



Hospices Civils  
de Beaune

CHRISTIE'S

**158<sup>th</sup> HOSPICES DE BEAUNE WINE AUCTION**  
**18 NOVEMBER 2018**



**IN 2018, THE HOSPICES DE BEAUNE SUPPORT**

**L'Institut Pasteur represented by**

Actress Nathalie Baye and  
Writer and member of the French Academy Erik Orsenna

**The Association Asmae supported by**

Actress Alice Taglioni and Pascal Elbé

**The Association BAB sponsored by**

Actress Emmanuelle Béart

## **OPENING SPEECH OF THE 158TH HOSPICES DE BEAUNE WINE AUCTION**

***Mr Poher - Director of Hospices Civils de Beaune***

"In September and October 2018, the Hospices Civils de Beaune inaugurated the new Saint-Laurent Hospital in Nuits-Saint-Georges and the new premises of the Philippe Le Bon Hospital in Beaune, which is now home to, among other things, specialist consultations, outpatient services and the new delivery rooms, one with dedicated physiological support.

Directing the Hospices de Beaune means above all continuing and improving the original work of Nicolas Rolin and Guigone de Salins, combining an original and prestigious Wine Estate with one of the most visited monuments in France today, while being faithful to the principles on which the Hôtel-Dieu was founded in 1443, and providing the best quality care for the local population in modern, specially adapted, safe and human health facilities.

Buying one or more barrels from the 2018 Vintage during the wine auction means being part of this History and the promise of sharing fine wines with family or friends for a good cause."

### **THE HOSPICES DE BEAUNE 2018 VINTAGE**

***As described by Ludivine Griveau, Winemaker at the Hospices de Beaune Wine Estate***

***2018, belatedly precocious!***

#### ***The Climate***

After a very pleasant end to the season at the end of September and in October, the beginning of autumn was marked by record rainfall. Temperatures fell quickly and winter arrived in November and December. However, January was very mild with temperatures almost 4° higher than normal for the season (average temperature 6.9°C). We had to wait until February to finally get a few consecutive days of temperatures below zero and a bit of snow which hydrated our land slowly.

Rainfall between October and March was the 2<sup>nd</sup> highest recorded in the past 25 years with almost 500mm on the Côte de Beaune. Light levels were low with a lack of sunshine throughout the winter. In the end, there was not really a winter since there were only 8 days of temperatures below zero. In March, the vegetation was still dormant and we expected a late start for the vines.

Around mid-April, and for a good part of the month, beautiful spring days warmed the atmosphere. That was all the vegetation was waiting for to start growing because on 10 April, the water reserves were there: more than 40% of the annual rainfall had already fallen on Beaune! In the week of 17 April, temperatures were as much as 10°C higher than seasonal averages. Again this year, the end of the month was more chaotic, while everyone watched the weather forecast which predicted a moderate risk of frost. All the more so since the branches were growing and with the humidity conditions forecast they only withstand temperatures of -0.5/-1°. In the end, the damage was very limited and the sun returned: there was 12% more sunshine in April.

From May onwards, we were no longer talking about a late vintage! On 7 May, temperatures were between 26 and 28°C. With all the water available in the soil, everything was coming together to place 2018 up there with the most precocious years such as 2015 and even 2011. Summer came early at times re-

sulting in high temperatures which led to the first hailstorm (quite light) on Chassagne-Montrachet, Puligny-Montrachet and Saint-Aubin. The May rains were sometimes light, and above all very irregular from one sector to another: 1 mm in Beaune while Meursault saw 24mm on the rain gauge! The vegetation galloped ahead, the flowers were already perfuming the air with their delicate fragrance on 29 May.

In June, there was a total turnaround; as the Chamber of Agriculture wrote on 5 June: "the rain gauge is overflowing!" The rain was incessant, and its stormy nature created very disparate situations: events on 3 and 4 June affected all winemakers, with storms where one month's rainfall fell in 2 days! The fruit set was just getting under way, when already, the impact of the hail on Pommard was visible. Just like in the tropics, temperatures remained mild and the vines just kept on growing! Branches grew by almost 1m in 1 week! We had to wait until 12 June for the storm front to leave the vineyard. We could breathe again! Finally 1 day without rain in the last 18-21 days. On 26 June, we even saw two weeks without rain, with summer temperatures over the last fortnight. Sunshine hours ended up being higher than average (+43h)! It was enough to drive you crazy!

Early July saw variable rainfall and Côte de Nuits was not spared: 85mm in 2 days while the southern Côte de Beaune hardly got anything. The hail struck Premeaux-Prissey, Corgoloin and Nuits-Saint-Georges, sometimes harshly (50%). The vintage was looking almost as precocious as 2015. The first grapes started to change colour around 17 July, which is extremely early. On 23 July, a third hailstorm in 3 weeks hit Côte de Nuits along with Pommard and Beaune, sometimes with significant impact. Between the rains, temperatures remained above average for the season: July saw 22 days out of 31 where temperatures were higher than 28°. That's 2° higher than average!

