

# The Henri Jayet Collection of Dr. Peter Klosse

Amsterdam 18 September 2021



WINEFIELD'S  
a u c t i o n e e r s



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# The Henri Mayer Collection of Dr. Peter Klosse



### Auction

Saturday 18 September at 2 pm  
Lots 1 - 61

### Auction location

Kamerlingh Onneslaan 22  
1097 DG Amsterdam

<https://auctions.winefields.com>



Ce vin n'a pas été filtré



## Contents

Beautiful memories	4
Fascinated by taste	6
Winecounterfeits.com	18
Live Online Bidding	20
Winefields Auctioneers	22
Live Bidding App	23
Domaine Henri Mayer	25
Domaine Méo Camuzet	138
Domaine de la Romanée Conti	144
Domaine René Engel	148
Absentee Bid Form	154
Conditions of Sale	156
Glossary of Terms	160



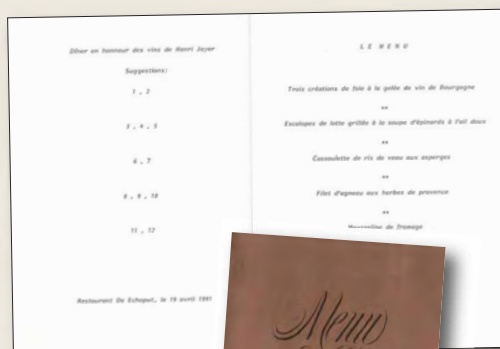
When thinking about Henri's wines, Peter evokes beautiful memories. "I have always treasured and cherished domaine Henri Mayer. For example, they were always the ones that I chose to drink at big celebrations. During a lunch celebrating 30 years of having Michelin stars at De Echoput in 1997, the 1981 Echézeaux was the wine of honour. In 1991 we decided to organise a 'Jayer dinner' with a couple of Burgundy lovers in De Echoput. Words cannot describe how memorable that evening turned out to be. Not only because of the number of different cru's that were opened, but especially because there were also great wines of Domaine de la Romanée-Conti to compare them with. I did not need to be convinced of Henri's wines' quality because his wines' taste said it all."



Restaurant menu  
'De Karmeliet'

"We celebrated our 25<sup>th</sup> wedding anniversary in 2006 at De Karmeliet in Bruges, with my friend Geert van Hecke. His restaurant is now closed, but he had three Michelin stars at the time. Looking back, we had quite a spectacular wine selection, with the Meursault-Perrières from Coche Dury, Bienvenue-Batard-Montrachet from Carillon and 1982 Richebourg from Henri Mayer."

"On another occasion, I had dinner in my restaurant with a dear friend, winemaker and owner of a renowned chateau in Bordeaux. He was going to give a presentation to my students at the Academie voor Gastronomie. Knowing his love for great wines, I selected a Cros-Parantoux from my cellar. I will never forget the moment that he took the first sip. The taste of the wine moved him so much, it brought tears to his eyes. I never saw someone being moved that much by drinking a glass of wine. However, this sort of emotion is also associated with other experiences such as music or art. So why shouldn't a beautiful wine move you in the same way? Henri Mayer made it happen."



Menu 'memorable'  
Jayer dinner  
at De Echoput



## Beautiful memories



Foto: Lorraine Bodewes

Dr. Peter Kloss



## Fascinated by taste



More than 50 bottles of domaine Henri Mayer, Vosne-Romanée, will be brought to the hammer in a unique auction, on September 18, 2021, at Winefield's Auctioneers, Amsterdam, in the Netherlands. This extraordinary auction is expected to be followed closely by collectors and connoisseurs from all over the world. Experts believe it might be the last time a "first owner's collection" of one of the world's most famous wines is for sale. The collection belongs to the Klosse family: a well-known Dutch family who have remained at the heart of European gastronomy for over half a century. Throughout this time, the wines were safely treasured in their private cellar.

### About the family restaurant, De Echoput

In 1955, Jaap and Tineke established the restaurant De Echoput near Apeldoorn as the first generation of the Klosse family. Jaap Klosse was widely recognised as an innovator in gastronomy. Amid 11,000 hectares of the royal forest and hunting domain of the Palace Het Loo, Jaap redefined the preparation and traditional cooking practices of all varieties of game. The restaurant later specialised in wine and food pairing, and a first Michelin star was awarded to the restaurant in 1967; a rarity in The Netherlands.

Jaap Klosse passed on his passion for quality, taste, and gastronomy to his successor and only son, Peter. When Peter and his wife took over the restaurant in 1985, they were amongst the few restaurants with two Michelin stars. They continued to realise a luxurious 5-star hotel featuring a top-class restaurant. De Echoput is, and always has been, a proud family business. Since 2016, the third generation continues the legacy of the family business.



Postcard of restaurant De Echoput

### The inner circle of French gastronomy

Jaap and Tineke Klosse often travelled to France for wine buying trips and inspiration, whilst cultivating friendships with several famous French chefs, notably the legendary Jean and Pierre Troisgros. The family restaurant Troisgros is one of the cornerstones of French gastronomy. Located near Roanne, between the wine regions of the Rhône Valley and the north of Burgundy, it has held the maximum three Michelin stars since 1968. De Echoput was renowned for the preparation of game, and for the Troisgros brothers, the surrounds of the restaurant offered the opportunity to experience and enjoy hunting parties, an activity that they were passionate about. Only the top sommeliers and chefs can distinguish the wines' quality and bring them to the table in optimal condition.

A perfect combination of wine and food not only reveals the best of both tastes but honours its quality nuances. And of course, it is always an immensely proud moment for domaine owners when their wines are served by the best restaurants in the world.



Tineke Klosse and Jean Troisgros in De Echoput





Chef cuisiniers De Echoput

Through their friendship with Jean and Pierre Troisgros, the Klosse family were introduced to a trusted network of the most exclusive wine estates. This was quite remarkable for the time, considering that the Netherlands had no culinary or gastronomic reputation. Typically, the domains they visited were small. They barely had a commercial structure in place, but succeeded in producing outstanding wines in limited quantities, which – through their own personal networks – found their way to the best tables.

Henri Mayer is probably the best example of such a domaine. Mayer personally maintained around seven hectares of exceptionally good vineyards, supported by his wife Marcelle and a limited number of other helping hands. Their yearly production yielded 25,000 to 30,000 bottles. Due to his extreme dedication and care, Mayer wanted to



Jean Troisgros in De Echoput

distribute the results of his hard work only to those who really understood his way of thinking and winemaking; people that fully appreciated his wines.



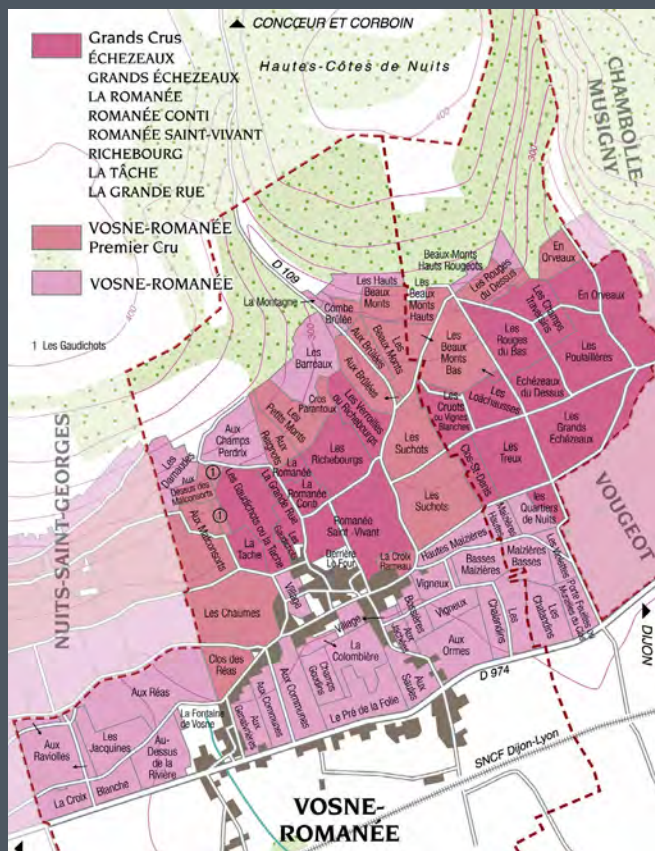
### In the cellar with Henri Mayer

Upon taking over the restaurant, Peter Klosse was introduced to his father's network, and began to explore various wine regions to further his research and education into wines, and winemakers' passion. During that time, the quality of Mayer's wines had become increasingly recognised and were widely sought after. It was owing to this popularity that any second generation of a previous buyer was not automatically guaranteed the right to take over an annual allotment.

