

# Exceptional & Superb Wines

Amsterdam 4 November 2012



WINEFIELD'S  
auctioneers



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#### Packing and transport

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# Exceptional & Superb Wines

Amsterdam 4 November 2012

#### Auction location

@ AAG  
Lekstraat 63  
1079 EM Amsterdam

#### Pre-sale tasting

Sunday 4 November 1.30pm

#### Auction at 2pm

Lots 1-258







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## SAINT-JULIEN

### Château Léoville-Poyferré, Saint-Julien, 2<sup>ème</sup> Grand Cru Classé

One of the three Léoville estates, Poyferré and its peers Barton and Las-Cases have their origins in the grand Léoville estate that dominated St Julien in the 17th and 18th centuries. I have already given an account of the original Léoville estate's ancient history in my profile of Léoville-Las-Cases, and so here I deal only with the division of the property which led to the creation of the three vineyards we know today. The groundwork for the split was laid in 1769, when proprietor Alexandre de Gascq died without an obvious heir, as a consequence the estate coming to four family members, the Marquis de Las-Cases-Beauvoir, his brother and two sisters. Before the end of the century, however, the Revolution forced the Marquis to flee France, and as a result the estate was sequestered and eligible for sale as a national asset. Staving off this eventuality, the family elected to break up the estate and sell it piecemeal, and so initially only one quarter was sold off, that which belonged to the Marquis in exile. This section was the origin of Léoville-Barton. The remaining three quarters remained in the family, and this was the state of affairs when the Marquis was succeeded in 1815 by his son, Pierre-Jean, the *Maréchal de Camps* under Napoleon. Pierre-Jean inherited most of what remained of the estate from his elders, with a smaller stake coming to his sister, Jeanne. This was effectively the second division of the estate, which was formalised in 1840. Pierre-Jean's holding, half of the original Léoville estate, was the start of Léoville-Las-Cases; Jeanne, who owned just a quarter of the old estate had a daughter who married Baron Jean-Marie de Poyferré, and thus her vineyards were destined to become Léoville-Poyferré.

1.

#### Château Léoville-Poyferré 1995

*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*

U. BN or better, excellent appearance

**R** 12 bottles (OWC)

**Per lot: € 750 – 950**

2.

#### Château Léoville-Poyferré 1996

*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 700 – 900**



### Château Léoville-Poyferré 2009

A touch darker than the Léoville-Barton in the glass, this has the greater accessibility sometimes seen in Léoville-Poyferré at this stage, with a more seductive and nutty edge from the oak, and the fruit showing a more fleshy, sexy forest fruit and bramble character. It certainly has immediate appeal. The palate is very primary and everything is there in certain measure, with polished forest fruits accompanied by a building wall of tannin which comes through to express itself fully on the midpalate, a rare finding in this vintage where flesh and sweet substance generally rule at this stage it seems. But there is fruit there, and the tannins are ripe, meaty, almost chocolatey, and they do not seem out of kilter with the rest of the wine. In fact, it tasted more how I would expect Bordeaux to taste at this age....but with knobs on. Very impressive, clearly a wine set for decades in the cellar, and the end result may well be stunning.

3.

#### Château Léoville-Poyferré 2009

*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 1100 – 1500**

4.

#### Château Léoville-Poyferré 2009

*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 1100 – 1500**

5.

#### Château Léoville-Poyferré 2009

*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 1100 – 1500**





### Château Léoville-Las-Cases, Saint-Julien, 2<sup>ème</sup> Grand Cru Classé

The story of Léoville-Las-Cases begins with marshland, this being the Médoc after all, as to fully appreciate its history we must look back beyond the creation of Las-Cases itself to the time of the great Léoville estate, beginning in 1638. At this point the estate, clearly one of the oldest in the Médoc, was centred upon a mound of gravel around which there was only marsh, which regularly flooded at high tide. This was the Mont-Moytié estate, the *mont* being the gravel mound, Moytié a wealthy local who owned the property. It was the Moytié family that were the first to plant vines here, during the twilight years of the 17th century, and it is through the marriage of one of the Moytié women that the estate then passed into the hands of her husband, Blaise Antoine Alexandre de Gascq.

De Gascq was the *seigneur* of Léoville and a president of the Bordeaux parliament, locally an extremely influential and also wealthy figure, who did much to bolster the reputation of the estate. Even at this early point in the history of the Médoc, Léoville was recognised as being second only to the four accepted first growths, Château Latour, Lafite, Margaux and Haut-Brion.



### Château Léoville-Las-Cases 2006

Interestingly, this sample was bottled under a synthetic cork, although the wine when bottled for sale will have a traditional cork. This young wine has an almost exotic perfume on the nose, which overall is very expressive and rich in sweet fruit. This has more punch than the 2007 for sure. There is a lot of structure here, an appealing texture, good substance, and plenty of vigour and acidity. This has ripe tannic bones, and there is lovely potential here. A *vin de garde* and an admirable addition to any cellar.

- 6.**  
**Château Léoville-Las-Cases 2006**  
*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*  
Excellent level and appearance  
**R** 12 bottles (2OWC)  
Per lot: € 1000 – 1400
- 8.**  
**Château Léoville-Las-Cases 1978**  
*Saint-Julien 2<sup>ème</sup> Grand Cru Classé*  
U. BN, excellent appearance  
**R** 12 bottles (OWC)  
Per lot: € 800 – 1000

- 7.**  
**Château Léoville-Las-Cases 2004**  
*Saint-Julien, 2<sup>ème</sup> Grand Cru classé*  
Excellent level and appearance  
**R** 12 bottles (OWC)  
Per lot: € 850 – 1050



- 9.**  
**Château Léoville-Las-Cases 2001**  
*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*  
Excellent level and appearance  
**R** 12 bottles (OWC)  
Per lot: € 950 – 1250

- 10.**  
**Château Léoville-Las-Cases 1990**  
*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*  
Excellent level and appearance  
**R** 12 bottles (OWC)  
Per lot: € 1200 – 1600

### Château Léoville-Las-Cases 1998

Really deeply pigmented, dark but certainly not opaque. For the first four to five hours, this wine remained aromatically reticent. It held on to any nuances of perfume, of fruit, but when it finally relaxed it revealed reassuring multilayered seams of dark, sweet and dusty fruit, with smoky damson and plum skins. Dark, sooty but sweet, rich and concentrated, it remains primary but very appealingly so. In truth, I find it a little haunting and enticingly imperceptible, its depths difficult to fathom. It reveals much, but it also suggests there is much more complexity to come here. Despite opening up to reveal a sweet and exuberant character, the palate remains medium-bodied from the start, gently concentrated and full of substance. This is just delicious, sweet and yet with a savoury weight to it, so there is no super-ripe modernity here. In fact, towards the finish, it starts to reveal a more severe tannic backbone, but at no time is this fully laid bare, and so it remains beautifully balanced despite its youthful style. This is just super - but it needs time.

- 11.**  
**Château Léoville-Las-Cases 1998**  
*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*  
Excellent level and appearance  
**R** 12 bottles (OWC)  
Per lot: € 900 – 1300

- 12.**  
**Château Léoville-Las-Cases 1998**  
*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*  
Excellent level and appearance  
**R** 12 bottles (OWC)  
Per lot: € 900 – 1300



### Château Léoville-Barton, Saint-Julien, 2<sup>ème</sup> Grand Cru Classé

The wines of Anthony Barton, and most specifically those of Château Léoville-Barton, exist in a unique place; there are few wines held in such high regard by the press, the trade and consumer alike, whilst also maintaining a reputation for good value. Add in an amiable proprietor, of Irish descent, who has been outspoken on the matter of Bordeaux as a wine for giving pleasure - for drinking no less - rather than as a vehicle for investment, and you perhaps have something close to the perfect Bordeaux *château*.

There are now 47 ha of vineyards at Château Léoville-Barton, lying close to the Gironde, sandwiched between the water and the huge expanse of vineyards belonging to Château Talbot. They have a typical St Julien *terroir* of gravelly soils over deeper clay. The vines are 72% Cabernet Sauvignon, the remainder being 20% Merlot and 8% Cabernet Franc, reflecting the classic, Cabernet-dominated wine produced at Léoville-Barton. There are a significant proportion of old vines, another important influence on quality. As mentioned above, vinification is performed in the cellar at Langoa-Barton, as there is in fact *nochâteau* at Léoville-Barton. Fermentation is in wooden vats, temperature controlled, with pumping over, with a maceration of about two weeks, depending on the vintage. The wine will spend up to 20 months in oak, 50% new each year, and is fined and filtered prior to bottling. This all occurs under the watchful eye of estate manager Michel Raoult together with Anthony Barton, and representing the next generation his daughter, Lilian.

#### Château Léoville-Barton 2009

A very expressive nose here, full of fruit and loaded with spicy elements on the edge, this is aromatically a very convincing wine. It is dark, savoury, and suggestive of a meaty depth. The palate is remarkably refined in view of this, with a very gentle start to it, and then a supple midpalate, revealing little, but showing a harmonious layer of supple fruit, which has a surprisingly fresh, lifted and almost crunchy edge. Alongside there are tannins slowly appearing through the middle, dark and fine-grained, barely perceptible such is their ripeness and the overall harmony of the wine. It is a wine full of grip and structure, but this backbone so very well hidden by the harmonious, polished flesh of the vintage.

13.

#### Château Léoville-Barton 2009

*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 magnums – 1.5 ltr (OWC)

Per lot: € 500 – 700

14.

#### Château Léoville-Barton 2009

*Saint-Julien, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 magnums – 1.5 ltr (OWC)

Per lot: € 500 – 700

15.

#### Château Beychevelle 1982

*Saint-Julien, 4<sup>ème</sup> Grand Cru Classé*

U. BN, excellent appearance

**R** 12 bottles (OWC)

Per lot: € 1400 – 1800

16.

#### Château Talbot 1990

*Saint-Julien, 4<sup>ème</sup> Grand Cru Classé*

Excellent level, LSCL

**R** 12 bottles

Per lot: € 750 – 950

## SAINT-ESTÈPHE

### Château Cos d'Estournel, Saint-Estèphe,

#### 2<sup>ème</sup> Grand Cru Classé

The vineyards of Cos are on the customary Quaternary gravel which peppers the left bank of the *Gironde*. There are 70 hectares divided up into 30 parcels, with Cabernet Sauvignon holding a slight predominance, accounting for 60% of the red vines, with the remaining 40% being Merlot. There was once a small amount of Cabernet Franc, about 2% of the vineyard, but this no longer seems to play a part in today's Cos d'Estournel. The Cabernet is concentrated to the west of the vineyard, where there are well-drained gravel slopes, whereas the Merlot prefers the eastern edge where the limestone bedrock peeps out from beneath the surface gravels. The vines are planted at a density of 8000 to 10000 vines/ha, and have an average age of 35 years. Only those of more than 20 years provide fruit for the *grand vin*, Château Cos d'Estournel, with others most probably destined for the second wine, Les Pagodes de Cos. Each vineyard worker has responsibility for 45000 vines, and must oversee the routine vineyard tasks such as pruning and leaf-thinning. The harvest is also by hand, and is down to a combined work-force which includes the Cos d'Estournel employees and a team who trek there from the Andalucian village of Alcalá La Real, camping in the grounds of the estate at night, picking the grapes by day.

17.

#### Château Cos d'Estournel 1990

*Saint-Estèphe, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 magnums – 1.5ltr (OWC)

Per lot: € 1200 – 1600





## PAUILLAC

### Château Lynch-Bages, Pauillac, 5<sup>ème</sup> Grand Cru Classé

Although classified as a fifth growth, Château Lynch-Bages is one of those properties which illustrates the single most important failing of this classification; although some aspects of the classification remain quite applicable today, many do not, and the track record of over-performance exhibited by Lynch-Bages in many vintages is one such aberration.

Today the vineyards total 100 hectares (the entire estate amounting to 105 hectares), divided between three major plots. The first two lie on the Bages plateau near the village of Bages itself, just southwest of Pauillac. One plot, replanted in the 1980s, lies around the *château* which sits on one corner of the villages of Bages which has benefited greatly from investments made by the Cazes family. These vines thus lie sandwiched between Bages and the industrial and residential suburbs of Pauillac itself. The second major plot lies to the west, on the other side of Bages, whereas the third lies further south again, near the border with St Julien.



**18.**

#### Château Lynch-Bages 2000

*Pauillac, 5<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 700 – 900

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EXCEPTIONAL CELLAR

**19.**

#### Château Lynch-Bages 1947 (10)

*Pauillac, 5<sup>ème</sup> Grand Cru Classé*

#### Château Lynch-Bages 1949 (2)

*Pauillac, 5<sup>ème</sup> Grand Cru Classé*

U. 5VHS, 3HS, 2HTMS, LSTL, 1TL, 1LSCL

**R** 12 bottles

Per lot: € 1800 – 2800

### Château Pontet-Canet 2009

Cabernet Sauvignon 65%, Merlot 30%, 4% Cabernet Franc, 1% Petit Verdot. 60% new oak. Vibrant hue, bright, red-purple hue. Very dark concentrated fruit on the nose, dense forest fruit character. Plum and cherry, especially the latter. Lovely texture in entry, very creamy but also tightly defined, rather than soft or overly broad. Underneath this, a rich layer of tannin, all very composed, although rich and substantial. The fruit has a dense, black cherry edge with a crunchy spark to it. The tannins are rich and mouth coating, like heavy velvet curtains, but are in keeping with the rest of the wine. It has a union of massive structure, cleanly defined fruit and also freshness and acidity - quite a remarkable feat. Peppery acidity with it. Lovely fresh fruit. This is very impressive wine. Long and rich too.

