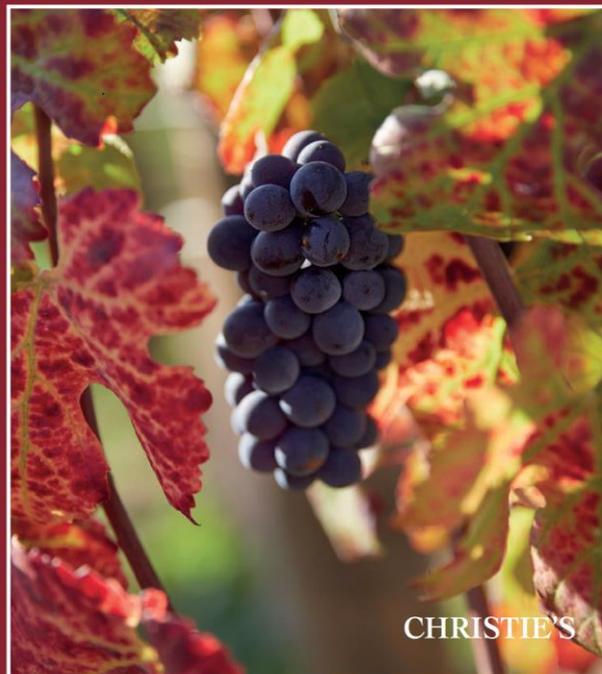


CHRISTIE'S

HOSPICES DE BEAUNE

157th HOSPICES DE BEAUNE WINE AUCTION 19 NOVEMBER 2017



157^e Vente des Vins
des Hospices de Beaune

19 novembre 2017

L'abus d'alcool est dangereux pour la santé. A consommer avec modération.

IN 2017, THE HOSPICES DE BEAUNE WILL SUPPORT THREE ASSOCIATIONS

The Foundation Tara Expéditions represented by
Agnès b and the actress Julie Depardieu

The Federation for the Brain Research sponsored by
Monsieur Marc-Olivier Fogiel

The Foundation for the Alzheimer Research supported by
Monsieur Charles Aznavour

A NEW DIRECTOR FOR THE HOSPITAL

Hospices de Beaune welcomed their new executive director, Mr François Poher, on 24 August 2017.

After a recruitment process carried out jointly by the Regional Health Agency of Bourgogne Franche-Comté and the Supervisory Board's Chairman of the Hospices and Mayor of Beaune, Mr Alain Suguenot, the new director took office on 24 August 2017.

As a Hospital director since 1994, Mr François Poher has held various responsibilities in public hospitals and has also run a private clinic specialised in visual impairment for 10 years.

He previously worked as financial controller in distribution and transportation companies and was a teacher.

The quality and safety of patient care, as well as kindness and innovation, are at the core of the values he will seek to promote for the public hospital.



Monsieur François Poher

« Caring about people, is about giving them careful attention, joy and reasons to hope. »

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THE HOSPICES DE BEAUNE 2017 VINTAGE

As seen by Ludivine Griveau, winemaker and manager of the Hospices de Beaune Domain

2017, “*The equilibrist*”

Climatology

From October 2016 to September 2017

Following a very sunny autumn, especially with a month of October with temperatures close to what we might see in summer, it has been a long time since we had a real winter.

Even though the sun shines in December and in January it is still very cold; we record seven days without a thaw in December and twenty days in January.

Rainfalls are also quite different from previous years, being considerably lower this year, but everything changes in February and March – they are warmer and brighter (+ 2°C above average). We look forward to a rapid start to the growth of this year’s vintage.

Sunshine in early April is abundant and rain is rare, it is the opposite of 2016. The end of the month is more chaotic, and everyone scrutinises the weather forecast which suggests that there is a significant risk of frost but the weather stays dry and the wind helps move the weather on. We reassure ourselves that the buds usually resist at -3°C... however the humidity on 27 and 29 of April gives us cold sweats and sleepless nights. Indeed, during two consecutive nights, the winemakers of the *Côtes* and *Hautes-Côtes* villages are doing their best to watch the cloud cover at the dawn... In the end, the damage is very localised and contained. However, we think of our neighbours whose vineyards are damaged, losing almost everything.

Freshness continues at the beginning of May and summer arrives earlier than expected with temperatures close to 33°C and exceptional sunshine until the end of the month. Rainfalls become regular, which is a relief for our vineyards! Meanwhile, the Agriculture Chamber warns us: “the deficit is significant” compared to 2016 when the deluge of rain broke records.

In June, the periods of high heat continue but are interrupted by episodes of rainstorm which lead to highly variable conditions (20 to 50 mm in 7 days). The last week of June is scorching with temperatures reaching 38° degrees in the shade. The plantations are thirsty.

Thunderstorms continue in July but are interrupted by much cooler periods showing significant thermal amplitudes from one day to the next. We are also acutely aware that the water deficit continues, and we lack 30 hours of sunshine this month which the Chamber of Agriculture declares to be the same as the month of May!

