*Saint-Julien, 4me cru classé. Château-bottled  
All of excellent appearance. Levels into neck  
In original cartons*

Tasting Note: One of the great Talbots, the 1982 exhibits a dark garnet/purple colour as well as spectacular aromatics consisting of melted liquorice, briny olives, blackcurrants, aged beef, new saddle leather, and cherry liqueur. Powerful and full-bodied, with spectacular concentration, it is not dissimilar from its sibling, the prodigious 1982 Gruaud-Larose. Robert Parker, Wine Advocate 129, June 2000

160 24 bottles *per lot* HK\$35,000-45,000  
US\$4,600-5,800

**Château Talbot—Vintage 1982**

*Saint-Julien, 4me cru classé. Château-bottled*  
*All bottles of excellent appearance. Levels into neck*  
*In original cartons*

161 36 bottles *per lot* HK\$52,000–70,000  
 US\$6,800–9,000

**Château Lafite-Rothschild—Vintage 1983**

*Pauillac, 1er cru classé. Château-bottled*  
*All bottles of excellent appearance. Levels into neck*  
*In original tissues. In original wooden case*

Tasting Note: Finally, the 1983 Lafite is beginning to shed its tannin. The wine exhibits a deep ruby/garnet colour with only a slight lightening at the edge. The intoxicatingly perfumed nose of lead pencil, pain grillé, red and black fruits, minerals, and roasted herbs is provocative. In the mouth, this wine displays considerable body for a Lafite, plenty of power, and a fleshy, rich, sweet mid-palate. Long, elegant, plump, and surprisingly fleshy, this outstanding example of Lafite seems largely forgotten given the number of high quality vintages during the golden decade of the eighties. Anticipated maturity: Now–2030. Robert Parker. Bordeaux Book 3rd Edition, Jan 1998

162 12 bottles *per lot* HK\$50,000–60,000  
 US\$6,500–7,700

**Château Lafite-Rothschild—Vintage 1983**

*Pauillac, 1er cru classé. Château-bottled*  
*All bottles of excellent appearance. Levels into neck*  
*In original tissues. In original wooden cases*

163 24 bottles *per lot* HK\$100,000–120,000  
 US\$13,000–15,000

**Carruades de Lafite-Rothschild—Vintage 1999**

*Pauillac. Château-bottled*  
*In original wooden cases*

Tasting Note: The 1999 Carruades de Lafite is made in the style of its bigger sibling. It reveals graphite, lead pencil, blackcurrant, and cedary aromas, medium body, sweet glycerin, and a gorgeously expansive texture and palate. The wine is long and Lafite-like, and is unbelievably impressive. Robert Parker, Wine Advocate 140, April 2002

164 24 bottles *per lot* HK\$34,000–44,000  
 US\$4,400–5,700

**Château Lafite-Rothschild—Vintage 2004**

*Pauillac, 1er cru classé. Château-bottled*  
*In original wooden case*

Tasting Note: This beautiful, stunningly dense purple-coloured effort (includes about 90% Cabernet Sauvignon) offers up precise notes of graphite, black cherries, cassis, scorched earth, and minerals. Medium to full-bodied with fabulous fruit, impressive richness, refreshing acidity, and sweet tannin, this beauty should be approachable in 4–5 years, and last for three decades. As Lafite Rothschilds go, this is somewhat of a sleeper vintage. Robert Parker, Wine Advocate 171, June 2007

165 12 bottles *per lot* HK\$40,000–50,000  
 US\$5,200–6,500

**Château Cheval-Blanc—Vintage 2004**

*Saint-Emilion, 1er grand cru classé (A). Château-bottled*  
*In original wooden case*

Tasting Note: Eighty thousand bottles of 2004 Cheval Blanc were produced from a blend of 55% Cabernet Franc and 45% Merlot. Subtle herb, menthol, cranberry, blackcurrant, and liquorice aromas emerge from this dark ruby/plum-coloured wine. It is medium-bodied and elegant with plenty of sweet fruit, but not a lot of weight or intensity. The complexity and nobility of Cheval Blanc's gravelly *terroir* is apparent in this delicate, subtle St.-Emilion. Give it a few years to develop additional aromatics, and drink it over the following 12–15. Robert Parker, Wine Advocate 171, June 2007

166 12 bottles *per lot* HK\$22,000–30,000  
 US\$2,900–3,900

**Château Cheval-Blanc—Vintage 2004***Saint-Emilion, 1er grand cru classé (A). Château-bottled  
In original wooden cases*167 24 bottles *per lot* HK\$44,000–56,000  
US\$5,700–7,200**Château Palmer—Vintage 2005***Cantenac (Margaux), 3me cru classé. Château-bottled  
In original wooden case*Tasting Note: Impressively deep, intense; dumb – as yet;  
huge wine, very tannic. (\*\*\*\*\*) 2015 – 2025? M.B.168 12 bottles *per lot* HK\$40,000–50,000  
US\$5,200–6,500**Château Palmer—Vintage 2005***Cantenac (Margaux), 3me cru classé. Château-bottled  
In original wooden case*169 12 bottles *per lot* HK\$40,000–50,000  
US\$5,200–6,500**Château Ducru-Beaucaillou—Vintage 2005***Saint-Julien, 2me cru classé. Château-bottled  
In original wooden case*170 12 bottles *per lot* HK\$18,000–22,000  
US\$2,400–2,800**Château Ducru-Beaucaillou—Vintage 2005***Saint-Julien, 2me cru classé. Château-bottled  
In original wooden cases*171 24 bottles *per lot* HK\$36,000–44,000  
US\$4,700–5,700**Château La Mission-Haut-Brion—Vintage 2005***Talence (Graves), cru classé. Château-bottled  
In original wooden case*Tasting Note: Harmonious; impressive, tannic grip. A  
superb classic La Mission. (\*\*\*\*\*) 2015 – 2030. M.B.172 12 bottles *per lot* HK\$60,000–70,000  
US\$7,800–9,000**Château La Mission-Haut-Brion—Vintage 2005***Talence (Graves), cru classé. Château-bottled  
In original wooden case*173 24 bottles *per lot* HK\$120,000–140,000  
US\$16,000–18,000PETRUS AND LE PIN FROM AN ENGLISH  
PRIVATE CELLAR**Château Pétrus—Vintage 1964***Pomerol, cru exceptionnel. Château-bottled  
Bin-soiled and faded label, slightly damaged. Level top-  
shoulder*Tasting Note: A very sweet, very rich, well-balanced  
bottle at a pre-sale tasting in New York in 1999. Most  
recently, a superb double magnum from Tom Black's  
cellar at a dinner for the Russian National Orchestra:  
impressively deep and still youthful; low-keyed but  
harmonious and complete nose (but I never consider the  
bouquet of Pétrus, or of quite a few other Pomerols, is  
as interesting as the taste and feel in the mouth). In fact,  
I found it straining my imagination to use the  
expression bouquet at all. But what a glorious mouthful  
and mouth feel. Deep. Rich. Yet not overpowering.  
Last tasted at Mosimann's, London, Dec 2000 \*\*\*\*\*)  
M.B.174 1 magnum *per lot* HK\$50,000–70,000  
US\$6,500–9,000

6x75cl

1997



6x75c

1994



Lot 174, 213, 214, 215

1990

**Château Pétrus—Vintage 1989***Pomerol, cru exceptionnel. Château-bottled**Excellent appearance. Levels into neck**In original wooden case*

Tasting Note: At Penning-Roswell's '10-year' first growth tasting in 1999 it was still deep, youthful with opaque core; and a slightly chocolatey nose. As so often, even with these top Pomerols, far more interesting on the palate: sweet, rich, full of fruit, rounded. Most recently, a double magnum: still virtually opaque; good fruit, truffles; fairly full-bodied, a touch of austerity, good texture (which should have alerted me), great length. Tasted blind I thought it was the Latour. Last noted at the Eigensatzs' Hotel Eden-Parc in Bad Schwalbach, Nov 2001 \*\*(\*\*\*) 2015 - 2030 M.B.

175 12 bottles per lot HK\$350,000-450,000  
US\$46,000-58,000

**Le Pin—Vintage 1997***Pomerol. Château-bottled**Excellent appearance. Levels into neck**In six-bottle original wooden cases*

Tasting Note: Le Pin's evolved 1997 displays complex aromatics consisting of roasted coffee, smoke, Provençal herbs, sweet kirsch liqueur, and black cherry fruit. In the mouth, the wine is round, with a velvety texture, low acidity, and excellent concentration and length.

Robert Parker, Wine Advocate 116, April 1998

176 12 bottles per lot HK\$80,000-120,000  
US\$11,000-15,000

**LAFITE-ROTHSCHILD & MOUTON-ROTHSCHILD FROM THE OUTSTANDING 1982 & 1986 VINTAGES**

Perfect provenance is rarely available when purchasing the 'best of the best' in the world of fine wines. Most cases will have been traded and re-traded on multiple occasions, endured many thousands of miles of shipment, often in unknown conditions and rested in many different cellars and warehouses as a result. The following lots 177 to 199 are very different. All have been cellared by their respective owners following purchase *en primeur* in excellent conditions and can be considered as 'one-owner' wines. Rare indeed.

Lots 177 - 184, recently removed from an English country house cellar where the cases have lain undisturbed since original purchase by the current owner. As close to a 'Château release' as you can find.

**Château Lafite-Rothschild—Vintage 1982***Pauillac, 1er cru classé. Château-bottled**Slightly tissue and damp-stained labels. Levels into neck. In original wooden case*

Tasting Note: The 1982 Lafite possesses a dark, dense ruby/purple colour with only a subtle lightening at the rim. Spectacular aromatics offer jammy cherry and black fruits intertwined with lead pencil, mineral, and smoky wood scents. Powerful for a Lafite, this wine unfolds to reveal extraordinary richness, purity, and overall symmetry in addition to stunning flavour depth and persistence. The finish lasts for nearly a minute. Plenty of tannin remains, and the wine displays a vibrancy and youthfulness that belie its 18 years of age. The modern day equivalent of Lafite-Rothschild's immortal 1959, the 1982 will enjoy another 30-70 years of life! An amazing achievement! Anticipated maturity: 2007-2070. Robert Parker, Wine Advocate 129, June 2000

177 6 magnums per lot HK\$250,000-300,000  
US\$33,000-39,000

**Château Lafite-Rothschild—Vintage 1982***Pauillac, 1er cru classé. Château-bottled**Slightly tissue and damp-stained labels. Levels into neck. In slightly damaged original wooden case*

178 6 magnums per lot HK\$250,000-300,000  
US\$33,000-39,000

**Château Mouton-Rothschild—Vintage 1982***Pauillac, 1er cru classé. Château-bottled**Damp-stained labels and original tissues. Levels into neck. In original wooden case*

Tasting Note: Over two dozen notes, consistently good. A magnificent '82, its higher percentage of Cabernet Sauvignon (80%) always very noticeable. At 10 years of age, massively spicy nose and flavour, still youthful but fleshy. Later in the 1990s, mulberry-ripe Cabernet nose, intense, dramatic. Half a dozen recent notes which can be summarised: still fairly deep, rich, dark cherry, positive but mature rim; sweet, glorious fragrance, distinctive Cabernet aroma, great depth, touch of mocha, brown sugar and mild ginger (you name it); very sweet entry, great length, dry finish with lashings of fruit and flesh in between. A great classic, dramatic, Mouton. Last tasted Nov 2005 \*\*\*\*\* M.B.

179 6 magnums per lot HK\$120,000-140,000  
US\$16,000-18,000

**Château Mouton-Rothschild—Vintage 1982***Pauillac, 1er cru classé. Château-bottled**Slightly corroded capsules. Seven very slightly damp-stained and scuffed labels. Levels into neck. In original wooden case*

180 12 bottles per lot HK\$120,000-140,000  
US\$16,000-18,000

**Château Lafite-Rothschild—Vintage 1986***Pauillac, 1er cru classé. Château-bottled**Excellent appearance. Original tissues. Levels into neck. In slightly damaged original wooden case*

Tasting Note: The 1986 possesses outstanding richness, a deep colour, medium body, a graceful, harmonious texture, and superb length. The penetrating fragrance of cedar, chestnuts, minerals, and rich fruit is a hallmark of this wine. Powerful, dense, rich, and tannic, as well as medium to full-bodied, with awesome extraction of fruit, this Lafite has immense potential. Patience is required. Anticipated maturity: 2000-2030. Robert Parker, Bordeaux Book 3rd Edition (1998)

181 6 magnums per lot HK\$100,000-130,000  
US\$13,000-17,000

**Château Lafite-Rothschild—Vintage 1986***Pauillac, 1er cru classé. Château-bottled**Excellent appearance. Original tissues. Levels into neck. In slightly damaged original wooden case*

182 6 magnums per lot HK\$100,000-130,000  
US\$13,000-17,000

**Château Lafite-Rothschild—Vintage 1986***Pauillac, 1er cru classé. Château-bottled**Excellent appearance. Original tissues. Levels into neck. In original wooden case*

Tasting Note: First noted at the Union des Grands Crus tasting at Christie's in 1988. It showed well. Good depth of fruit, long, but lean and taut. Four recent notes: trying to mature; fragrant but hard; crisp, citrus-like fruit, and tannic. Refreshing. Unready (1996). Still fairly intense; low-keyed, slightly peppery, just waking up; some sweetness, but with teeth-gripping tannins (tasted blind 1998). A magnum, still very deep, thick (extract) but with a surprisingly mature orange rim that I associate with tannins dominating the fruit (like some '75s). Very 'medicinal', iron, typically Lafite nose; more amenable than I expected, good mid-palate fruit but hard edged. Something like a '62 or '66. Noted at a combined children's birthday lunch party at home. I propose to leave my children Emma and Bartholomew two magnums each in my will - if Daphne hasn't drunk them! Most recently: impressively deep; very good nose, considerable depth and more to come; unexpectedly sweet and ready to drink though will keep well. Last tasted March 2006 \*\*\*(\*) M.B.

183 12 bottles per lot HK\$100,000-130,000  
US\$13,000-17,000

**Château Lafite-Rothschild—Vintage 1986***Pauillac, 1er cru classé. Château-bottled**Excellent appearance. Original tissues. Levels into neck. In original wooden case*

184 12 bottles per lot HK\$100,000-130,000  
US\$13,000-17,000

**FINEST QUALITY FIRST GROWTH BORDEAUX  
OF PERFECT PROVENANCE FROM 1982 - 1996**

Lots 185 - 196 are all examples of wines purchased *en primeur* and stored since then in the cool underground cellars of Octavian, Corsham. From one of the most famous and well-chosen collections of Bordeaux ever amassed.