**20.**

#### Château Pontet-Canet 2009

*Pauillac, 5<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 1200 – 1600

**21.**

#### Château Pontet-Canet 2009

*Pauillac, 5<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 1200 – 1600



### Château Pichon Longueville Baron, Pauillac, 2<sup>ème</sup> Grand Cru Classé

Château Pichon Baron was once part of a larger estate, owned by Pierre de Rauzan, along with Château Pichon Longueville Comtesse de Lalande. In 1850 the estate was divided into the two current Pichon estates. In 1987 the estate was purchased by French insurance company AXA, who immediately appointed Jean-Michel Cazes of Château Lynch-Bages as administrator. The property is currently managed by Englishman Christian Seely. The vineyards at Pichon-Baron cover 73 hectares of typical gravel (on an estate which totals 88 hectares), and are planted with 65% Cabernet Sauvignon and 35% Merlot; this ratio reflects a recent increase in the area dedicated to Merlot and a slight reduction in Cabernet Sauvignon, but also the disappearance of Cabernet Franc, which once accounted for 5% of the vineyard. The vineyard is situated at the southern end of the commune of Pauillac near the border with the Saint-Julien-Beychevelle appellation. Harvesting is manual, and the fruit destemmed before fermentation in temperature-controlled stainless-steel tanks at 28°C to 30°C. The malolactic fermentation occurs in vat, after which the wine is transferred into French oak barrels (some may undergo the malolactic here instead) for up to 18 months, using 80% new and 20% one-year old (the use of new oak has increased a little in recent years), with racking every three months.

22.

#### Château Pichon-Longueville Baron 2008

Pauillac, 2<sup>ème</sup> Grand Cru Classé

Excellent level and appearance

R 12 bottles (OWC)

Per lot: € 1100 – 1500

23.

#### Château Pichon-Longueville Comtesse de Lalande 2002

Pauillac, 2<sup>ème</sup> Grand Cru Classé

Excellent level and appearance

R 12 bottles (OWC)

Per lot: € 750 – 950



### Château Latour, Pauillac, 1<sup>er</sup> Grand Cru Classé

Although viticulture did not come to dominate the landscape of the Médoc until the early 18<sup>th</sup> century, once the Dutch engineers had drained the marshland and exposed the gently rolling hills of gravel so suited to the vine, that does not mean there is no history here before that time.

Château Latour is a prime example, as although the extensive vineyards were not fully established until about 1670, the history of the estate itself dates back to at least the 14<sup>th</sup> century.

The Latour vineyard covers around 78 hectares of the Pauillac appellation, of which 47 hectares surround the *château*, these being referred to as *L'Enclos*. This, the source of the *grand vin*, extends from the commune boundary with St Julien, where the vines meet those of Léoville Las-Cases (shown running up the slope opposite in the image below), from which it is separated by the *Ruisseau de Juillac*, which drains into the *Gironde*, up to the road to Haut Bages-Libéral. Other plots, acquired during the 19th century under the aegis of the Ségur family, include Comtesse de Lalande and Petit-Bataille, although these are not generally utilised for the *grand vin*. The soil underfoot is Gunzian gravel, a surface layer just 60 – 100cm deep, originally carried down from the Pyrenees and the *Massif Central* by the Gironde when the glaciers melted in the early Quaternary period. Beneath that is a subsoil of clay and marl which has a depth of up to 5m, whilst deeper still is the limestone bedrock of Bordeaux. Cabernet Sauvignon accounts for 80% of the vines, the remainder Merlot (18%), planted wherever clay is more prominent, and then Cabernet Franc and Petit Verdot (together 2%). For many, Château Latour is the epitome of claret. Many would regard it as the leading first growth, and in the eternal quest to find 'the wine of the vintage' it is frequently Latour that comes out on top. Indeed, when it came to the primeur tastings of the 2008 vintage, this was indeed where I ranked Latour. One of its strengths is said to be that it outperforms in weaker vintages, and so when the weather has not been so





favourable it is perhaps to Latour that buyers of first growths should look first (although the 2007 was, based on an admittedly limited assessment of a barrel sample at just a few months of age, perhaps an exception to this rule). The wine also has, as is fitting for a first growth, a phenomenal propensity for ageing well, with many tasters remarking that the 1899, 1900, 1928 or perhaps the 1945 (or in fact any number of other vintages) come high in their list of candidates for favourite Latour vintage. I am not so lucky to have tasted such exalted elixirs, and indeed tasting opportunities of mature vintages have come along infrequently, in recent years, during the time I have been publishing my notes; just a few vintages, of which one was corked. So I am not in no position to pass personal judgement on these wines, save to say that those vintages which I have tasted have been exemplary, and the 1964 shows very well what can be achieved in a less than adequate vintage.

**24.**

**Les Forts de Latour 1997**

*Pauillac, 2<sup>nd</sup> wine Ch. Latour*

Excellent level, 4LSTL

**R** 12 bottles

**Per lot: € 1200 – 1600**

**25.**

**Les Forts de la Tour 2008**

*Pauillac, 2<sup>nd</sup> wine Ch. Latour*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 1800 – 2800**

**26.**

**Château Latour 1978**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

U. 2BN, 1TS, GSL

**R** 12 bottles (OWC)

**Per lot: € 2800 – 3800**

**27.**

**Château Latour 1998**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 3000 – 4000**

**28.**

**Château Latour 1990**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 6000 – 8000**

**29.**

**Château Latour 1988**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

U. BN or better, LSCL, LSTL

**R** 12 bottles

**Per lot: € 3000 – 4000**

**30.**

**Château Latour 2000**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 3500 – 4500**

**31.**

**Château Latour 1992**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance, 3LSCL

**R** 12 bottles

**Per lot: € 2400 – 2800**

**32.**

**Château Latour 1986**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

U. 4BN, excellent appearance

**R** 12 bottles (OWC)

**Per lot: € 3500 – 4500**



**33.**

**Château Latour 1990**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

U. 2BN, excellent appearance

**R** 12 bottles (OWC)

Per lot: € 6000 – 8000



**Carruades de Lafite, 2<sup>nd</sup> wine Château Lafite-Rothschild, Pauillac, 1<sup>er</sup> Grand Cru Classé**

Château Lafite second wine, Carruades de Lafite, defies the fine wine market. Carruades is the only second wine of a Château, that competes with the first growths.

Given the refined selection of fine wines after two decades, the Carruades feature characteristics similar to those of the fine wines, but with their own personality linked to a higher percentage of Merlot in its composition, and plots of land that are clearly identified as producing Carruades. The origin of the name comes from the Carruades plateau, the name of a group of plots adjacent to the Château's best vineyards, purchased in 1845 by Château Lafite. In the 20th century, the Carruades were marketed separately from Château Lafite before being integrated. The name Carruades adopted as the name of Château Lafite Rothschild's second wine, was initially called "Moulin des Carruades" before the 1980's.

**34.**

**Carruades de Lafite 1995**

*Pauillac, 2<sup>nd</sup> wine Ch. Lafite Rothschild*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 2000 – 3000

**35.**

**Carruades de Lafite 2000**

*Pauillac, 2<sup>nd</sup> wine Ch. Lafite Rothschild*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 2600 – 3600

**Carruades de Lafite 2000**

The second wine of Château Lafite-Rothschild. A wonderful youthful colour. A rich nose, full of red and black fruits and black olives, with a perfumed edge. Medium bodied and elegant on the palate. There is a touch of power though. Good sweet fruit, and a little tannin. Needs another year or two but then should be ready.

**36.**

**Carruades de Lafite 1999**

*Pauillac, 2<sup>nd</sup> wine Ch. Lafite Rothschild*

Excellent level and appearance

**R** 12 bottles

Per lot: € 2000 – 3000





## Vintage 2005

2005 was the fourth consecutive year of drought rainfall deficit but moved very early end of May allowing the vines to adapt by reducing its foliage. The hot weather of June and July have gradually declined in August and cool nights have kept good acidity for a late maturing without blockages.

A year but finally atypical climate ideal for the production of healthy grapes, very ripe and keeping a nice freshness.

Complex nose with a touch of exoticism. Mouth rather large, round, fleshy. Long finish, embellished with a very slight liveliness.

### 37.

#### **Carruades de Lafite 2005**

*Pauillac, 2<sup>nd</sup> wine Ch. Lafite Rothschild*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 2500 – 3500**

### 38.

#### **Carruades de Lafite 2005**

*Pauillac, 2<sup>nd</sup> wine Ch. Lafite Rothschild*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 2500 – 3500**

## Vintage 2001

2001: Vintage characterized by a longer growing season than the average, flowering took place in normal time but was delayed ripening and maturity rather heterogeneous. It had to be patient during the harvest! The first Merlots were picked on September 28 and then after a short pause, the harvest resumed on October 1 and ending on 11. The nose is very open, mouth expression is affirmed, and elegant tannins. The finish is fresh and good length.



### 39.

#### **Carruades de Lafite 2001**

*Pauillac, 2<sup>nd</sup> wine Ch. Lafite Rothschild*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 2200 – 3400**

### 40.

#### **Carruades de Lafite 1998**

*Pauillac, 2<sup>nd</sup> wine Ch. Lafite Rothschild*

Excellent level and appearance

**R** 12 bottles

**Per lot: € 2200 – 3200**

### 41.

#### **Carruades de Lafite 1996**

*Pauillac, 2<sup>nd</sup> wine Ch. Lafite Rothschild*

Excellent level, 5WASL

**R** 9 bottles

**Per lot: € 2000 – 3000**





**Château Lafite Rothschild, Pauillac,  
1<sup>er</sup> Grand Cru Classé**

The quality of Château Lafite Rothschild needs no introduction. As early as 1815, Abraham Lawton had already designated it as leader: "I ranked it as being the most elegant and delicate, with the finest body of the three (leading wines)" he qualified in 1855. As to Château Lafite's attributes found in all vintages, it was an enlightened amateur that summed it up best by saying "...whatever the case, all the Château Lafite wines have an almond and violet aroma!"

Grape varieties: Cabernet Sauvignon 80 to 95%, Merlot 5 to 20%, Cabernet franc and Petit Verdot 0 to 5%. Note that there are a few differing cases such as vintage 1994: 99% Cabernet Sauvignon and 1% Petit Verdot, vintage 1961: 100% of Cabernet Sauvignon.

The vineyard consists of three mayor areas: the hillsides around the Château, the adjacent Carruades plateau to the west, and 4.5 hectares in neighbouring Saint Estèphe. The vineyard covers 112 hectares and is well-drained and well-exposed, with soil made up of fine deep gravel, mixed with aeolian sand on a subsoil of tertiary limestone. It is well-drained and well-exposed to the sun.

The average age of the grapevines is 38 years old, over all. But it must be noted that vines younger than 10 years old (representing 20 hectares) are not used in the Grand Vin. This means that the average age of the vines used in the Grand Vin (Château Lafite Rothschild itself) average 45 years. The oldest plot, called "La Gravière", was planted in 1886.

**42.**

**Château Lafite Rothschild 2001**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles

**Per lot: € 3500 – 4500**

**43.**

**Château Lafite Rothschild 1999**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles

**Per lot: € 3500 – 4500**

**44.**

**Château Lafite Rothschild 1978**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

U. 4BN, 1TS, excellent appearance

**R** 12 bottles (OWC)

**Per lot: € 4500 – 6500**

**Château Lafite Rothschild 1986**

A desperately youthful appearance, dense and almost purple still, so no clues to the age of this wine there. The nose remains remarkably primary, showing just some sweet blackcurrant pastille fruit, with some very dense, cedary pencil. The palate shows a lot of structure and future potential rather than anything else; firm tannins from the midpalate through to the finish, supporting a raft of sweet fruit, but not showing great complexity at present. Elegantly textured rather than a blockbuster. This clearly needs more time in the cellar, and should be great for the future.

**45.**

**Château Lafite Rothschild 1986**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles

**Per lot: € 5000 – 7000**





**46.**  
**Château Lafite Rothschild 1998**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
**Per lot: € 6500 – 8500**

**47.**  
**Château Lafite Rothschild 2002**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 6 bottles (OWC)  
**Per lot: € 2500 – 3500**

**48.**  
**Château Lafite Rothschild 2003**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 6 bottles (OWC)  
**Per lot: € 3500 – 4500**

#### Château Lafite Rothschild 2004

This has some very dense, tight fruit on the nose, with an enticing and complex depth, spicy and full of exotic character, and not as overtly flashy as the Mouton. An elegant and creamy start on the palate, with beautifully polished tannins in the middle. Full, building in substance, never revealing its underlying structure, but showing fine acidity and a ripe grip. Very dense, very youthful, with lovely potential, and great length. Excellent wine.

**49.**  
**Château Lafite Rothschild 2004**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
**Per lot: € 5500 – 7500**

#### Château Lafite Rothschild 2008

In this vintage the blend is 83% Cabernet Sauvignon, with 13% Merlot and 4% Cabernet Franc. Harvest began on October 2nd, finishing October 16th. The wine shown is the final blend, including press wine. There is perfumed, dark, crunchy and slightly mineral fruit on the nose, with a little overlay of honeyed oak. The palate shows a lot of silky structure at the start, and there is good flesh through the middle. Nice substance, with a tangible meaty extract to it. Aromatic and stylish, with a beautiful, warm, open, roasted and accessible character, and yet a spicy density and bags of potential. A seductive wine indeed (more so than Latour), with great harmony of substance.