August is more even, except for a cool and grey week around August 15. The wind, present since the beginning of the vintage, continues to clean up the vines. At the end of the month, the vineyards are green and the grapes are clearly visible. The first grapes of the Domain, at Chaintré, are cut under a blazing sun on August 26th and 27th. The rest of the Côte d’Or’s plots are harvested, from September 1st for the Chardonnay and September 2nd for the Pinot Noir.

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The Vegetative cycle

Following a mild spring in February and March, the vine shows first signs of vegetative activity around March 20. The growth is faster than expected and with the coolness retuning, things calm down a bit until early April. On March 28, there are green tips in the earliest growth areas.

Therefore, we expect this vintage to be premature as the 2014 and 2011 vintages were 15 days in advance of 2016!

Throughout April, the vegetation accelerates in its development and the “attaching” work ends quickly. The rhythm is intense, and we see between three and five leaves by April 20!

It is rather variable in the development within the plots of the domain and difficult to establish a trend in either the young vines or older ones.

We are more tense at the end of the month when we hear of a risk of frost. A year later, on the very same day (27th of April) Burgundy holds its breath and all the wine makers deploy an unprecedented collective action to save the harvest. In the early morning, the verdict comes: the young buds are safe in most plots.

During this time and until early May, tillage is suspended to prevent moisture from rising. The vines are pale green, slowly recovering from the cold, dry snap. However, we notice the emergence of many buds so we decide to start the long and precise process of disbudding within all the plots of the domain.

From mid-May, the vine grows at a fast pace, with the growth of three to four leaves a week! The end of May is very warm which accelerates the growth rate and we expect to see the first flowers soon enough.

Chardonnay plots reach full bloom the week of May 30 and a week after it is the turn of the Pinot Noir. We choose to limit the risk of sagging and wait for 50 to 75% to flower before cutting the branches. Sometimes the branches are long but it is necessary to encourage the influx of sap towards the fruit rather than the branches.

We are ahead of ourselves, which helps to avoid disease and gives us the time to carry out the necessary green operations in full active growth. It is necessary to keep up the pace because the changes in rain and heat are very favourable to the vine. Hospices de Beaune chooses to entrust an area of 2.5 Ha per winegrower, which, even in this time of intense growth, gives plenty of time for the essential work of lifting, binding and ploughing.

The berries of some Chardonnay plots have already reached two to three mm in mid-June, 2017 is therefore likely to be one of the three earliest vintages of the last 10 years. This pace remains strong in June and July with a consistent development in the Pinot Noir. However, we detect some, quite significant, run out in the Chardonnay (rapid budburst + heavy showers + strong heat).

Until June 28, the heat is overwhelming which sometimes stalls the development of the vines, even showing some signs of drought: yellowed leaves, roasted clusters.

The leaf stripping is conducted early in the Pinot Noir plots (June), the fruits have acclimatised themselves to the heat and sun. The most important damage is seen on the grapes that have had more brutal exposure. Around July 10, the clusters have sometimes reached the stage of closure: it is similar to 2007 and 2009 in terms of their advanced state and at this stage the date of the harvest seems likely to be the end of August/beginning of September. An episode of hail on the Côte de Nuits makes us shudder again, but it is the last big weather alert of the year.

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Rain showers are sometimes the cause of large volumes of water, however they are very unpredictable: Vosne displays 90 mm when Pommard gets "only" 50 mm. Around 15-20 July, the first logs tinged in red because of the bunch's closing. This is three weeks earlier compared to 2016, so we start preparing the vat room and the whole equipment.

In early August, the vines are at a half-veraison stage. The full veraison takes longer than expected because the second part of August is cooler and especially less bright (cloudy but warm). It ends around 21-25 August. The crops are very healthy, we're confident that we will manage to get more heterogeneous and mature grapes than grapes damaged by botrytis, which is almost absent at this stage. In the last days of August, the Pinot Noir becomes sweet and the Chardonnay tastes more and more balanced. Once again, maturity checks and berry tasting are essential. We make the choice to conduct these controls again on the entire domain, 117 parcels. On 21 August, we start our ripeness checks. The harvest is healthy, the Chardonnays seem to be ahead of the Pinot noir: nothing like 2016!

The condition of the crops is truly superb and the weather is more than lenient, we thus have the time to harvest our grapes at perfect maturity.

We harvest our first Pouilly Fuissé Chardonnay grapes on 26 and 27 August and on 1st September in Côte de Beaune. At the same time, the ripeness checks on Pinot Noir are unanimous: we must start! The first ones arrive in the winery on 2 September.

All the grapes were of course sorted on the sorting table. We noticed that the harvest was quite abundant, as expected, and our farming methods produced excellent results with perfectly controlled yields as usual.

This year, the tasting of Pinot Noir berries brings to our attention some tannins and colors that will have to be extracted. This manipulation will require a certain "technicality" but it is fine because we have the experience necessary to carry out this balancing act that is sometimes essential to Pinot Noir. On the other hand the Chardonnays are dense and the wine presses are adjusted on a case-by-case basis.

It is therefore precisely to obtain a "balancing act" vintage and well-balanced wines that our energies are mobilised for several weeks!

THE HOSPICES DE BEAUNE 2017 VINTAGE

As seen by Jasper Morris, Master of Wine and Christie's Wine consultant, offers his first impressions about the 2017 vintage: Great Potential and Plenty of Wine!