*Offered in original wooden cases*

**Château Lafite-Rothschild—Vintage 1982**

*Pauillac, 1er cru classé. Château-bottled*

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

Last noted Dec 2004 \*\*\*\*(\*) M.B.

185 12 bottles *per lot* HK\$250,000-300,000  
US\$33,000-39,000

**Château Lafite-Rothschild—Vintage 1996**

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: 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 colour, and a knock-out nose of lead pencil, minerals, flowers, and blackcurrant 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, April 1999

186 12 bottles *per lot* HK\$100,000-110,000  
US\$13,000-14,000

**Château Lafite-Rothschild**

*Pauillac, 1er cru classé. Château-bottled*

—Vintage 1982 (12)

—Vintage 1996 (12)

187 Above 24 bottles *per lot* HK\$350,000-450,000  
US\$46,000-58,000

**Château Mouton-Rothschild—Vintage 1982**

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Over two dozen notes, consistently good. A magnificent '82, its higher percentage of Cabernet Sauvignon (80%) always very noticeable. At 10 years of age, massively spicy nose and flavour, still youthful but fleshy. Later in the 1990s, mulberry-ripe Cabernet nose, intense, dramatic. Half a dozen recent notes which can be summarised: still fairly deep, rich, dark cherry, positive but mature rim; sweet, glorious fragrance, distinctive Cabernet aroma, great depth, touch of mocha, brown sugar and mild ginger (you name it); very sweet entry, great length, dry finish with lashings of fruit and flesh in between. A great classic, dramatic, Mouton. Last tasted Nov 2005 \*\*\*\*\* M.B.

188 12 bottles *per lot* HK\$120,000-140,000  
US\$16,000-18,000

**Château Haut-Brion—Vintage 1982**

*Pessac (Graves), 1er cru classé. Château-bottled*

Tasting Note: 12,000 cases made, far fewer than any other 1er cru classés. Almost as many notes. So different in style, so good - and a totally different cépages mix, roughly 50/50 Cabernet Sauvignon and Merlot, on the deep Pessac soil. At Penning-Roswell's '10-year' first growth tastings, I have always insisted on serving the Haut-Brion first as it is so distinctive, as on this occasion, and, although good, it got my lowest mark. Most recently: a glowing, mature, tile-red; sweet, now very soft, rich, complete. Tannin assimilated. Last noted at the MW Haut-Brion tasting, Jan 2000 \*\*\*\*\* Superb M.B.

189 12 bottles *per lot* HK\$82,000-95,000  
US\$11,000-12,000



GRAND VIN DE LAFITE ROTHSCHILD  
1855

GRAND VIN DE LAFITE ROTHSCHILD  
1855

GRAND VIN DE LAFITE ROTHSCHILD  
1855

GRAND VIN DE LAFITE ROTHSCHILD  
1855

GRAND VIN  
DE  
LAFITE  
ROTHSCHILD

6 MG

82

GRAND VIN  
DE  
LAFITE  
ROTHSCHILD

6MG.

Lots 177, (178), 181 and (182)

86

**Château Haut-Brion—Vintage 1989***Pessac (Graves), 1er cru classé. Château-bottled*

Tasting Note: 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. However, 1989 was an extraordinary success for Jean Delmas, the administrator of Haut-Brion and La Mission-Haut-Brion. 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 colour, 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, February 1997

190 12 bottles *per lot* HK\$120,000-140,000  
US\$16,000-18,000

**Château Haut-Brion—Vintage 1995***Pessac (Graves), 1er cru classé. Château-bottled*

Tasting Note: First noted in December 1997 at a pre-sale tasting in New York: deep, velvety; harmonious; very dry finish. Next in September 1998: nice texture and weight (13%), elegant. 'Delicious flavour, great length' among other facets noted at the MW Haut-Brion tasting of '95s in November 1999, and, three months later, at yet another MW tasting, a vertical of Haut Brion. Very detailed notes made: deep, crisp ruby with maturing rim; somewhat cherry-like fruit developing richly over 30 minutes in the glass; attractive fruit, chewy, shapely, good dry finish (Monsieur Delmas observed that the '95 was softer, smoother and rounder than the '96, with fleshier, mellower tannins). Lovely wine. Last tasted March 2001 **\*\*(\*\*\*)** 2005-2020 M.B.

191 12 bottles *per lot* HK\$35,000-42,000  
US\$4,600-5,400

**Château Haut-Brion***Pessac (Graves), 1er cru classé. Château-bottled*

A unique and exciting opportunity to purchase three pristine cases of Haut-Brion from superb vintages.

—Vintage 1982 (12)

—Vintage 1989 (12)

—Vintage 1995 (12)

192 Above 36 bottles *per lot* HK\$240,000-280,000  
US\$31,000-36,000

**Château Margaux—Vintage 1996***Margaux, 1er cru classé. Château-bottled*

Tasting Note: An outstanding wine and, as so often, a joy to taste from the start. A high percentage (85%) of Cabernets Sauvignon and Franc. Totally different style to the '95, leaner, spicy, taut fruit, finesse. Good nose, dumb at first but developed lovely fragrance; good flavour and length but tannic and unready. Last tasted June 2003 **\*\*(\*\*\*)** 2010-2030. M.B.

193 12 bottles *per lot* HK\$70,000-85,000  
US\$9,100-11,000

**Château Margaux—Vintage 1997***Margaux, 1er cru classé. Château-bottled*

Tasting Note: Undoubtedly a success for the vintage, this immensely charming, dark ruby/purple-coloured wine exhibits floral, blackcurrant, and smoky, toasty oak aromas. There is admirable richness, excellent ripeness, not a great deal of density, or superb concentration, but plenty of finesse, suppleness, and character. It can be drunk young, or cellared for 12-15 years. Robert Parker, *Wine Advocate* 128 April 2000

194 12 bottles *per lot* HK\$22,000-28,000  
US\$2,900-3,600

**Château Margaux—Vintage 1998***Margaux, 1er cru classé. Château-bottled*

Tasting Note: First tasted in the *chai* in April 1999: fairly deep, plummy-purple; sweet entry, dry finish, good fruit. Next at Wagner's vertical, similar description though, given time in the glass, a great whoosh of fruit and oak, within an hour a touch of caramel, after three hours positively exotic. Crisp, dry and fruity. Last tasted in Zurich, Nov 2000 (\*\*\*\*) 2010 - 2025 M.B.

195 12 bottles per lot HK\$28,000-34,000  
US\$3,700-4,400

**Château Margaux***Margaux, 1er cru classé. Château-bottled*

A tempting three case lot of beguiling Château Margaux with vintages to drink and to keep.

—Vintage 1996 (12)

—Vintage 1997 (12)

—Vintage 1998 (12)

196 Above 36 bottles per lot HK\$120,000-160,000  
US\$16,000-21,000

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**FINEST FIRST GROWTH BORDEAUX FROM AN ENGLISH CELLAR**

The following lots, 197 - 199, from the pristine collection of one of the wine industry's leading advisors. All stored since original purchase in the perfect cool underground U.K. cellars of Octavian, Corsham.

*Offered in original wooden cases*

**Château Mouton-Rothschild—Vintage 1982***Pauillac, 1er cru classé. Château-bottled*

See lot 188 for tasting note

197 12 bottles per lot HK\$120,000-140,000  
US\$16,000-18,000

**Château Cheval-Blanc—Vintage 1982***Saint-Emilion, 1er grand cru classé (A). Château-bottled*

Tasting Note: Superb wine first tasted in cask (Cabernet Franc 60%, Merlot 34%, Malbec 5%, a dash of Cabernet Sauvignon, 1%). Charming and winsome. By the mid-1990s oozingly rich sunburnt 'legs'; rich bouquet; well evolved but with slightly bitter tannic/iron finish. Most recently: medium-deep, lovely colour; distinctive style, harmonious; touch of earthiness and iron, very distinctive, silky texture, perfection. Last tasted July 2002 \*\*\*\*\* M.B.

198 12 bottles per lot HK\$110,000-125,000  
US\$15,000-16,000

**Château Lafite-Rothschild—Vintage 1996***Pauillac, 1er cru classé. Château-bottled*

See lot 186 for tasting note

199 12 bottles per lot HK\$100,000-110,000  
US\$13,000-14,000

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**AN IMPRESSIVE LARGE FORMAT OF YQUEM 1988 FROM A PRIVATE ENGLISH CELLAR**
**Château d'Yquem—Vintage 1988***Sauternes, 1er grand cru classé. Château-bottled*

*Excellent appearance. Level into neck*

*In wooden case*

Tasting Note: Most recently (2000) at Len Evans' 'Imperial Dinner' preceding the '83, very sweet, good flesh and finish. The following year, honeyed depth, fairly powerful, perfect acidity. Nov 2001 \*\*\*\*\* M.B.

200 1 impériale per lot HK\$28,000-34,000  
US\$3,700-4,400

## A SUPERB RANGE OF FIRST GROWTH BORDEAUX OF TWO EXCELLENT VINTAGES

The decade of the 1980's was blessed with many fine vintages, in particular the twin successes of 1988 and 1989. Although certainly overshadowed by the 1982s that went before and the 1990s that came after, these two vintages demonstrate with clarity how Bordeaux of differing style can be attractive to the informed consumer.

The principal qualities of the best 1988 wines lie in their great elegance, balance and prospects for the future. They are not big or particularly deep in colour, but the best demonstrate many of the finest qualities that Bordeaux has to offer without the hefty price tag attached to more fashionable vintages. The 1989s in contrast exhibit much more of the ripe, rich and fleshy characteristics of the 1982s, combined with high levels of alcohol alongside hefty tannins and good concentration. As with the 1988's, they have a great future ahead but with the additional quality of having been so much more drinkable in their early years.

These cases were recently removed from the natural, cool cellar conditions of a private cellar in the UK where they had been stored since original purchase following the vintage. Never traded, never moved for 16/17 years until shipment to Hong Kong for this auction. D.E.

## 1988 BORDEAUX VINTAGE REPORT

The first of a trio of very good vintages and the penultimate vintage of a more than interesting decade. Rather like the '86s, with which, at one time, they seemed to be level pegging, I now think that the '88s, initially somewhat overrated, are now just about coming into their own as serious long-term clarets.

Climatically, for this has the greatest influence on quality and quantity, the spring of 1988 was more than just usually wet, necessitating much spraying; the later flowering conditions were uneven. The summer, from July to September, was drier than usual, monthly temperatures being average. The grapes were ripe and thick-skinned, resulting in deep colours and high tannins following a late harvest in satisfactory conditions.

My conclusion is that the 1988 is a very good vintage and currently undervalued; but in the end, time and tannin will be jostling for supremacy. M.B.

## Château Lafite-Rothschild—Vintage 1988

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Broodingly backward and in need of considerable bottle age, the 1988 is a classic expression of Lafite. This deeply-coloured wine exhibits the tell-tale Lafite bouquet of cedar, subtle herbs, dried pit fruits, minerals, and cassis. Extremely concentrated, with brilliantly focused flavours and huge tannins, this backward, yet impressively endowed Lafite-Rothschild may well turn out to be the wine of the vintage!

Anticipated maturity: 2000–2035. Robert Parker, *Wine Advocate* 95, October 1994

201 24 bottles *per lot* HK\$55,000–85,000  
US\$7,100–11,000

## Château Lafite-Rothschild—Vintage 1988

*Pauillac, 1er cru classé. Château-bottled*

202 36 bottles *per lot* HK\$82,000–100,000  
US\$11,000–13,000

## Château Cheval-Blanc—Vintage 1988

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

Tasting Note: Just three notes. First, the April after the vintage: virtually opaque and, despite its youthfulness, remarkably forthcoming with lovely fruit and extract. Six years later, at the Citibank tasting: still impressively deep; hard nose though sweet, with a hint of vanilla and tobacco; soft yet tannic, refreshing, harmonious. The following year (1997), at Wolf's big vertical, it was trying to mature. It had a crisp Cabernet Franc fruitiness. (Cabernet Franc was 65% of the blend in 1988) but I felt it lacked the usual Cheval Blanc charm. 'Needs time'. More recently, at Penning-Roswell's '10-year' tasting, much less deep in colour, and showing some maturity. The tobacco-like taste I previously noted (in 1996) was repeated. But overall a sweet and lovely wine. Last tasted July 1998 \*\*\*(\*) Now - 2015, possibly longer M.B.

203 24 bottles *per lot* HK\$42,000–50,000  
US\$5,500–6,500

## 1989 BORDEAUX VINTAGE REPORT

Unquestionably a great vintage and one which brought the decade to a resounding close.

First, the weather conditions. In May, growth was three weeks ahead of normal. Early flowering in excellent conditions, followed by the hottest summer since 1949 and the earliest harvest since 1983. However, though the grapes were fully ripe the tannins were not, though later-picked grapes did have softer tannins, but at the expense of acidity.

When youthful, the wines almost without exception were extraordinarily appealing. I personally thought we were in for another '85 but with extra dimensions; perhaps even an early developer. In fact, what seems to have happened is a sort of reversal of roles, the tannin becoming more noticeable, turning the '89 into a much longer-haul vintage than I had anticipated. Nevertheless, many superlative wines. M.B.

### **Château Lafite-Rothschild—Vintage 1989**

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: At 10 years of age it was beginning to show some maturity; spicy, sweet, with fullness of fruit but not of alcohol, the ideal - for claret - being 12.5%. Anyway, a lovely wine; complete. Most recently: a warm, rich colour with a tinge of orange at the rim; very rich, gloriously fragrant bouquet yet with impenetrable depth and concentration; an extraordinary 'attack', very rich entry, nice weight, good fruit, plenty of tannin and acidity. Last tasted May 2002 \*\*\*(\*\*)

2010 - 2030. M.B.