**50.**  
**Château Lafite Rothschild 2008**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 6 magnums - 1.5ltr (OWC)  
**Per lot: € 8500 – 10500**

**51.**  
**Château Lafite Rothschild 2003**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 6 bottles (OWC)  
**Per lot: € 3500 – 4500**

**52.**  
**Château Lafite Rothschild 1985**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
**Per lot: € 5000 – 7000**

**53.**  
**Château Lafite Rothschild 1939**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 U. HS, STL, SCL, CC, LCUC  
**R** 1 bottle  
**Per lot: € 800 – 1200**







### Château Mouton Rothschild, Pauillac, 1<sup>er</sup> Grand cru Classé

The Mouton vineyards incorporate 75 hectares of typical gravelly soil over a base of sand, clay, marl and limestone. They are situated on a mound or *motte* at an altitude of approximately 40 metres, dizzying heights for the flat and undulating land of the Medoc. It is widely thought that *motte* is the origin of the name Mouton, the local Bordeaux dialect providing us with as many words for mound, hill or hillock as there are perhaps fish in the *Gironde*. It does not derive, as some rather unkind individuals have postulated (I say unkind because the accusation brings rural, rustic tones), from the French for sheep, *mouton*, although this might be suggested by the grazing pasture that abuts the estate. The vines are 80% Cabernet Sauvignon, 10% Cabernet Franc, 8% Merlot, 2% Petit Verdot, planted at a density of 8500 hectares, with an admirable average age of around 50 years. There is also Sauvignon Blanc, Semillon and Muscadelle, for the estate's white wine. Once harvested, fermentation is in 225-hectolitre vats of wood, with a maceration of 15 to 25 days. Then comes up to 22 months in oak before bottling. The *grand vin* is Château Mouton-Rothschild, of which there are 25000 cases per annum, and the second wine Le Petit Mouton de Mouton Rothschild, introduced with the 1993 vintage (although the name Petit Mouton was only introduced the following year), and produced in only small quantities. The label for the second wine is another design by Jean Carlu, the man who was also behind the first ever Mouton label, for the 1924 vintage.

54.

### Château Mouton Rothschild 1998

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level, WASL, 1WRL, 2HTBL

**R** 8 bottles

Per lot: € 2000 – 2500

55.

### Château Mouton Rothschild 2000

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 2 bottles

Per lot: € 1200 – 1400

56.

### Château Mouton Rothschild 1994

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles

Per lot: € 1200 – 1600

57.

### Château Mouton Rothschild 1996

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles

Per lot: € 1750 – 2250





58.

**Château Mouton Rothschild 1951 (1)**  
U. HTMS, STL, CC, LCUC  
**Château Mouton Rothschild 1960 (1)**  
U. HS, LSTL, LCC, LCUC  
**Château Mouton Rothschild 1961 (1)**  
U. VHS, excellent appearance, LCC  
**Château Mouton Rothschild 1964 (1)**  
U. BN, LSTL, LCC  
**Château Mouton Rothschild 1965 (1)**  
U. HTMS, LSTL, CC, CUC  
**Château Mouton Rothschild 1966 (1)**  
U. HTMS, STL, CC, SSOS  
**Château Mouton Rothschild 1967 (1)**  
U. VHS, LSTL, LCC  
**Château Mouton Rothschild 1968 (1)**  
U. MS, LSTL, CC, HDC  
**Château Mouton Rothschild 1969 (1)**  
U. MS, GSL, TL, CC, SSOS  
*Pauillac, 2<sup>ème</sup> Grand Cru Classé*  
**R** 9 bottles  
Per lot: € 2000 – 3000



59.

**Château Mouton Rothschild 1970 (1)**  
U. HS, GSL, LCC  
**Château Mouton Rothschild 1971 (1)**  
U. TS, GSL, STL, LTL, LCUC  
**Château Mouton Rothschild 1972 (1)**  
U. VHS, GSL, LCC  
*Pauillac, 2<sup>ème</sup> Grand Cru Classé*  
**Château Mouton Rothschild 1974 (1)**  
U. TS, STL  
**Château Mouton Rothschild 1975 (1)**  
U. HS, LSTL, LCC  
**Château Mouton Rothschild 1976 (1)**  
U. VHS, GSL, STL, CUC  
**Château Mouton Rothschild 1978 (1)**  
U. VHS, LSTL, LSCL, LCC  
**Château Mouton Rothschild 1979 (1)**  
U. BN, STL, LSCL, LCC  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
**R** 8 bottles  
Per lot: € 800 – 1200



61.

**Château Mouton Rothschild 1991 (1)**  
Excellent level, LSTL  
**Château Mouton Rothschild 1992 (1)**  
Excellent level, LSTL, LTL  
**Château Mouton Rothschild 1993 (1)**  
Excellent level, LSTL USA, LTL  
**Château Mouton Rothschild 1994 (1)**  
Excellent level, LSTL  
**Château Mouton Rothschild 1995 (1)**  
Excellent level, LSTL  
**Château Mouton Rothschild 1997 (3)**  
Excellent level, LSTL  
**Château Mouton Rothschild 1998 (1)**  
Excellent level, LSTL  
**Château Mouton Rothschild 1999 (1)**  
Excellent level and appearance  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
**R** 10 bottles  
Per lot: € 1600 – 2400



60.

**Château Mouton Rothschild 1980 (1)**  
U. TS, STL, LCC  
**Château Mouton Rothschild 1981 (2)**  
U. BN, LSTL, LTL, LSCL, 1LCUC  
**Château Mouton Rothschild 1982 (1)**  
U. TS, STL, LCC  
**Château Mouton Rothschild 1983 (1)**  
U. BN, LSTL, LSCL  
**Château Mouton Rothschild 1984 (2)**  
U. BN, TS, STL, LTL, 1LCUC  
**Château Mouton Rothschild 1985 (2)**  
U. BN, STL, 1LCC  
**Château Mouton Rothschild 1987 (1)**  
U. BN, STL  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
**R** 10 bottles  
Per lot: € 1800 – 2400





**62.**  
**Château Mouton Rothschild 1992**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level, LSTL, LCUC  
**R** 12 bottles (OWC)  
 Per lot: € 1300 – 1700

**63.**  
**Château Mouton Rothschild 1993**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 1400 – 1800

**64.**  
**Château Mouton Rothschild 2003**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 2800 – 3800

**65.**  
**Château Mouton Rothschild 2002**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 6 bottles (OWC)  
 Per lot: € 1400 – 1800

**66.**  
**Château Mouton Rothschild 1996**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 1 double magnum - 3 litres (OWC)  
 Per lot: € 1200 – 1600

**67.**  
**Château Mouton Rothschild 1989**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 1 magnum - 1,5ltr  
 Per lot: € 500 – 700



**68.**  
**Château Mouton Rothschild 1990**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 1 magnum - 1,5ltr  
 Per lot: € 500 – 700

**69.**  
**Château Mouton Rothschild 1995**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 2800 – 3800

**70.**  
**Château Mouton Rothschild 1996**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 4000 – 5000

**71.**  
**Château Mouton Rothschild 2003**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 6 bottles (OWC)  
 Per lot: € 1400 – 1800

**72.**  
**Château Mouton Rothschild 2003**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 6 bottles (OWC)  
 Per lot: € 1400 – 1800

**73.**  
**Château Mouton Rothschild 1995**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 3000 – 4000

**74.**  
**Château Mouton Rothschild 1920**  
*Pauillac, 2<sup>ème</sup> Grand Cru Classé*  
 U. HS, HSTL, TL, LCC  
**R** 1 bottle  
 Per lot: € 750 – 950

**75.**  
**Château Mouton Rothschild 1994**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 6 bottles  
 Per lot: € 1200 – 1800

**76.**  
**Château Mouton Rothschild 1993**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level, 1SCL, LWRL  
**R** 6 bottles  
 Per lot: € 1200 – 1600

**77.**  
**Château Mouton Rothschild 2003**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 6 bottles (OWC)  
 Per lot: € 1400 – 1800



**84.**  
**Château Mouton Rothschild 2004**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level, 1LWASL, 3WASL, 2HWASL, 2LSCL  
**R** 12 bottles (OWC)  
 Per lot: € 2500 – 3500

**85.**  
**Château Mouton Rothschild 1996**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 4000 – 5000

**86.**  
**Château Mouton Rothschild 1988**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level, LSTL  
**R** 1 jeroboam - 5 litres  
 Per lot: € 1200 – 1600



**78.**  
**Château Mouton Rothschild 2003**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 6 bottles (OWC)  
 Per lot: € 1400 – 1800

**81.**  
**Château Mouton Rothschild 1999**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 2500 – 3500

**79.**  
**Château Mouton Rothschild 1998**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 2600 – 3400

**82.**  
**Château Mouton Rothschild 2001**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 2500 – 3500

**80.**  
**Château Mouton Rothschild 1998**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 2600 – 3400

**83.**  
**Château Mouton Rothschild 2003**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 3000 – 4000







- 87.**  
**Château Mouton Rothschild 1974\***  
**Château Mouton Rothschild 1979\*\***  
**Château Mouton Rothschild 1980\*\*\***  
**Château Mouton Rothschild 1994\*\*\*\***  
**Château Mouton Rothschild 1996\*\*\*\***

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

\* U. HS, LSTL, LCUC

\*\*U. VHS, LSTL

\*\*\*U. TS, LSTL, LSCL

\*\*\*\* Excellent level and appearance

**R** 5 bottles

**Per lot: € 700 – 900**

- 88.**  
**Château Mouton Rothschild 1978**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

1 BN, 8TS, 3HS, LSTL, 4LCC,

**R** 12 bottles (OWC)

**Per lot: € 2000 – 3000**

- 89.**  
**Château Mouton Rothschild 1982**

*Pauillac, 1<sup>er</sup> Grand Cru Classé*

U. BN, 1TS, LSTL

**R** 12 bottles (OWC)

**Per lot: € 9000 – 12000**

- 90.**  
**Château Mouton Rothschild 1985**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 U. 9BN or better, 3TS, 2WASL, 3LWASL,  
 3TL, 1LCUC, 7 excellent appearance  
**R** 12 bottles OWC  
**Per lot: € 2700 – 3700**

- 91.**  
**Château Mouton Rothschild 1985**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 U. 7BN, 2TS, 2VHS, 1HS, 2LWASL,  
 1LSCL, 9 excellent appearance, 1LCUC  
**R** 12 bottles (OWC)  
**Per lot: € 2700 – 3700**

- 92.**  
**Château Mouton Rothschild 1985**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 U. 6BN, 4TS, 2VHS  
 excellent appearance, 1LCC  
**R** 12 bottles (OWC)  
**Per lot: € 2700 – 3700**

- 93.**  
**Château Mouton Rothschild 1985**  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
 U. BN, 1TS, excellent appearance, 1LCUC  
**R** 8 bottles  
**Per lot: € 1850 – 2550**





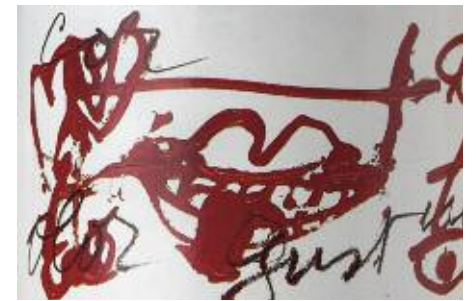
### An extensive and rare vertical collection of Château Mouton Rothschild 1945 - 2002

Château Mouton Rothschild, a Bordeaux first growth and one of the world's finest wines, is the most unique Bordeaux Grand Cru Classé, for two reasons. First, it is the only wine to have been promoted within the Grand Cru classification, from second to first growth. When the classification was made in 1855, Mouton was excluded from the first growth, despite having market prices equal to Lafite Rothschild. Owner Baron Philippe de Rothschild later called this "the monstrous injustice," and after intense lobbying its status was changed in 1973.

Secondly, Mouton Rothschild is the only wine to change its label on a yearly basis. A major patron of the arts, Baron Philippe came with the idea in 1945 to have each new vintage's label designed by a major contemporary artist. The popularity of these labels makes Mouton Rothschild not only a great wine, but a very interesting collector's item.

We are proud to present this exclusive collection of Mouton Rothschild vintages, dating from 1945 to 2002 – that's 58 years of fine wine decorated with fine art!

As a footnote, the 1993 Mouton label, a pencil drawing of a nude reclining nymph by the French painter Balthus was rejected for use in the United States. Instead, for the U.S. market the label was made with a blank space where the image should have been and both versions are sought after by collectors.



The following is a list of the featured artists:

- |   |   |
|---|---|
| 1945: Philippe Jullian  | 1975: Andy Warhol   |
| 1946: Jean Hugo   | 1976: Pierre Soulages   |
| 1947: Jean Cocteau  | 1977: <i>Tribute to Queen Elizabeth The Queen Mother, who stayed at the Château in April 1977</i> |
| 1948: Marie Laurencin   | 1978: Jean-Paul Riopelle  |
| 1949: André Dignimont   | 1979: Hisao Domoto  |
| 1950: Arnulf  | 1980: Hans Hartung  |
| 1951: Marcel Vertès   | 1981: Arman   |
| 1952: Léonor Fini   | 1982: John Huston   |
| 1953: <i>Centenary year commemoration</i>   | 1983: Saul Steinberg  |
| 1954: Jean Carzou   | 1984: Agam  |
| 1955: Georges Braque  | 1985: Paul Delvaux  |
| 1956: Pavel Tchelitchew   | 1986: Bernard Séjourné  |
| 1957: André Masson  | 1987: Hans Erni   |
| 1958: Salvador Dalí   | 1988: Keith Haring  |
| 1959: Richard Lippold   | 1989: Georg Baselitz  |
| 1960: Jacques Villon  | 1990: Francis Bacon   |
| 1961: Georges Mathieu   | 1991: Setsuko   |
| 1962: Matta   | 1992: Per Kirkeby   |
| 1963: Bernard Dufour  | 1993: Balthus (2 labels)  |
| 1964: Henry Moore   | 1994: Karel Appel   |
| 1965: Dorothea Tanning  | 1995: Antoni Tàpies   |
| 1966: Pierre Alechinsky   | 1996: Gu Gan  |
| 1967: César   | 1997: Niki de Saint Phalle  |
| 1968: Bona  | 1998: Rufino Tamayo   |
| 1969: Joan Miró   | 1999: Raymond Savignac  |
| 1970: Marc Chagall  | 2000: <i>Special gold enamel relief of the "Augsburg Ram" in the Mouton museum</i>                |
| 1971: Wassily Kandinsky   | 2001: Robert Wilson   |
| 1972: Serge Poliakoff   | 2002: Ilya Kabakov  |
| 1973: Pablo Picasso (posthumous recognition – In memoriam, as he had died in Mougins in April of that year) |   |
| 1974: Robert Motherwell   |   |









94.