Remember the frosts which blighted the start of the 2016 growing season? They came so close to happening again in 2017, but the catastrophe was averted and the Hospices de Beaune's cellars are now full of some excellent wines, in their infancy.

From the morning of 18th April through to Saturday 29th, Burgundy was under severe threat from frost, but the locals had learned their lessons from last year. It is not just the cold temperatures which do the damage but also the effects of the sun's rays first thing in the morning, burning the fragile, chilled, buds and leaves. Cloud cover, real or artificial will prevent that.

So on Thursday and Friday 27th and 28th Ludivine Griveau was up at 4.30 in the morning, pacing the vineyards to see if the bales of straw which had been piled along the roadsides needed to be lit, but no

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action was required. However the following day, with the threat at its worst she mobilised the full team – all the Hospices vigneronns, some of the cuverie staff, friends, her husband... and spread them out across the key appellations of Meursault, Volnay, Pommard, Beaune and Savigny to light the bales and release a screen of smoke into the sky to negate the effect of the early morning sun. Success!

There was some welcome rain in mid May, followed by the return of the heat with a succession of golden days through to the end of the month. The heat was worthy of high summer and inevitable ended in a few stormy days, just as the vines were coming into flower, with huge downpours during the evening of Wednesday 31st May and through the day on Saturday 3rd June. But in fact these storms did little if any damage and provided much needed rain.

June brought the heatwave associated with Bordeaux's Vinexpo fair – blistering temperatures during the third week which happily did not break down into thunderstorms at the end. However July offered a much more mixed picture – sometimes cooler, sometimes warmer but with much higher humidity. This was partially welcome to offset drought but storms could cause problems locally. There was some damage in Morey-St-Denis on Monday 10th July. Otherwise producers were very happy with a correct crop size: many bunches but small ones, a harbinger of good quality as well.

The weather remained mostly dry, if not as hot as usual through the first three weeks of August, warming up noticeably from Tuesday 22nd lasting for just over a week. Storms threatened but never quite happened, and vineyard teams began to mobilise for the harvest. Fresher weather returned behind, dry and lightly sunny, from Friday 1st September through the following week.

The harvest for the Hospices began with their Pouilly-Fuissé picked over the weekend of 26th and 27th August, then started in earnest with Côte de Beaune whites on Friday 1st September. The whites were mostly picked first, excepting Corton-Charlemagne and St Romain which needed another week. Volumes are plentiful, sugar degrees are good – mostly around 13%, naturally, and acidities are correct too.

The reds were picked between 2nd and 11th September, with the grands crus from the Côte de Nuits being brought in during the middle of this period. Quality and quantity seem to be going hand in hand this year! There was very little rot to be seen on the sorting tables and the grapes are now fermenting happily in their tanks. Yields are around 40-42 hl/ha for reds and 48-50 for the whites: generous yet well inside the permitted maximum for the year.

This year there will therefore be more wine to offer at the auction (787 barrels) than in recent years, a much needed relief for the region.

After tasting the wines every day since the harvest Ludivine is growing enthusiastic: "The picking window for the whites fell just right - I would choose the same dates again: they combine optimum ripeness with a real tension. The reds have a lovely balance too, between the rich fruit profile and a perfect sense of refinement."

This makes a wonderful opportunity for buyers to take advantage of the happy mix of both quantity and quality in 2017. Good luck!

There is one new cuvée this year, the first from this famous appellation: a barrel of Puligny-Montrachet from vines donated to the Hospices de Beaune by Bernard Clerc. The vines are over 40 years old from the lieu-dit of Les Reuchaux. They are most welcome to join the family!

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THE “PIECES DES PRESIDENTS” OF THE 2017 WINE AUCTION AND THEIR CHARITIES

Since 1945, every year the Hospices de Beaune have lent their support to one or more charities by donating to them the proceeds raised from one barrel of wine, called “a pièce” in Burgundy, – the *Pièce des Présidents*.

For this 157th sale, the *Pièce des Présidents* will offer two barrels of 228 litres: **Cuvée des Présidents**. The two barrels from the 2017 harvest, are from the appellation **Corton Grand-Cru Clos du Roi**.

Indeed, the Corton Clos du Roi vineyards gather and vinify their beautiful grapes on their own, which makes these two barrels particularly exceptional.

The Clos du Roi is one of the most majestic *climats* located on the renowned Corton hill in Burgundy. Since the sixteenth century, this wine has been served at the Royal Court, giving it its current name. Lying next to other *climats* including Foxes, Bressandes and Perrières, the Clos du Roi faces East and rests on the top of the hillside, on a limestone bedrock.

The Hospices de Beaune have about 0.85 ha of this *climat*, with plots of about 20 to 45 years old, which are part of the Baronne Du Baj vintage. This year grapes were harvested at the beginning of September, under a beautiful sun: small, ripe and few in number, they are well concentrated.

The result is a dense wine with a velvety feel that is also full-bodied with a particularly mild vintage and tannins. Already after leaving the tank, it is a wine that perfectly illustrates this beautiful 2017 vintage: generous and balanced.