204 12 bottles *per lot* HK\$30,000-36,000  
US\$3,900-4,600

### **Château Lafite-Rothschild—Vintage 1989**

*Pauillac, 1er cru classé. Château-bottled*

205 24 bottles *per lot* HK\$60,000-72,000  
US\$7,800-9,300

### **Château Mouton-Rothschild—Vintage 1989**

*Pauillac, 1er cru classé. Château-bottled*

Tasting Note: Also exciting in its youth, with Mouton's inimitable, spicy, cassis aroma, flesh and fruit. Twelve months after the harvest, peppery, vigorous, its tannins on the bitter side. The following spring (1991), I found it so much more exotic than the '90. Sweet. Fabulous. Most recently: very bright and appealing, opaque core but maturing; immediately fragrant, well developed harmonious bouquet, rich, whiff of mocha; medium-sweet, good fruit, perfect weight (12.5%), firm, silky tannins. A lovely wine. Last noted in Dec 2005 \*\*(\*\*\*)

2010 - 2030 M.B.

206 24 bottles *per lot* HK\$34,000-42,000  
US\$4,400-5,400

### **Château Mouton-Rothschild—Vintage 1989**

*Pauillac, 1er cru classé. Château-bottled*

207 36 bottles *per lot* HK\$51,000-63,000  
US\$6,600-8,100

### **Château Haut-Brion—Vintage 1989**

*Pessac (Graves), 1er cru classé. Château-bottled*

*In original wooden case*

Tasting Note: A wonderful wine. Deep, rich and spicy, sweet, fleshy, well endowed (November 1990). Two notes in 2000, with almost identical descriptions: medium-deep, maturing, its colour soft and mellow; warm, rich, slightly earthy nose and taste. Bouquet opening up beautifully; soft mellow repeated, sweet, full, rich, lovely flavour but with teeth-gripping acidity. Most recently, a double magnum: rich, fruity, but with a slightly astringent finish already noted. Nov 2001 \*\*\*(\*\*)

2010 - 2025 M.B.

208 12 bottles *per lot* HK\$120,000-140,000  
US\$16,000-18,000

**Château Haut-Brion—Vintage 1989**

*Pessac (Graves), 1er cru classé. Château-bottled*  
 209 24 bottles per lot HK\$240,000–280,000  
 US\$31,000–36,000

**Château Cheval-Blanc—Vintage 1989**

*Saint-Emilion, 1er grand cru classé (A). Château-bottled*  
 Tasting Note: Most recently, in jeroboam, tasted blind;  
 rich, chocolatey, mocha nose – could only be Right  
 Bank; soft, chewy, elegant, lovely. (Oct 2001) ★★★★★  
 Now – 2015 M.B.  
 210 12 bottles per lot HK\$28,000–35,000  
 US\$3,700–4,500

**Château Cheval-Blanc—Vintage 1989**

*Saint-Emilion, 1er grand cru classé (A). Château-bottled*  
 211 24 bottles per lot HK\$55,000–70,000  
 US\$7,100–9,000

**Château Haut-Brion—Vintage 1989**

*Pessac (Graves), 1er cru classé. Château-bottled*  
*Excellent appearance. Integrated US slip labels*  
*In original wooden case*  
 See lot 208 for tasting note  
 212 12 bottles per lot HK\$120,000–140,000  
 US\$16,000–18,000

ORIGINAL WOODEN CASES OF CHATEAU  
 PETRUS WITH IMPECCABLE PROVENANCE

**Château Pétrus—Vintage 1990**

*Pomerol, cru exceptionnel. Château-bottled*  
*Excellent appearance. Levels into neck*  
*In original six-bottle wooden case*  
 Tasting Note: The phenomenally rich, well-endowed  
 1990 Pétrus has been magical from the first time I tasted  
 it in cask. The colour 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 flavour, 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. Robert Parker  
 Bordeaux Book 3rd Edition (1998)  
 213 6 bottles per lot HK\$170,000–210,000  
 US\$22,000–27,000

**Château Pétrus—Vintage 1994**

*Pomerol, cru exceptionnel. Château-bottled*  
*Excellent appearance. Levels into neck*  
*In original six-bottle wooden case*  
 Tasting Note: The 1994 Pétrus has emerged from its  
 cloak of tannin and is exhibiting a profoundly dark,  
 opaque colour, powerful aromas of overripe mulberries  
 and blackcurrants intermingled with toasty, spicy, oak,  
 and fabulously sweet, rich fruit. This extremely dense,  
 powerful, highly-extracted wine will need 5–8 years of  
 cellaring. It is a sensational effort from this small estate.  
 Look for it to rival Latour and Lafleur as one of the  
 three longest-lived wines of the vintage; it will age for  
 30–35 years. Robert Parker, Wine Advocate 104 April  
 1996  
 214 6 bottles per lot HK\$50,000–56,000  
 US\$6,500–7,200

**Château Pétrus—Vintage 1997**

*Pomerol, cru exceptionnel. Château-bottled*  
*Excellent appearance. Integrated Singapore slip labels. Levels*  
*into neck*  
*In original six-bottle wooden case*  
 Tasting Note: The dense plum/ruby/purple colour is  
 accompanied by a closed bouquet of mocha, dried  
 tomato skin, and black fruits. In the mouth, it is one of  
 the most muscular 1997s, exhibiting outstanding  
 concentration, length, intensity, and depth, copious  
 tannin, and a fine mouth-feel. Anticipated maturity:  
 2006–2025. Robert Parker; Wine Advocate 128, April  
 2000  
 215 6 bottles per lot HK\$40,000–50,000  
 US\$5,200–6,500

**Château Pétrus—Vintage 1990**

*Pomerol, cru exceptionnel. Château-bottled*  
*In original wooden case*  
 See lot 213 for tasting note  
 216 12 bottles per lot HK\$280,000–350,000  
 US\$37,000–45,000



Lot 216

**Château Pétrus—Vintage 1995***Pomerol, cru exceptionnel. Château-bottled**In original wooden case*

Tasting Note: Unquestionably one of the vintage's superstars, the 1995 Pétrus is taking on a personality similar to the extraordinarily backward, muscular 1975. This is not a Pétrus that can be approached in its youth (i.e., the perfect duo of 1989 and 1990). The wine exhibits an opaque ruby/purple colour, followed by a knock-out nose of pain grillé, jammy black fruits, and roasted coffee. On the palate, it possesses teeth-staining extract levels, massive body, and rich, sweet black fruits buttressed by powerful, noticeable tannin. A formidably endowed wine with layers of extract, this is a huge, tannic, monstrous-sized Pétrus that will require a minimum of 10 years of cellaring. Forget all the nonsense about Merlot producing sweet, soft, ready to drink wines, because low yielding, old Merlot vines made in the way of Pétrus and other top Pomerols frequently possess as much ageing potential as any great Cabernet Sauvignon-based wine in the world. Look for the 1995 Pétrus to last for 50+ years. Anticipated maturity: 2007-2050. Robert Parker, Wine Advocate 115, February 1998

217 12 bottles *per lot* HK\$120,000-160,000  
US\$16,000-21,000

A RANGE OF FIRST GROWTH BORDEAUX AND RARE LE PIN 2003 - 2005 OFFERED IN PRISTINE CONDITION FROM PRIVATE CELLARS

**Château Lafite-Rothschild—Vintage 2003***Pauillac, 1er cru classé. Château-bottled**In six-bottle original wooden cases*

Tasting Note: A modern day version of the 1959 Lafite, the 2003 Lafite Rothschild was bottled in mid-May, 2005 after achieving 12.9% natural alcohol - hardly an astonishing figure given the vintage's weather conditions. A combination of 86% Cabernet Sauvignon, 9% Merlot, 3% Cabernet Franc, and 2% Petit Verdot, it represents a ripe version of the essence of Lafite-Rothschild. Dense purple-coloured, with classic notes of graphite intertwined with melted liquorice, crème de cassis, smoke, and flowers, it reveals extraordinary richness, opulence, power, purity, intensity, and viscosity. Whether this wine will close down or not is questionable as it is somewhat atypical given its sweetness and softness. Analytically, there are extremely high tannins, which I suspect will assert themselves in the future. Production in 2003 was less than half of normal. Anticipated maturity: 2010-2050. Robert Parker, Wine Advocate 164, April 2006

218 12 bottles *per lot* HK\$70,000-95,000  
US\$9,100-12,000

**Château Lafite-Rothschild—Vintage 2003***Pauillac, 1er cru classé. Château-bottled**In six-bottle original wooden cases*

219 24 bottles *per lot* HK\$140,000-190,000  
US\$19,000-25,000

**Château Margaux—Vintage 2003***Margaux, 1er cru classé. Château-bottled**In six-bottle original wooden cases*

Tasting Note: Three months prior to bottling: appearance already losing its youthful garb, opening up; nose low-keyed, touch of coffee and soft sawn wood; sweet, high extract, soft, very rich yet firm. Sweet tannins. Attractive. Relatively early development? Last tasted May 2005 (\*\*\*\*) 2013-2023. M.B.

220 12 bottles *per lot* HK\$55,000-85,000  
US\$7,100-11,000

**Château Mouton-Rothschild—Vintage 2003***Pauillac, 1er cru classé. Château-bottled**In six-bottle original wooden cases*

Tasting Note: Very deep, rich legs; spicy, meaty nose which quickly opened up fragrantly with 'biscuity' fruit; sweet, rich, chewy, substantial (12.87%) extract, semi-masked tannins. At the château, March 2004 (\*\*\*\*) 2005 - 2025. M.B.

221 12 bottles *per lot* HK\$28,000-35,000  
US\$3,700-4,500

**Château Mouton-Rothschild—Vintage 2003***Pauillac, 1er cru classé. Château-bottled**In six-bottle original wooden cases*

222 12 bottles *per lot* HK\$28,000-35,000  
US\$3,700-4,500

**Château Haut-Brion—Vintage 2003***Pessac (Graves), 1er cru classé. Château-bottled**In six-bottle original wooden cases*

Tasting Note: High percentage of Merlot (58%). Very deep, intense, ruby; fruit, oak, whiff of strawberry, scented, attractive; medium- dry to dry finish, good flesh and length. March 2004 (\*\*\*\*) 2013-2023 M.B.

223 12 bottles *per lot* HK\$22,000-30,000  
US\$2,900-3,900

**Château Haut-Brion—Vintage 2003***Pessac (Graves), 1er cru classé. Château-bottled**In six-bottle original wooden cases*

224	12 bottles	per lot HK\$22,000-30,000 US\$2,900-3,900
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**Le Pin—Vintage 2004***Pomerol. Château-bottled**In six-bottle original wooden cases*

Tasting Note: There are 580 cases of the exotic, flamboyant 2004 Le Pin. Its dense plum/ruby colour is accompanied by sweet aromas of kirsch, cassis, smoke, earth, and roasted herbs. Super-opulent for the vintage, it possesses wonderful fruit and glycerin, medium to full body, and a fleshy personality. It should drink well young, yet age nicely for two decades or more. The Pomerol of the vintage? Robert Parker, Wine Advocate 171, June 2007

225	12 bottles	per lot HK\$90,000-130,000 US\$12,000-17,000
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**Le Pin—Vintage 2004***Pomerol. Château-bottled**In six-bottle original wooden cases*

226	24 bottles	per lot HK\$180,000-260,000 US\$24,000-34,000
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**Château Margaux—Vintage 2005***Margaux, 1er cru classé. Château-bottled**In original wooden cases*

Tasting Note: High percentage of Cabernet Sauvignon (85%), unusually low percentage of Merlot (8%), the latter due to the exceptionally rich and high alcoholic content which would unbalance the blend. Deep, lovely colour but not as intense as expected; even by youthful Margaux standards, an extraordinary aroma, exquisite crystallised violets and mint. Totally unique: no other '05 matches this scent. On the palate, very crisp, alcohol a reasonable 13% good length of course, and tannic. At the château, April 2006 (\*\*\*\*\*) tempted to say 2015 - 2030 but Margaux has the tendency to be hard and unyielding aged 10, so from 2020. M.B.

227	24 bottles	per lot HK\$190,000-260,000 US\$25,000-34,000
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**Château Margaux—Vintage 2005***Margaux, 1er cru classé. Château-bottled**In original wooden cases*

228	36 bottles	per lot HK\$280,000-380,000 US\$37,000-49,000
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**Château Cheval-Blanc—Vintage 2005***Saint-Emilion, 1er grand cru classé (A). Château-bottled**In original wooden cases*

Tasting Note: Cépages: 55% Cabernet Franc, 45% Merlot. Fairly deep, velvety sheen, medium intensity; lowed keyed, then developing a rich, biscuity, spicy, gingery nose; leaner than expected, highish alcohol (13.7%), somewhat bitter tannins, good length. A classy wine. At the château April 2006 (\*\*\*\*\*) 2015- 2025. M.B.

229	24 bottles	per lot HK\$170,000-240,000 US\$22,000-31,000
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**Château Cheval-Blanc—Vintage 2005***Saint-Emilion, 1er grand cru classé (A). Château-bottled**In original wooden cases*

230	36 bottles	per lot HK\$250,000-350,000 US\$33,000-45,000
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FINE RHONE WINES INCLUDING RARE 1945 HERMITAGE LA CHAPELLE, 100 POINT COTE-ROTIE FROM GUIGAL AND 1990 HERMITAGE BY CHAVE

**Hermitage, La Chapelle—Vintage 1945***Rhône. Domaine-bottled: Paul Jaboulet Aîné**Very good appearance with embossed metal capsule. Slightly bin-soiled label. Level 3.8cms below base of cork*

1945 Vintage Note: Great vintage. Small production. Hermitage particularly fine though not tasted since 1973 (when La Chapelle was magnificent) M.B.

231	1 bottle	per lot HK\$100,000-125,000 US\$13,000-16,000
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**Côte-Rôtie, La Mouline—Vintage 1985**

*Rhône. Domaine-bottled: E. Guigal*

*All bottles of excellent appearance, eight with original wires. Three with slightly bin-soiled labels. Levels two cms or better below base of corks*

*In Christie's cartons*

Tasting Note: One of the all-time great La Moulines, this still youthful and unevolved wine does not have the tannic ferocity of the 1988, or the sheer force and intensity of the 1978, 1976, and 1969, but it represents the epitome of this single-vineyard wine. Everything fits perfectly in this full-bodied, black/purple-coloured wine that reveals no garnet or amber at the edge of its colour. The nose offers up a formidable array of overripe black raspberries and cherries intertwined with scents of cedar, chocolate, olives, and toast. Extremely full-bodied, with an unctuousity and opulence that must be tasted to be believed, this velvety-textured wine's finish lasts for over a minute. It is one of the most concentrated but profoundly endowed and well-balanced wines I have ever tasted. Like so many of the wines Guigal has produced from this vineyard, no matter how hard one tries to articulate its glories, words are simply inadequate. The 1985 is just beginning to achieve full maturity, where it should remain for another 15 + years. Anticipated maturity: now-2012.