Peter first visited Henri Mayer in Vosne-Romanée more than 35 years ago, and still vividly remembers arriving at Henri's address. Instead of a prestigious winery located within vineyards, he parked his car on a street, in front of a row of nondescript properties.

Only a black marble plaque signed *Henri Mayer, viticulteur* signaled that he was at the right address. Receiving a warm welcome, Peter remembers Henri as a kind, modest and humble man. A classic, yet intellectual farmer, who lived close to nature and in harmony with his vines. One could never imagine that this was the man who ultimately produced the best wines in the world. The first time that Peter was taken to see Henri's cellar was rather like a secret initiation exam. Henri shared his philosophy, explaining the way he worked in the vineyards and the cellar. As a fluent French speaker, Peter listened attentively, tasting the young wines from the barrel as they moved from one cru to the next.





Peter was amazed by the range in taste. Viewing the map, one can see that Mayer's vineyards were situated near each other. Both 1<sup>er</sup> crus Vosne-Brulées and Cros Parantoux border the grand cru Richebourg. His thoughts were "How can they be so distinctly different?" and "they are only a few hundred metres apart!". The grand cru classification is of little relevance. The domaines of Richebourg and Échézeaux are also located relatively close to each other and taste very different as well. Nevertheless, both are

classified as grand cru. Peter did not hide his admiration that Mayer was able to develop the wines as a mirror of the terroir. In fact, they were a true expression of the subtle differences of the soil, in a way that he had never experienced before. It sparked his interest in ever more quality and inspired his quest to gain a deeper understanding of taste. After that first visit, it became apparent that Peter had passed the test because he was allowed to import Mayer's wines to serve in De Echoput.

"We are very proud of our collection of wines by Henri Mayer. He is now retired and his last harvest was in 1988. His wines are legendary and are widely recognized as one of the best in Burgundy. He did not produce a high quantity, but the highest quality. Worldwide there were only about 12 buyers who were 'allowed' to purchase from him directly. Restaurant De Echoput was part of that select group."

*Wij zijn trots op onze collectie wijnen van Henri Mayer. Hij is nu "met pensioen"; zijn laatste oogstjaar was 1988. Zijn wijnen zijn legendarisch en worden algemeen beschouwd te behoren tot de allerbeste van de Bourgogne. Hij maakte niet veel, maar van de hoogste kwaliteit. In de hele wereld waren er maar ongeveer 12 afnemers die zijn wijn "mochten" kopen. De Echoput hoorde tot die selecte groep.*

1987	Vosne-Romanée	H. Mayer	Côte de Nuits	f 145,00
1988	Vosne-Romanée	H. Mayer	Côte de Nuits	f 145,00
1984	Nuits Meurgers	1er Cru, H. Mayer	Côte de Nuits	f 185,00
1984	Vosne-Romanée "Cros Parantoux"	1er Cru, H. Mayer	Côte de Nuits	f 205,00
1988	Vosne-Romanée "Cros Parantoux"	1er Cru, H. Mayer	Côte de Nuits	f 255,00
1984	Vosne-Romanée "Les Brûlées"	1er Cru, H. Mayer	Côte de Nuits	f 200,00
1987	Vosne-Romanée "Les Brûlées"	1er Cru, H. Mayer	Côte de Nuits	f 235,00
1984	Échézeaux	Grand Cru, H. Mayer	Côte de Nuits	f 300,00
1986	Échézeaux	Grand Cru, H. Mayer	Côte de Nuits	f 300,00
1987	Échézeaux	Grand Cru, H. Mayer	Côte de Nuits	f 300,00
1988	Échézeaux	Grand Cru, H. Mayer	Côte de Nuits	f 300,00
1984	Richebourg	Grand Cru, H. Mayer	Côte de Nuits	f 300,00

Old wine menu from De Echoput back in the 90's (\*prices in Dutch Guilders). Special section for the Henri Mayer Collection.



From the first visit with Henri Mayer, there was never a conventional way of buying, but rather a familiar call: "This year I'm going to send you so many bottles of Vosne-Romanée, so many bottles of Vosne Brulées, so many bottles of Nuits Meurgers, so many bottles of Cros Parantoux and a little bit of Échézeaux and Richebourg". Mayer reserved strict amounts for his buyers each year. As Peter said: "The announcement through the phone was it. No questions asked. Not even about the price. We were happy to get whatever we were offered to buy."

"Henri wasn't reticent in telling me what to do with the wines. For instance: he wanted me to promise that I'd never open a bottle of his Richebourg before it was 10 years old. Consequently, we treasured it in our cellar and didn't put it on our wine list until after it was considered fit to drink."



*“Peter’s first individual visit to the vineyards of France was in 1972 at the age of 16. Sent by his father to Monsieur Dessalles from Cave Coopérative du Haut Poitou, Peter received his education into viticulture and winemaking”.*



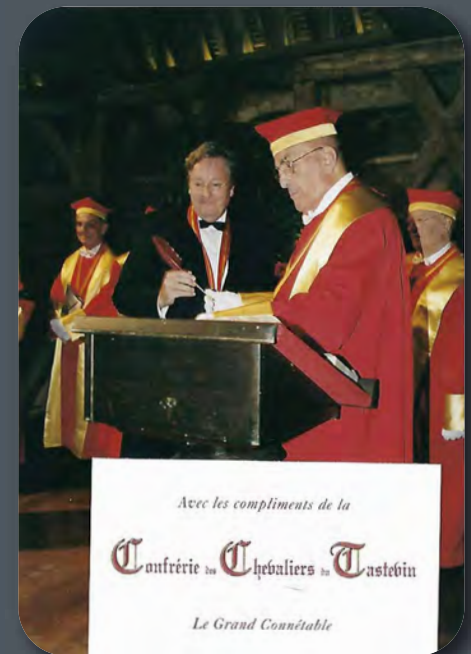
French newspaper article about the wine travels taken by a young Peter Klosse

### Dr. Peter Klosse: Fascinated by taste

Peter took over his parent’s restaurant in 1985, at the age of 29. In those days, rather vague and nonsensical rules dominated opinion on how to combine wine with food. White wine with fish was a common suggestion. Recently graduated from university, Peter had difficulty accepting fashionable concepts that were unsupported by facts. A raw fish tastes completely different to a grilled fish, so how can one seriously suggest ‘a white wine’ without taking into consideration the preparation, technique, sauce, and other condiments? He was particularly intrigued by questions pertaining to taste and quality; what makes a particular wine fit a certain dish? And the theory behind it?

It was this relatively new area of undiscovered gastronomic science that required a new lexicon to describe the objective perception of taste. This new language aimed to separate perception from opinions, and with the support of his father, a Dutch consumer research company, and other experienced tasters, Peter succeeded. His new language for taste gave a better insight into the dos and don’ts of wine and food pairing. The approach proved to be a very resourceful tool, as well as the framework for chefs and sommeliers to discover successful wine and food combinations. These developments evolved in 1990 with the foundation of the Academie voor Gastronomie (Academy for Gastronomy).

As the authority in wine and food pairing, the educational institute has trained food professionals, chefs, and sommeliers. For Peter, this was just the beginning of a long journey dedicated to study, research, and education. His fascination with taste led him to delve into the roots of gastronomic experiences. Following his first book on gastronomy in 1998, he published numerous other books on the subject. He also wrote a comprehensive book for educational purposes for professional gastronomists in the Netherlands; *Aan de slag met Wijn* covers all the wine regions in the world. Peter became well-known for his knowledge of tasting and flavour. His research culminated in a PhD at the University of Maastricht in 2004, after a successful thesis on the defence on flavour classification. It is based on the mouthfeel model, which is increasingly recognised internationally.