Hospices de Beaune have selected two pieces of 228L Corton Grand Cru Clos du Roi which will be offered for sale to the benefit of the charities selected for the 157th Wine Auction of the Hospices de Beaune, on November 19th.



Tonnellerie TARANSAUD

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In 2017, following the all too frequent climate events that took place around the world, from violent hurricanes to earthquakes, the **Hospices de Beaune** felt the need to look ahead to the future of humankind and chose to donate the funds from the sale of one of the Pièce des Presidents to the **Tara expeditions Foundation**. This non-profit organization has



been active since 2003 in favour of environmental causes. A key initiative of the charity has been the development of a legendary boat built for extreme conditions, *TARA*, which is a platform for high-level scientific research missions. Initiated by Agnes b and Etienne Bourgois, Tara Expeditions was developed from their passion for the sea, and their humanistic, engaged vision. The Director of the Tara Paris offices team is Romain Troublé and the organization will be represented at the sale by **Agnès b and by actress Julie Depardieu**.

[TARA EXPEDITIONS](#)



Always keen to advance scientific research, the **Hospices de Beaune** also chose two medical associations. The first one is **The Federation for the Brain Research** represented and supported by Marc-Olivier Fogiel in 2017.

The second association is the Foundation for the **Alzheimer Research supported by the famous French singer Charles Aznavour**. The mission of this foundation is to support research on Alzheimer's disease and concentrate on clinical research to improve diagnosis and develop therapeutic pathways.



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THE HOSPICES DE BEAUNE, SIX CENTURIES OF HISTORY

1443

At a time of misery and famine, Nicolas Rolin, chancellor to Philippe Le Bon, Duke of Burgundy, and his wife, Guigone de Salins, establish the Hotel-Dieu (Hospital) to take care of the ill and poor. Since its foundation, the Hospital has been funded by legacies and gifts in the form of money, land, buildings and –naturally in Burgundy– vineyards.

1457

The first gift of vineyards is made by Guillemette Leverrier: “Beaune, lieu dit Beaumont-le-Franc”. Two years later Jean Plampays and his wife donate further vineyards. Many other such donations will follow over the next centuries until the domain reaches over 60 hectares today. The vineyard production is sold every year, and the proceeds are dedicated to funding the charitable activities of the Hospices. The methods of sale have varied over time, since the private sales in force until the French Revolution.

1859

For the first time, the Hospices wines are sold at auction.

2005

The Hospices de Beaune entrust Christie’s with the organization of the 145th wine auction, thus combining tradition and modernity. The sale is opened to private people, who, on their own, or combining with friends and family, can buy together and share one or several barrels of wine (called *pièces* in Burgundy). After the sale, your wine will be tended by a Burgundy *négociant-éleveur* in whose cellars it will mature until the chosen moment of bottling.

2006

Princess Margarita of Romania and the French actresses Fanny Ardant and Alice Taglioni, guests of honour, encourage bidding for the special barrel “la pièce des Présidents”. The barrel of Beaune Premier Cru Cuvée Dames Hospitalières reaches 200,000 euros, a record in the Hospices’ History. These funds were dedicated to the charities *Enfants et Santé* and *Princess Margarita of Romania*.

2007

For the first time, Christie’s Live™ allows buyers to attend the sale live via Internet and to bid from their personal computer anywhere in the world.

2008

The most remarkable novelty for the 2008 sale was the presence of a new Cuvée, the Pommard-Epenots 1er Cru Cuvée Dom Goblet, which was received with enthusiastic acclaim and reached the highest average price for a Pommard in the sale: 5.750 euros.

In 2007 we had already witnessed similar enthusiasm for another new cuvée, the Corton Clos du Roi Grand Cru Cuvée Baronne Du Baÿ. Today, this has properly earned its place amongst the greatest wines of the Hospices de Beaune.

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2009

2009 was a great vintage for Burgundy wines, both white and red. A large production enabled the Hospices to sell the largest numbers of *pièces* since 1973 (799 lots). The high quality of the wines and the international demand lead to a 20 percent rise of the average price for a barrel which made the 2009 sale result (5 million euros) the second greatest total, after the famous record of the 2000 Millennium sale.

Besides, the Hospices de Beaune had the opportunity to sell for the first time a new cuvée of white wine, a Saint Romain Cuvée Joseph Menault.

2010

For the 150th anniversary, after a scant harvest (producing 643 barrels) the sale total nevertheless reached nearly 5 million euros. Of this, 400,000 euros, a record amount, represented the price paid for *la Pièce du Président*, a barrel of 500 litres of Beaune Premier - Cru Cuvée Nicolas Rolin, which had been specially designed for the occasion, and was brilliantly auctioned by Fabrice Luchini. A new wine, Santenay - Cuvée Christine Friedberg increased the number of the Hospices' cuvées available for sale, and there was one name change: Corton- Charlemagne Grand Cru - Cuvée Charlotte Dumay became for the first time "Cuvée du Roi Soleil". The 150th sale was a first-time opportunity to organize several events in China, in order to promote the Hospices de Beaune's selection to connoisseurs in Beijing, Shanghai and Hong Kong.