Robert Parker, Rhône Book (1997)

232 12 bottles *per lot* HK\$105,000-140,000  
US\$14,000-18,000

**Côte-Rôtie, La Landonne—Vintage 1985**

*Rhône. Domaine-bottled: E. Guigal*

*All bottles of excellent appearance, three labels slightly bin-soiled and two slightly damaged. Six Dutch import strip labels. Levels two cms or better below base or corks*

*In Christie's carton*

Tasting Note: Once again the darkest, thickest, most powerful, and formidably concentrated of Guigal's single-vineyard Côte Rôties, the 1985 La Landonne is also the least flattering and most intimidating. Like its two siblings, it is throwing a hefty sediment, with the inside of the bottle resembling that of a 15-year-old vintage port. The colour is still a murky, inky purple. The nose offers up aromas of beef blood, vitamins (iron?), minerals, smoke, and truffles. Extremely thick, full-bodied, and massive, with noticeable tannin, this monster wine reveals no hard edges, but it does possess teeth-staining extract and power. It is a remarkable effort! Anticipated maturity: 2000-2025. Robert Parker, Rhône Book (1997)

233 12 bottles *per lot* HK\$105,000-140,000  
US\$14,000-18,000

**Côte-Rôtie, La Turque—Vintage 1990**

*Rhône. Domaine-bottled: E. Guigal*

*All bottles of excellent appearance with three slightly damaged capsules*

*In original wooden case*

Tasting Note: The debut vintage for this wine was especially impressive in view of the fact that the vineyard was so young. The 1985 La Turque's colour remains a dark purple, with no signs of amber or lightening. The nose explodes from the glass, revealing scents of jammy black fruits, liquorice, lead pencil, and smoke. Sweet, thick, highly concentrated flavours contain enough acidity and soft wood tannin to give the wine a well-focused feel. This prodigiously endowed, rich wine should continue to evolve and offer accessible drinking for another 15+ years. Anticipated maturity: now-2012. Robert Parker, Rhône Book (1997)

234 12 bottles *per lot* HK\$85,000-100,000  
US\$11,000-13,000

**Côte-Rôtie, La Landonne—Vintage 1990**

*Rhône. Domaine-bottled: E. Guigal*

*All bottles of excellent appearance*

*In slightly damaged original wooden case*

Tasting Note: The 1990 La Landonne is a perfect wine! Fortunately, more than 800 cases were produced. It possesses an opaque black colour, and a huge, truffle, liquorice, cassis, and peppery-scented nose. While it is one of the most concentrated wines I have ever poured across my palate, it is perfectly balanced, with adequate underlying acidity, huge extraction of ripe fruit and tannin, and a phenomenal 70-second or longer finish. This is the essence of Syrah! Give this monumental wine 7-10 years of cellaring; it will last for 40-45 + years. Robert Parker, Rhône Book (1997)

235 12 bottles *per lot* HK\$82,000-100,000  
US\$11,000-13,000



Lots 232, 234 and 235

**Hermitage—Vintage 1990**

*Domaine-bottled: Chave*

*Excellent appearance*

*In original carton*

Tasting Note: 1990 is the Hermitage appellation's greatest vintage since 1978, and maybe since 1961. I have been tasting Chave's Hermitage since the great 1978 vintage, and the black-coloured 1990 is unquestionably the most massive and concentrated wine he has yet produced. Perhaps the real difference between it and the splendid 1989 is that the 1990 exhibits a more roasted character to its nose, as well as a bit more tannin and concentration in the mouth. Except for that, they are both mind-boggling, monumental bottles of red Hermitage. The 1990, which offers huge aromas of tar, roasted cassis fruit, and hickory, as well as astonishing concentration, will not be interesting to drink young. Anticipated maturity: 2005-2040. Robert Parker, Rhône Book (1997)

236 12 bottles per lot HK\$48,000-60,000  
US\$6,200-7,700

**DOM PERIGNON ROSE, KRUG AND ROEDERER CRISTAL FROM EXCELLENT VINTAGES**

For anybody considering the purchase of top quality, mature vintage Champagne, two questions should be at the top of their list.

- 1). Provenance - who has owned it before me?
- 2). Cellarage - where and how has it been stored?

The following Champagnes are all 'one previous owner' - thus they have never been traded or moved since original purchase and have enjoyed the cool, slightly damp conditions of a superb UK private cellar during the intervening years. Mature Champagne that has been stored in this way is extremely rare and can be a revelation for the consumer with subtle nutty and smoky flavours combining with alluring richness and depth of fruit. These four vintages from three of the best-known and most highly-rated Champagne houses - 1966, 1982, 1990 and 1996 - are all rated as excellent. D.E.

**Dom Pérignon, Rosé—Vintage 1966**

*All bottles of excellent appearance with excellent levels. Some very slight damage to foils. Packed into Christie's carton*

237 6 bottles per lot HK\$50,000-65,000  
US\$6,500-8,400

**Krug—Vintage 1982**

*All bottles of excellent appearance. In original tissues. In original cartons*

Tasting Note: Most recently, an intriguing bottle opening a wine dinner at home: medium-pale straw gold with continuous spray of fine bubbles; bouquet of bitter walnuts; medium-dry, strongly scented old straw flavour, very distinctive, attractive. Last tasted June 1999 \*\*\*\*\* M.B.

238 24 bottles per lot HK\$55,000-75,000  
US\$7,100-9,700

**Krug—Vintage 1982**

*All bottles of excellent appearance. In original tissues. In original cartons*

239 36 bottles per lot HK\$82,000-100,000  
US\$11,000-13,000

**Louis Roederer Cristal—Vintage 1990**

*All bottles of excellent appearance. In original cellophanes. Packed in polyshipper carton*

Tasting Note: 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, October 1998

240 12 bottles per lot HK\$35,000-45,000  
US\$4,600-5,800



**Louis Roederer Cristal—Vintage 1996***All bottles of excellent appearance. In original cellophanes.**Packed in polyshipper carton*

241 12 bottles per lot HK\$25,000-30,000  
US\$3,300-3,900

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1985 KRUG COLLECTION AND DOM  
PERIGNON FROM THE SUPERLATIVE 1990  
VINTAGE

**Krug Collection—Vintage 1985***All bottles of excellent appearance. In individual gift pack cartons*

242 5 bottles per lot HK\$25,000-35,000  
US\$3,300-4,500

**Dom Pérignon—Vintage 1990***In original carton*

Tasting Note: The profoundly rich 1990 Dom Pérignon is a creamy-textured, full styled offering that loses none of its elegance in spite of its flavour authority. It will improve for 5-10 years, and appears capable of surpassing the fabulous 1985 and 1982. It seems obvious that the quality of the 1990 Champagne vintage is going to be remarkable, and the world-wide demand will be unprecedented. The message - buy them now! Robert Parker, Wine Advocate 109, February 1997

243 6 magnums per lot HK\$28,000-34,000  
US\$3,700-4,400

**Dom Pérignon—Vintage 1990***In six bottle original cartons*

244 12 bottles per lot HK\$25,000-30,000  
US\$3,300-3,900

**Dom Pérignon—Vintage 1990***In six bottle original cartons*

245 24 bottles per lot HK\$50,000-60,000  
US\$6,500-7,700

**END OF SALE**

The Next Hong Kong wine sales will take place  
in May and November, 2009  
Dates to be announced

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( ) = part of a lot

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All wines will be stored at Crown Wine Cellars Limited at our cost (on a complimentary basis) up to 4 January 2009. If purchases are not collected by 4 January 2009, buyer shall authorise Crown Wine Cellars Limited to store the wines at Crown Wine Cellars Limited's prevailing storage charges at buyer expense until such time that wine be collected.

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It is the responsibility of the buyers and consignors to pick up purchases or make all local delivery and/or shipping arrangements. All shipping charges, local delivery charges, transit insurance and packing will be at the expense of the buyers and consignors. All charges will have to be prepaid to Crown Wine Cellars Limited before shipment can be effected. All breakages or missing bottles must be reported to Crown Wine Cellars Limited within three days of delivery.

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We recommend that buyers request an estimate for any large items or property of high value that require professional packing. Please note that transit insurance is available at the time of collection of property. For more information please contact the Shipping Department at +852 2978 9914.

## CLASSIFICATIONS

Bordeaux 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 Château-bottled unless stated otherwise.

## 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.

# 重要通告及目錄編列方法之說明

## 重要通告

### 佳士得在受委託拍賣品中的權益

佳士得可能不時提供其或其附屬公司部分或全部擁有之拍賣品。該等拍賣品於目錄中其拍賣編號旁註有<sup>A</sup>號，以供識別。佳士得有時在受委託出售的拍賣品中有着直接的財政權益，這可能包括保證最低出售價格或以受委託拍賣品作抵押預先支付委託人該等拍賣品於目錄中其拍賣編號旁註有<sup>B</sup>號以供識別。倘若佳士得在目錄中的每一項拍賣品均有著擁有或財政權益，則佳士得將不在每一項拍賣品旁註上符號，但將於目錄的前部份聲明其權益。

### 所有量度皆為約數

#### 狀況報告

佳士得目錄只會於多類型作品（例如印刷品、書本及酒類）的描述中提及狀況事宜。至於其他所有拍賣品，除列明重鑿或替換部分外，均無其他狀況聲明。如欲索取某拍賣品的狀況報告，請與專家聯絡。

狀況報告乃佳士得向有興趣客戶提供的一項服務。準買家應注意每項拍賣品均以現狀出售，拍賣品的描述並不可作保證。

### 有關含有瀕臨絕種動物物料的拍賣品

如欲出口由動物的身體部分（例如象牙、鯨骨、玳瑁殼、犀牛角等）製造或組成（不論百分比率）的任何物品，則必須向香港漁農自然護理署取得出口許可證，而簽發過程可能需要八個星期。客戶應向入口國家的管理機構查詢有關入口這類物品的任何限制-多個國家絕對禁止某類物品進口。例如，美國一般都禁止包含其指定為瀕臨絕種或受威脅動物而歷史少於一百年的物件入口。這類物品於本目錄中註有（\*\*）號，以供識別。

### 本目錄採用之貨幣兌換率

7.8 港元 = 1 美元

本目錄中標示的貨幣兌換率是根據目錄付印時的兌換率設定，可能與拍賣當日兌換率有差別。競投者請注意，所有貨品的估價均是多月前擬定，並非一成不變，拍賣時可能會偏出調整。

### 購買一系列貨批的選擇權

包一組貨批內含多批相同批量、瓶容量及種類的葡萄酒。競投將會由一系列貨批之中的第一貨批開始，成功競投的買家有權以相同的成交價購入系列中部分或全部貨批。若果第一貨批的買家未有進一步購入，該系列貨批的餘下貨批將會相似的方式開放競投。佳士得建議對貨批的出價應在該系列貨批的第一貨批之上。如果出價被取代，佳士得將會自動把買家的出價置在下一相同貨批，如此類推。在所有情況下，有關出價均全權由拍賣官處理。

### 保險

所有葡萄酒將根據發票價值或成交價投保至2009年1月4日為止，佳士得會負責支付該投保費用。由2009年1月5日起，保險將會根據Crown Wine Cellars Limited現行規則和條款進行，貯存的保險費用會直接向買家及/或賣家收取款項，直至提取葡萄酒為止。有關Crown Wine Cellars Limited的保險單之詳情，請直接與Crown Wine Cellars Limited 聯絡。

### 貯存及提取葡萄酒

所有葡萄酒會貯存在Crown Wine Cellars Limited至2009年1月4日為止，佳士得會負責支付該等費用。如果已購買的葡萄酒在2009年1月4日仍未提取，即表示買家授權Crown Wine Cellars Limited貯存該葡萄酒，有關Crown Wine Cellars Limited的貯存費用會由買家支付，直至該葡萄酒提取為止。

買家在向佳士得支付所有費用後的七(7)天內，Crown Wine Cellars Limited將會聯絡買家安排提取或送遞指示。為此用途，佳士得將需要向Crown Wine Cellars Limited提供買家的聯絡資料。當買家完全清繳佳士得的發票後，佳士得會向買家發出佳士得託收委託書，買家要向Crown Wine Cellars Limited出示該託收委託書，才會發放所有葡萄酒。

買家及賣家須負責提取已購買葡萄酒或安排本地送遞及/或運送。所有運費、本地送遞收費、運輸保險及包裝支出將由買家及賣家負責。所有費用要在運送前預先繳付予Crown Wine Cellars Limited，才會進行付運。所有破損或遺漏瓶數，必須在送遞的三天內向Crown Wine Cellars Limited報告。

### 付運至本地買家

Crown Wine Cellar Limited可應要求直接安排在本地運送葡萄酒。須收取費用。

### 付運至海外買家

買家須負責取得所有相關的進出口牌照。提運表格附於發票後。買家須負責領取拍賣品及安排提運事宜。在款項全數付清後，佳士得可依照買家之要求，代為安排包裝、運輸保險及付運事宜，買家須繳付有關收費。至於需要專業包裝之大型或貴重物品，我們建議買家預先查詢所需之費用。

買家可於提取拍賣品時索取運輸保險之資料。查詢詳情，請致電佳士得運輸部，電話+852 2978 9914。

### 分類

內容中的波爾多分類標準僅作識別之用，並且根據Médoc一八五五年正式的分類標準及其他標準來源。除註明外，所有葡萄酒均在莊園內裝瓶。

### 舊酒的自然耗損及酒塞

在本目錄內列明的葡萄酒均在付印前確定內容正確，惟舊酒買家必須對自然程度的耗損、酒箱狀況、標籤、酒塞及葡萄酒的分別有過度寬容。恕不接受退貨。

### 耗損

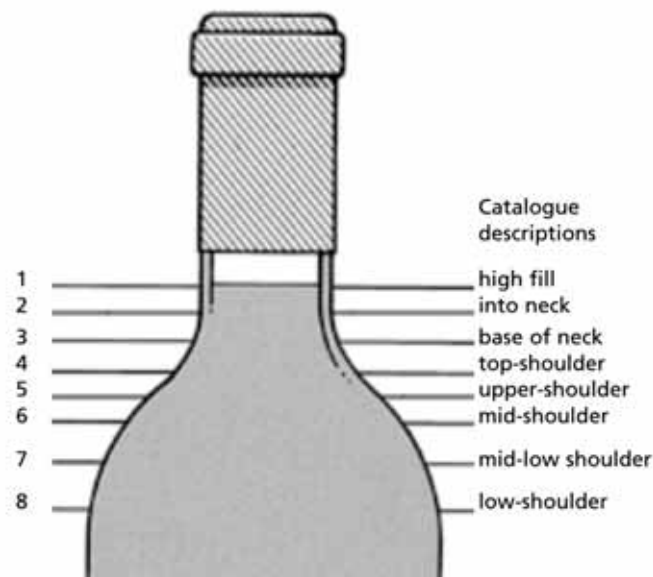
葡萄酒水位未能達至最佳程度之差距，有關差距會根據葡萄酒之年期而有所不同，而在銷售前通過檢驗確定的情況下，均會在目錄中註明。

本條款如有任何詮釋上的問題，一概以英文版本為準。

# LEVEL/ULLAGE DESCRIPTIONS AND INTERPRETATIONS

(see notes below)

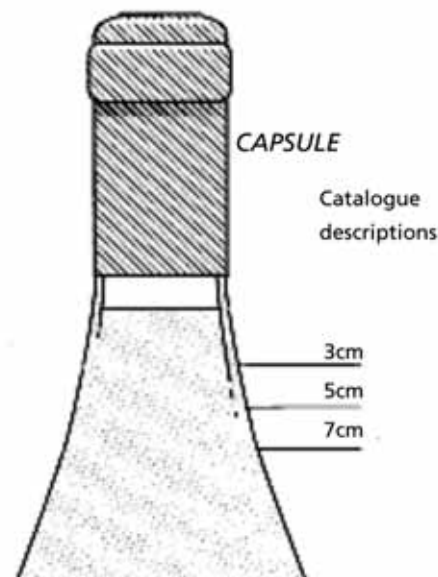
## BORDEAUX



- 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.