Confrérie des Chevaliers du Tastevin inauguration Dr. Peter Klosse

Dr. Peter Klosse held professorships at several Hotel Management schools and is a welcome speaker at international seminars and universities. In 2017, Peter founded The Academy for Scientific Taste Evaluation; T.A.S.T.E. With this foundation, he continues his academic research on taste. In one of the projects, T.A.S.T.E. collaborates with a grand cru in the appellation Margaux (Bordeaux) to apply their approach to their winemaking process. An academic article on this ongoing experiment is available upon request.



Henri Mayer

### The end of an era

From the late 1980's to early 90's, Henri Mayer started to scale down his business and explained to Peter that he planned to introduce him to Jean-Nicolas Méo Camuzet. He would continue the tradition of supplying De Echnot with wines. The choice for Méo Camuzet was no coincidence. The Méo family and Mayer were co-owners of the Cros-Parantoux vineyard, and Henri had in his Richebourg in what the French called *metillage*. After Mayer stopped making wine, his land was returned to Méo

Camuzet. Henri transferred his plot of Cros-Parantoux to his nephew, Emmanuel Rouget. Peter witnessed the professional exchanges about winemaking issues that Henri had with both Jean-Nicolas and Emmanuel. And he also made new contacts in Vosne-Romanée, enabling him to start importing the wines of domaine René Engel. This made the circle complete: René Engel was Henri's teacher at university.

### About the taste of Mayers' wines

Peter was intrigued by the breathtaking elegance and subtlety of Henri's wines, long before he was a professor in taste. He regards 'elegance' as one of the greatest compliments to bestow a wine. Elegant wines combine slimness and richness. It reflects Henri's personality: straightforward, modest, and humble; nature's servant. His role - so he defined himself - was to bring out the best of what nature has to offer. If you open a bottle of Mayer, the wine is light-coloured and translucent. As they age, the colour evolves into red orange, which the French refer to as *tuillé*, like the tiles on a roof. The colour of Henri's wines will deceive someone who believes you can recognise the power of a wine by its colour. As the saying goes: do not judge by appearances. Once in the glass, you encounter one of Henri's wines' most spectacular elements: the aroma. Intoxicatingly, breathtakingly, rich. One could smell these wines for hours without taking a sip. Over the next few days, an empty glass continues to smell beautiful. In the Kloss household, it was even forbidden to wash glasses that served Mayer for a couple of days. The memory of the wine was supposed to be cherished for as long as possible. Only the greatest of wines have that quality,

according to Dr. Kloss.

In taste, the wines are sublimely balanced and fruit-forward. You would never believe that all his wines were aged for 18 months in small wooden barrels. New barrels! Yet, there is never any dominant wood flavour in the taste of the wine. The wines maintain their elegance and fruit. Another element stands out: the absence of any harshness, no dryness of tannins. This feature has everything to do with the way Henri made his wine. Henri only used the grapes; he destemmed them completely. There is no 'm.o.g.' material other than grapes in his wines. Especially in Burgundy, it is common practice to include at least some of the stems. The Pinot noir is (incorrectly) supposed not to age very well, and the stems' tannins are used to increase the ability to age. Mayers' wines prove that this is not true as Henri extracted the soft tannins from the skins. He introduced the so-called cold maceration. Before the start of the fermentation, he kept the grapes at 15°C for four to five days. To conclude, the taste of Henri's wines is characterised by its exceptional length. Take your time and drink slowly because your tastebuds will keep rewarding you.





### Henri Mayer, the man

When Mayer passed away in September 2006, he was widely recognised as one of the world's best winemakers. The New York Times paid tribute with an obituary where he was portrayed as 'an untrained French vineyard worker'. In fact, it is far from the truth as Henri held a university degree in oenology. René Engel educated him during the Second World War. As one of the few people in Burgundy with higher education at that time, his colleagues nicknamed him as *l'ingénieur*. Henri knew very well what he was doing, but it was not in his nature to be boastful. Despite his technical training, Mayer did not want to interfere with nature. He grew up in a sunny climate and could mostly be found in the vineyards, even hours before his helping hands arrived. He ploughed with his horse, as opposed to using chemicals, and used only the natural yeast. Additionally, he bottled by

hand and refrained from filtration. Central to his philosophy is the notion that great wines can only be made from great grapes. Quantity did not interest him, he only opted for quality. The general practice at prestigious domaines like Domaine de la Romanée-Conti was to use a little bit of the *rafle*, the stems of the grapevine, to obtain longevity in the wine. The stems add tannin however, the Pinot Noir grape has a very low tannin. Henri was not so keen on this method, as his philosophy was *Only grapes!* Another deceiving point, is that Henri yet again proved he was right, because nowadays his wines are estimated higher than the Domaine de la Romanée-Conti. And this may very well be the explanation for the beautiful elegance and the extraordinary aroma of Mayer wines: because there is no other ingredient than the grapes.



Philippe Engel's father was the celebrated René Engel who was one of the owners of Clos Vougeot, and one of the important people around the *confrérie* of Clos Vougeot, the Confrérie des Chevaliers du Tastevin. René Engel was also an educator and a professor at the University of Dijon. During the war, he

taught Henri Mayer and was responsible for Henri's university education. All the bottles were entirely bottled by hand. Henri also did not want any help from *embouteillages*, even though he could only bottle four barrels a day, and it took him several weeks to complete the bottling process.



Dr. Peter Klose in his cellar (1997)

### The wine treasures

Peter Klose tasted many Mayer wines during his life and will never forget the special occasions and moments of ecstasy. The exceptionality of the Henri Mayer wines became evident to the world with continuous price increases. Whilst the Klose family kept their private Mayer collection to be served on very special occasions, at a certain moment they decided not to open them anymore and to treasure them for the future. Henri Mayer is a sensation, and his wines are world class. The time has come for

these beautiful, elegant wines to give the greatest pleasure to real collectors and connoisseurs. They must be tasted. Otherwise, all the effort to make these wines, by the hand of Henri Mayer, would be in vain. Henri Mayer is a myth, and his treasures are only affordable to the happy few. With that perspective, Henri Mayer's wines can be compared to works of art. Better to make a few fortunate wine lovers happy, than none at all. Enjoy!







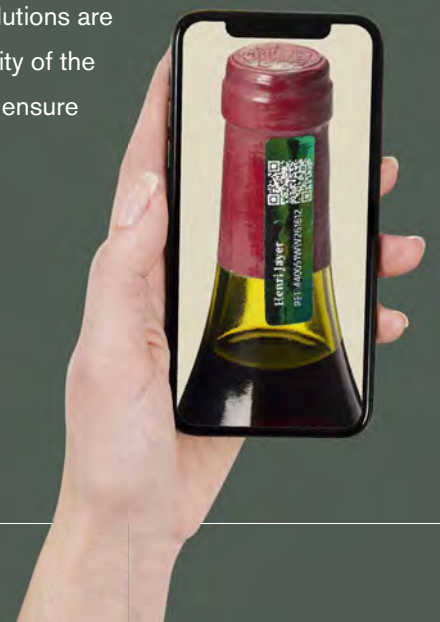
## Winecounterfeits.com

The aim of winecounterfeits.com is to successfully combat wine counterfeiting that has become an increasingly serious problem in the fine wine market, for both consumers and traders worldwide.

The Klosse Family imported the wines offered in this collection directly from Henri Jayer. Dr. Peter Klosse did not allow these bottles to leave his cellar without being marked. To ensure that all these bottles are authentic, the Klosse Family has decided to tag every bottle with a *Proof tag*; these are provided and registered at [www.winecounterfeits.com](http://www.winecounterfeits.com). The *Proof tag* has been developed for professionals in the wine & spirit sector, as part of a wide range of anti-counterfeiting solutions to protect against the production of fake wine. The solutions are implemented to prove the authenticity of the bottles, trace them individually, and ensure that they have never been opened.



Winecounterfeits.com



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We recommend that you register in time so that you are not too late for bidding on your choice of wines.

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We will be happy to answer any questions you may have.

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2. Click Register to bid
3. Log in or Create an account (sign up now)
4. Register for the auction , check your details and submit
5. Winefield's will approve you as soon as possible
6. You will be able to place pre-bids when approved

During the auction day you will be able to enter the live auction room and start bidding!