**Château Mouton Rothschild 1945 (1)**  
U. VHS, excellent appearance  
**Château Mouton Rothschild 1946 (1)**  
U. VHS, LTL  
**Château Mouton Rothschild 1947 (1)**  
U. HS, LSTL  
**Château Mouton Rothschild 1948 (1)**  
U. HS, STL, LCC, SSOS  
**Château Mouton Rothschild 1949 (1)**  
U. HS, STL, LTL, LCC  
**Château Mouton Rothschild 1950 (1)**  
U. HTMS, excellent appearance, LTL  
**Château Mouton Rothschild 1951 (1)**  
U. HS, STL, SCL, CC, LCUC  
**Château Mouton Rothschild 1952 (1)**  
U. HS, STL, LSCL, LCUC  
**Château Mouton Rothschild 1953 (1)**  
U. HS, LSTL, LCC, LCUC  
**Château Mouton Rothschild 1954 (1)**  
U. HS, LSTL, SDC  
**Château Mouton Rothschild 1955 (1)**  
U. HTMS, excellent appearance, LCC  
**Château Mouton Rothschild 1956 (1)**  
U. BN, HSTL  
**Château Mouton Rothschild 1957 (1)**  
U. TS, excellent appearance, SPC

**Château Mouton Rothschild 1958 (1)**  
U. TS, STL  
**Château Mouton Rothschild 1959 (1)**  
U. VHS, STL, SPC  
**Château Mouton Rothschild 1960 (1)**  
U. HS, LSTL  
**Château Mouton Rothschild 1961 (1)**  
U. MS, LSTL, LCC, LCUC  
**Château Mouton Rothschild 1962 (1)**  
U. VHS, STL, SCL, LCC  
**Château Mouton Rothschild 1963 (1)**  
U. HS, LSTL, LCC  
**Château Mouton Rothschild 1964 (1)**  
U. HS, LSTL  
**Château Mouton Rothschild 1965 (1)**  
U. VHS, excellent appearance, LCC  
**Château Mouton Rothschild 1966 (1)**  
U. VHS, excellent appearance, LCC, LCUC  
**Château Mouton Rothschild 1967 (1)**  
U. VHS, Excellent appearance, LCC  
**Château Mouton Rothschild 1968 (1)**  
U. HTMS, STL, SCL, CC  
**Château Mouton Rothschild 1969 (1)**  
U. HS, LSTL, GSL, LCC  
**Château Mouton Rothschild 1970 (1)**  
U. TS, LSTL



**Château Mouton Rothschild 1971 (1)**  
U. VHS, excellent appearance  
**Château Mouton Rothschild 1972 (1)**  
U. BN, excellent appearance  
*Pauillac, 2ème Grand Cru Classé*  
**Château Mouton Rothschild 1973 (1)**  
U. VHS, STL, LCC  
**Château Mouton Rothschild 1974 (1)**  
U. TS, excellent appearance  
**Château Mouton Rothschild 1975 (1)**  
U. TS, LGSL  
**Château Mouton Rothschild 1976 (1)**  
U. VHS, STL, CUC  
**Château Mouton Rothschild 1977 (1)**  
U. VHS, GSL, CUC  
**Château Mouton Rothschild 1978 (1)**  
Design 1  
U. BN, TS, LSTL, LF  
**Château Mouton Rothschild 1978 (1)**  
Design 2  
U. BN, TS, LSTL, LF  
**Château Mouton Rothschild 1979 (1)**  
U. VHS, LSTL, LSCL  
**Château Mouton Rothschild 1980 (1)**  
U. VHS, STL, LSCL, LCUC  
**Château Mouton Rothschild 1981 (1)**  
U. BN, LSTL, SCL, LCUC  
**Château Mouton Rothschild 1982 (1)**  
U. BN, WASL, LSCL  
**Château Mouton Rothschild 1983 (1)**  
U. BN, excellent appearance  
**Château Mouton Rothschild 1984 (1)**  
U. BN, excellent appearance  
**Château Mouton Rothschild 1985 (1)**  
U. BN, excellent appearance  
**Château Mouton Rothschild 1986 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1987 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1988 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1989 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1990 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1991 (1)**  
Excellent level and appearance

**Château Mouton Rothschild 1992 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1993 (1)**  
US label  
Excellent level and appearance  
**Château Mouton Rothschild 1993 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1994 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1995 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1996 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1997 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1998 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 1999 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 2000 (1)**  
Excellent level and appearance, LSCBL  
**Château Mouton Rothschild 2001 (1)**  
Excellent level and appearance  
**Château Mouton Rothschild 2002 (1)**  
Excellent level and appearance  
*Pauillac, 1<sup>er</sup> Grand Cru Classé*  
**R** 60 bottles  
Per lot: € 50.000 – 70.000





## SAINT-ESTÈPHE

### Château Montrose, Saint-Estèphe, 2<sup>ème</sup> Grand Cru Classé

The vines themselves are 60% Cabernet Sauvignon, 32% Merlot, 6% Cabernet Franc and 2% Petit Verdot, planted at a density of 9000 vines per hectare. The mesoclimate is favourable, mainly because of the proximity of the Gironde, and also the slope of the vineyard, generally allowing slightly earlier harvest here than elsewhere in the Médoc.

This is done manually, and each year the pickers travel to Montrose for the harvest from the same village in Andalusia, a tradition that goes back more than 40 years. Picking commences according to tasting of the fruit as well as technical analysis, and then proceeds in a plot-by-plot fashion. There is a basic triage of fruit in the vineyard, followed by a sorting table in the *chai*, before fermentation in stainless steel accompanied by pumping over to submerge the cap, undertaken several times per day. There is a degree of pre-*assemblage*, blending new-born wines from the same variety and same quality level, prior to malolactic fermentation. The true *assemblage* process begins with tastings during November, followed by blending of the wine based upon the tasting results in December, and the wine finally goes into barrel in January the following year.

The oak utilised is 60% new for the *grand vin*, Château Montrose (typically 19000 cases per annum), the remaining 40% one-year old, and the duration of the *élevage* may be 16-18 months. For the second wine, La Dame de Montrose (typically 9000 cases per annum), the oak will be 15-20% new, and the duration of *élevage* will be shorter, typically 12 months. Incidentally, this cuvée is named in honour of Yvonne Charmolue, who ran the estate from 1944 to 1960. Racking occurs in the traditional fashion, every three months, and the eventual fining is achieved using egg whites before bottling.



95.

#### Château Montrose 2000

*Saint-Estèphe, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 500 – 700

96.

#### Château Montrose 2000

*Saint-Estèphe, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (2OWC)

Per lot: € 1000 – 1400

97.

#### Château Montrose 2009

*Saint-Estèphe, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 1500 – 2000

98.

#### Château Montrose 2009

*Saint-Estèphe, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 1500 – 2000





### Château Montrose 1995

This darkly coloured but clearly maturing wine really needs at least three hours before it really starts to open out, revealing with this sort of time in the decanter classically burly St Estèphe aromas, with notes of gravel with a subtle, white flower perfume. Behind it there are little nuances of iron filings and tea leaves, and later on more exotic aromas of black olives, black beans and dry soy sauce. On the palate there is a little generosity that develops with air, providing a good texture and substantial body, but this is certainly still a wine trading on structure and potential at the moment. Dry, composed, with a svelte tannin core and fresh acids, this is a wine full of promise. Right now it starts off with the mouthfeel of a polished billiard ball, initially unyielding but there is substance within. With time in the glass it shows more generosity and ultimately this is fine to drink now with the right food but it is really crying out for more time, another 3-5 years at least.

**99.**

### Château Montrose 1995

*Saint-Estèphe, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 750 – 950**

**100.**

### Château Montrose 1990

*Saint-Estèphe, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 3500 – 4500**

**101.**

### Château Montrose 2003

*Saint-Estèphe, 2<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 1300 – 1800**





## PESSAC-LÉOGNAN

**102.**

**Château Smith-Haut-Lafitte 2009**

*Pessac-Léognan, Cru Classé Rouge*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 750 – 950

**103.**

**Château Smith-Haut-Lafitte 2009**

*Pessac-Léognan, Cru Classé Rouge*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 750 – 950

### Château La Mission Haut-Brion, Pessac-Léognan, Cru Classé Rouge

Château la Mission Haut-Brion is a Bordeaux wine from the Pessac-Léognan appellation, classed among the Grand Crus in the Graves classification of 1953. The winery, located in close vicinity of the city of Bordeaux, belongs to the wine region Graves, in the commune of Pessac with additional property in Talence.

Jancis Robinson, MW describes La Mission as "the quintessential insider's wine" while David Peppercorn, MW holds the estate's consistent performance over the last century as justification to classify La Mission as a Premier Cru, as was done to Château Mouton Rothschild in 1973. In 2009, the Liv-ex Bordeaux Classification considered Château La Mission Haut-Brion as a potential First Growth along the five estates classified in 1855, château Haut-Brion, château Margaux, château Lafite-Rothschild, château Latour et château Mouton-Rothschild.

Situated on uniquely stony soil, the vineyard area extends nearly 21 hectares (52 acres) between the two portions in Pessac and Léognan, with a grape variety distribution of 48% Cabernet Sauvignon, 45% Merlot, and 7% Cabernet Franc.



**104.**

**Château La Mission Haut-Brion 1995**

*Pessac-Léognan, Cru Classé Rouge*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 1000 – 1500

**105.**

**Château La Mission Haut-Brion 1995**

*Pessac-Léognan, Cru Classé Rouge*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 1000 – 1500

**106.**

**Château La Mission Haut-Brion 2000**

*Pessac-Léognan, Cru Classé Rouge*

Excellent level and appearance

**R** 3 bottles

Per lot: € 900 – 1200

**107.**

**Château La Mission Haut-Brion 2001**

*Pessac-Léognan, Cru Classé Rouge*

Excellent level and appearance

**R** 10 bottles (OWC)

Per lot: € 1000 – 1500



## Château Haut-Brion, Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé

Although grapes are thought to have been grown on the property since Roman times, the earliest document indicating cultivation of a parcel of land dates from 1423.

The property was bought by Jean de Ségur in 1509, and in 1525 was owned by the admiral Philippe de Chabot.

The estate Château Haut-Brion dates back to April 1525 when Jean de Pontac married Jeanne de Bellon, the daughter of the mayor of Libourne and *seigneur* of Haut-Brion, who brought to him in her dowry the land. In 1533 bought the mansion of Haut-Brion, while construction of the château was begun in 1549.

1649, Lord Arnaud III de Pontac became owner of Haut-Brion, and the wine's growing popularity began in earnest. The first records of Haut-Brion wine found in the wine cellar ledger of the English king Charles II. During the years 1660 and 1661, 169 bottles of the "wine of Hobriono" were served at the king's court. Samuel Pepys wrote in *The Diarist*, having tasted the wine at Royal Oak Tavern on April 10, 1663, to have "drank a sort of French wine called Ho Bryen that hath a good and most particular taste I never met with".

In 1666, after "The Great Fire", the son François-Auguste, opened a tavern in London called "L'Enseigne de Pontac", or the "Sign of Pontac's Head", which was according to André Simon, London's first fashionable eating-house. Jonathan Swift "found the wine dear at seven shillings a flagon".

By the end of the 17th century the estate amounted to 264 hectares (650 acres) of which some 38 hectares (94 acres) were under vine. The wine was often sold under the name Pontac, though since the Pontac



family owned numerous wine estates that could use the name, it is often impossible to tell when a wine came from Haut-Brion. Sometimes also spelled Pontack, another Pontac estate at Blanquefort which produced white wine would also often go by this name.

English philosopher John Locke, visiting Bordeaux in 1677, spoke of Haut-Brion, "...The wine of Pontac, so revered in England, is made on a little rise of ground, lying open most to the west. It is noe thing but pure white sand, mixed with a little gravel. One would imagin it scarce fit to beare anything.." On the cause of its increasing costliness, he stated, "thanks to the rich English who sent orders that it was to be got for them at any price". The German philosopher Hegel was also enchanted with the wine of Pontac, though it is unknown if his orders were for other de Pontac wines of Saint-Estèphe.

With the death of François-Auguste de Pontac, François-Joseph de Fumel, a nephew by marriage, inherited two-thirds of Haut-Brion with a third coming to Louis-Arnaud Le Comte, Lord Capital of Latresne. The de Fumel family also at one point owned Château Margaux.

In 1787, Thomas Jefferson, then American minister to France, came to Bordeaux.







On May 25 he visited to Haut-Brion, describing the *terroir*, "The soil of Haut-Brion, which I examined in great detail, is made up of sand, in which there is near as much round gravel or small stone and a very little loam like the soils of the Médoc". His notes placed Haut-Brion among the four estates of first quality, with the entry, "3. Haut-Brion, two-thirds of which belong to the Count de Fumel who sold the harvest to a merchant called Barton. The other third belongs to the Count of Toulouse; in all, the château produces 75 barrels." Haut-Brion became the first recorded first growth wine to be imported to the United States, when Jefferson purchased six cases during the travels and had them sent back to his estate in Virginia.

As a consequence of the French Revolution, in July 1794 Joseph de Fumel was guillotined, and his holdings were divided. Posthumously, de Fumel's nephews obtained a pardon for him as well as the restitution of the confiscated property, but they left France. In 1801, they sold Haut-Brion to Talleyrand, Prince of Benevento, owner of Haut-Brion for three years. A less prosperous period followed between 1804 and 1836 under successive

ownership of various businessmen, until Joseph-Eugène Larrieu bought Haut-Brion when it was sold by auction. In 1841, by buying the Chai-Neuf building from the Marquis de Catellan, he brought the estate back to the former size of the estate up until the death of François-Auguste de Pontac in 1694. Larrieu's family owned Haut-Brion until 1923.

In the classifications of 1855 ahead of the International Exhibition in Paris, Château Haut-Brion was classified *Premier Grand Cru*, as the only estate from Graves among the three established First Growths of the Médoc. The prices of Haut-Brion in the 19th century were consistently higher than those of any other Bordeaux wine.