## BURGUNDY



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
methuseiah (Burgundy)	= eight regular bottles

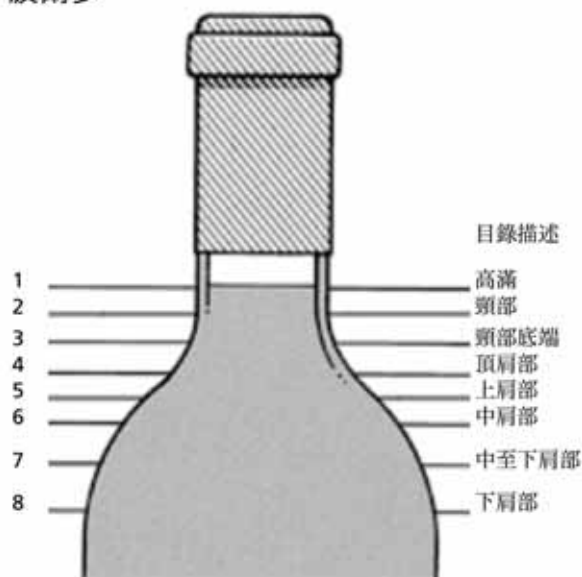
### SPECIAL NOTICE

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 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.

# 狀況/損耗量形容及解釋 (請細閱以下)

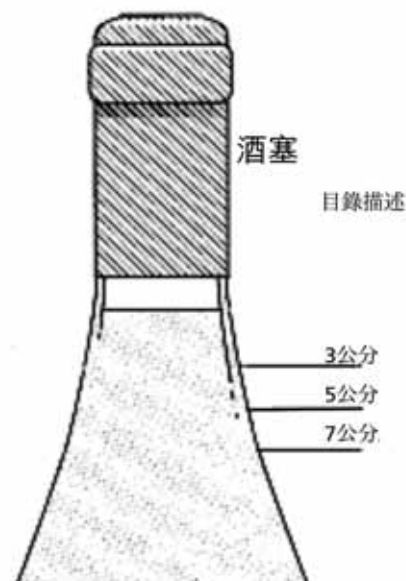
## 波爾多



- 1 頸部:  
新酒的正常水位。若酒齡超過10年的酒  
還保持這水位，是非常好的。
- 2 頸部底端:  
對任何酒齡的酒來說，都是很好的，尤  
其是如酒齡是超過20年的酒。
- 3 最頂肩部
- 4 頂肩部:  
正常的如酒齡是15年或以上。
- 5 上肩部:  
因酒塞鬆懈及蒸發以至有少許自然的退  
減，一般是沒有問題的。可接受如酒齡  
超過20年。

- 6 中肩部:  
酒塞可能有一些削弱，有一些風險，不  
是異常的如酒齡到達30/40年。估值通常  
會把此計算在內。
- 7 中至低肩部:  
有些風險，低估值。
- 8 低肩部:  
高風險及一般只會售賣當酒或招紙是很  
稀有或珍貴。常常也是低估值。

## 勃根地



由於肩部的斜度並不能夠形容中肩等的水位，  
在可能的情况下酒塞及葡萄酒之間的距離將會  
以厘米量度及收錄。

勃根地酒的狀況及可飲用程度，較之於波爾多  
酒，較少受自然耗損影響。例如酒齡為三十年  
的勃根地酒有5至7厘米的自然耗損可視為正  
常。酒齡良好的，會有3.5至4厘米的自然耗  
損，酒齡超卓的甚至會有7厘米的自然耗損，  
很少具有風險。

酒瓶大小	
magnum	= 2個標準瓶
marie-jeanne	= 3個標準瓶
double-magnum	= 4個標準瓶
jeroboam (Burgundy, Champagne)	= 4個標準瓶
jeroboam (Bordeaux)	= 6個標準瓶 (或5升)
impériale (Bordeaux)	= 8個標準瓶
methuselah (Burgundy)	= 8個標準瓶

## 特別通告

儘管已盡一切辦法去形容或量度較舊葡萄酒的水位，超過20年的酒塞亦會開始失去其彈性，水位可能在收錄目錄及銷售期間改變。舊酒塞亦已知可能在運送或運抵後失效。佳士得因此重申舊酒的酒塞經常有損壞的風險，必須對此有適當的寬容。除出現在銷售條款第5段的情況，在任何情況下，在運送後均不可調整價格或退款。除註明外，所有波爾多酒均以Château樽裝，所有葡萄酒均在生產國裝瓶。

有關打開酒箱及列明水位的重要註釋：佳士得一般的政策是打開所有木酒箱，並說明水位。投標者必須對1984年及更舊的葡萄酒可能出現的自然耗損的合理差異有所寬容。此外，除另有註明，所有1985年及更新的葡萄酒均有頸部底端或更佳的水位。

# BUYING AT CHRISTIE'S

## CONDITIONS OF SALE

Christie's Conditions of Sale and Limited Warranty are set out later in this catalogue. Bidders are strongly encouraged to read these as they set out the terms on which property is bought at auction.

## ESTIMATES

Estimates are based upon prices recently paid at auction for comparable property, condition, rarity, quality and provenance. Estimates are prepared well in advance of the auction 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. Where "Estimate on Request" appears, please contact the Specialist Department for further information.

## RESERVES

The reserve is the confidential minimum price the consignee 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 red title and the symbol \* next to the lot number.

## BUYER'S PREMIUM

Christie's charges a premium to the buyer on the final bid price of each lot sold. For wine and cigars, the buyer's premium is 20% of the final bid price.

## TAX

All sums payable by the buyer to Christie's are exclusive of any goods or service tax or other value added tax (whether imposed by Hong Kong or otherwise). If any such tax applies, the buyer shall pay such tax at the rate and time as required by the relevant law.

## 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.

## BIDDER REGISTRATION

Prospective buyers should register for a numbered bidding paddle at least 30 minutes before the auction. 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 cheque or credit approval through Christie's Accounts Department at +852 2978 9916.

## 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 seller 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 consignee. Under no circumstances will the auctioneer place any bid on behalf of the consignee at or above the reserve. Bid steps are shown on the Absentee Bid Form at the back of this catalogue.

## 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. If identical bids are received from two or more parties, the first bid received by Christie's will take priority. 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 location, or on christies.com.

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.

## TELEPHONE BIDS

Prospective buyers may bid by telephone during the course of the auction. Arrangements for this service must be confirmed with the Bid Department at least 24 hours prior to the auction at +852 2978 9910. 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 conversation. Telephone bids cannot be accepted for lots estimated below HK\$25,000. 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.

## 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 VAT.

## AUCTION RESULTS

To obtain spoken results for specific lots or faxed results for an entire sale, please call Hong Kong Office at +852 2521 5396 or London Office at +44 (0)20 7627 2707. Information can also be obtained from our website at christies.com.

## PAYMENT

Payment must be made within seven calendar days of the sale. This applies even if the buyer wishes to export the lot and an export licence is (or may be) required. The buyer will not acquire title to the lot until all amounts due to Christie's, Christie, Manson & Woods Limited, Christie's International plc or any of its affiliates, subsidiaries or parent companies worldwide have been paid to Christie's, even in circumstances where we have released the lot to the buyer. Payment should preferably be made by telegraphic transfer directly to Christie's account at:-

HSBC  
Head Office  
1 Queen's Road, Central, Hong Kong  
Account No. 004-062-305438-001  
Account Name : Christie's Hong Kong Limited  
SWIFT: HSBCHKHHHKH

Please include your name and invoice number with your instructions to the bank.

Although personal and company cheques are accepted, buyers are advised that purchases will not be released until such cheques have cleared. Payment by cash or banker's draft will enable immediate release of purchases. It is Christie's company policy not to make or accept single or multiple payments in cash or cash equivalents of more than HK\$80,000 or the equivalent value in another currency. Christie's accept payments by credit cards up to HK\$1,000,000 although conditions and restrictions apply. For details on credit card payments, please contact Christie's Accounts Department. Traveller's cheques are not accepted.

Please note that transfer of lots is not recognised. The successful bidder during the auction is solely responsible for payment to Christie's. For further information, please contact Christie's Accounts Department at +852 2978 9962.

If the payment made to Christie's is in a currency other than Hong Kong Dollars, we shall charge the buyer for any currency costs incurred. This will include bank charges and commissions for converting the currency. The exchange rate for payment to Christie's in a currency other than Hong Kong Dollars will be the rate for Hong Kong Dollars quoted to Christie's by The Hongkong and Shanghai Banking Corporation Limited on the date of payment. Christie's certificate as to such rate will be conclusive.

Please note that Christie's will not accept payments for purchased Lots from any party other than the buyer, unless otherwise agreed between the buyer and Christie's prior to the sale.

## STORAGE

By bidding at this auction, you agree and authorise Crown Wine Cellars Limited to provide storage for your wines until you collect the same. All wines will be stored at Crown Wine Cellars Limited at our cost (on a complimentary basis) up to 4 January 2009. If purchases are not collected by 4 January 2009, you authorise Crown Wine Cellars Limited to store your wines at Crown Wine Cellars Limited's prevailing storage charges at your expense until such time that you collect. Within seven (7) days after payment by the buyer to Christie's has been made in full and all funds are cleared, Crown Wine Cellars will contact the buyer to arrange for

collection or delivery instructions. For this purpose, Christie's will need to provide the buyer's contact details to Crown Wine Cellars Limited. Wines will be released to the buyer on the buyer's production to Crown Wine Cellars Limited of a Christie's Collection Order which we will issue upon full payment by the buyer of Christie's invoice.

## COLLECTION / OVERSEAS DELIVERY

It is the responsibility of the buyers and consignors to pick up or make all necessary shipping arrangements.

For local delivery, all delivery charges and transit insurance will be at the expense of the buyers and consignors and will have to be prepaid to Crown Wine Cellars Limited before shipment can be effected. All breakages or missing bottles must be reported to Crown Wine Cellars Limited three days of delivery.

For overseas delivery, Christie's will be pleased to assist with making arrangements for the packing, transit insurance and shipping of the purchased lots at the buyer's request and expense. Christie's will obtain the most efficient and cost-effective quote at the buyer's request. All shipping charges have to be agreed and pre-paid before shipment can be effected. Christie's charges a 10% administrative fee on the shipping quote for managing your shipment. Please be reminded that all shipping quotes are exclusive of any tax and/or duties imposed by your local authorities. For more information please contact the Shipping Department at +852 29789914.

## EXPORT/IMPORT PERMITS

Property sold at auction may be subject to laws governing export from Hong Kong and import restrictions of foreign countries. Buyers should always check whether an export licence is required before exporting. It is the buyer's sole responsibility to obtain any relevant export or import licence. The denial of any licence or any delay in obtaining licences shall neither justify the rescission of any sale nor any delay in making full payment for the lot. Christie's can advise buyers on the detailed provisions of the export licensing regulations and will submit any necessary export licence applications on request. However, Christie's cannot ensure that a licence will be obtained. Local laws may prohibit the import of some property and/or may prohibit the resale of some property in the country of importation. For more information, please contact Christie's Shipping Department at +852 2978 9914.

## INSURANCE

All wines will be insured up to the invoice value or hammer price at our cost (on a complimentary basis) up to 4 January 2009. With effect from 5 January 2009, insurance cover will be made in accordance with the prevailing terms and conditions at Crown Wine Cellars Limited for which storage insurance charges will be invoiced to the buyer and/or consignee directly by Crown Wine Cellars Limited until the wines are collected. For further information on Crown Wine Cellars Limited's insurance policy, please contact Crown Wine Cellars Limited directly.