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1. Go to the app or play store and download our app (Winefields Auctioneers)
2. Create an account and register for the auction
3. Winefields will approve you as soon as possible
4. You are able to place pre-bids, bids and follow the auction live when approved



### Features bidding app:

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- Live-Bidding
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- Manage your bids
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Domaine Henri Jayet



**Lot 1**

**Nuits-Meurgers**

**1985**

Domaine Henri Mayer

Vosne-Romanée

Excellent level and appearance

**R** 1 bottle

Per lot: € 4000 – 6000

**Lot 2**

**Nuits-Meurgers**

**1985**

Domaine Henri Mayer

Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 4000 – 6000







### Lot 3

**Nuits-Meurgers**

**1985**

Domaine Henri Mayer

Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 4000 – 6000



**Lot 4**

**Richebourg Grand Cru  
Believed 1976**

Domaine Henri Mayer  
Vosne-Romanée

U. 2.5 cm BC, LSTL

**R** 1 bottle

Per lot: € 8000 – 13000







**Lot 5**

**Richebourg Grand Cru**

**1981**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, LNL, Taped Label

**R** 1 bottle

Per lot: € 6000 – 8000

**Lot 6**

**Richebourg Grand Cru  
1985**

Domaine Henri Mayer  
Vosne-Romanée

U. 4.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 16000 – 22000







**Lot 7**

**Richebourg Grand Cru  
1985**

Domaine Henri Mayer  
Vosne-Romanée

U. 4.5 cm BC, CC, SSOS

**R** 1 bottle

Per lot: € 16000 – 22000



**Lot 8**

**Vosne-Romanée 'Les Brulées'**

**1<sup>er</sup> Cru 1976**

Domaine Henri Mayer

Vosne-Romanée

U. 6 cm BC, LSTL, SCL, NL, Taped Label, NSCL, NC, SOS

**R** 1 bottle - 730 ml

Per lot: € 5000 – 7000







### Lot 9

#### Vosne-Romanée 'Les Brulées'

**1<sup>er</sup> Cru 1980**

Domaine Henri Mayer

Vosne-Romanée

U. 3 cm BC, excellent appearance

**R** 1 bottle - 730 ml

Per lot: € 7000 – 12000

**Lot 10**

**Vosne-Romanée  
1980**

Domaine Henri Mayer  
Vosne-Romanée

U. 2.5 cm BC, LSCL, LSTL

**R** 1 half bottle - 375 ml

Per lot: € 1500 – 2500







**Lot 11**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1985**

Domaine Henri Mayer

Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 11000 – 16000

**Lot 12**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1985**

Domaine Henri Mayer

Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 11000 – 16000





**Lot 13**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1985**

Domaine Henri Mayer

Vosne-Romanée

U. 2 cm BC, SCL

**R** 1 bottle

Per lot: € 11000 – 16000



**Lot 14**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1985**

Domaine Henri Mayer

Vosne-Romanée

U. 2 cm BC, SCL

**R** 1 bottle

Per lot: € 11000 – 16000





**Lot 15**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1985**

Domaine Henri Mayer

Vosne-Romanée

U. 1.5 cm BC, SCL

**R** 1 bottle

Per lot: € 11000 – 16000



**Lot 16**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1985**

Domaine Henri Mayer

Vosne-Romanée

U. 5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 10000 – 15000







*Echoput Culinary Art*

*nr. 5 „Wines”*

RESTAURANT

De Echoput



## RODE WIJNEN

### *De Collectie "Henri Mayer"*

De wijnen van Henri Mayer worden algemeen beschouwd te behoren tot de allerbeste van de Bourgogne. Hij maakt niet veel, maar van de hoogste kwaliteit. In de hele wereld zijn er maar ongeveer 12 afnemers die zijn wijn "mogen" kopen. De Echoput Looft tot die selecte groep.

1984 Nuits Meurgers	1er Cru, H. Mayer	Côte de Nuits	fl. 175,00
1982 Nuits Meurgers	1er Cru, H. Mayer	Côte de Nuits	fl. 185,00
1984 Vosne Romanée "Cros Parantoux"	1er Cru, H. Mayer	Côte de Nuits	fl. 195,00
1981 Vosne Romanée "Les Brûlées"	1er Cru, H. Mayer	Côte de Nuits	fl. 215,00
1980 Vosne Romanée "Les Brûlées"	1er Cru, H. Mayer	Côte de Nuits	fl. 235,00
1980 Vosne Romanée "Cros Parantoux"	1er Cru, H. Mayer	Côte de Nuits	fl. 260,00
1984 Echézeaux	Grand Cru, H. Mayer	Côte de Nuits	fl. 285,00
1981 Richebourg	Grand Cru, H. Mayer	Côte de Nuits	fl. 425,00

### MAGNUMS (Inh. Twee flessen)

Het is al vaak blind uitgeprobeerd en steeds blijkt opnieuw dat wijnen op Magnum beter rijpen dan op fles. De ontwikkeling gaat langzamer. Vandaar dat wij altijd ook wijnen op Magnum kopen. Vooral in groter gezelschap kunt u daar flw voordeel mee doen.

--- Billecart Salomon	Brut	Champagne	fl. 210,00
1983 Baron de L. de la Doucette	Château du Nozet	Loire	fl. 275,00
1988 Gigondas "Romane Machotte"	P. Amadieu	Rhône	fl. 115,00
1985 Château Beaumont	Cru Grand Bourgeois	Cussac	fl. 150,00
1986 Château Carbonnieux	Grand Cru Classé	Graves	fl. 175,00
1987 Château Haut Bailly	Grand Cru Classé	Graves (Pessac)	fl. 175,00
1986 Château Larmande	Grand Cru Classé	St. Emilion	fl. 195,00
1983 Château Tailhas	M. Nebout	Pomerol	fl. 180,00
1981 Château Meyney	Cru Bourgeois Supérieur	St. Estephe	fl. 180,00
1983 Château Soutard	Grand Cru Classé	St. Emilion	fl. 210,00
1982 Château Soutard	Grand Cru Classé	St. Emilion	fl. 210,00
1979 Château Ferrière	3-ième Grand Cru Classé	Margaux	fl. 235,00
1982 Domaine de Chevalier	Grand Cru Classé	Graves	fl. 280,00

Dubbele magnum:

1979 Château Gruaud Larose	2-ième Grand Cru	St. Julien	fl. 600,00
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**Lot 17**

**Richebourg Grand Cru**

**1986**

Domaine Henri Mayer

Vosne-Romanée

U. 2 cm BC, SCL

**R** 1 bottle

Per lot: € 11000 – 16000



**Lot 18**

**Richebourg Grand Cru  
1986**

Domaine Henri Mayer  
Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 11000 – 16000







**Lot 19**

**Richebourg Grand Cru  
1986**

Domaine Henri Mayer  
Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 11000 – 16000



**Lot 20**

**Richebourg Grand Cru  
1986**

Domaine Henri Mayer  
Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 11000 – 16000





**Lot 21**

**Richebourg Grand Cru  
1986**

Domaine Henri Mayer  
Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 11000 – 16000





**Lot 22**

**Vosne-Romanée  
1986**

Domaine Henri Mayer  
Vosne-Romanée

U. 2 cm BC,  
WL: by Dr. Peter Kloss  
for the 16<sup>th</sup> birthday of his eldest son Karel

**R** 1 bottle

Per lot: € 3500 – 4500





**Lot 23**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1986**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 7500 – 12500

**Lot 24**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1986**

Domaine Henri Mayer

Vosne-Romanée

U. 2 cm BC, LSTL, LWRL

**R** 1 bottle

Per lot: € 7500 – 12500





**Lot 25**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1986**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, LSTL, LWRL

**R** 1 bottle

Per lot: € 7500 – 12500





**Lot 26**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1986**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 7500 – 12500





**Lot 27**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1986**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, LWRL

**R** 1 bottle

Per lot: € 7500 – 12500

**Lot 28**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1986**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 7500 – 12500