**108.**

**Château Haut-Brion 1998**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level, 3WASL

**R** 12 bottles (OWC)

**Per lot: € 2600 – 3600**

**109.**

**Château Haut-Brion 2002**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 1200 – 1800**

**110.**

**Château Haut-Brion 1994**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 2400 – 3400**

**111.**

**Château Haut-Brion 1993**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 2400 – 3400**

**112.**

**Château Haut-Brion 2007**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 1600 – 2200**

**113.**

**Château Haut-Brion 2003**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 1500 – 2000**

**114.**

**Château Haut-Brion 1998**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level, 1LSCL, 1LSTL

**R** 12 bottles (OWC)

**Per lot: € 2600 – 3600**

**115.**

**Château Haut-Brion 2002**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 1200 – 1600**

**116.**

**Château Haut-Brion 2003**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 1500 – 2000**

**117.**

**Château Haut-Brion 2000**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 2200 – 3200**

**118.**

**Château Haut-Brion 2001**

*Pessac-Léognan, 1<sup>er</sup> Grand Cru Classé*

Excellent level, LSTL, 1LSCL

**R** 6 bottles

**Per lot: € 1400 – 1800**





## MARGAUX

### Château Palmer, Margaux, 3<sup>ème</sup> Grand Cru Classé

The 55 hectares of vineyards are located in Margaux and Cantenac, situated on crops of gravelly stone, guarded by the imposing *château* with its witches-hat turrets and fluttering flags, visible not only from the road but from all around, including the neighbouring vineyards of Château Margaux. These stones vary in type, including quartz and quartzite, chalcedony and lydite, originating from the Quaternary era, much of it arriving in Bordeaux having been swept down from the Pyrenees by the *Garonne*. They form a fairly deep surface layer, up to four metres deep in places, over a hard bedrock. The planting density is high at 10000 vines per hectare, with an unusually high proportion (47%) of Merlot for the commune, with 47% Cabernet Sauvignon and 6% Petit Verdot. Merlot accounts for over 40% of the blend, and as much as 60% in some older vintages, and Petit Verdot is also a relatively significant component, always restricted to 35 hl/ha in order to maximise ripening, and it may account for up to 8% in some recent vintages. There are was also once some Cabernet Franc but this was grubbed up in 2004. The vines have an average age of 38 years and about 1 hectare of land is cleared and replanted each year. What happens in terms of viticulture is not biodynamic but much attention is paid to pest management using biological methods, although there is sometimes a need to spray to prevent disease.

**119.**

#### Château Palmer 1995

*Margaux, 3<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 1400 – 1800

**120.**

#### Château Palmer 1996

*Margaux, 3<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottle (OWC)

Per lot: € 1000 – 1400

**121.**

#### Château Palmer 1996

*Margaux, 3<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 1000 – 1400





**122.**

**Château Palmer 1997**

*Margaux, 3<sup>ème</sup> Grand Cru Classé*

U. BN or better, excellent appearance

**R** 12 bottles (OWC)

**Per lot: € 750 – 950**

**123.**

**Château Palmer 1998**

*Margaux, 3<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 24 half bottles (OWC)

**Per lot: € 1200 – 1600**

**124.**

**Château Palmer 1998**

*Margaux, 3<sup>ème</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 1200 – 1600**

RECENTLY REMOVED FROM AN  
EXCEPTIONAL CELLAR

**125.**

**Château Palmer 1947**

*Margaux, 3<sup>ème</sup> Grand Cru Classé*

U. 1BN, 2VHS, 6HS, 2HTMS, 1MS,

excellent appearance, 2LCC, 1CC

**R** 12 bottles (OWC)

**Per lot: € 4000 – 6000**





## Château Margaux, Margaux, 1<sup>er</sup> Grand Cru Classé

It is difficult to sum up in a few lines the long and splendid history of the estate. It could perhaps be entitled 'There was once an estate called Château Margaux'.

It was already known in the 12th century and at that time had the name 'La Mothe de Margaux' but there were not yet any vines.

In 1152, Eleanor, the heir to the Duchy of Aquitaine, married Henry Plantagenet, the future King Henry II of England; and so Aquitaine was to belong to England until 1453 (the illustration here shows the surrender of the town of Bordeaux to the .... French !, in October 1453, at the end of the Hundred Years War). This was a real blessing for the wines of Bordeaux, which then found their way straight onto the English market. Richard the Lionheart, the son of Eleanor and Henry II, adopted claret as his everyday drinking. The successive owners of La Mothe de Margaux were of course important people belonging to the nobility, but it was only when the Lestonnac family took over, that the estate started to resemble what it is today. Pierre de Lestonnac succeeded in 10 years, from 1572 to 1582, in completely restructuring the property and in so doing anticipated the future development of the Médoc which was to start abandoning the cultivation of cereal crops in favour of vines.

By the end of the 17th century, Château Margaux covered 265 hectares (654 acres), a surface area which it never abandoned thereafter, a third of which was devoted to vine-growing, as is the case today. The English and Dutch drank claret, a wine which was still quite pale and did not age very well.

Château Margaux became a high place in the art of making wine, and the hierarchy between the different Bordeaux growths began to appear. Château Margaux had been born.



Today the estate is spread over 262 hectares, with 87 hectares entitled to the Margaux appellation; 82 hectares are under vine. Many of the vines lie on gravelly *terroir*, although there are also patches of sand and small seams of limestone and clay in some areas. The areas of this extensive estate committed to the vine have changed little since the 18th century (Paul Pontallier has a map in his possession that verifies this), so unsurprisingly many of them surround the *château* in a large walled vineyard. There are other patches though, including some to the south opposite the cellars, a plot on the right of the D2 as you drive north away from Margaux, and also a 12-hectare plot further inland which is given over solely to white grapes and which is notable for the anti-frost system installed there. All four common red Bordeaux varieties are planted, these being Cabernets Sauvignon (75%) and Franc (about 3%), Merlot (20%) and Petit Verdot (about 2%), whereas the white vineyards are planted solely with Sauvignon Blanc. The vines average 36 years of age, although the range of ages is wide, with some vines having more than twice this number of vintages under their belts. The age is moderated by a mixture of planting within a vineyard to replace lost vines and also a programme of systematic replanting, replacing a small plot of vines each year. The soils are gravelly, although there are also small areas of sand and also some areas of clay, with a limestone subsoil known as *Calcaire de Plassac*.

**126.**

### Pavillon Rouge du Château Margaux 2006

*Margaux, 2<sup>nd</sup> wine Ch. Margaux*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 700 – 900

**127.**

### Pavillon Blanc du Château Margaux 2005

*Bordeaux Blanc*

Excellent level and appearance

**W** 12 bottles (OWC)

Per lot: € 650 – 850

**128.**

### Pavillon Rouge du Château Margaux 2002

*Margaux, 2<sup>nd</sup> wine Ch. Margaux*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 800 – 1200

**129.**

### Pavillon Rouge du Château Margaux 2002

*Margaux, 2<sup>nd</sup> wine Ch. Margaux*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 800 – 1200

**130.**

### Château Margaux 1993

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 5 bottles

Per lot: € 750 – 950

**131.**

### Château Margaux 1988

*Margaux, 1<sup>er</sup> Grand Cru Classé*

U. 1BN, 11 excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 3000 – 4000

**132.**

**Château Margaux 1998**

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 2800 – 3800

**133.**

**Château Margaux 2001**

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles

Per lot: € 2800 – 3600

**134.**

**Château Margaux 1998**

*Margaux, 1<sup>ère</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles

Per lot: € 1600 – 2200

**135.**

**Château Margaux 1990**

*Margaux, 1<sup>er</sup> Grand Cru Classé*

U. 4BN, excellent appearance

**R** 8 bottles

Per lot: € 4000 – 5000

**136.**

**Château Margaux 1996**

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 5000 – 7000

**Château Margaux 2008**

This year the *grand vin* accounts for 36% of the harvest, slightly more than in 2007, and is 87% Cabernet Sauvignon, 10% Merlot, 1.5% Cabernet Franc and 1.5% Petit Verdot. A richer character than Pavillon Rouge (tasted first) on the nose. Broader, more generous, with a little perfume and gravel. Gentle but nicely defined on entry, but then it shows more austerity, with a firm grip building in the middle. The texture is rather subtle, overall elegant, but underneath a rather firm character. There is violet and redcurrant perfume, with a pure and lifted style. Good length, but in this vintage the quality lags behind Lafite, Latour and Haut-Brion. Certainly a good wine though.

**137.**

**Château Margaux 2008**

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance, 2LSCL

**R** 12 bottles

Per lot: € 4000 – 5000

**138.**

**Château Margaux 2001**

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 1400 – 1800

**139.**

**Château Margaux 1996**

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 2500 – 3500





## Château Margaux 2002

A deep and glossy hue on inspection. Unsurprisingly there is much in common with the 2000 Pavillon on the nose here; this young wine also shows lots of toffee-toast-oak character, with a burnt sugar, marshmallowy feel, over some pure black fruits beneath. Nicely restrained texture on entry though, the palate showing very good definition and a fine structure with a gentle coating of fruit. It opens up through the midpalate, showing more warmth and texture, but never losing that fine, grippy structure. Good freshness. This should be fine, but needs much time a decade as a bare minimum.

140.

## Château Margaux 2002

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 2800 – 3800**

141.

## Château Margaux 1999

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 2800 – 3800**



142.

## Château Margaux 2000

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 7000 – 9000**

143.

## Château Margaux 2001

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 2800 – 3800**

144.

## Château Margaux 2003

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 6000 – 7000**

## Château Margaux 2004

My first thought here is simply "*beautiful*".

The nose has a toasted character, with exotic spices and a lovely perfume to the fruit. The oak is still evident, as we might expect, but the wine clearly has great style. The palate begins with an elegant but creamy nature, gentle but with fine substance and vigour, and a great grip underneath. This is full, but delineated and certainly stylish. Wow! This is a stupendous wine, fine and harmonious in composition, yet full of vigour and life and is for me, on the day, the wine of the tasting.

145.

## Château Margaux 2004

*Margaux, 1<sup>er</sup> Grand Cru Classé*

Excellent level, 6LWASL

**R** 12 bottles (OWC)

**Per lot: € 2800 – 3800**

## SAINT-ÉMILION

### Château Troplong-Mondot, Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B

With 33 hectares to its name this is an impressive estate, three times the size of many of its neighbours and peers, although comparable in size to its closest such neighbour, the illustrious (and distantly related) Pavie. The soils are the typical St Emilion clay over limestone, with patches of flint, and the vines, which cover about two-thirds of the estate, are predominantly Merlot, accounting for 90%, with 5% each of the two Cabernets. The wines increasingly feature more Cabernet than these figures suggest though, and at least one small parcel of Merlot has recently been regrafted to Cabernet Franc. The vines have an average age of 35 years, a figure that has not changed much in recent years thanks to ongoing replanting during the 1990s and 2000s. Nevertheless there are some ancient vines here, with some claiming an impressive 85 years.

The fruit is naturally hand-harvested, with a typical yield for recent vintages being 34 hl/ha, then fermented under the gaze of winemaker *Jean-Pierre Taleyson* in temperature-controlled stainless steel, these vats having been installed under Christine Valette's direction. The embryonic wine then goes into oak barrels for the malolactic fermentation and *élevage*, and the wine rests here for between 12 and 24 months depending on the vintage. The oak is mostly new, accounting for at least 75% of the barrels, the remaining 25% being one year-old, although sometimes a greater percentage of new oak - as much as 100% - will be utilised. The wines are racked throughout the *élevage*, and before going into bottle there is an egg-white fining if required, and no filtration. What results is then directed into one of two principal cuvées, the *grand vin Troplong-Mondot* (typically 10000 cases per annum) and the second wine *Mondot* (800 cases), a Cabernet-dominated cuvée.

146.

### Château Troplong-Mondot 1990

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 2000 – 3000**

147.

### Château Troplong-Mondot 1998

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 700 – 900**

### Château Troplong-Mondot, Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B

The vineyards in question include a mix of *terroirs*, in part thanks to their considerable size, the vines accounting for 37 hectares of the St Emilion vineyard, in part due to their position to the southeast of the town, running down the *côtes* (as shown below). At the top there is limestone, with clay and limestone on the slope, whereas at the bottom are a few hectares of the less desirable alluvial, gravelly, sandy soils. On the whole though the *terroir* is favourable, with most vines situated on the clay and limestone soils which are favoured over the gravel and sand, with a southerly aspect and good drainage. The vines average over 40 years of age, and now that Perse has completed his replanting program they are dominated by Merlot which accounts for 60%, although there is a good proportion of Cabernet Franc at 30% and also Cabernet Sauvignon, which covers just 10%. Future plantings will focus on the Cabernets rather than Merlot. The vineyards were modified by means other than mere replanting though; in 2001 the Pavie vineyard absorbed the vines of neighbouring La Clusière, all 2.5 hectares, as well as 9 hectares of Pavie-Decesse. In addition, 6 hectares on the lower reaches of the Pavie slopes, on sandy soils, were declassified, a move which would no doubt bolster the quality of the wine but was perhaps also aimed at sweetening the INAO, who approved the reclassifications.

### Château Pavie 2004

A very dense and glossy appearance here. The nose is appealingly aromatic, carrying the essence of freshly crushed blackberries, perhaps a little cherry, alongside which there is plenty of spice and aromatics derived from this wine's time in oak, which exceeded 24 months. The palate is initially a little surprising, not showing a lot of flesh at first, but this fills out in the midpalate and it has all the rich, creamy texture here that you would expect. There is a wonderful depth of fruit, with a pickling-spice complexity that sings extract, quality and promise to me. Deep, structured, but harmonious, the tannins being firm and defined, but well covered with fruit. This has excellent potential.

148.

#### Château Pavie 2004

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 750 – 950

149.