# 買家須知

## 拍賣規定 (包括有限保證)

本目錄較後部份刊載了拍賣規定和有限保證。競投人士應閱讀有關章節，以了解於拍賣會購買任何貨品之條款。

## 估價

估價是根據類似貨品於近期之拍賣會取得之成交價，以及考慮拍賣品之狀況、稀有程度、品質及出處而定之。估價於拍賣會舉行前已訂定，但亦有修訂之可能。買家不應將估價視為實際成交價或預測。估價不包括買家應支付予佳士得之酬金。若目錄內出現“估價待詢”時，請聯絡佳士得的專家索取詳細資料。

## 底價

底價是賣方設定之不公開之最低售價，即拍賣品將不會以低於底價出售。底價不會超過估計售價之下限。不受底價限制之拍賣品的標頭為紅色及在拍賣品編號旁有●符號作為註記。

## 買家支付之酬金

佳士得將向買家收取酬金，葡萄酒及香煙的拍賣品，買家酬金費率為每件拍賣品成交價之20%。

## 稅項

買家應支付佳士得之所有款項均不包括任何貨物稅或服務稅或其他增值稅 (不論是由香港或其他地區所徵收)。如有任何此等稅項適用，買家須依有關法律所規定之稅率及時間繳付此等稅款。

## 拍賣前展覽

拍賣品在拍賣前將會免費公開展覽。佳士得的專家會在展覽現場提供意見，準買家亦可預約專家會面。準買家亦應詳細檢視拍賣品，並索取有關之狀況報告。

## 登記競投

準買家須在拍賣舉行前30分鐘辦理登記手續，並索取競投號碼牌。新客戶或近期未於佳士得投得拍賣品之人士，須提供銀行信用證明以進行登記。為避免提取拍賣品有所延誤，請與佳士得之會計部預先安排支票或信用卡可相關事宜，電話為+852 2978 9916。

## 競投

拍賣官將接受拍賣現場之人士，電話競投人，以及已遞交書面競投表格予佳士得之不在場競投人士之競投。  
拍賣官可以代賣家競投的方式以低於拍賣品的底價開始拍賣。拍賣官也可以連續競投方式或以回應其他競投者的投價而競投的方式，繼續代賣家競投到底價的金額。拍賣官不會特別指出此乃代表賣家之競投。在任何情況下，拍賣官均不會代表賣家作出等同於或高於底價之出價。競投價遞增幅度表刊載於本目錄較後之書面競投表格內。

## 書面競投

書面競投是準買家以書面委託佳士得在不過其指定金額之下競投拍賣品。佳士得之人員將參考底價，盡力以最低價進行競投。若佳士得就同一拍賣品收到兩個或以上競投價相同的書面競投，則該拍賣品將歸於其書面競投最先送抵佳士得之買家。拍賣官可直接於拍賣台上執行書面競投，並指明為“不在場競投”書面競投表格附於此目錄內，亦可於任何佳士得辦事處，或於佳士得網 christies.com 索取。  
在沒有更高叫價的情況下，對不設底價的

拍賣品所提交的不在場投標，會以售前低估價大約50%成交，但是若該投標價低於售前低估價的50%，則以該投標價成交。

## 電話競投

準買家可在拍賣會進行時透過電話競投。該項服務須於拍賣會開始前至少24小時與佳士得競投部確認，電話為+852 2978 9910。若需要以英語外的其他語言進行競投，須儘早於拍賣之前預先安排。電話競投將可被錄音。以電話競投即代表準買家同意其對話將被錄音。估價低於港幣25,000元之拍賣品將不接受電話競投。佳士得所提供之書面競投及電話競投服務是為方便客戶而設，如因為出現錯誤而未能按委託作出競投，佳士得將不負任何責任。

## 成功競投

拍賣官下槌即表示對最高競投價之接受，此時買家將對拍賣品承擔所有責任。書面競投之結果將在拍賣結束後以郵遞通知。成功競投人須繳付最高競投價、予佳士得之酬金及任何須繳付之增值稅。

## 競投結果

若欲以口頭方式取得某項拍賣品之拍賣結果，或以傳真方式取得拍賣之全部結果，請致電香港+852 2521 5396 或倫敦+44 (0) 20 7627 2707。相關資訊亦可從佳士得網 christies.com 取得。

## 付款

所欠款項須於拍賣會結束後7天內悉數付清。即使買家欲將拍賣品出口並需要 (或可能需要) 出口許可證，該此一付款條件亦適用。買家在付清所有款項予佳士得，Christie, Manson & Woods Limited，佳士得國際有限公司或世界各地之任何子公司，分公司或母公司之後方可取得拍賣品之擁有權，即使在拍賣品已交予買家之情況下亦同。付款方式最好以電匯方式直接轉入佳士得的銀行戶口：

香港上海匯豐銀行  
總行  
香港中環皇后大道中1號  
帳號：004-062-305438-001  
帳名：Christie's Hong Kong Limited  
收款銀行代號：HSBCHKHHKHK

請將匯款指示連同您的姓名及發票號碼一起交予銀行。  
本公司雖亦接受個人支票及公司支票，但請買家留意，須於支票兌現後方可提取拍賣品。如以現金或銀行本票支付款項，將可立即提取拍賣品。惟本公司恕不接受以一筆或多次付款形式，用現金或相等現金支付超過港幣80,000元 (或同等價值的外幣) 之款項。本公司亦接受信用卡付款之上限為港幣1,000,000元。有關信用卡條款及限制規定詳情，請與佳士得會計部查詢。本公司不接受旅行支票付款。  
買家須注意，拍賣品之轉讓將不被本公司承認。買家在成功投得拍賣品後，須對佳士得負上所有付款責任。查詢有關詳情，請致電佳士得會計部，電話為+852 2978 9962。  
若款項是以港幣之外之貨幣繳付，本公司將會向買家收取有關之貨幣兌換費用，該費用包括銀行收費及兌換港幣之手續費。以港幣之外之貨幣付予佳士得之款項，將以付款當日香港上海匯豐銀行向佳士得所報之外幣牌價兌換成港幣，並以佳士得所發出之單據上所列之匯率為準。  
務請注意，除於拍賣前買家與佳士得取得協議外，佳士得不會接受買家以外任何人士之

拍品付款。

## 貯存

在此競投中出價，代表買家同意並授權 Crown Wine Cellars Limited 為該葡萄酒提供貯存服務，直至買家提取該批葡萄酒為止。所有葡萄酒均會貯存在 Crown Wine Cellars Limited 至2009年1月4日為止，佳士得會負責支付該等費用。如果已購買的葡萄酒在2009年1月4日仍未提取，買家要授權 Crown Wine Cellars Limited 貯存該葡萄酒，有關 Crown Wine Cellars Limited 的貯存費用會由買家支付，直至該葡萄酒被提取為止。買家在向佳士得支付所有費用後的七(7)天內，Crown Wine Cellars Limited 將會聯絡買家安排提取或送還指示。為此用途，佳士得將需要向 Crown Wine Cellars Limited 提供買家的聯絡資料。當買家完全清繳佳士得的發票後，佳士得會向買家發出佳士得託收委託書，買家要向 Crown Wine Cellars Limited 出示該託收委託書，才會發放所有葡萄酒。

## 提取/海外付運

買家及賣家須負責領取拍賣品及安排提運事宜。  
有關本地付運，所有本地運費及運輸保險將由買家或賣家負責。所有費用要在運送前預先繳付予 Crown Wine Cellars Limited，才會進行付運。所有破損或遺漏瓶數，必須在送運的三天內向 Crown Wine Cellars Limited 報告。  
有關海外付運，佳士得可提供協助予買家，並依照買家之要求，代為安排包裝、運輸保險及付運事宜，買家須繳付有關收費。佳士得會根據買家要求，提供最良效率以及成本效益的報價給予買家。所有付運須於買家同意該運費及繳付後才作安排。佳士得會收取付運報價的10% 以作行政費用。而所有付運報價不包括任何稅項及/或出口稅。買方須負責取得所有相關的進出口牌照。查詢詳情，請致電佳士得運輸部，電話 +852 2978 9914。

## 出口/進口許可証

在競投中售出的物品須受出口香港及外國進口管制的法例限制。買家在出口前必須檢查是否需要出口牌照。買家須獨立負責取得所有相關的進出口牌照。被拒絕任何牌照或在取得牌照上的任何延誤均不能作為撤回銷售及延遲為貨批繳清款項的理由。佳士得可以通知買家有關出口牌照法例的詳細條款，並應要求提交任何出口牌照所需的申請。惟佳士得並不保證會獲發牌照。當地法例可能禁止入口某類物品及/或禁止在入口國家轉售某些物品。欲知詳情，請致電 +852 2978 9914 聯絡佳士得貨運部。

## 保險

所有葡萄酒將根據發票價值或成交價投保至2009年1月4日為止，佳士得會負責支付該投保費用。由2009年1月5日起，保險將會根據 Crown Wine Cellars Limited 現行規則和條款進行，貯存的保險費用會直接向買方及/或賣家收取款項，直至提取葡萄酒為止。有關 Crown Wine Cellars Limited 的保險單之詳情，請直接與 Crown Wine Cellars Limited 聯絡。

本條款如有任何詮釋上的問題，一概以英文版本為準。

# CONDITIONS OF SALE

These Conditions of Sale and the Important Notices and Explanation of Cataloguing Practice contain all the terms on which Christie's 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 the bidder agrees to be bound by these terms.

## 1. CHRISTIE'S AS AGENT

Except as otherwise stated Christie's 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 nor the seller provides any guarantee in relation to the nature of the property apart from the Limited Warranty in paragraph 6 below. The property is otherwise sold "as is".

### (b) Catalogue and other descriptions

Our cataloguing practice is explained in the Important Notices and Explanation of Cataloguing Practice which appear 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 nor the seller is responsible in any way for errors and omissions in the catalogue, or any supplemental material.

### (c) Buyer's responsibility

Except as stated in the Limited Warranty in paragraph 6 below, all property is sold "as is" without any representation or warranty of any kind by Christie's 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 has 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 advance 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.

Christie's reserves the right to video tape and record proceedings at any auctions. Any personal information obtained through this process will be held in confidence by Christie's but may be used or shared with our affiliates and marketing partners to be used for customer analysis purposes and to help us to tailor our services to buyer requirements. Any buyer who does not wish to be video-taped may make arrangements to make a telephone bid in accordance with paragraph 3(c) above.

### (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 red title and 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 recognised, 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.

### (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 bid 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 but not its title (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 tax and charges. For wine and cigars, the buyer's premium is 20% of the final bid 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 licence is, or may be, required. The buyer will not acquire title to the lot until all amounts due from the buyer to Christie's, Christie, Manson & Woods Limited, Christie's International plc or its affiliates, subsidiaries and parent companies worldwide 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 Christie's, 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.

By bidding at this auction, you agree and authorise Crown Wine Cellars Limited to provide storage for your wines until you collect the same. All wines will be stored at Crown Wine Cellars Limited at our cost (on a complimentary basis) up to 4 January 2009. Within seven (7) days after payment by the buyer to Christie's has been made in full and all funds are cleared, Crown Wine Cellars will contact the buyer to arrange for collection or delivery instructions. For this purpose, Christie's will need to provide the buyer's contact details to Crown Wine Cellars Limited. Wines will be released to the buyer on the buyer's production to Crown Wine Cellars Limited of a Christie's Collection Order which we will issue upon full payment by the buyer of Christie's invoice.

### (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/Import licence

It is the buyer's sole responsibility to obtain any relevant export or import licence. The denial of any licence or any delay in obtaining licences shall not justify the rescission of any sale nor any delay in making full payment for the Lot(s). Unless otherwise agreed by us in writing, the fact that the buyer wishes to apply for an export or import licence 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. If the buyer requests us to apply for an export licence on his or her behalf, we shall be entitled to make a charge for this service. We shall not be obliged to rescind a sale nor to refund any interest or other expenses incurred by the buyer in circumstances where an export licence 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, Christie, Manson & Woods Limited, 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;
- (vii) where several amounts are owed by the buyer to us, to Christie, Manson & Woods Limited or to Christie's International plc, or to any of its affiliates, subsidiaries or parent companies worldwide, in respect of different transactions, to apply any amount paid to discharge any amount owed in respect of any particular transaction, whether or not the buyer so directs;
- (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

If purchases are not collected by 4 January 2009, you authorise Crown Wine Cellars Limited to store your wines at Crown Wine Cellars Limited under its prevailing storage charges at your expense until such time that you make arrangements to collect. If the Lot remains uncollected for more than three (3) months without any prior arrangement, we reserve the right to resell the lot on such terms as Christie's shall think fit and to deduct from the net proceeds of sale charges for removal, storage, insurance, handling and any other costs incurred, together with all other amounts due to Christie's.

### 5. EXTENT OF CHRISTIE'S LIABILITY

We agree to refund the purchase price (other than for wines and spirits) in the circumstances of the Limited Warranty set out in paragraph 6 below. Apart from that, neither the seller nor we, nor any of our officers, employees or agents, are responsible for the correctness of any statement of whatever kind concerning any lot, whether written or oral, nor for any other errors or omissions in description or for any faults or

defects in any lot. Except as stated in paragraph 6 below, neither the seller, ourselves, our officers, employees or agents, give any representation, warranty or guarantee or assume any liability of any kind in respect of any lot with regard to merchantability, fitness for a particular purpose, description, size, quality, condition, attribution, authenticity, rarity, importance, medium, provenance, exhibition history, literature or historical relevance. Except as required by local law any warranty of any kind whatsoever is excluded by this paragraph.

### 6. GUARANTEE IN RELATION TO WINES AND SPIRITS

- (a) Subject to the obligations accepted by Christie's, none of the seller, Christie's, its employees or agents is responsible for the correctness of any statement as to the authorship, origin, date, age, attribution, genuineness or provenance of any lot, for any other error of description or for any fault or defect in any lot and no warranty whatsoever is given by the seller, Christie's, its employees or agents in respect of any lot and any express or implied condition or warranty is hereby excluded;
- (b) If, (1) within twenty-one days of the date of the auction, Christie's has received notice in writing from the buyer of any lot that in his view the lot was at the date of the auction short or ullaged or that any statement of opinion in the catalogue was not well founded, (2) within fourteen days of such notice, Christie's has the lots in its possession in the same condition as at the date of the auction and (3) within a reasonable time thereafter, the buyer satisfies Christie's that the lot was as notified in writing by the buyer (as above) and that the buyer is able to transfer a good and marketable title to the lot free from any lien or encumbrance, Christie's will set aside the sale and refund to the buyer any amount paid by the buyer in respect of the lot provided that the buyer shall have no rights under this Condition if:
  - (i) the defect is mentioned in the catalogue; or
  - (ii) the catalogue description at the date of the auction was in accordance with the then generally accepted opinion of scholars or experts or fairly indicated there to be a conflict of such opinion; or
  - (iii) it can be established that the lot was as notified in writing by the buyer (as above) only by means of a scientific process not generally accepted for use until after the publication of the catalogue or by means of a process which at the date of the auction was unreasonably expensive or impracticable or likely to have caused damage to the lot. (See also notes on ullages and corks);
- (c) the buyer shall not be entitled to claim under this Condition for more than the amount paid by him for the lot and in particular shall have no claim for any loss, consequential loss or damage whether direct or indirect suffered by him;
- (d) the benefit of this guarantee shall not be assignable and shall rest solely and exclusively in the buyer who shall be the person to whom the original invoice was made out by Christie's in respect of the lot when sold and who has since the sale retained uninterrupted, unencumbered ownership thereof.