**Lot 29**

**Échézeaux Grand Cru  
1987**

Domaine Henri Mayer  
Vosne-Romanée

U. 4 cm BC, LCC

**R** 1 bottle

Per lot: € 4000 – 6000





**Lot 30**

**Échézeaux Grand Cru  
1987**

Domaine Henri Mayer  
Vosne-Romanée

U. 4 cm BC, STNL

**R** 1 bottle

Per lot: € 4000 – 6000







**Lot 31**

**Richebourg Grand Cru  
1987**

Domaine Henri Mayer  
Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 9000 – 14000



**Lot 32**

**Richebourg Grand Cru  
1987**

Domaine Henri Mayer  
Vosne-Romanée

U. 4 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 9000 – 14000







**Lot 33**

**Richebourg Grand Cru  
1987**

Domaine Henri Mayer  
Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 9000 – 14000



**Lot 34**

**Vosne-Romanée  
1987**

Domaine Henri Mayer  
Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 3500 – 4500





**Lot 35**

**Vosne-Romanée**

**1987**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 3500 – 4500



**Lot 36**

**Vosne-Romanée**

**1987**

Domaine Henri Jayet

Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 3500 – 4500







**Lot 37**

**Vosne-Romanée  
1987**

Domaine Henri Mayer  
Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 3500 – 4500

**Lot 38**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1987**

Domaine Henri Mayer

Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 6000 – 11000





**Lot 39**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1987**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 6000 – 11000



**Lot 40**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1987**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 6000 – 11000







**Lot 41**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1987**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 6000 – 11000



**Lot 42**

**Vosne-Romanée 'Cros-Parantoux'**  
**1<sup>er</sup> Cru 1987**

Domaine Henri Jayet  
Vosne-Romanée

U. 3.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 6000 – 11000





## DE WIJNCOLLECTIE VAN DE ECHOPUT

### rode wijnen: POMEROL

1986	Château Prieurs de la Commanderie	D. Pichon	Pomerol	f 115,00
1986	Château La Conseillante	Hér. Nicolas	Pomerol	f 225,00
1988	Vieux Château Certan	Thienpont	Pomerol	f 215,00
1989	Vieux Château Certan	Thienpont	Pomerol	f 225,00
1992	Château Clinet		Pomerol	f 225,00

### rode wijnen: BOURGOGNE: CÔTE DE NUITS

1995	Bourgogne Pinot Noir	B. Moreau	Côte de Beaune	f 42,50
1993	Bourgogne Pinot Noir	B. Ambroise	Côte de Nuits	f 49,50
1992	Côte de Nuits Villages	B. Ambroise	Côte de Nuits	f 82,50
1994	Nuits-Saint-Georges	B. Ambroise	Côte de Nuits	f 92,50
1990	Nuits-Saint-Georges "Les Lavières"	1er Cru, J. Grivot	Côte de Nuits	f 120,00
1992	Gevrey-Chambertin "Vieilles Vignes"	Geantet-Pansiot	Côte de Nuits	f 115,00
1990	Gevrey-Chambertin "Vieilles Vignes"	A. Burguet	Côte de Nuits	f 130,00
1991	Gevrey-Chambertin "Vieilles Vignes"	A. Burguet	Côte de Nuits	f 115,00
1990	Charmes-Chambertin	Grand Cru, Truchot-Martin	Côte de Nuits	f 155,00
1981	Mazis-Chambertin	Grand Cru, P. Gelin	Côte de Nuits	f 175,00
1981	Chambertin "Clos de Bèze"	Grand Cru, P. Gelin	Côte de Nuits	f 175,00
1990	Clos de la Roche	Grand Cru, Truchot-Martin	Côte de Nuits	f 155,00
1986	Chambolle-Musigny	Comte de Vogüé	Côte de Nuits	f 160,00
1986	Musigny "Vieilles Vignes"	Grand Cru, Comte de Vogüé	Côte de Nuits	f 350,00
1994	Vosne-Romanée	R. Engel	Côte de Nuits	f 97,50
1988	Vosne Romanée "Aux Brûlées"	1er Cru, Méo-Camuzet	Côte de Nuits	f 245,00
1989	Vosne Romanée "Aux Brûlées"	1er Cru, Méo-Camuzet	Côte de Nuits	f 245,00
1988	Nuits-Saint-Georges "Aux Murgers"	1er Cru, Méo-Camuzet	Côte de Nuits	f 225,00
1994	Grands-Echézeaux	Grand Cru, R. Engel	Côte de Nuits	f 275,00
1991	Clos Vougeot	Grand Cru, Méo-Camuzet	Côte de Nuits	f 225,00
1992	Clos Vougeot	Grand Cru, R. Engel	Côte de Nuits	f 195,00

Wij zijn trots op onze collectie wijnen van Henri Mayer. Hij is nu "met pensioen"; zijn laatste oogstjaar was 1988. Zijn wijnen zijn legendarisch en worden algemeen beschouwd te behoren tot de allerbeste van de Bourgogne. Hij maakte niet veel, maar van de hoogste kwaliteit. In de hele wereld waren er maar ongeveer 12 afnemers die zijn wijn "mochten" kopen. De Echoput hoorde tot die selecte groep.

1987	Vosne-Romanée	H. Mayer	Côte de Nuits	f 145,00
1988	Vosne-Romanée	H. Mayer	Côte de Nuits	f 145,00
1984	Nuits Meurgers	1er Cru, H. Mayer	Côte de Nuits	f 185,00
1984	Vosne-Romanée "Cros Parantoux"	1er Cru, H. Mayer	Côte de Nuits	f 205,00
1988	Vosne-Romanée "Cros Parantoux"	1er Cru, H. Mayer	Côte de Nuits	f 255,00
1984	Vosne-Romanée "Les Brûlées"	1er Cru, H. Mayer	Côte de Nuits	f 200,00
1987	Vosne-Romanée "Les Brûlées"	1er Cru, H. Mayer	Côte de Nuits	f 235,00
1984	Echézeaux	Grand Cru, H. Mayer	Côte de Nuits	f 300,00
1986	Echézeaux	Grand Cru, H. Mayer	Côte de Nuits	f 300,00
1987	Echézeaux	Grand Cru, H. Mayer	Côte de Nuits	f 300,00
1988	Echézeaux	Grand Cru, H. Mayer	Côte de Nuits	f 300,00
1984	Richebourg	Grand Cru, H. Mayer	Côte de Nuits	f 475,00



**Lot 43**

**Échézeaux Grand Cru  
1988**

Domaine Henri Mayer  
Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 5000 – 7000