2011

The 151th Hospices de Beaune wine auction, the oldest and most prestigious charity wine sale in the world, took place at the Halles de Beaune. Proceeds from the sale on Sunday 20 November were dedicated to the improvement of medical equipment and structures, as well as the upkeep of historical monuments such as the world-famous Hôtel-Dieu in Beaune and its treasures. 2011 was a celebration of 40 years since Beaune's modern hospital was built, called Centre Hospitalier Philippe Le Bon. Vitally important renovations were identified, and the Hospices Civils de Beaune looked to the proceeds from the wine auction to finance the most important modernizations to be undertaken since this pilot hospital was first opened with an estimated execution period of six years. During this time the activity of the hospital will, of course, be fully maintained. The costs of the proposed investments are estimated at 40 million euros (all expenses combined).

To promote the century-old wine auction, Christie's organises tastings around the globe each year, supported by its international network of offices and specialists. In 2011, tastings and dinners featuring Hospices de Beaune wines were organized in many capitals and big cities, with, for the second time, several events in China. Destinations in 2011 included : Singapore, London, Hong Kong, Shanghai, Beijing, Tokyo, Kobé, Kyoto, Palm Beach, Arizona, New York, Boston, Vienna and of course Paris and Beaune.

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2012-2017

The proceeds of the auctions have brought much-needed finance for the modernisation of the Hospices de Beaune buildings and technical installations. Indeed, the renewal of the diagnostic and therapeutic equipment, is essential to ensure the implementation of medical advances and standards to ensure the safety of patients, this represents a very high-level of investment.

The Hospices de Beaune decided of two major architectural projects in 2012:

- the extension and modernization of a building housing the frail and elderly, with a budget of 18 million euros: this project started in 2010 and finished in 2013.

- the entire expansion and modernization of the short-stay hospital, with a budget of 48 million euros: the beginning of the construction work began in 2014, and will last for six years, the length of the building work is in part complicated by the need to continuously maintain the care and good treatment of patients.

And in 2018...

A new building, will open in 2018 and offer a new model of care. It is a key point of our development project and will prioritize the simplification of our patients' continuous journeys between the city and the hospital.

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CHRISTIE'S

The world leading auction house

About Christie's

Christie's, the world's leading art business, had global auction, private and digital sales in first half of 2017 that totalled £2.35 billion / \$3 billion. Christie's is a name and place that speaks of extraordinary art, unparalleled service and expertise, as well as international glamour. Christie's offers around 350 auctions annually in over 80 categories, including all areas of fine and decorative arts, jewellery, photographs, collectibles, wine, and more. Prices range from \$200 to over \$100 million. Christie's also has a long and successful history conducting private sales for its clients in all categories, with emphasis on Post-War & Contemporary, Impressionist & Modern, Old Masters and Jewellery.

Alongside regular online sales, Christie's has a global presence in 46 countries, with 10 salerooms around the world including in London, New York, Paris, Geneva, Milan, Amsterdam, Dubai, Zürich, Hong Kong, and Shanghai.

In 2005 that the Hospices de Beaune chose Christie's to organise the wine sale. The leading auction house has successively won the public consultations in 2007, 2012 and 2017 and are entrusted to organise future auctions.

In order to promote the sale internationally, Christie's organises each year wine tastings all over the world. This year, wine tastings have been organised in several international capitals such as London, Paris, Beijing, Shanghai, Tokyo, and Singapore as well as Paris and Beaune.

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THE HOSPICES DE BEAUNE DOMAINE

Reflecting a multitude of terroirs and burgundian generosity

Ever since the XVth century, men and women have been leaving their possessions and wealth to the Hospices de Beaune. In Burgundy, nothing being more precious than vines, it is from vineyard-donations that the Domaine of the Hospices de Beaune has grown – reflecting the multitude of great Burgundian *terroirs* and the generosity of its people. Out of respect for the donors, the Domain is managed with the most exacting drive for quality. This commitment is expressed by rigorous cultivation methods in the vineyards, always seeking to remain faithful to the great diversity of Burgundian soils. The auction, every third Sunday of November, enables local Burgundian buyers, and those who come from all corners of the globe, to express their generosity, by taking part in the sale.

85% of the Domaine consists of First Growths and Great Growths, which is an exceptionally high percentage. The vineyards are mainly located around Beaune (Auxey-Duresses, Beaune, Meursault, Monthelie, Pommard, Pernand-Vergelesses, Chassagne-Montrachet, Savigny-les-Beaune, Volnay, Saint Romain and now Santenay) due to the geographical position of the Hospital. They have such prestigious names as Beaune Clos des Avaux Premier Cru, Corton Grand Cru, Bâtard-Montrachet Grand Cru...

The Hospices de Beaune own vines on the Cote de Nuits as well with the Grands Crus Mazis-Chambertin and Clos de la Roche, and also and in the Maconnais with parcels of Pouilly-Fuissé.

The average age of the vines is around 35 years. The production area being run by the Hospices is close to 60 hectares, of which 50 are used for Pinot Noir, the rest for Chardonnay. The cuvées are sometimes from single vineyards, and sometimes the result of harmonious assembling of grapes from different plots. This is a singularity of the Domaine, which contributes to the uniqueness of the range of wines being offered by the Hospices de Beaune.