### 7. COPYRIGHT

The copyright in all images, illustrations and written material produced by or for Christie's relating to a lot including the contents of this catalogue, is and shall remain at all times the property of Christie's and shall not be used by the buyer, nor by anyone else, without our prior written consent. Christie's and the seller make no representation or warranty that the buyer of a property will acquire any copyright or other reproduction rights in it.

### 8. SEVERABILITY

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.

### 9. LAW AND JURISDICTION

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 Hong Kong laws. 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 accepted these Conditions and submitted, for the benefit of Christie's, to the exclusive jurisdiction of the Hong Kong courts.

# 業務規定 (包括有限保證)

本業務規定與重要通告，以及目錄編列方法之說明內，已包括所有佳士得與賣家及買家之協定條款。上述條款可以在拍賣期間以公告或口頭通知的方式作出更改。在拍賣會中競投即表示競投者同意受上述條款的約束。

## 1. 佳士得作為代理人

除另有條文訂明外，佳士得為賣家的代理人。拍賣品的成交合約，則為買家與賣家之間的合約。

## 2. 拍賣之前

### (a) 鑒定拍賣品

本公司鄭重建議準買家於拍賣進行之前親自檢查及鑒定其有興趣競投之物品。本公司通常會有物品狀況報告可供索閱。除在下文第6段所提及的有限保證外，佳士得及賣家不會對買家就拍賣品的性質作出任何保證，而拍賣品亦是以其拍賣時的「現狀」出售。

### (b) 目錄及其他說明

本公司之目錄編列方法之說明，已登載於目錄後之重要通告及編列目錄方法之說明中。本公司在關於拍賣品之目錄或在物品狀況報告內之所有陳述，或另行之口頭或書面陳述，均只屬意見之表述，而不應依據為事實之陳述。此陳述並不構成本公司任何形式之任何陳述、保證或責任承擔。目錄或物品狀況報告中所提及之有關瑕疵及修復，只作為指引，而應由競投者或具備有關知識之代表親自檢查。未有提述此等資料，亦不表示拍賣品全無瑕疵或未經修復；而如已提述特定瑕疵，亦不表示並無其他瑕疵。拍賣品之估價，不應被依據為拍賣品會成功拍賣之價格，或作其他估值用途。除非如下文第6段所列，佳士得及賣家不會對目錄或任何補充資料中的任何錯誤或遺漏負責。

### (c) 買家之責任

除在下文第6段有限保證訂明外，所有財產均以其「現狀」拍賣，佳士得及買家均並不就此作出任何陳述或保證。

買家有責任查明並了解有關拍賣品之狀況及目錄所提及之事項，並且確定自己對此感到滿意。

## 3. 拍賣之時

### (a) 拒絕入場

佳士得具有絕對之決定權拒絕任何人士進入拍賣場地、參與拍賣，亦可拒絕接受任何競投。

### (b) 競投之前作出登記

準買家在競投之前，必須填妥及簽署登記表格，並提供身份證明文件。本公司可能要求準買家出示銀行信用證明或其他財政證明。

### (c) 競投者為買家

除非競投者在拍賣開始前與佳士得明確地以書面協定其將為被確認之第三者之代理人，並且協定佳士得只會向委託人收取款項，否則在競投時，競投者是以個人承擔法律責任去繳付拍賣價，包括買家所支付的酬金及所有適用的稅項，以及所有其他適用的費用。

### (d) 書面競投

為方便不能親自出席拍賣，或不能由代理人或電話拍賣的客戶，如在競投開始前收到書面競投，本公司將盡適當努力代其競投。投價必須是以拍賣會當地的貨幣為單位。請參閱目錄中的書面競投表格。如本公司就某一拍賣品收到多個競投價相等之書面競投，而在拍賣時此等競投價乃該拍賣品之最高競投價，則該拍賣品會歸於其書面競投最先送抵本公司之人。除非在競投時有其他委託，此項書面競投的執行是本公司免費服務。本公司不會對因未能執行書面競投，或在當中出現之任何錯誤或遺漏負任何責任。

### (e) 電話競投

如準買家於拍賣前與本公司作好安排，本公司將盡適當努力聯絡競投者，使其能以電話參與競投。但在任何情況下，如未能聯絡，或在電話競投中有任何錯誤或遺漏，本公司均不負任何責任。

### (f) 貨幣兌換顯示板

在某些拍賣會上，本公司會使用貨幣兌換顯示板，而該等顯示板在操作時難免會出現錯誤。買家因依賴貨幣兌換顯示板(而非拍賣場的实际競投)而蒙受之任何損失，本公司概不負責。

### (g) 錄影影像

有些拍賣中會有影像投射，有關操作上之出錯或影像質素參差之情況，本公司不會對此承擔任何責任。

佳士得保留權利攝錄及記錄所有競投的過程。透過此程序獲得的所有個人資料將會由佳士得保密，但有可能與佳士得的附屬機構及市場營銷夥伴使用或分享，作顧客分析之用，並協助佳士得制訂符合買家要求的服務。任何買家如不欲被拍攝，可以按照上述第3(e)段，安排以電話競投。

### (h) 底價

除非另外列明，所有提供的拍賣品均定有底價，即是由賣家所訂，拍賣品不會以低於此價出售的一個保密的最低價。此底價不會高於目錄中所示的最低估價。如任何拍賣品不受制於此底價，其拍賣品的標題為紅色及拍賣品號碼旁將有記號“•”號作識別。拍賣官可以代賣家競投的方式以低於拍賣品的底

價開始拍賣。拍賣官也可以連續競投方式或以回應其他競投者的投價而投競的方式，繼續代賣家競投到底價的金額。

就不設底價的拍賣品，除非已有競投，否則拍賣官有權自行斟酌決定開價，通常會以拍賣品的售前低估價的50%開始拍賣。若在此價格下並無投標，拍賣官會自行斟酌將價格下降繼續拍賣，直至有客戶開始競投，然後再由該投標價向上繼續拍賣。在沒有更高叫價的情況下，不在場投標會以售前低估價大約50%成交，但是若該投標價低於售前低估價的50%，則以該投標價交易。

### (i) 拍賣官之決定權

拍賣官具有絕對決定權去拒絕接受任何競投，以其決定之方式進行拍賣，將任何拍賣品撤回或分開拍賣，將任何兩件或多件拍賣品合併拍賣。如遇有出錯或爭議，不論在拍賣之時或之後，拍賣官有權決定成功拍賣者、是否繼續拍賣、取消拍賣或將有爭議性的拍賣品重新拍賣。如在拍賣後有任何爭議，將會以本公司的拍賣紀錄為依據。

### (j) 成功競投風險的轉移

在拍賣官之決定權下，其出價最高且被拍賣官接受的競投者將為買家，而下槌則顯示最高競投價之被接受，亦表示賣家與買家之間的拍賣合約之訂立。拍賣品之風險及責任，不包括其所有權(如有的包括框架及玻璃)，在成交日起七個日曆天期滿或在買家於期滿前提取該物品時，轉移到買家。

## 4. 拍賣之後

### (a) 買家支付之酬金

買家支付成交價外，同意支付予本公司酬金及任何適用之稅項及費用。葡萄酒及香煙的拍賣品，買家酬金費率為每件拍賣品成交價之20%。

### (b) 付款及所有權的轉移

成功拍賣後，買家需立即向本公司提供其姓名及永久地址，如有需要，亦須提供付款銀行之詳情。買家須於拍賣日期後第七個日曆天的下午四時半前悉數支付所存款項(包括成交價、買家需支付之酬金，以及任何適用之稅項)。即使買家希望將拍賣品出口，並需要或可能需要出口許可證，此一條款亦適用。縱使在本公司已將拍賣品交給買方的情況下，買方仍未能就拍賣品取得所有權，直至買家就欠本公司、Christie, Manson & Woods Limited，或佳士得國際有限公司或其任何其他遍及全球之成員、附屬公司及母公司的款項悉數支付為止及為純淨現金。

(c) 領取已購拍賣品

本公司有權保留已成功拍賣之拍賣品，直至買家就欠本公司的款項悉數支付且為純淨現金，及直至買家符合到本公司在獨有決定權利下訂定之其他條件。

買家如若在此拍賣競投，即表示買家同意及授權Crown Wine Cellars Limited提供貯存直到該拍賣品被提取。葡萄酒會被免費存放於Crown Wine Cellars Limited直至二零零九年一月四日。當買家付清款項後，佳士得會發出提貨單予買家以供其提取拍賣品，而Crown Wine Cellars Limited會於7天之內聯絡買家以安排提取或付運。基於此原因，佳士得有提供買家聯絡資料予Crown Wine Cellars Limited。

(d) 包裝、處理及運送

儘管本公司在處理、包裝及運送已購拍賣品時盡一切適當努力小心處理，本公司不會就此而聘請的第三方之行為及遺漏負責。同樣地，本公司不會負責或承擔因要求而建議其他的處理員、包裝員及運送員之行為及遺漏引致的任何責任。

(e) 出口/進口許可證

買家須獨立負責取得所有相關的進出口牌照。被拒絕任何牌照或在取得牌照上的任何延誤均不能作為撤回銷售及延遲為貨批繳清款項的理由。除非本公司書面同意，買家欲申請出口許可證之事宜並不影響其需於七天內付款的責任，亦不影響本公司收取利息或因遲還款項而收取存倉費之權利。如買家要求本公司代其申請出口許可證，本公司則有權就此服務收取費用。如買家需要額外支付申請出口許可證之款項，本公司並無義務廢止拍賣、退還利息或退還已招致的支出。

(f) 不付款或未有領取已購拍賣品之補救辦法

如買家未有在上述第4段的期限內繳付全數及有效清賬，本公司有絕對的權力行使以下一項或多項權利或補救辦法（除要求其他權利或可用於本公司之法律之補救辦法）：

- (i) 根據本公司合理決定之利率收取利息；
- (ii) 不履行責任的買方須承擔尚欠之全部金額及因取回此金額而開始的法律訴訟程序及在適用法律中許可最大程度之內的利息及訴訟費用；
- (iii) 取消該項拍賣品之交易；
- (iv) 根據本公司認為適當的條款對拍賣品公開重新拍賣或私下重新售賣；
- (v) 代不履行責任的買方支付賣家其應付的拍賣淨價金額；
- (vi) 將本公司、Christie, Manson & Woods Limited、或佳士得國際有限公司或其任何其

他遍有世界各地的成員附屬公司及母公司在任何其他交易中欠下買家之款項，用以抵銷買家未付之款項。

(vii) 如買家因多項不同之交易而欠下本公司Christie, Manson & Woods Limited或佳士得國際有限公司或其任何其他世界各地之成員、附屬公司及母公司數筆款項，將所付之款項用以清償某特定交易之任何款項，而不論買家是否指示用以清償該筆款項。

(viii) 在將來的任何拍賣中，拒絕買家或其代表作出競投，或在接受其任何競投之前先收取買家一筆保證金。

(ix) 在拍賣品所處地方之法律許可之下，就買家擁有本公司的拍賣品，本公司作為抵押品持有人均可行使最高程度之權利及補救方法，不論是抵押方式、保證方式或任何其他形式。

買家則被視為已授與本公司該等擔保及本公司可保留此物品作為買家對本公司的附屬擔保責任。

(x) 採取任何本公司認為需要及適當之任何行動。

如本公司因上述第(iv)段重新售賣拍賣品，不履行責任的買家將對原來尚欠本公司的全數及再重售時的價格的差額作出負責，及負責任何有關拍賣或因不履行責任時產生的所有費用、支出、損害、律師費、佣金及酬金。如本公司因上述(v)段支付賣家任何金額，買家則承認佳士得有賣家之所有權利，不管如何產生，可就此金額向買家提出追討。

(g) 未有領取已購拍賣品

如已購得之拍賣品未有在二零零九年一月四日或之前提取，即表示買家同意及授權Crown Wine Cellars Limited提供貯存直到該拍賣品被提取。Crown Wine Cellars Limited會根據其主要的收費以計算貯存費用，而費用由買家負責。倘若有拍賣品於提貨單日期起計三個月內未被領取，且沒有任何安排，佳士得將保留酌情重新出售該拍賣品之權利，並自出售所得款項之淨額中扣除任何搬運、存放、處理及任何其他所產生費用、連同所有其他結欠佳士得之金額。

5. 佳士得之法律責任

本公司同意在下文第6段有限保證中所列出之情況下退還購買款項(除葡萄酒及香檳外)。除此之外，不論賣家或本公司，或本公司任何僱員或代理人，對任何拍賣品就任何種類的陳述，或任何其他說明之誤差，無論是以書面或口頭形式，或任何拍賣品之任何缺陷，均不負有任何責任。除在下文第6段訂立，賣家、本公司、本公司之僱員或代理人均無就任何拍賣品有關其商業價值、是否適合某特

定用途、或其他描述、大小、質量、狀況、原創性、真實性、罕有程度、重要性、媒介、出處、展覽歷史、刊物或歷史的關聯等作出任何陳述、保證、擔保或承擔任何責任。除非當地的法律要求，任何種類之任何擔保，均包含在本段之內。

6. 有關葡萄酒及烈酒的保證

(a) 佳士得受所接受的責任所限，賣方、佳士得、其員工或代理人均無須對有關任何貨批的任何聲明的著作者、來源、日期、屬性、真實性或出處之正確性負責，並對任何其他錯誤說明及貨批的缺陷或損毀亦無須負責。而賣方、佳士得、其員工或代理人均不會對任何貨批作出保證，並在此排除任何明示或內含的狀況或保證。

(b) 如果，(1)在競投日期的二十一日內，佳士得收到買家對任何貨批的書面通知，在競投當日買家觀察到貨批的水位不足或有自然耗損或目錄中任何意見的聲明並未有良好事實基礎，(2)在收到有關通知的十四日內，佳士得擁有之貨批與競投當日的狀況相同，及(3)在期後的一段合理時間內，買家令佳士得確信有關貨批概如(上述)以書面通知的情況，而買家能夠在無任何留置權及妨礙下轉讓貨批的擁有權，佳士得將會撤銷買賣並向買家退還買方支付有關貨批的所有款項。如出現以下情況，買家將無本條款所載之權利：