**Lot 44**

**Échézeaux Grand Cru  
1988**

Domaine Henri Mayer  
Vosne-Romanée

U. 2.5 cm BC, LSCL

**R** 1 bottle

Per lot: € 5000 – 7000





**Lot 45**

**Échézeaux Grand Cru  
1988**

Domaine Henri Mayer  
Vosne-Romanée

U. 3 cm BC, LCC

**R** 1 bottle

Per lot: € 5000 – 7000



**Lot 46**

**Échézeaux Grand Cru  
1988**

Domaine Henri Mayer  
Vosne-Romanée

U. 2 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 5000 – 7000





**Lot 47**

**Échézeaux Grand Cru  
1988**

Domaine Henri Jay  
Vosne-Romanée

U. 2.5 cm BC, LCC

**R** 1 bottle

Per lot: € 5000 – 7000



**Lot 48**

**Échézeaux Grand Cru  
1988**

Domaine Henri Mayer  
Vosne-Romanée

U. 3 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 5000 – 7000





**Lot 49**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1988**

Domaine Henri Jay

Vosne-Romanée

U. 5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 6500 – 11500



**Lot 50**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1988**

Domaine Henri Mayer

Vosne-Romanée

U. 3.5 cm BC, LCC

**R** 1 bottle

Per lot: € 6500 – 11500





**Lot 51**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1988**

Domaine Henri Mayer

Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 6500 – 11500





**Lot 52**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1988**

Domaine Henri Mayer

Vosne-Romanée

U. 4.5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 6500 – 11500





**Lot 53**

**Vosne-Romanée 'Cros-Parantoux'**

**1<sup>er</sup> Cru 1988**

Domaine Henri Jay

Vosne-Romanée

U. 3 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 6500 – 11500



## Domaine Méo-Camuzet

**Lot 54**

**Richebourg Grand Cru  
1989**

Domaine Méo-Camuzet  
Vosne-Romanée

U. 2.5 cm BC, excellent appearance

**R** 2 bottles

Per lot: € 5500 – 6500





**Lot 55**

**Richebourg Grand Cru**

**1989**

Domaine Méo-Camuzet

Vosne-Romanée

U. 4.5 cm BC, excellent appearance

**R** 2 bottles

Per lot: € 5500 – 6500

**Lot 56**

**Richebourg Grand Cru  
1989**

Domaine Méo-Camuzet  
Vosne-Romanée

U. 5 cm BC, excellent appearance

**R** 1 bottle

Per lot: € 2750 – 3250





# Domaine de La Romanée-Conti

Lot 57

## Échézeaux Grand Cru 1991

Domaine de La Romanée-Conti  
Vosne-Romanée

U. 3 cm BC, CRC

R 1 bottle

Per lot : €1400 – 1800



**Lot 58**

**Assortmentcase**

**Domaine de la Romanée-Conti  
1991**

Domaine de La Romanée-Conti  
Vosne-Romanée

**Romanée-Conti Grand Cru 1991 (1)**

U. 2 cm BC, excellent appearance

**La Tâche Grand Cru 1991 (1)**

U. 2 cm BC, excellent appearance

**Richebourg Grand Cru 1991 (1)**

U. 2 cm BC, excellent appearance

**Échézeaux Grand Cru 1991 (3)**

U. 2.5 cm BC, 1LSTL

**Grands Échézeaux Grand Cru 1991 (1)**

U. 4 cm BC, excellent appearance

**Romanée-Saint-Vivant Grand Cru 1991 (3)**

U. 2 cm BC or better, 2LSTL, 1NC

**R** 10 bottles (OWC)

Per lot: € 30000 – 40000



## Domaine René Engel

**Lot 59**

### **Clos-Vougeot Grand Cru 1992**

Domaine René Engel  
Vosne-Romanée

Excellent level and appearance

**R** 1 bottle

Per lot: € 650 – 850







**Lot 60**

**Clos-Vougeot Grand Cru  
1999**

Domaine René Engel  
Vosne-Romanée

Excellent level and appearance

**R** 1 bottle

Per lot: € 750 – 950



**Lot 61**

**Clos-Vougeot Grand Cru  
2004**

Domaine René Engel  
Vosne-Romanée

Excellent level and appearance

**R** 1 bottle

Per lot: € 550 – 750

End of Sale







WINEFIELD'S  
au ction eers



## Invitation to consign

Winefield's Auctioneers organises wine auctions in Amsterdam and Singapore regularly. Winefields makes the process of selling wine at auction easy. We are happy to provide a free valuation of your wines without obligation.

PLEASE CONTACT US AT +31(0)20 - 4702161 OR [INFO@WINEFIELDS.COM](mailto:INFO@WINEFIELDS.COM)

## ABSENTEE BID FORM

Sale no WF62 • The Henri Mayer Collection • Sale date: Saturday 18 September 2021 at 2pm

<b>First Name</b>	<b>Last Name</b>	<b>Title/Mr/Mrs</b>
<hr/>		
<b>Company</b>		
<hr/>		
<b>Address</b>		
<hr/>		
<b>Zipcode</b>	<b>City</b>	
<hr/>		
<b>Telephone</b>	<b>Email</b>	
<hr/>		
<b>Signature</b>		
<hr/>		

The under signed agrees with the conditions of business from Winefield's Auctioneers, as printed in the catalogue and to be viewed on [www.winefields.com](http://www.winefields.com)

'Please bid on my behalf on the below listed lots':

Lot number (in numerical order)	Maximum bid price EUR (excluding buyers premium)	Lot number (in numerical order)	Maximum bid price EUR (excluding buyers premium)
	€		€
	€		€
	€		€
	€		€
	€		€
	€		€
	€		€

We request to submit written bids at least 24 hours before the sale.

Please undersign this form and fax to +31-20-3377693 or email to [info@winefields.com](mailto:info@winefields.com)





# Conditions of Business for Buyers

## Winefield's Auctioneers Amsterdam

### Clause 1: Definitions

In these general trading conditions, the following terms have the following meanings:

- a.** Buyer or prospective Buyer: the other party to these conditions.
- b.** bid: a sum bid by a Buyer or prospective Buyer for a lot or a combination of lots.
- c.** consumer: a party ("other party") who is a natural person not acting in a professional or commercial capacity.
- d.** lot: one or more movable items to be auctioned, either with or without an auction number.
- e.** hammer price: the amount of the highest bid for which the lot is sold by the auctioneer.
- f.** The purchase price payable by a buyer shall be the sum of the final bid and a buyer's premium of 20% of the final bid. For Live online bids the purchase price payable by a buyer shall be the sum of the final bid and a buyer's premium of 20% of the final bid. For European buyer's, lots marked with a † have an additional premium of 21% over the hammer price and buyer's premium – (or a higher or lower percentage announced by Winefield's Auctioneers prior to the auction). Buyers outside of Europe have to pay additional VAT/GST when lots are exported.
- g.** margin scheme: In accordance with the so-called margin scheme, VAT is due only on the buyer's premium and any other charges. VAT is included in the buyer's premium referred to in these conditions. Buyers who are eligible to opt for this scheme may ask to have VAT charged on the hammer price as well. The hammer price of lots imported from outside the European Union is always subject to VAT.
- h.** knocking down: a statement by Winefield's Auctioneers to the Buyer or prospective Buyer by which the purchase agreement is concluded, to the effect that the lot(s) purchased has/have been knocked down to him against payment of the purchase price.
- i.** auction: the public sale of movable items.
- j.** vendor: Winefield's Auctioneers or the party instructed by it to auction a lot or a combination of lots.

### Clause 2: Applicability

**2.1** These general auction conditions apply to all auctions held by Winefield's Auctioneers and to all offers or bids and to all agreements in that context between Winefield's

Auctioneers and the Buyer or prospective Buyer. The parties may only depart from these conditions in writing.

**2.2** The consignors' terms and conditions of Winefield's Auctioneers appended to these general auction conditions, which are filed with the Amsterdam Chamber of Commerce under number 34244725, apply equally to agreements to which these general auction conditions have been declared applicable. If and to the extent that the consignors' terms and conditions of Winefield's Auctioneers are incompatible with these general auction conditions, the provisions of these general auction conditions will prevail.

**2.3** By taking part in an auction, a Buyer or prospective Buyer indicates that he is familiar with these general auction conditions and the consignors' terms and conditions of Winefield's Auctioneers and agrees to them.

### Clause 3: General Provisions

**3.1** Winefield's Auctioneers is entitled to correct inaccuracies in verbal or written communications made (in an auction or otherwise) by it or on its behalf without Buyers or prospective Buyers being able to derive any rights therefrom.

**3.2** Winefield's Auctioneers may declare special auction conditions applicable, in addition to these general auction conditions. Special auction conditions will be communicated to the persons present at the auction before the auction is held, or at least before auction of the lot(s) to which they apply. If and to the extent that special auction conditions of Winefield's Auctioneers are incompatible with these general auction conditions and/or the general consignors' conditions of Winefield's Auctioneers, the provisions of the special auction conditions will prevail.

**3.3** Buyers or prospective Buyers must register with Winefield's Auctioneers before the start of the auction and must provide proper proof of identity, in default of which Winefield's Auctioneers may refuse them the right to participate in the auction.

**3.4** Buyers or prospective Buyers must demonstrate their creditworthiness at the first request of Winefield's Auctioneers and to its satisfaction, in default of which Winefield's Auctioneers may refuse them the right to participate in the auction.

**3.5** Winefield's Auctioneers is entitled to make video recordings with images and sound prior to, during and after the auction, to use these video recordings as it sees fit and to disclose them publicly.

**3.6** Items not included in the auction description are not part of the items purchased, unless expressly stated otherwise by Winefield's Auctioneers.

### Clause 4: Auction procedure

**4.1** The preparations for and execution of the auction are determined solely by Winefield's Auctioneers. This means, among other things, that Winefield's Auctioneers determines the course of events prior to and during the auction and is authorised, without giving reasons, to admit or refuse to admit persons to the auction, not to auction one or more lots or to alter lots or the composition of lots, not to acknowledge a bid and to declare it invalid, and to suspend, resume or cancel the auction and/or take other measures it deems necessary.