#### Château Pavie 1998

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 1000 – 1400

150.

#### Château Pavie 1998

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 1000 – 1400

151.

#### Château Figeac 1998

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 900 – 1300



152.

#### Château Figeac 1995

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 900 – 1300

153.

#### Château Figeac 2006

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B*

Excellent level and appearance

**R** 12 bottles (2OWC)

Per lot: € 500 – 700

154.

#### Château l'Angéus 1990

*Saint-Émilion, Grand Cru Classé B*

U. BN, excellent appearance

**R** 11 bottles

Per lot: € 2200 – 3200

155.

#### Château l'Angéus 2006

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 600 – 800

156.

#### Château l'Angéus 2003

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé B*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 650 – 850



## Château Ausone, Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A

The vineyards of Saint-Émilion are divided into four main *terroirs*. To the far west, abutting Pomerol, is the Graves-St-Emilion, where Cheval Blanc and Figeac are located on the Gunzian *graves de feu*. The second *terroir* is sand, and there are two principal regions; travelling east towards the town of St Emilion there are 1200 hectares, and along the banks of the Dordogne another 2000 hectares. Neither region is home to any of the highest ranked estates, as these are concentrated in the fourth region, the limestone *côtes* around St Emilion itself. Here is where we find the vineyards of Ausone, just below the car park, a mere 7 hectares of vines mostly positioned in a suntrap (pictured right), an amphitheatre of vines protected from frost. There are also a few up above the barrel cellar, as I spotted when I stepped out of our car. Underfoot, there is some clay as well as limestone, but the latter predominates, particularly when one digs down to the subsoil. The vineyard can be micro-managed thanks to its small size, perhaps not quite treating each vine individually, but they certainly receive a lot of attention; there is bunch-thinning as well as leaf-thinning to ensure ventilation and ripening, and there is harvesting in *tries*, with several passes through the vineyard selecting only the ripest fruit. The quality is such that since the 2000 vintage Vauthier has been able to completely eschew chaptalisation once the wine is in vat.

The vines have a good age, nearing half a century on average, and are half Cabernet Franc and half Merlot, planted at a density of 6500 vines/ha. After the selective harvest described above, the fermentation is carried out in wood, with temperature regulation, and I was able to inspect some of the newest vats during my visit in 2008; how on earth they managed to transport the huge vessels to the vat room, at the top of that winding lane, was a mystery to me. Once finished with alcoholic fermentation the wine then undergoes malolactic in barrel, where it stays for up to 24 months. Before bottling it will be fined using egg whites, but it is not filtered. The very best barrels will go into Château Ausone, the *grand vin*, but some will be deselected for the estate's second wine, Chapelle d'Ausone. Overall the production is a little over 2000 cases, and limited quantities with supreme quality are two obvious features that have pushed Ausone prices into the stratosphere, putting the left bank first growths to shame.

**157.**

### Château Ausone 1989

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*

U. BN or better, excellent appearance

**R** 11 bottles

**Per lot: € 2000 – 2600**

**158.**

### Château Ausone 2003

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 5000 – 7000**



**159.**

### Château Ausone 2003

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*

Excellent level and appearance

**R** 12 bottles (OWC)

**Per lot: € 10000 – 14000**

**160.**

### Château Ausone 2000

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 7500 – 9500**

**161.**

### Château Ausone 2003

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 5000 – 7000**

**162.**

### Château Ausone 2003

*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 5000 – 7000**



### Château Cheval Blanc, Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A

Château Cheval Blanc is one of the rare properties to never have changed hands, the vineyard has been the property of the Fourcaud-Laussac for over 150 years. 15 hectares of land sold by Figeac to Monsieur Ducasse in 1832, and a further 15 hectares acquired in 1837 constituted the future Cheval Blanc. In 1854 Mademoiselle Ducasse married Monsieur Fourcaud-Laussac. On this occasion 5 hectares were added to the domaine which henceforth sold the wine under the name of Château Cheval blanc. Since this time, the heirs of Fourcaud-Laussac have run the domaine.

Vinification and aging: Fermented in lined concrete vats and aged in new oak barrels for 20 months. The wine is clarified with egg whites and until 1979 was never filtered.

Style: Dark ruby in color, an opulently rich and fruity wine, full bodied, voluptuous and lush. Deceptively easy to drink when young.



**163.**  
**Château Cheval Blanc 1983**  
*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*  
U. TS or better, excellent appearance  
**R** 6 bottles  
Per lot: € 1800 – 2400

**164.**  
**Château Cheval Blanc 1989 (5)**  
**Château Cheval Blanc 1985 (1)**  
*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*  
Excellent level and appearance  
**R** 6 bottles  
Per lot: € 1500 – 2000



**165.**  
**Château Cheval Blanc 2000**  
*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*  
**R** 6 bottles (OWC)  
Excellent level and appearance  
Per lot: € 2500 – 3500

**166.**  
**Château Cheval Blanc 1992**  
*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*  
U. 2BN, excellent appearance  
**R** 12 bottles  
Per lot: € 1500 – 2000

**167.**  
**Château Cheval Blanc 2000**  
*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*  
Excellent level and appearance  
**R** 6 bottles (OWC)  
Per lot: € 2500 – 3500

**168.**  
**Château Cheval-Blanc 1998**  
*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*  
Excellent level and appearance  
**R** 12 bottles (OWC)  
Per lot: € 3500 – 4500

**169.**  
**Château Cheval-Blanc 1998**  
*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*  
Excellent level and appearance  
**R** 12 bottles (OWC)  
Per lot: € 3500 – 4500

**170.**  
**Château Cheval-Blanc 1996**  
*Saint-Émilion, 1<sup>er</sup> Grand Cru Classé A*  
Excellent level and appearance  
**R** 6 bottles (OWC)  
Per lot: € 2000 – 3000



## POMEROL

### Château La Conseillante, Pomerol

The Conseillante vineyard lies on the very boundary between Pomerol and St Emilion, and one of its nearest neighbours is the St Emilion *Premier Grand Cru Classé* estate Cheval-Blanc, just across the road to the east. Indeed, although the nearest vineyards include Vieux Château Certan, Pétrus and L'Evangile, all Pomerol thoroughbreds, a number of the Conseillante vines actually lie within the St Emilion commune, but are considered part of the appellation of Pomerol. Underfoot, the soils are a mix of the types associated with the two communes; in the eastern section there is clay, whereas to the west there is more sandy gravel, the classic *crasse de fer* of Pomerol to be found if you dig a little deeper. There are 12 hectares of vines all told, 80% Merlot and 20% Cabernet Franc, planted in a single block, the characteristics of which have not changed since the acquisition of the estate by the Nicolas family. The vines, planted at a standard density of 6000 vines per hectare (7500 for newer plots), have an average age of 32 years maintained by a program of grubbing up and replanting. The vines see controlled yields, as evinced by a figure of 38 hl/ha for the 2005 vintage (38-40 hl/ha is typical), achieved through a rolling process of pruning and bud-thinning, with leaf-thinning to improve quality of ripening. The harvest is manual, with the fruit sorted by an arrangement of four sorting tables, and machine-destemmed prior to a cold maceration and fermentation in stainless steel tanks, the harvest divided between the vessels according to the plot of origin.

**171.**

#### Château La Conseillante 1982

*Pomerol*

Excellent level, LSTL, LSCL

**R** 5 bottles

Per lot: € 1000 – 1500

**172.**

#### Château La Conseillante 1998

*Pomerol*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 900 – 1400

**173.**

#### Château La Conseillante 1998

*Pomerol*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 900 – 1400



### Château La Conseillante 1999

A meaty nose on this wine, tasted alongside the 2006 vintage. There is a deep and slightly unusual character, perhaps a touch of funk, certainly it seems quite feral. On the palate it is firm, full and rounded, and shows a meaty character like that found on the nose. Fleshy in texture, with decent acidity alongside. Not a great vintage for La Conseillante, nor for the region as a whole, but a good drinking vintage likely to be approachable very soon.

**174.**

#### Château La Conseillante 1999

*Pomerol*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 800 – 1200

**175.**

#### Château Hosanna 2008

*Pomerol*

Excellent level and appearance

**R** 12 bottles (2OWC)

Per lot: € 800 – 1200

**176.**

#### Château Trotanoy 2000

*Pomerol*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 750 – 950

**177.**

#### Château Trotanoy 2008

*Pomerol*

Excellent level and appearance

**R** 12 bottles (2OWC)

Per lot: € 1400 – 1800

**178.**

#### Vieux Château Certan 1998

*Pomerol*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 900 – 1300

**179.**

#### Château Le Pin 1997

*Pomerol*

Excellent level, 1LSCL, LTSL

**R** 4 bottles

Per lot: € 2500 – 3500





#### Château Pétrus, Pomerol

During the 19th century, the domaine belonged to the Arnaud family. At the beginning of the 20th century, the Arnolds founded the "Société Civile du Château Pétrus", the shares of which Madame Loubat began to acquire in 1925. By the end of World War II, Madame Loubat was the sole proprietor of Château Pétrus. At this time the establishment of Jean-Pierre-Moueix, a company of wine merchants from Libourne, had the monopoly for its distribution. In 1961, Château Pétrus went to Madame Loubat's nephew and niece: Madame Lacoste and Monsieur Lignac. Since then, Jean-Pierre Moueix has bought Monsieur Lignac's shares.

Under the direction of Jean-Pierre's son, Christian, and their oenologist, Jean Claude Berrouet, Pétrus receives the care of a pampered child. The grapes are

picked only in the afternoon, when the morning dew has evaporated, so as not to risk even the slightest dilution of quality. Vinification and aging: The composition of the topsoil and the subsoil at Pétrus is almost all clay (whereas in adjacent properties the soil is a mixture of gravel-sand or clay-sand). Merlot flourishes in this soil and for this reason, Pétrus' vineyard is planted with 95% Merlot. The vines are unusually old and are only replanted after they reach 70 years of age. Replanting takes place plot by plot, instead of vine by vine, in order to guarantee that the average age of vines is maintained at a high level. Fermented in cement vats, the wine is aged in 100% new oak barrels for 22-28 months. Clarified with 5 fresh egg whites per barrel. Never filtered for fear of removing some of its remarkable richness.



**180.**

#### Château Pétrus 1979

*Pomerol*

U. BN or better, HTL, STL

**R** 5 bottles

Per lot: € 1500 – 2000

**181.**

#### Château Pétrus 1946

*Pomerol*

Excellent level and appearance

**R** 1 bottle

Per lot: € 4000 – 5000

**182.**

#### Château Pétrus 1988

*Pomerol*

Excellent level and appearance

**R** 7 bottles (OWC)

Per lot: € 4500 – 6500



**183.**

**Château Pétrus 1979**

*Pomerol*

U. BN or better, HTL, STL

**R** 5 bottles

Per lot: € 1500 – 2000

**184.**

**Château Pétrus 1994**

*Pomerol*

Excellent level, 3LTL

**R** 11 bottles

Per lot: € 6000 – 8000

**185.**

**Château Pétrus 1992**

*Pomerol*

U. BN, LSTL, SCL

**R** 1 bottle

Per lot: € 800 – 1200

**186.**

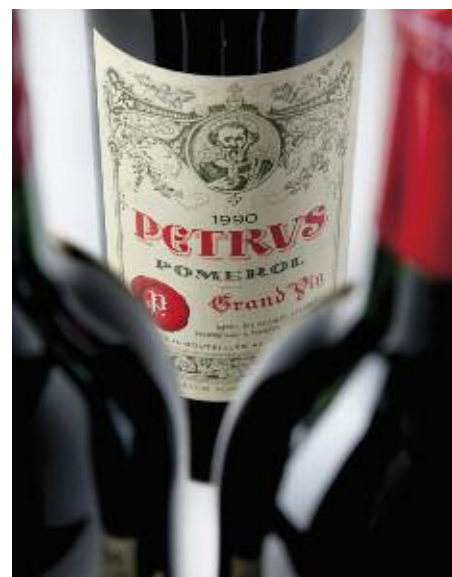
**Château Pétrus 1989**

*Pomerol*

Excellent level and appearance

**R** 1 double magnum - 3 litres (OWC)

Per lot: € 7000 – 9000



**187.**

**Château Pétrus 1989**

*Pomerol*

Excellent level, LTL

**R** 1 magnum - 1,5 litres

Per lot: € 3500 – 4500

**188.**

**Château Pétrus 1990**

*Pomerol*

Excellent level, 2WRL, 1SCL

**R** 3 bottles

Per lot: € 5000 – 7000

RECENTLY REMOVED FROM AN  
EXCEPTIONAL CELLAR

**189.**

**Château Pétrus 1945**

*Pomerol*

U. 1BN, 3VHS, 5HS, 1HTMS, 1MS, 7LSTL,  
4STL, 2SCL, 2LTL, 3TL, 2LCC, 1SSOS, NB

**R** 11 bottles

Per lot: € 14.000 – 18.000



## SAUTERNES

**190.**

### **Château Rieussec 2001**

*Sauternes, 1<sup>er</sup> Grand Cru Classé*

Excellent level and appearance

**W** 12 bottles (OWC)

Per lot: € 850 – 1050

### **Château d'Yquem, Sauternes, 1<sup>er</sup> Cru Supérieur**

Château d'Yquem is certainly a special estate, ranking among the top five white vineyards of France, as documented by the renowned gastronome Curnonsky. But Yquem's fame rests not just on this one observer; it has long attracted many other famous names, including - as I have already detailed in this profile - American ambassador Thomas Jefferson, a well known lover of France's wines. Jefferson ordered several hundred bottles of the 1784, as well as securing some 1787 for his president George Washington.

When he became president himself, no doubt he continued drinking Yquem. And suitable homage is also paid in the form of the written word, from the pens of Alexandre Dumas, Marcel Proust and Jules Verne among others. I can't help thinking it may also have cropped up somewhere in one of the Hannibal Lecter stories. Perhaps that's when you know you have really made it!

