

For Immediate Release

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EXCEPTIONAL DOMAINE HUET OFFERING AT CHRISTIE'S

Thursday 20 May 2004 at 10.30am & 2pm

Fine Wines featuring Historic Vintages from Gaston Huet and Vintage Cigars

London – On 20 May, as part of the Fine Wines featuring Historic Vintages from Gaston Huet and Vintage Cigars sale at Christie's London, an exceptional array of wines from the renowned Loire winery, Domaine Huet, will be offered. It is the first major offering of Huet ever to appear at public auction and with the wines consigned directly from the Domaine's extraordinary reserves, this sale provides a unique opportunity to collectors around the globe to acquire excellent wines that boast an impeccable provenance and pedigree. Over 110 lots of Domaine Huet will be offered, including bottles, magnums and cases, with vintages dating from 1921 to 1990.

Domaine Huet is a 35 ha.(85 acre) estate in Vouvray, looking out over the Loire valley, centrally located in France, which for decades has been internationally renowned for the supreme quality, sophisticated complexity and refined beauty of its wines. The estate consists of three vineyards. Le Haut Lieu is the original, family holding, known for its intense minerality and balance. Le Clos du Bourg is one of Vouvray's premier vineyards for long aging, its wine having powerful presence. Le Mont is more delicate, with fragrant harmony.

Gaston Huet, once Domaine Huet's owner, was a legend even during his lifetime. He was mayor of Vouvray for 40 years and remained a real presence in the wine world till his death in 2002, aged 92. His son-in-law, Noël Pinguet, took over the reins of the Domaine and led Huet into the new world of bio-dynamics in 1987 (by 1991 it was 100%). He has been the Domaine's guiding light since the 1976 vintage.

*Anthony Hanson MW, Senior Consultant to the International Wine Department:
"Domaine Huet, a dessert wine producer that confidently stands alongside Château*

d'Yquem and the great German Trockenbeerenauslese as a star amongst the noble-rot wines, has been sought after by a small number of wine aficionados for many years. Now, with this auction, it is hoped the Domaine's appeal will be opened up to a wider audience – and Christie's is delighted to provide the opportunity for clients both new and old to sample, bid and enjoy these majestic wines from the Loire."

Highlights include 1921 Le Haut Lieu, Moelleux (one magnum: £500-700, six bottles: £240-300 each); 1937 Le Haut Lieu, Moelleux (four lots of three bottles: £480-650 per lot); 1947 Le Haut Lieu, Moelleux 1ère Trie (a variety of formats including three magnums at £440-550 each and two cases at £2,400-3,200 each); 1959 Le Haut Lieu, Moelleux 1ère Trie (a variety of formats including magnums at £180-240 each, and a 12-bottle case for £1,000-1,300); and a fine selection of the 1990 vintage from all three vineyards, perfect for laying down – cases of the wines are estimated at £720-950, and the vintage is also offered in four and six bottle formats.

Note to Editors:

Vouvray Masterclass with Noël Pinguet of Domaine Huet

As part of the preparations for this unique auction event, a Christie's Masterclass will be held on Thursday 6 May at 6.30pm, held at Christie's, 8 King Street, London, SW1.

The selection will be presented by Anthony Hanson MW, Senior Consultant and David Elswood, International Head of the Wine Department. Noël Pinguet, co-owner of the Domaine, will provide insights and commentary throughout. The wines to be tasted are:

Vouvray Le Haut Lieu Sec 1995

Vouvray Le Mont Moelleux 1ère trie 1990

Vouvray Le Clos du Bourg Moelleux 1970

Vouvray Le Clos du Bourg Moelleux 1ère trie 1961

Vouvray Le Mont Moelleux 1ère trie 1959

Vouvray Le Haut Lieu Moelleux 1ère trie 1947

Vouvray Le Haut Lieu Moelleux 1935

Vouvray Le Haut Lieu Moelleux 1924

Tickets are priced at £75.00. Places can be reserved by contacting Shona McIntosh on +44 (0) 20 7752 3295 or by email, smcintosh@christies.com

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*Images available on request
Visit Christie's at www.christies.com*