**4.2** All persons are obliged to comply with instructions or directions issued by or on behalf of Winefield's Auctioneers in the context of an auction.

**4.3** The Buyer will be given an opportunity to inspect the lots he has purchased prior to their transfer to him. Winefield's Auctioneers is not liable for inaccurate or incomplete descriptions of a lot.

**4.4** The auction will take place in the order stated in the auction catalogue. Winefield's Auctioneers is entitled to depart from this order.

**4.5** Auction sales are made to the highest bidder, unless Winefield's Auctioneers determines that the auction, or part of it, will take place by Dutch auction. Winefield's Auctioneers is authorised to change the manner in which the auction is conducted at any point during the auction.

**4.6** Winefield's Auctioneers is authorised to choose not to accept bids, without giving reasons. Bids must be made by means of a bid form completed (in writing or electronically) for this purpose stating in any case the full forename and surname, date of birth, address and place of residence of the Buyer or prospective Buyer, the lot number on which he is bidding and the price (including VAT, exclusive of buyer's premium) he is bidding. A Buyer or prospective Buyer is bound by a written or electronic bid, which is deemed to be irrevocable and unconditional. Neither Winefield's Auctioneers nor its employees are in any way liable for damage caused by or in connection with a bid, unless the damage was caused by intent or gross negligence of Winefield's Auctioneers or its supervising employees.

**4.7** If an auction is held on the instructions of a vendor, this vendor is entitled to take part in the auction, but is not entitled to bid on the lots he has offered for sale by

auction.

**4.8** Winefield's Auctioneers is entitled to make bids on behalf of third parties.

**4.9** Each bid is deemed to be unconditional and irrevocable. A bidder is deemed to bid on his own behalf and is personally liable for the obligations arising from his bid. This also applies if the bidder declares that he is acting on behalf of a third party.

**4.10** If persons bid jointly, or have bid jointly, as a group, they are jointly and severally liable for the obligations arising from their joint bid.

**4.11** Winefield's Auctioneers will determine whether an error was made in making a bid such that the bidder will not be held to his bid. Buyers or prospective Buyers cannot derive any rights from the decision of Winefield's Auctioneers in this regard.

**4.12** The Buyer or prospective Buyer who makes the highest bid will be deemed to be the Buyer after the items have been knocked down to him. In the event of a difference of opinion between Buyers and/or prospective Buyers, Winefield's Auctioneers will decide in the form of a binding opinion who must be deemed to have made the highest bid, without Buyers or prospective Buyers being able to derive any rights in respect of Winefield's Auctioneers.

**4.13** The second highest bidder is obliged to make his bid unconditional for the event that the highest bid is declared invalid, or is not made unconditional, for example because the highest bidder does not comply with his obligations in full or in part, or because the agreement with the highest bidder is not concluded for some other reason.

**4.14** The Buyer or prospective Buyer buys the lot(s) "as is", in whatever condition it is/they are when the bid is knocked down. Descriptions of the lots and all information provided by or on behalf of Winefield's Auctioneers is provided to the best of its knowledge, although Winefield's Auctioneers does not guarantee that it is correct. Buyers and prospective Buyers cannot derive any entitlements or rights in respect of Winefield's Auctioneers from the descriptions or other information.

**4.15** The purchase agreement is concluded and the risk of the purchased items passes to the Buyer or prospective Buyer when the bid is knocked down.

### Clause 5: Payment, security, retention of title; time periods

**5.1** The Buyer or prospective Buyer must pay the purchase price immediately after receipt of the invoice(s) from Winefield's Auctioneers in the manner indicated by Winefield's Auctioneers and in the currency indicated by Winefield's Auctioneers.

**5.2** Payment must take place without reduction or setoff.

**5.3** In addition to the provisions of this clause, Winefield's Auctioneers may include special payment terms in the auction catalogue or on its website. In that case the Buyer or prospective Buyer is bound by the special payment terms. If and to the extent that special payment terms are incompatible with the provisions of this clause, the provisions of the special payment terms will prevail.

**5.4** Winefield's Auctioneers is authorised to claim immediate payment of all or part of the purchase price from the Buyer or prospective Buyer on knock down of the purchased items or afterwards, and/or to require that security be provided for his compliance with his obligations towards Winefield's Auctioneers or its client. If the Buyer or prospective Buyer does not comply with this, Winefield's Auctioneers is authorised to choose not to acknowledge the bid and to declare it invalid and to auction the purchased items again, or to knock down the purchased items to the second highest bidder. In that case the Buyer or prospective Buyer is in default and is obliged to reimburse Winefield's Auctioneers for the damage thus caused, without prejudice to the other rights of Winefield's Auctioneers.

**5.5** Title to the purchased items is transferred to the Buyer or prospective Buyer at the time of purchase within the meaning of clause 6.1 of these conditions, but not until the Buyer or prospective Buyer has paid the full purchase price to Winefield's Auctioneers as well as any sums due pursuant to default on his part.

**5.6** All time periods which the Buyer or prospective Buyer must observe must be regarded as deadlines, meaning that the Buyer or prospective Buyer will be in default with no notice of default being required if such periods are exceeded.

**5.7** Without prejudice to any rights the Seller may have, if the Buyer without prior agreement fails to make payment for the lot within 7 days of the auction, Winefield's Auctioneers may in its sole discretion (having informed the Seller) exercise one or more of the following remedies:

- (a) store the lot at its premises or elsewhere at the Buyer's sole risk and expense;
- (b) cancel the sale of the lot;
- (c) set off any amounts owed to the Buyer by Winefield's Auctioneers against any amounts owed to Winefield's Auctioneers by the Buyer in respect of the lot;
- (d) reject future bids from the Buyer or render such bids subject to payment of a deposit;
- (e) charge interest at 1,5% per month from the Due Date to the date the Purchase Price and relevant Buyer's Expenses are received in cleared funds;
- (f) resell the lot by auction or private sale, with estimates

and reserves at Winefield's Auctioneers discretion. In the event such resale is for less than the Purchase Price and Buyer's Expenses for that lot, the Buyer will remain liable for the shortfall together with all costs incurred in such resale.

#### **Clause 6: Purchase; termination**

**6.1** The Buyer or prospective Buyer is obliged to take possession of the items purchased at the time and place determined by Winefield's Auctioneers, and in the absence thereof, within the period stated in the auction catalogue, on presentation of proper proof of identity. The delivery of the purchased items takes place by taking possession of them. The Buyer or prospective Buyer takes possession of the purchased items by collecting them. The Buyer or prospective Buyer cannot take possession until the full purchase price and any other charges due have been paid by him. If the Buyer or prospective Buyer refuses to take possession or fails to provide information or instructions that are necessary for him to take possession, the purchased items will be stored by Winefield's Auctioneers for the risk of the Buyer or prospective Buyer. In that case the Buyer or prospective Buyer is obliged to pay to Winefield's Auctioneers all additional costs, including in any case the costs of storage.

**6.2** When taking possession of the purchased items, the Buyer or prospective Buyer must observe the necessary caution and comply unconditionally and in full with the instructions issued by or on behalf of Winefield's Auctioneers. The Buyer or prospective Buyer is liable for any damage caused in the context of taking possession of the purchased items and indemnifies Winefield's Auctioneers against claims of third parties in this regard. The Buyer or prospective Buyer is obliged to provide security to Winefield's Auctioneers immediately on its request for the event that damage is caused in the context of taking possession of the purchased items. No interest will be paid on security deposits paid by the Buyer or prospective Buyer.

**6.3** In the event that (among other things) the Buyer or prospective Buyer does not take possession of the purchased items within the time period fixed for this and/or the Buyer or prospective Buyer acts contrary to the provisions of paragraph 2 of this clause, the Buyer or prospective Buyer is automatically in default and Winefield's Auctioneers is entitled to terminate the agreement with the Buyer or prospective Buyer by means of a written statement and/or to sell the purchased items to one or more third parties. The Buyer or prospective Buyer is obliged to reimburse to Winefield's Auctioneers any and all damage caused by

his negligence. Once the title to the purchased items has been transferred to the Buyer or prospective Buyer, he can no longer claim termination of the purchase agreement.