The work in the vineyard is carried out by 23 individuals, known as *vignerons*, who are employed by the Hospices and working under the direction of Ludivine Griveau, *Régisseur du domaine*, wine-maker and manager since January 2015. Each *vigneron* is responsible for approximately 2,5 hectares of land. They respect their environment and limit the production of their vines in order best to express the typicity of the individual plots (the *terroir*).

Since 1995, carefully thought-through farming is practised: no herbicides are used, ploughing is done in summer and winter and all treatments are chosen with regard to them not endangering the natural biological equilibrium. Since 2008, almost all the grapes have been produced without the use of synthetic products, and according to the methods of biological viticulture.

Harvesting is done by hand, the grapes being transported in small cases to the new vat-house, where, since 1994, the winemaking takes place.

In 2012, important maintenance work has been done in the winery : modernized sorting tables, temperature control system for the fermentation tanks and since 2013, all the grapes are brought to the wineries via gravity, allowing the grapes to be directed with less handling , which improves its organoleptic characteristics and its cellaring potential.

THE HOSPICES DE BEAUNE

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L'Hôtel-Dieu – « A palace for the poor »

At the end of the Hundred Years' War, Nicolas Rolin, chancellor of the Duke of Burgundy, Philippe le Bon, was moved by the state of misery in which many Burgundians found themselves. He decided to build a hospital for the sick, the old and the deprived.

In the founding charter of the Hôtel-Dieu, Nicolas Rolin declared:

“I, Nicolas Rolin (...) from now on and forever, found and irrevocably endow, in the town of Beaune, a Hospital for sick and poor people, with a chapel (...).”

The Hospices de Beaune were born. More than a mere hospital, Nicolas Rolin wanted to create a genuine “Palace for poor people” (« Palais des p^ouvres ») and in 1452 the Hôtel-Dieu, with its gothic facades and multicoloured tiled roofs welcomed its first patient. From then on and up to the 20th century, the Sisters of the Hospices de Beaune took care of the sick, elderly, disabled and needy. The last sick person left the Hôtel-Dieu in 1983.

The Hôtel-Dieu is one of the most beautiful examples of gothic architecture. Today, it has become a museum and is one of the most visited tourist venues in France. It thus continues to represent Beaune and Burgundy and to attract visitors to this beautiful region.

Les Hospices Civils de Beaune in 2016

Since 2015, the Hospices Civils de Beaune have fused with the Centres Hospitaliers in Arnay-le-Duc, Seurre and more recently Nuits-St-Georges.

This new entity today groups together 982 beds covering all activities.

Alongside this evolution, an important modernisation project has been under way since January 2014, with the extension of the hospital in Beaune and entirely redesigning the building inside and out.

The Hospices Civils de Beaune continue their evolution, fully integrated in their territory and the modern age.

The Centre Nicolas Rolin : An establishment for aged, dependent people

Restructuring and extension work on this building in service since 1983 brought its capacity to 180 beds in November 2013.

Retirement Nursing Homes of the Maison de Retraite de l'Hôtel-Dieu and the Maison de Retraite de la Charité

Situated in the town centre and within the prestigious grounds of the Hôtel-Dieu, these retirement nursing homes offer 120 beds for their residents.

The Training Institutes: Nursing Training and Healthcare Assistant Training

Built in 1980 near the Centre Hospitalier, the Institutes train each year more than 130 students, nurses and 30 healthcare auxiliaries, and completes in this way the services of the Hospices Civils de Beaune.

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THE 50 CUVEES OF THE HOSPICES DE BEAUNE

The **2017** crop will be offering **787** barrels called *pieces*, **630** *pièces* of red wine and **157** *pièces* of white wine. There will be **50** cuvées at the wine auction - **33** of red and **17** of white.

The cuvées are either from single vineyards, or are judicious assemblings of grapes from different vineyard plots. This assembling of wines is one of the originalities of the Domaine des Hospices, creating some special wines which are unique to the Domaine. Each cuvée is named after an important donor or benefactor of the Hospices de Beaune:

33 CUVEES OF RED WINE

AUXEY-DURESSES PREMIER CRU-LES DURESSES - CUVÉE BOILLOT
BEAUNE PREMIER CRU - CUVÉE BRUNET
BEAUNE PREMIER CRU CLOS DES AVAUX
BEAUNE PREMIER CRU - CUVÉE CYROT CHAUDRON
BEAUNE PREMIER CRU - CUVÉE DAME HOSPITALIERES
BEAUNE PREMIER CRU - CUVÉE GUIGONE DE SALINS
BEAUNE PREMIER CRU - CUVÉE HUGUES ET LOUIS BETAULT
BEAUNE PREMIER CRU - CUVÉE MAURICE DROUHIN
BEAUNE PREMIER CRU - CUVÉE NICOLAS ROLIN
BEAUNE PREMIER CRU - CUVÉE ROUSSEAU DESLANDES
BEAUNE PREMIER CRU-LES GREVES - CUVÉE PIERRE FLOQUET
CLOS DE LA ROCHE GRAND CRU - CUVÉE CYROT CHAUDRON
CLOS DE LA ROCHE GRAND CRU - CUVÉE GEORGES KRITTER
CORTON GRAND CRU - CUVÉE CHARLOTTE DUMAY
CORTON GRAND CRU-CLOS DU ROI - CUVÉE BARONNE DU BAY
CORTON GRAND CRU - CUVÉE DOCTEUR PESTE
ECHÉZEAUX GRAND CRU - CUVÉE JEAN-LUC BISSEY
MAZIS-CHAMBERTIN GRAND CRU - CUVÉE MADELEINE COLLIGNON
MONTHÉLIE PREMIER CRU-LES DURESSES - CUVÉE LEBELIN
PERNAND-VERGELESSES PREMIER CRU-LES VERGELESSES - CUVÉE RAMEAU LAMAROSSE
POMMARD - CUVÉE BILLARDET
POMMARD PREMIER CRU - CUVÉE DAMES DE LA CHARITÉ
POMMARD - CUVÉE RAYMOND CYROT
POMMARD - CUVÉE SUZANNE CHAUDRON
POMMARD PREMIER CRU-LES ÉPENOTS - CUVÉE DOM GOBELET
SANTENAY - CUVÉE CHRISTINE FRIEDBERG
SAVIGNY-LES-BEAUNE PREMIER CRU-LES VERGELESSES - CUVÉE FORNERET
SAVIGNY-LES-BEAUNE PREMIER CRU - CUVÉE FOUQUERAND
VOLNAY PREMIER CRU - CUVÉE BLONDEAU
VOLNAY PREMIER CRU - CUVÉE GÉNÉRAL MUTEAU
VOLNAY PREMIER CRU-LES SANTENOTS - CUVÉE GAUVAIN
VOLNAY PREMIER CRU-LES SANTENOTS - CUVÉE JEHAN DE MASSOL

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17 CUVEES OF WHITE WINE

BATARD-MONTRACHET GRAND CRU - CUVÉE DAMES DE FLANDRES
BEAUNE BLANC PREMIER CRU-LES MONTREVENOTS - CUVÉE SUZANNE ET RAYMOND
CHABLIS PREMIER CRU CÔTE DE LECHET - CUVÉE JEAN-MARC BROCARD
CORTON GRAND CRU – CUVÉE DOCTEUR PESTE
CORTON-CHARLEMAGNE GRAND CRU - CUVÉE FRANÇOIS DE SALINS
CORTON-CHARLEMAGNE GRAND CRU - CUVÉE DU ROI SOLEIL
CORTON-VERGENNES GRAND CRU - CUVÉE PAUL CHANSON
MEURSAULT PREMIER CRU - LES CHARMES - CUVÉE ALBERT GRIVEAU
MEURSAULT PREMIER CRU - LES CHARMES - CUVÉE DE BAHEZRE DE LANLAY
MEURSAULT PREMIER CRU - LES GENEVRIERES - CUVÉE BAUDOT
MEURSAULT PREMIER CRU - LES GENEVRIERES - CUVÉE PHILIPPE LE BON
MEURSAULT PREMIER CRU - LES PORUZOTS - CUVÉE JEHAN HUMBLLOT
MEURSAULT - CUVÉE LOPPIN
MEURSAULT - CUVÉE GOUREAU
POUILLY-FUISSE - CUVÉE FRANÇOISE POISARD
PULIGNY-MONTRACHET - LES REUCHAUX - CUVÉE BERNARD CLERC
SAINTE-ROMAIN BLANC - CUVÉE JOSEPH MENAULT

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SOME RESULTS ⁽¹⁾

	Average barrel price⁽²⁾ (Wines & Spirits)	Barrels sold	Total
2005	4 757 €	798	3 796 230 €
2006	5 508 €	688	3 789 646 €
2007	6 950 €	618	4 295 396 €
2008	5 122 €	553	2 832 272 €
2009	6 189 €	808	5 000 968 €
2010	6 876 €	642	4 414 260 €
2011	6 421 €	770	4 943 852 €
2012	10 073 €	518	5 217 740 €
2013	12 868 €	444	5 713 195 €
2014	13 658 €	537	7 334 154 €
2015	17 421 €	575	10 156 644€
2016	12 882 €	596	7 677 686 €

(1) Hammer price

(2) One barrel contains 228 litres, or approximately 288 bottles of 75cl.