Château d'Yquem is, it seems, history, poetry and perhaps life itself rolled into a wine, bottled and sealed with a cork. And yet I confess on my first significant exposure to Château d'Yquem, as I have already declared in the introduction to this profile, I failed to comprehend this wine's exalted reputation; it seemed to me that I had experienced many other more

characterful, more voluptuous, more thrilling wines, and I was left in a state of bemusement. It took a little while for me to see the light; like many great wines, Yquem's reputation rests not on a flashy or voluptuous style, but rather a fabulous elegance, balance, precision and poise. Yes, the wines can have exuberant fruit as well - witness the 2011 vintage, for example - but on the whole the wines of Château d'Yquem are ones that can dance lightfoot across the palate when young, and yet in doing so display the structure that will enable long aging in the cellar. Quite simply, these are - increasingly so in the most recent of vintages - fabulous wines. And as a consequence this is, as perhaps this most detailed of profiles makes plain, one of the wines I adore most in all Bordeaux.

**191.**

### **Château d'Yquem 2004**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 6 bottles (OWC)

Per lot: € 600 – 800

**192.**

### **Château d'Yquem 2003**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 5 bottles (OWC)

Per lot: € 700 – 900





**193.**

**Château d'Yquem 1988**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 12 bottles (OWC)

Per lot: € 3000 – 4000

**194.**

**Château d'Yquem 1929**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

U. TS, LS, LSTL, WISL, LCC, CC

**W** 2 bottles

Per lot: € 2500 – 3500

**Château d'Yquem 1999**

Above average temperatures. Storms in July. Harvest began September 24th with intermittent rain. A moderately pale lemon-gold. A simple nose; just some candied fruit. Somebody overlooked the need for botrytis in this vintage. Sweet palate, moderate concentration, but no great depth. Lacks botrytis character and the complexity that would ensue. Good finish and length though.

**195.**

**Château d'Yquem 1999**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 6 bottles (OWC)

Per lot: € 750 – 950

**196.**

**Château d'Yquem 1975**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

U. BN, TL, STL

**W** 8 bottles (OWC)

Per lot: € 2500 – 3500

**197.**

**Château d'Yquem 2003**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 12 half bottles - 375ml (OWC)

Per lot: € 900 – 1300

**198.**

**Château d'Yquem 2000**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 6 bottles (OWC)

Per lot: € 900 – 1300

**199.**

**Château d'Yquem 2000**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 6 bottles (OWC)

Per lot: € 900 – 1300



**Château d'Yquem 2001**

For young Yquem this is a remarkably obvious, open and expressive wine, showing plenty of character on the nose, with an appreciable depth of botrytis too. Rather dense and concentrated on the palate, with great depth, yet this is clearly a tightly coiled wine that will need a long time to show its true and full potential. Nevertheless, at present it offers up plenty of barley sugar and floral sweetness framed by a fine acidity. The palate gradually unfolds with time, fanning out, with a reserved elegance that belies a wonderfully balanced structure. This has great finesse, and will undoubtedly age beautifully; its future will be measured in aeons of cellar time rather than mere years. Outstanding.

**200.**

**Château d'Yquem 2001**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level, 2CUC

**W** 4 half bottles - 375ml (OWC)

Per lot: € 650 – 850

**201.**

**Château d'Yquem 2006**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 6 half bottles - 375ml (OWC)

Per lot: € 600 – 800

**202.**

**Château d'Yquem 2004**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 3 bottles (OWC)

Per lot: € 300 – 400

**203.**

**Château d'Yquem 1997**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 6 bottles

Per lot: € 750 – 950

**204.**

**Château d'Yquem 2000**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 6 bottles (OWC)

Per lot: € 900 – 1300

**205.**

**Château d'Yquem 2000**

*Sauternes, 1<sup>er</sup> Cru Supérieur*

Excellent level and appearance

**W** 4 bottles (OWC)

Per lot: € 600 – 900



## BURGUNDY

### Domaine Charles Thomas, Côte-d'Or

Charles Thomas is a long established producer in Northern Burgundy. His top wines are for long ageing, forever fresh and succulent. He made his generic Burgundy with great intelligence, not over extracting, organically grown. Traditional wine-making and viticulture practices prevail here with harvesting, de-stemming, with 4 to 28 days fermentation (28°C to 35 °C). It then spends 12 to 18 months in 228 liters oak barrels before bottling and release. Chambertin- Clos de Bèze is an Appellation d'origine contrôlée (AOC) and Grand Cru vineyard for red wine in the Côte de Nuits subregion of Burgundy, with Pinot Noir as the main grape variety. It is situated within the commune of Givry-Chambertin. Chambertin Clos de Beze is one of the most prestigious Appellations of Gevrey Chambertin. Clos de Bèze is widely considered to be 'Primus inter pares' (first among equals), among the Grand Cru's of Burgundy. Located on the upper part of the hill, in the very heart of the Grands Crus area of Grands Crus, with an exceptional eastward orientation. The plot covers 15 ha and 29 acres of stony soil. Founded by the monks of the Abbey of Bèze in the 7th century in the year 640 A.D, Clos de Bèze is one of the oldest recorded vineyards of Burgundy.

**206.**

#### Chambertin-Clos de Bèze Grand Cru 2002

*Domaine Charles Thomas,  
Nuits-Saint-Georges*

Excellent level and appearance

**R** 12 bottles (2OWC)

Per lot: € 800 – 1200

**207.**

#### Le Montrachet Grand Cru 2004

*Domaine de la Romanée-Conti,  
Vosne-Romanée*

Excellent level and appearance

**W** 1 bottle (OWC)

Per lot: € 1600 – 2200

**208.**

#### Echézeaux Grand Cru 1999

*Domaine Forey Père et Fils,  
Vosne-Romanée*

Excellent level and appearance

**R** 12 bottles (OCB)

Per lot: € 600 – 800

**209.**

#### Echézeaux Grand Cru 1998

*Domaine de Perdrix, Premeaux Prissey*

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 600 – 800







#### Domaine de La Romanée-Conti, Vosne-Romanée

In 1232, the Abbey of Saint Vivant in Vosne acquired 1.8 hectares of vineyard. In 1631 it was bought by the de Croonembourg family, who renamed it Romanée for reasons unknown. At the same time they acquired the adjacent vineyard of La Tâche.

In 1760, André de Croonembourg decided to sell the domaine and it became the subject of a bidding war between Madame de Pompadour, mistress of Louis XV of France, and her bitter enemy Louis François Ier de Bourbon, prince de Conti. The prince won, paying the massive sum of 8000 livres, and the vineyard became known as Romanée-Conti. But come the Revolution, the prince's land was seized and auctioned off.

The Romanée-Conti vineyard was bought by Nicolas Defer de la Nouerre, who in 1819 sold it to Julien Ouvrard for 78,000 francs. In 1869 it was bought by Jacques-Marie Duvault-Blochet, who went on to build the domaine we know today with the acquisition of the holdings in Échezeaux, Grands Échezeaux and Richebourg.

The 9.43 hectares of Romanée Saint-Vivant were bought in 1791 by Nicolas-Joseph Marey, son-in-law of the geometer Gaspard Monge. The Marey-Monge family sold off part of their holdings to the Latour family in 1898, leased the remaining 5.28 hectares to Domaine de la Romanée-Conti in 1966, and finally sold to the domaine in 1988. This last deal was financed by the sale and leaseback of the domaine's holdings in Échezeaux and some in Grands Échezeaux.

As one of Napoleon's generals, Louis Liger-Belair was well-placed to acquire good vineyards. And from 1815 this he did - with his son Louis-Charles, he amassed 40 hectares of prime land, including all of La Tâche. By 1933 this had declined to 24 hectares and family squabbles over an inheritance led to the Liger-Belair's sale of La Tâche to the domaine. The domaine already owned 4 hectares of the adjacent Les Gaudichots vineyard from the Duvault-Blochet days, and after much legal wrangling in 1936 this and La Tâche, were combined into a single *Grand cru monopole* of La Tâche.

**210.**

#### Le Montrachet Grand Cru 2004

*Domaine Marc Colin, Saint-Aubin*

Excellent level and appearance

**W** 12 bottles (OCB)

Per lot: € 3400 – 4400

**211.**

#### Vosne-Romanée

##### 'Cuvée Duvault Blochet' 1<sup>er</sup> Cru 1999

*Domaine de la Romanée-Conti,*

*Vosne-Romanée*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 2400 – 3400

**212.**

#### Echézeaux Grand Cru 1970

*Domaine de la Romanée-Conti,*  
*Vosne-Romanée*

U. 4cm BC, 3cm BC, LSTL

**R** 2 bottles

Per lot: € 300 – 550

**213.**

#### Echézeaux Grand Cru 1974

*Domaine de la Romanée-Conti,*  
*Vosne-Romanée*

U. 2 3.5cm BC, 2cm BC, LSTL, 2LCUC

**R** 3 bottles

Per lot: € 400 – 600



**214.**

**Echézeaux Grand Cru 1976**

*Domaine de la Romanée-Conti,  
Vosne-Romanée*

U. 4cm BC, 3cm BC, LSTL

**R** 2 bottles

**Per lot: € 400 – 600**

**215.**

**Echézeaux Grand Cru 2001**

*Domaine de la Romanée-Conti,  
Vosne-Romanée*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 2000 – 3000**

**216.**

**Grands Echézeaux Grand Cru 1976**

*Domaine de la Romanée-Conti,  
Vosne-Romanée*

U. 6cm BC, LSTL, LCUC

**R** 1 bottle

**Per lot: € 200 – 300**

**217.**

**La Tâche Grand Cru 1972**

*Domaine de la Romanée-Conti,  
Vosne-Romanée*

U. 2 4cm BC, 3cm BC, 2.5cm BC,  
2STL, 1HSTL, 2LTL

**R** 4 bottles

**Per lot: € 1800 – 2400**



**218.**

**Richebourg Grand Cru 1973**

*Domaine de la Romanée-Conti,  
Vosne-Romanée*

U. 2.5cm BC, 2cm BC, LSTL

**R** 2 bottles

**Per lot: € 350 – 600**

**219.**

**Richebourg Grand Cru 1972**

*Domaine de la Romanée-Conti,  
Vosne-Romanée*

U. 4cm BC, STL, LSCL

**R** 1 bottle

**Per lot: € 300 – 550**

**221.**

**La Tâche Grand Cru 1976**

*Domaine de la Romanée-Conti,  
Vosne-Romanée*

U. 5cm BC, 2.5cm BC, LSTL, 1CUC

**R** 2 bottles

**Per lot: € 800 – 1200**

**222.**

**La Tâche Grand Cru 1996**

*Domaine de la Romanée-Conti,  
Vosne-Romanée*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 7500 – 9500**

**220.**

**La Tâche Grand Cru 1976**

*Domaine de la Romanée-Conti,  
Vosne-Romanée*

U. 2.5cm BC, STL

**R** 1 bottle

**Per lot: € 400 – 600**





**223.**

**La Tâche Grand Cru 1997**

*Domaine de la Romanée-Conti,*

*Vosne-Romanée*

Excellent level and appearance

**R** 4 bottles (OWC)

Per lot: € 3000 – 4000



**224.**

**Romanée Saint-Vivant Grand Cru 1976**

*Domaine de la Romanée-Conti,*

*Vosne-Romanée*

U. 2.5cm BC, 2cm BC, LSTL

**R** 2 bottles

Per lot: € 700 – 900

**225.**

**Romanée Saint-Vivant Grand Cru 1976**

*Domaine de la Romanée-Conti,*

*Vosne-Romanée*

U. 2cm BC, 4cm BC, LSTL

**R** 2 bottles

Per lot: € 700 – 900



**226.**

**Romanée-Saint-Vivant Grand Cru 1974**

*Domaine Marey-Monge, Vosne-Romanée*

U. 4.5cm BC, 3cm BC, LSTL, LCC

**R** 2 bottles

Per lot: € 300 – 400

**227.**

**Romanée-Saint-Vivant Grand Cru 1996**

*Domaine de la Romanée-Conti,*

*Vosne-Romanée*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 2800 – 3800

**228.**

**Romanée-Conti Grand Cru 1976**

*Domaine de la Romanée-Conti,*

*Vosne-Romanée*

U. 4cm BC, LSCL, LCC

**R** 1 bottle

Per lot: € 3500 – 4500



229.

**Romanée Saint-Vivant Grand Cru 1972**

*Domaine de la Romanée-Conti,*

*Vosne-Romanée*

U. 2 5cm BC, 4.5cm BC, 1LSTL, 1HCC,

1CC, 1LCC, 1NOBL

**R** 3 bottles

Per lot: € 600 – 800



230.