**6.4** If it is not possible for the Buyer or prospective Buyer to take possession due to circumstances outside his sphere of influence and that cannot be attributed to him (for example, because attachment has been levied on the items by third parties), Winefield's Auctioneers has the right to terminate the agreement by means of a written communication to the Buyer or prospective Buyer. In that case, Winefield's Auctioneers has no further obligations towards the Buyer or prospective Buyer other than repayment of the purchase price.

**6.5** It is the Buyer's sole responsibility to obtain any necessary export, import or other permit for the purchases. Winefield's Auctioneers and the Consigner make no representations or warranties as to whether any lot is subject to export or import restrictions or any embargoes. The denial of any permit or license shall not justify cancellation or rescission of the sale contract or any delay in payment.

**6.6** It is the Buyer's sole responsibility to comply with local laws regarding duties, taxes and necessary excise documents, if applicable.

#### **Clause 7: Liability**

**7.1** All property is sold "AS IS", in whatever condition they are during the viewing, without any representations or warranties, express or implied, by Winefield's Auctioneers or the Consigner as to merchantability, fitness for a particular purpose, the correctness of the catalogue or other description of the physical condition, size, quality, rarity, importance, medium, provenance, exhibitions, literature or historical relevance of any property and no statement anywhere. Whether oral or written, whether made in the catalogue, an advertisement, a bill of sale, a salesroom posting or announcement, or elsewhere, shall be deemed such a warranty. Representation or assumption of liability. Winefield's Auctioneers and the Consigner are not responsible for errors and omissions in the catalogue, glossary, or any supplemental material. Winefield's Auctioneers nor the Consigner make no representations and warranties, express or implied, as to whether the purchaser acquires any copy rights, including but not limited to any reproduction rights in any property.

**7.2** Winefield's Auctioneers is not liable for damage to persons or property arising or caused prior to, during or after the auction.

**7.3** As from the time of knock down of the purchased items to the Buyer or prospective Buyer, Winefield's

Auctioneers is not liable for damage caused to, by or in connection with the purchased items, including the loss of the purchased items. The Buyer or prospective Buyer must ensure that the purchased items are properly insured from the time of knockdown.

**7.4** Winefield's Auctioneers is not liable for visible or hidden defects in the purchased items. The Buyer or prospective Buyer must investigate this during the inspection prior to the auction as referred to in clause 4.3 of these conditions.

**7.5** Winefield's Auctioneers is not liable if the purchased items do not comply with European guidelines.

**7.6** The limitations to liability stated in paragraphs 1-4 of this clause do not apply if the damage was caused by intent or gross negligence on the part of Winefield's Auctioneers or its employees.

**7.7** The images printed in this catalogue are for illustration purposes only and are not binding for the actual condition of a particular lot. On request we can provide you with additional images and condition reports.

**7.8** Wines are catalogued as accurately as possible at the time of this auction catalogue going to press. However, purchasers must take into consideration the natural variations and conditions of cases, labels, ullages, corks and wines. Except as set forth in 7.6 of the Conditions of Sale, Winefield's Auctioneers is unable to accept returns.

**7.9** Notwithstanding any other terms of these Conditions of Sale. If within 30 days after the auction Winefield's Auctioneers have received from the original purchaser of any property notice of a claim in writing that any lot is counterfeit or that any crucial statement in the catalogue concerning such lot is incorrect in any material respect, then Winefield's Auctioneers in their sole discretion will decide any such claim as between the Consigner and the purchaser and may cancel the sale and refund the purchase price received.

#### **Clause 8: Legal relationship**

**8.1** All legal relationships between the Consignor, the Buyer and Winefield's Auctioneers are governed by Dutch law. In the event of differences between the Dutch text of these conditions and any translation into a foreign language, the Dutch version is decisive.

**8.2** All Winefield's Auctioneers sales are held under legal supervision of notary Mr. Stephen Iseger.  
[www.kandidaatparaat.nl](http://www.kandidaatparaat.nl)



# Glossary of Terms

## Into Neck:

Normal level for all wines. In wines over 10 years of age, this level suggests excellent provenance. Rarely used, except to emphasize a particularly good fill level when other fill levels in the same lot are less than perfect.

## Base Neck:

A common fill level at which many Châteaux release their wine. For wines of any age, this level suggests excellent provenance.

## Top-Shoulder:

Again, a common fill level at which many Châteaux release their wine. For wines of any age, this level suggests excellent provenance.

## Very High Shoulder:

Acceptable fill level for wines 8 or more years of age. Suggests proper storage conditions throughout its life. Natural occurrence for wines of this age.

## High Shoulder:

Usually not a problem for wines in excess of 20 years of age. This level may be caused by easing of the cork combined with natural evaporation. Check the clarity and the color of the wine in the bottle as a secondary indicator of provenance.

## High-to-Mid-Shoulder:

Refer to High Shoulder and Mid-Shoulder level descriptions.

## Mid Shoulder:

May suggest ullage during the life of the wine due to either easing of the cork or inconsistent storage conditions. Not abnormal for wines 30 or more years of age. As additional indicators of risk, definitely inspect clarity and color of the wine in the bottle, as well as condition of the cork.

## Low Shoulder and Below:

Suggests poor provenance. Definitely a risk and generally not saleable, with exception given to rare bottlings and/or labels. Not recommended for consumption.

Wines are described in this catalogue as accurately as possible. Buyers are urged to make allowances for slight variations in ullages and conditions. No guarantee is made regarding provenance, and no returns will be accepted.



- Into Neck
- Base Neck
- Top Shoulder
- Very High Shoulder
- High Shoulder
- High to Mid Shoulder
- Mid Shoulder
- Low Shoulder
- Below Shoulder



## Wine Conditions

U. - Ullage (fill level)

IN	Into Neck
BN	Base Neck
TS	Top Shoulder
VHS	Very-High-Shoulder
HS	High Shoulder
HTMS	High-to-Mid-Shoulder
MS	Mid-Shoulder
LS	Low Shoulder
BLS	Below Low Shoulder
BC	Below Cork

## Bottle Conditions

L -Lightly • H -Heavily • B -Back • N -Neck

BSL	Bin Soiled Label
GSL	Glue Stained Label
ISL	Ink Stained Label
WASL	Water Stained Label
WISL	Wine Stained Label
CRL	Crooked Label
FL	Faded Label
LL	Loose Label
NL	Nicked Label
SCL	Scuffed Label
TAL	Tattered Label
TL	Torn Label
TSL	Tissue Stained Label
WL	Writing on Label
WRL	Wrinkled Label
STL	Stained Label
NOL	No Label

## Wine Symbols

R	red wine
W	white wine
P	rosé wine
S	sparkling wine
F	fortified wine
L	spirits
B	beer
M	mixed lot

## Cork Conditions

CC	Corroded Capsule
CRC	Cracked Capsule
CUC	Cut Capsule
NC	Nicked Capsule
NOC	No Capsule
WRC	Wrinkled Capsule
DC	Depressed Cork
SDC	Slightly Depressed Cork
PC	Protruding Cork
SPC	Slightly Protruding Cork
SOS	Signs of Seepage
SSOS	Slight Sign of Seepage

## Bottling

BB	Belgian Bottling
DB	Dutch Bottling
NB	Négociant Bottling
NV	No Vintage

## Casing

ML	Missing Lid
WC	Wooden Case
OCB	Original Cardboard Box
OWC	Original Wooden Case
2OCB	Two Original Card Board Boxes
2OWC	Two Original Wooden Cases

## Bottle Sizes

Half Bottle	375ml / .375 Litres
Jenny	500ml / .500 Litres
Clavelin	620ml / .620 Litres
Bottle	750ml / .750 Litres
Magnum	1.5 Litres
Double Magnum	3 Litres
Jéroboam (Burgundy, Champagne & Rhône)	3 Litres
Jéroboam	4.5-5 Litres
Impérial	6 Litres
Methuselah (Burgundy, Champagne & Rhône)	6 Litres
Salmanazar	9 Litres
Balthazar	12 Litres
Nebuchadnezzar	15 Litres
Melchior	18 Litres
Solomon	20 Litres
Sovereign	25 Litres
Goliath	27 Litres
Melchizedek	30 Litres