The most expensive cuvées (price of the most expensive barrel of each)

2005	Bâtard-Montrachet Dames de Flandres	52.000 €
	Mazis Chambertin Madeleine Collignon	25.000 €
	Clos de la Roche Cyrot-Chaudron	18.500 €
2006	Bâtard-Montrachet Dames de Flandres	65.000 €
	Mazis Chambertin Madeleine Collignon	28.000 €
	Corton-Charlemagne François de Salins	26.000 €
2007	Bâtard-Montrachet Dames de Flandres	52.000 €
	Clos de la Roche Cyrot-Chaudron	36.000 €
	Mazis Chambertin Madeleine Collignon	32.000 €
2008	Bâtard-Montrachet Dames de Flandres	42.000 €
	Clos de la Roche Georges Ritter	32.000 €
	Clos de la Roche Cyrot-Chaudron	30.000 €
2009	Bâtard-Montrachet Dames de Flandres	65.000 €
	Clos de la Roche Cyrot-Chaudron	38.000 €
	Clos de la Roche Georges Ritter	32.000 €
2010	Bâtard-Montrachet Dames de Flandres	63.000 €
	Clos de la Roche Cyrot-Chaudron	41.000 €
	Mazis Chambertin Madeleine Collignon	32.000 €
2011	Bâtard-Montrachet Dames de Flandres	53.000 €
	Clos de la Roche Cyrot-Chaudron	32.000 €
	Clos de la Roche Georges Ritter	31.000 €

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2012	Clos de la Roche Georges Ritter	67.000 €
	Bâtard-Montrachet Dames de Flandres	56.000 €
	Bâtard-Montrachet Dames de Flandres	54.000 €
2013	Clos de la Roche Georges Ritter	66.000 €
	Clos de la Roche Cyrot-Chaudron	65.000 €
	Bâtard-Montrachet Dames de Flandres	61.000 €
2014	Clos de la Roche Cyrot-Chaudron	70.000 €
	Bâtard-Montrachet Dames de Flandres	66.000 €
	Clos de la Roche Georges Ritter	65.000 €
2015	Clos de la Roche Cyrot-Chaudron	110.000 €
	Clos de la Roche Georges Ritter	106.000 €
	Clos de la Roche Cyrot-Chaudron	105.000 €
	Bâtard-Montrachet Dames de Flandres	83.000 €
2016	Bâtard-Montrachet Dames de Flandres	73.000 €
	Clos de la Roche Cyrot-Chaudron	65.000 €

The Prices realized by “La Pièce des Présidents”

2005	Beaune Premier Cru-Guigone de Salins	Barrel of 228 L	61.000€
2006	Beaune Premier Cru-Dames Hospitalières	Barrel of 228L	200.000€
2007	Beaune Premier Cru-Nicolas Rolin	Barrel of 288L	65.000€
2008	Pommard Premier Cru- Dames de la charité	Barrel of 228 L	50.000€
2009	Meursault Premier Cru-Les Charmes	2 barrels	81.000€
	Corton Grand Cru Charlotte Dumay		
2010	Beaune Premier Cru-Nicolas Rolin	Barrel of 500 L	400.000€
2011	Corton Grand Cru Clos du Roi	Barrel of 460 L	110.000€
2012	Corton Grand Cru-Charlotte Dumay	Barrel of 350 L	270.000€
2013	Meursault Premier Cru Les Genevrières	Barrel of 456L	131.000€
2014	Corton Bressandes Grand-Cru	Barrel of 228 L	220.000€
2015	Corton Renardes Grand-Cru	Barrel of 228 L	480.000€
2016	Corton Bressandes Grand-Cru	Barrel of 228L	200.000€

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CHARITIES AND THEIR PRESIDENTS

Examples of the last 10 years

Since 1978, every year the Hospices de Beaune have lent their support to one or more charities by donating the proceeds from one barrel of wine, called a pièce in Burgundy, sold especially for that purpose – the "Pièce du Président".

- 2016** **Virgine Ledoyen et Khatia Buniatishvili** : Fondation Cœur et Recherche
Valérie Bonneton et Claude Lelouch : Fondation ARC
- 2015** **Claire Chazal**: *Institut Curie*
- Christophe Lambert**: *Fondation pour la recherche sur les AVC*
- 2014** **Adriana Karembeu et Teddy Riner** : Fondation *Imagine*
Michel Drucker et Tina Kieffer : *Toutes à l'école*
- 2013** **Clotilde Courau, Princesse de Savoie** :
Associations Petits Princes et Papillons Blancs
- 2012** **Carla Bruni Sarkozy** : Fondation Carla Bruni Sarkozy
Guy Roux : Fondation *Idée*
- 2011** **Ines de La Fressange** : Mécénat Chirurgie Cardiaque *Enfants du Monde*
Christian Clavier : France Alzheimer
- 2010** **Fabrice Luchini** : Association pour la Vie et l'Espoir contre le Cancer (A.V.E.C) et Climats du vignoble de Bourgogne (pour La Croix Rouge)
- 2009** **Andrea Casiraghi** : La Fondation Motrice
Patrick Bruel : Les Restos du Cœur
Sœur Marie-Emmanuelle Minot : Communauté des Sœurs de Ste-Marthe
- 2008** **Jean-Pierre Marielle** : Comité de Côte d'Or de la Ligue contre le Cancer
Michel Blanc : Enfants d'Asie
- 2007** **Maréva Georges, Linda Hardy et Sonia Rolland** : ELA
Richard Berry : FRANCE ADOT et Fédération Française pour le Don de Sang Bénévole
- 2006** **SAR Princesse Margarita de Roumanie et Fanny Ardant** : Fondation Princesse Margarita de Roumanie
Alice Taglioni : Enfants et Santé
- 2005** **Catherine Jacob** : IRIS
Sonia Rykiel : Action contre la Faim
Julien Clerc : Enfance et Partage

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