(i) 該損毀已在目錄中提及；或

(ii) 在競投當日目錄的說明已符合學者或專家作出之一般被接納的意見，或該說明已公正地顯示有關意見會有分歧；或

(iii) 只憑在目錄印行前仍通常不被接納採用的科學程序之方法，或採用在競投當日是不合理地昂貴或不可行的程序之方法，或可能會導致貨批損毀的方法，使貨批當時的情況概如(上述)以書面通知的情況。(請參閱耗損及酒塞的說明)；

(c) 買家不可根據此條件索償高於彼就該拍賣品所支付的金額，也不得就任何其直接或間接遭受之損失、或損壞作出索償；

(d) 此項保證之利益不得轉讓，由拍賣品出售時佳士得向其發出原有提貨單之買家全權及絕對擁有，於出售後買家將維持擁有權不受干擾及不受阻礙。

## **7. 版權**

所有由佳士得或為佳士得在目錄中與拍賣品有關之製作之一切影像、圖示與書面材料之版權，無論何時均屬佳士得的財產。未經本公司事先書面同意，買家或任人均不得使用。佳士得及賣家均沒有陳述及保證買方就投得的財產取得任何拍賣品或其他複製的權利。

## **8. 可分割性**

如本業務規定之任何部份遭任何法院認定為無效、不合法或不能執行，則該部份可不予理會，而本業務規定之其他部份在法律許可之最大範圍內須繼續有效及可強制執行。

## **9. 法律及管轄權**

各方的權利及義務，就有關本業務規定，拍賣的行為及任何與上述條文的事項，均受香港法律管限及由香港法律解釋。

在拍賣競投時，無論是親自出席或由代理人出席競投，書面、電話及其他方法競投，買家則被視為接受本業務規定，及為佳士得之利益而言，服從香港法院之排他性管轄權。

本條款如有任何詮釋上的問題，一概以英文版本為準。

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## KEY TO ABBREVIATIONS

HK:  
*Hong Kong*

KS:  
*London, King Street*

NY:  
*New York, Rockefeller Plaza*

PAR:  
*Paris*

SK:  
*London, South Kensington*

# Wine Storage and Collection Notice

All wines offered for auction in this catalogue are lying in Christie's appointed cellar, Crown Wine Cellars Limited. Buyers wishing to collect direct from the warehouse may do so by prior arrangement. Once you have received your collection order from Christie's, please contact:

Crown Wine Cellars Limited  
8/F Oi Sun Centre  
3 San Hop Lane Tuen Mun  
Hong Kong

Mr Arnold Cheng  
Tel: +852 2580 9373  
Email: acheng@crownwinecellars.com  
Web: www.crownwinecellars.com

## **Local Delivery/Collection Charges**

Bottles	New Territories	Kowloon	Hong Kong
1-6	HK\$210	HK\$210	HK\$300
7-12	HK\$260	HK\$260	HK\$350
13-48	HK\$360	HK\$360	HK\$450
49-240	HK\$530	HK\$530	HK\$620

The Cellars only operate during office hours:  
Weekday 9am to 6pm and Saturday 9am to midday

Christie's will provide complimentary storage and insurance up to and including 4 January 2009. If lots are not collected by then, Crown's storage and insurance charges will accrue to buyer's account and Crown Wine Cellars Limited will invoice the buyers directly according to their prevailing Terms and Conditions provided overleaf. For the purpose of facilitating the ease of deliveries/collections, Christie's will need to provide our buyer's contact details to Crown Wine Cellars Limited. Crown had advised that all charges need to be paid before the lots can be released.

## **Overseas Delivery/Shipping Charges**

Christie's will be pleased to assist with making arrangements for the packing, transit insurance and shipping of the purchased lots at the buyer's request and expense. Christie's will obtain the most efficient and cost-effective quote at the buyer's request. All shipping charges have to be agreed and pre-paid before shipment can be effected. Christie's charges a 10% administrative fee on the shipping quote for managing your shipment. Please be reminded that all shipping quotes are exclusive of any tax and/or duties imposed by your local authorities. It is the Buyer's sole responsibility to obtain any relevant export or import licence.

# 葡萄酒貯存及提取說明

所有在此拍賣的葡萄酒將會貯存於佳士得委任的酒窖 - Crown Wine Cellars Limited。

買家如欲直接從倉庫提貨，請作提前通知以作安排。當買家收到由佳士得發出的提貨通知單，請聯絡Crown Wine Cellars Limited：

Crown Wine Cellars Limited  
屯門新合里 3 號愛善中心 8 /F

聯絡人:鄭禮樂先生  
電話: +852 2580 9373  
電郵: acheng@crownwinecellars.com  
網址: www.crownwinecellars.com

## 本地付運/提取費用

酒瓶數目	新界地區	九龍	香港島
1-6	HK\$210	HK\$210	HK\$300
7-12	HK\$260	HK\$260	HK\$350
13-48	HK\$360	HK\$360	HK\$450
49-240	HK\$530	HK\$530	HK\$620

酒窖只於以下辦公時間運作:

星期一至五：上午九時至下午六時

星期六：上午九時至正午十二時正

佳士得將提供免費的貯存及保險直至二零零九年一月四日，如買家沒有在此日期或之前提取拍賣品，Crown會根據其主要的條款及細則向買家收取其後的貯存及保險費用。為方便付運及提取，佳士得會提供買家聯絡資料予Crown Wine Cellars Limited。在所有款項支付後，Crown將安排提運事宜。

## 海外付運/ 付運費用

佳士得可提供協助予買家，並依照買家之要求，代為安排包裝、運輸保險及付運事宜，買家須繳付有關收費。佳士得會根據買家要求，提供最具有效率以及成本效益的報價給予買家。所有付運須於買家同意該運費及繳付後才作安排。佳士得會收取付運報價的10% 以作行政費用。而所有付運報價不包括任何稅項及/ 或出入口稅。買方須負責取得所有相關的進出口牌照。

## Conditions of Services

In these conditions the following expressions shall have the following meanings:

- (a) "Company" means Crown Wine Cellars Limited and its agents.
- (b) "Customer" means the person contracting with the Company to provide the services, whether or not he is the owner of the Bottles or merely has possession of them.
- (c) "Bottles" includes all bottles of wines or any of them whether stored in case or not.
- (d) "Cases" means any or all of the cases or other containers containing Bottles.

1. **Appointment:** The Customer hereby appoints the Company who hereby agrees to provide wine storage, retrieval, packaging, collection, delivery and other handling services ("Services") at charges mutually agreed ("Charges").
2. **Early Termination:** If the Customer shall make default for 7 days in payment of any sum payable hereunder or shall fail to observe or perform any other term or condition herein or if the Customer shall have a receiving order made against him or the Customer has passed a resolution to wind up or a petition to wind up or bankrupt the Customer has been filed or the Customer has given a notice to terminate this Agreement not in accordance with paragraph 3 below, then the Company may by written notice forthwith terminate this Agreement and thereupon this Agreement shall for all purposes determine without prejudice to rights and liabilities which have accrued or incurred before termination. The Customer shall forthwith pay the Company the storage charges for the unexpired period between such determination and the date on which this Agreement would have expired if the prescribed notice is served pursuant to paragraph 3 below as reasonably determined by the Company.
3. **Termination:** Unless otherwise agreed between the parties, the Services shall continue until one month's notice of termination in writing is given by one party to the other.
4. **Minimum Storage Charge:** The minimum storage Charge is for one month. No refund or credit will be given to the Customer if a Bottle is retrieved by the Customer during the course of a month. The Company will stop charging the Customer for the Bottle from the commencement of the next month of storage after the retrieval by the Customer.
5. **Overdue Interest:** All Charges are due upon the presentation of the relevant invoices to the Customer and if the Customer fails to pay any sum payable within 30 days as when it falls due, the Company shall be entitled to charge interest at 2% per month for any overdue Charges payable by the Customer from due date to actual payment (whether before or after judgment).
6. **Lien:** The Company shall have a lien over the Bottles for any overdue Charges. For the avoidance of doubt, the usual Charges for the storage of Bottles shall continue to accrue when they are being kept by the Company in exercise of its lien for any overdue Charges. If any Charges and/or interest remain overdue for over 6 months after the same has been demanded in writing, the Company shall be entitled to sell (by public auction or private treaty) or otherwise dispose of without notice the Bottles and apply the sale proceeds (if any) to pay such outstanding Charges and interest.
7. **Conditions:** The Company gives no warranty as to the quality and fitness of the packaging material provided. Unless otherwise specifically agreed in writing, the Company may vary, without being obliged to inform the Customer, the location, facilities, methods and/or conditions of rendering the Services which may be provided by itself, its servants, associates, agents and/or sub-contractors.
8. **Records:** The records of the Company in respect of the Services provided and the Charges and payment therefor and the location and disposal of the Bottles shall be final and conclusive for all purposes and the Customer undertakes not to challenge or in any way dispute the contents of such records.
9. **Surrender:** The Customer shall not store in the Bottles or the Cases any item which is or may be unlawful or illegal. The Company may without notice or liability to the Customer surrender the Bottles and/or the Cases to any governmental authorities upon request or demand or to any other party pursuant to any court order. The Company shall not in any way be liable or responsible to the Customer for any loss or damage which may be suffered or sustained by the Customer arising therefrom and the Customer shall fully indemnify the Company against all actions proceedings claims and demands of whatever nature by whomsoever relating thereto.
10. **Limited Liability:** The Company shall not in any circumstances be liable and otherwise responsible for any direct, indirect or consequential loss or damage to the Customer or any third party for:
  - (a) any late delivery or non-delivery of or to any Bottles or Cases deposited and stored with the Company by its Customer howsoever caused; or
  - (b) any breach of any confidentiality although the Company will use all reasonable endeavours to maintain adequate security designed to protect the client's confidentiality; or
  - (c) permitting access to the Bottles or Cases to a person who is, or reasonably appears to be, an authorized person by virtue of the similarity of the signature provided by such person to the specimen signature of the authorized person.
11. **Notice of Claim:** The Customer shall notify the Company in writing within 14 days after it has or should reasonably have known of such cause of claim otherwise the Company shall not be liable therefor.
12. **No Refund Policy:** A Customer will be charged immediately upon signing of an Order Confirmation of the Company for the provision of Services. A Customer will be charged immediately upon the provision of food and beverage at the premises of the Company. The Company maintains a "no refund" policy unless the Company fails to provide the services or goods ordered by the Customer
13. **Collection and Delivery:** When the Company collects Bottles or Cases from the Customer, the Bottles or Cases will be packaged and sealed upon collection and the Company's package and seal will only be opened in the front of a senior officer of the Company upon arrival at the Company's premises. The Company will report to the Customer all discrepancies discovered within 24 hours after unpacking and unsealing the Bottles or Cases.
14. **Data Privacy Policy:** From time to time, the Company collects from the Customer data which will be used in connection with the provision of the Services to the Customer. The Customer agrees that these data may be used for business administration and direct marketing purposes by the Company and its associated companies. The person to whom requests for access to data or correction of data or policies and practices and kinds of data held and to restrict the use of data are to be addressed is the Company Secretary of the Company at Crown Worldwide Building, 9-11 Yuen On Street, Siu Lek Yuen, Shatin, Hong Kong. Tel: 2636-8388 Fax: 2636-8344

## Important Notice from Crown Wine Cellars

1. Should buyers wish to store their wine Crown Wine Cellars, they must submit a registration and autopay application to Crown Wine Cellars Limited by 29 December 2008.
2. Buyer failing to submit a registration and autopay application to Crown Wine Cellars Limited in hard copy by 29 December 2008, will be charged HK\$60 per case or HK\$30 per half case of oversized bottle per month or part thereof inclusive of comprehensive insurance as of 5 January 2009. These charges will only cease once the required forms are received and the storage option specified, or after the wines have been collected from Crown Wine Cellars Limited.
3. All requests for collection from Crown Wine Cellars Limited must be made 7 working days before the collection date.
4. Upon receipt of a delivery request, deliveries will take place a minimum of 7 working days thereafter.

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(Schedule may be subject to change.)

## Friday 28 November

17:30 - 19:00  
Grand Hall  
Mr. Takashi Murakami  
*Artist*

**Asia's Contemporary Market:  
The Superflat Market's Risks and Possibilities**  
(Language: Japanese with English and Putonghua translation)

## Saturday 29 November

10:30 - 11:30  
Rooms 304, 305  
Ms. Mella Jaarsma  
*Artist, Founder of Cemeti Art House*

**Keep on Watching!  
The Yogyakarta Art Scene Today: Between passive consumption and active imaginary approaches**  
(Language: English)

12:00 - 13:00  
Rooms 304, 305  
Dr. Frances Wood  
*Curator, Chinese Collections, The British Library*

**Motherly and Auspicious?  
The centenary of the death of the Dowager Empress Cixi**  
(Language: English)

Saturday 29 November, continued

14:30 - 15:30  
Rooms 304, 305  
Ms. Rosemary Scott  
*International Academic Director of Asian Art, Christie's*

**The Delicacy of Butterflies**  
The history, artistry and technological complexity of a remarkable, very rare Qianlong Famille Rose Vase  
(Language: English)

16:00 - 17:00  
Rooms 304, 305  
Mr. Shang Guo-Qiang  
*Associate Senior Researcher, Palace Museum*

**The Ping Y. Tai Foundation -  
Appreciation of the Wu school of Paintings**  
(Language: Putonghua with English translation)

## Sunday 30 November

14:00 - 15:00  
Rooms 304, 305  
Ms. Rosemary Scott  
*International Academic Director of Asian Art, Christie's*

**Why Lacquer?**  
The properties, techniques and artistic creativity associated with lacquer  
(Language: English)

15:30 - 16:30  
Rooms 304, 305  
Ms. Zhang Rong  
*Associate Senior Researcher, Palace Museum*

**Enduring Beauty:  
Artistic development and achievement of Chinese carved lacquer**  
(Language: Putonghua with English translation)

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- November 28th, Friday**
- Takashi Murakami:**  
Asia's Contemporary Market
- November 29th, Saturday**
- Mella Jaarsma:**  
The Yogyakarta Art Scene
- Frances Wood:**  
Empress Dowager Cixi
- Rosemary Scott:**  
The Delicacy of Butterflies
- Shang Guo-Qiang:**  
The Ping Y. Tai Foundation -  
Appreciation of the Wu school of Paintings
- November 30th, Sunday**
- Rosemary Scott:**  
Why Lacquer?
- Zhang Rong:**  
Enduring Beauty: Artistic Development and Achievement of Chinese Carved Lacquer

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