**Romanée-Conti Grand Cru 1990**

*Domaine de la Romanée-Conti,*

*Vosne-Romanée*

Excellent level and appearance

**R** 1 bottle

Per lot: € 8000 – 12000







**231.**  
**Romanée-Conti Assortment 1993**  
 Le Romanée-Conti Grand Cru (1)  
 La Tâche Grand Cru (3)  
 Richebourg Grand Cru (2)  
 Échézeaux Grand Cru (2)  
 Grands Échézeaux Grand Cru (1)  
 Romanée-Saint-Vivant Grand Cru (3)  
*Domaine de la Romanée-Conti,*  
*Vosne-Romanée*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 14000 – 18000

**232.**  
**Romanée-Conti Assortment 1995**  
 La Romanée-Conti Grand Cru (1)  
 La Tâche Grand Cru (3)  
 Richebourg Grand Cru (2)  
 Échézeaux Grand Cru (2)  
 Grands Échézeaux Grand Cru (2)  
 Romanée St.Vivant Grand Cru (2)  
*Domaine de la Romanée-Conti,*  
*Vosne-Romanée*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 15000 – 20000

**233.**  
**Romanée-Conti Assortment 1996**  
 La Romanée-Conti Grand Cru (1)  
 La Tâche Grand Cru (3)  
 Richebourg Grand Cru (2)  
 Échézeaux Grand Cru (2)  
 Grands Échézeaux Grand Cru (1)  
 Romanée St.Vivant Grand Cru (3)  
*Domaine de la Romanée-Conti,*  
*Vosne-Romanée*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 18000 – 26000

**234.**  
**Romanée-Conti Assortment 1997**  
 La Romanée-Conti Grand Cru (1)  
 La Tâche Grand Cru (3)  
 Richebourg Grand Cru (2)  
 Échézeaux Grand Cru (3)  
 Grands Échézeaux Grand Cru (1)  
 Romanée St.Vivant Grand Cru (2)  
*Domaine de la Romanée-Conti,*  
*Vosne-Romanée*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 14000 – 18000

**235.**  
**Romanée-Conti Assortment 1999**  
 La Romanée-Conti Grand Cru (1)  
 La Tâche Grand Cru (3)  
 Richebourg Grand Cru (2)  
 Échézeaux Grand Cru (2)  
 Grands Échézeaux Grand Cru (2)  
 Romanée St.Vivant Grand Cru (2)  
*Domaine de la Romanée-Conti,*  
*Vosne-Romanée*  
 Excellent level and appearance  
**R** 12 bottles (OWC)  
 Per lot: € 24000 – 34000



## ITALY

### Angelo Gaja, Barbaresco

Angelo Gaja came from a family of wine makers, but it is probably not true to say that Angelo followed in his father's footsteps. For Angelo Gaja has trodden his own path. Gaja revolutionised the wine business in Barbaresco and beyond. Having studied in France,

Gaja was responsible for the introduction of temperature controlled fermentation, malolactic fermentation and French *barriques*, not to mention the use of French varieties such as Cabernet Sauvignon and Merlot. Prices are high.

The portfolio is led by a number of Barbaresco *crus* (another Gaja innovation - the bottling of single vineyard wines) which are Sori Tildin, Sori San Lorenzo and Costa Russi. There are two Barolo *crus* - Sperss (meaning nostalgia) - as well as Conteisa Cerequio, produced at the rented Gromis estate. In addition the Super-Piemontese wine Sito Moresco is a delicious blend of Nebbiolo, Barbera and Merlot. Using French varieties he produces Darmagi (Cabernet Sauvignon) and Gaia e Rey (Chardonnay).



**236.**

#### Barbaresco 2000

Angelo Gaja, Barbaresco

Excellent level and appearance

**R** 6 bottles

Per lot: € 600 – 800

**237.**

#### Langhe 'Sori Tildin' 2004

Angelo Gaja, Barbaresco

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 1100 – 1500

**238.**

#### Langhe 'Costa Russi' 2004

Angelo Gaja, Barbaresco

Excellent level and appearance

**R** 5 bottles (OWC)

Per lot: € 950 – 1250



**239.**

#### Langhe 'Sori San Lorenzo' 2004

Angelo Gaja, Barbaresco

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 1100 – 1500

**240.**

#### Barolo 2005

Bartolo Mascarello, Barolo

Excellent level and appearance

**R** 12 bottles (OCB)

Per lot: € 600 – 1000

### Biondi Santi, Tenuta Il Greppo, Montalcino

The seeds of the transformation from Vermiglio to Brunello were sown by Clemente Santi, a pharmacist, who was succeeded at his estate by his grandson, none other than Ferruccio Biondi Santi. Biondi Santi favoured a brown-tinged clone of Sangiovese, a large-berried (or *grosso*, as opposed to Sangiovese *piccolo*) clone, which because of its colour was christened Brunello. His vision was of a *grand vin*, one that required decades of aging before drinking, and which could last one hundred years (should there be anyone confident enough to set out cellaring the wine for such a length of time).

The Biondi Santi family have remained a driving force within the appellation to this day. It was one of the next generation, Tancredi Biondi Santi, who brought together his peers to form the local co-operative when phylloxera began to lay waste to the vineyards. And in the early years of the 21st century it is Tancredi's son Franco who is in charge at the Biondi Santi estate; his wines remain true to the traditional style which requires long cellaring, and he is without doubt a figurehead for the Montalcino DOCG.



**241.**

#### Brunello di Montalcino Riserva 1981

Biondi Santi, Tenuta Il Greppo, Montalcino

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 600 – 800

**243.**

#### Brunello di Montalcino Riserva 1981

Biondi Santi, Tenuta Il Greppo, Montalcino

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 600 – 800

**242.**

#### Brunello di Montalcino Riserva 1981

Biondi Santi, Tenuta Il Greppo, Montalcino

Excellent level appearance, 1 SCL

**R** 6 bottles (OWC)

Per lot: € 600 – 800



### **Masseto, Tenuta Dell'Ornellaia, Bolgheri**

Tenuta Dell'Ornellaia comprises two individual estates, the original Ornellaia property, where the stylish, Napaesque (perhaps reflecting Ludovico's experience in California) winery is located, having been built in 1987, and then the later addition at Bellaria, north-west of Bolgheri. At Ornellaia there are 30 ha of vineyards dedicated to the production of Ornellaia and Le Serre Nuove, the *grand vin* and second wine, both Bordeaux blends of the two Cabernets and Merlot. In addition there is an 8 ha block planted exclusively to Merlot which gives rise to Masseto, one of Italy's leading examples of the type, although some might argue that my description is understating the case; many regard this as the greatest Italian Merlot.

The estate's pure Merlot, Masseto, was created in 1986 as a trial and proved a runaway success. Produced from the upper, clay-rich vineyards at the main Ornellaia estate, and aged in oak for two years, this cuvée is now the most highly sought after of all produced at Ornellaia, and sells for twice the price of the estate wine. At the other end of the spectrum is Le Volte, first released in 1991. This is 50% Sangiovese, the balance being Cabernet Sauvignon and Merlot. Aged for ten months in barriques of two to four years of age, this is frequently touted as being a good value cuvée.

**244.**

#### **Masseto 1998**

*Tenuta dell'Ornellaia, Bolgheri*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 1500 – 2000**

**245.**

#### **Masseto 1999**

*Tenuta dell'Ornellaia, Bolgheri*

Excellent level and appearance

**R** 6 bottles (OWC)

**Per lot: € 1500 – 2000**



## RHÔNE

### Domaine Jean-Louis Chave, Mauves

Chave Hermitage is one of the greatest wines of the appellation, and in the eyes of many I have no doubt that it is seen as *the* top wine. The family firm has been passed from father to son since its establishment in 1481, through numerous generations, and currently it is under the direction of University of California Davis graduate Jean Louis Chave, although his father Gerard is still on the scene. The Chave family are based in a small village not far from Cornas, on the right bank of the Rhone. The heart of the operation, however, is across the river, on the hill of Hermitage. Here Chave owns vines in nine of the eighteen vineyards that cover the hill, the most significant of which is a 2 ha plot in Les Bessards, the large vineyard on the granite slopes at the western end. Jean Louis Chave, and his father from whom he is gradually taking control, believes that the rich variety of *terroirs* to be found on the hill are vital in blending a wine which has all of the features they desire, including finesse, structure and complexity. Those plots which do not meet the Chave requirements simply aren't used. One such plot is in Les Vercandières, a thin strip of vineyard at the base of Les Bessards, which they use as a vegetable patch

**246.**

#### Hermitage 1989

*Jean-Louis Chave, Mauves*

Excellent level and appearance, 1 LSCL, 1 LCC

**R** 4 bottles

Per lot: € 600 – 800

**247.**

#### Hermitage Rouge 1998

*Jean-Louis Chave, Mauves*

Excellent level and appearance

**R** 12 bottles (OCB)

Per lot: € 1200 – 1800

**248.**

#### Hermitage 1999

*Jean-Louis Chave, Mauves*

Excellent level and appearance

**R** 6 bottles (OCB)

Per lot: € 650 – 850

**249.**

#### Hermitage 2001

*Jean-Louis Chave, Mauves*

Excellent level and appearance

**R** 6 bottles (OCB)

Per lot: € 550 – 750

**250.**

#### Hermitage 2001

*Jean-Louis Chave, Mauves*

Excellent level and appearance

**R** 12 bottles (OCB)

Per lot: € 1100 – 1500

**251.**

#### Hermitage 'La Chapelle' 2001

*Paul Jaboulet Ainé, Tain-l'Hermitage*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 280 – 380

**252.**

#### Côte-Rôtie 'la Landonne' 2001 (1)\*

#### Côte-Rôtie 'la Mouline' 2004 (3)\*\*

#### Côte-Rôtie 'la Turque' Côte Brune 2004 (1)\*\*

*Etienne Guigal, Ampuis*

#### Hermitage 'la Chapelle' 2004 (1)\*\*

*Paul Jaboulet Ainé, Tain-l'Hermitage*

\*Excellent level, LWISL, LSCL

\*\*Excellent level and appearance

**R** 6 bottles

Per lot: € 600 – 800



**253.**

#### Châteauneuf-du-Pape 2009

#### Clos des Papes, Châteauneuf-du-Pape

Excellent level and appearance

**R** 12 bottles (OWC)

Per lot: € 750 – 950

**254.**

#### Châteauneuf-du-Pape

#### 'Plume du Peintre' 2005

*Domaine de la Mordorée, Tavel*

Excellent level and appearance

**R** 6 bottles (OWC)

Per lot: € 1500 – 2000

**255.**

#### l'Ermitage 'de l'Oree Blanc' 2007

*Chapoutier, Tain-l'Hermitage*

Excellent level and appearance

**W** 12 bottles (2OWC)

Per lot: € 800 – 1000

**256.**

#### l'Ermitage 'de l'Oree Blanc' 2007

*Chapoutier, Tain-l'Hermitage*

Excellent level and appearance

**W** 3 magnums – 1,5ltr (OWC)

Per lot: € 450 – 650

**257.**

#### l'Ermitage 'de l'Oree Blanc' 2007

*Chapoutier, Tain-l'Hermitage*

Excellent level and appearance

**W** 6 bottles (OWC)

Per lot: € 450 – 650

**258.**

#### l'Ermitage 'de l'Oree Blanc' 2004

*Chapoutier, Tain-l'Hermitage*

Excellent level and appearance

**W** 6 bottles (OWC)

Per lot: € 550 – 750

End of Sale





## Glossary of Terms

### Wine Symbols

<b>R</b>	red wine
<b>W</b>	white wine
<b>P</b>	rosé wine
<b>S</b>	sparkling wine
<b>F</b>	fortified wine
<b>L</b>	spirits
<b>M</b>	mixed lot

### Bottle Sizes

Half Bottle	.375 Litres
Jennie	.500 Litres
Bottle	.750 Litres
Magnum	1.5 Litres
Double Magnum	3 Litres
Jéroboam (Burgundy, Champagne & Rhône)	3 Litres
Jéroboam t	4.5-5 Litres
Impérial	6 Litres
Methuselah (Burgundy, Champagne & Rhône)	6 Litres
Salmanazar	9 Litres
Balthazar	12 Litres
Nebuchadnezzar	15 Litres



### 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.

### Wine Conditions

U. = Ullage (fill level)

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

BSL	Bin Soiled Label
GSL	Glue Stained Label
WASL	Water Stained Label
WISL	Wine Stained 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
NB	Négociant Bottling
BB	Belgian Bottling
DB	Dutch Bottling

### Cork Conditions

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

### Casing

NV	No Vintage
WC	Wooden Case
OCB	Original Cardboard Box
OWC	Original Wooden Case
2OCB	Two Original Card Board Boxes
2OWC	Two Original Wooden Cases

### ABSENTEE BID FORM

Sale no WF25      Sale date: Sunday 4 November 2012 at 2pm

<b>First Name</b>	<b>Last Name</b>	<b>Title/Mr/Mrs</b>
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<b>Company</b>		
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<b>Signature</b>		
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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.nl](mailto:info@winefields.nl)

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2. Notwithstanding any other terms of these Conditions of Sale, if within 21 days after the sale, Winefield's has received from the Buyer of any property notice of a claim in writing alleging that any lot is short or that any statement in the catalogue concerning such lot is not well founded, then in its sole and absolute discretion will decide any such claim as between the Seller and the Buyer and may rescind the sale and refund the purchase price received.

3. As used in these Conditions of Sale, the term "the final bid" means the price at which a lot is knocked down to the Buyer, and the term "the purchase price" means the sum of the final bid and the premium payable by the Buyer under Condition 7.

4. Winefield's reserves the right to withdraw any lot before or at the time of sale or to combine two or more lots.

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6. The highest bid acknowledged by the auctioneer shall be the Buyer. The auctioneer has the right to reject any bid and to advance the bid at his /her absolute discretion and, in the event of any dispute between bidders, to determine the successful bidder or to re-offer and re-sell the property in dispute. Should there be any dispute after the sale, Winefield's record of final sale shall be conclusive. On the fall of the auctioneer's hammer, the Buyer assumes full risk and responsibility for the lot and may be required to sign a confirmation of purchase, supply his /her name and address, and pay the full purchase price thereof. If the Buyer fails to comply with any such requirement, the lot may, at the auctioneer's discretion, be re-auctioned and sold again.

7. The purchase price payable by a Buyer shall be the sum of the final bid and a 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 and a premium of 22% on the final bid.

8. The full purchase price of each lot shall be paid in full at the time of the sale or in such manner as the Buyer has arranged with Winefield's prior to the auction. The sale price shall be exclusive of any storage or delivery charges. Title to the property will not pass until payment has been made.

9. Goods will be released to the Buyer only on presentation of an invoice marked "Paid," signed by Winefield's. No delivery will be made until full payment of the purchase price of the property has been made to Winefield's. Not less than an entire lot can be taken or delivered to one address and unless otherwise agreed in writing all goods shall be removed or instructions given for removal within 5 working days after the sale.

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12. Estimated prices are provided solely for the guidance of Buyers and are printed in the text .

13. The Buyer shall pay any applicable sales tax where applicable.

14. The respective rights and obligations of the parties in respect of the Conditions of Sale and the conduct of the auction shall be governed by and interpreted pursuant to the Dutch law.

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