In the first ten days of August as I write this, the heatwave is settled in Burgundy where everything is maturing at a good pace. As rainfall was so disparate, some vines were already 50% ripe while others could do with a bit more water. Sunshine hours beat all records on 2 August with 86 hours more than average.

### ***The growing cycle***

Following the cool spring in March, the vine slowed down and growth was slow and gradual to start again. On 4 April, the buds were just starting to swell in their sheaths when heavy rains, with a lot of grey cloud stopped the vegetation from growing. We all felt like it was going to be a late year. The sunny days around 10-15 April were just what was needed and the green tips were quick to respond; it was like the vines were in the starting blocks! Bud break was official around 20 April, making the vintage average again in terms of precociousness.

From then on, it was like a race! The leaves unfurled one after the other at record speed: in one week a bud became a branch with 4 to 5 leaves! I've never seen anything like it! The term "late" was already dropped from our vocabulary! Until the end of April, everything speeded up again, growth was unrelenting: disbudding practically overlapped with raising the trellis for the first time because the vegetation was growing so much. The pace was intense, the team at the Estate was working harder than ever to keep on top of all the canopy management which was stacking up. The work went well so we managed to keep up with everything and it's true to say that all hands were deck. We decided to carry out precise disbudding and suckering in all the estate's plots to control yields and optimise the quality of the fruit to come.

Mid-May seemed to bring a bit of a lull in growth what with the wildly fluctuating temperatures. The large amounts of water available in the soil contributed to explosive growth and 2018 gradually joined the ranks of the most precocious years! Who would have believed it?

The vines were a vibrant green, the beautiful inflorescences confirmed that the grapes would be abundant, and that we had done the right thing to control the yield early on. The first flowers burst open around 19 May for the Pinot and Chardonnay, the two varieties were neck and neck. Very quickly, the delicate fragrance of the flowers on the vines could be smelled on the whole hillside. It was 10 days earlier than 2017! Once again this year, we decided to limit the risks of grape shatter by waiting until 50 to 75% of the flowers had blossomed before topping. Sometimes the branches were long but we had to encourage the surge of sap toward fruit rather than the apex of the branches.

At the same time, the climate was tropical with frequent rain. In June, diseases can be a great threat. We had to keep up the pace because the direct application products that we had decided to use (organic) are quickly leached by the rains.

The responsiveness stemming from the way Hospices de Beaune is organised was put to good use: each of the 117 plots was monitored twice per week by the same team, which meant we could take appropriate decisions for each situation, and each sector.

The grapes in certain Chardonnay lots were already 2 to 3mm long on 5 June. 2018 thus became one of the three earliest vintages in the last 10 years. This pace was kept up for the whole of June with rapid growth in the Pinot Noir and fairly extensive phytosanitary measures being used on all the sectors. However, we detected some grape shatter on the Chardonnay, sometimes quite significant (quick bud break + heavy rains + intense heat).

On 25 June, we reached the first stages of bunch closure and the arrival of the anticyclone was our best ally in allaying the vicious attacks of downy mildew. We did not observe any mildew attack on bunches within the Estate; the foliage showed some marks, but nothing to endanger the primordial role of photosynthesis in the leaves for the ripening to come. Leaf thinning was virtually systematic, and it was decided it should be more or less "severe" according to the sector and the vine vigour. Once again, everything was done on a case by case basis. The decision to manage the estate organically means using preventive measures for disease control and leaf thinning is a very good ally in this.

Around 3 July, the bunches had sometimes reached the stage of closure: We were talking about 2007 and 2011 again in terms comparing precociousness and already late August, early September was emerging as the date for harvest. A hailstorm in Côte de Nuits on 5 July made us shudder again, but this would not be the last major climate threat of the year: we were to see 2 further hailstorms of varying intensity on 15 and 20 July. Côte de Nuits was particularly affected; Pommard and Beaune, in places, saw significant loss of foliage. These rainstorms sometimes resulted in heavy, yet very disparate rainfall: 112mm in the south of Nuits-Saint-Georges while Meoisy only received 8mm!

On 15-17 July, the first grapes started turning red because bunch closure did not take long to come. Ripening was confirmed, we started to prepare the winery and the equipment for the harvested grapes!

In early August, we visited all the vines in every plot to:

- check the rate of ripening, and thus start thinking about a harvest date,

- estimate more accurately the size of the harvest
- and assess the health of the vines.

On 3 August ripening had started on all the plants, on the Chardonnay as well as the Pinot Noir. The average stage on each plant varied between 40 and 70%! (Volnay beat all records!) It was extremely hot for more than 3 weeks and ripening continued to gallop ahead. All summer long, as the dry and hot weather continued, the last straw could be a lack of water! We feared that ripening would be held up and waited for the few drops of rain forecast impatiently!

But, the vine is a truly "magical" plant! Even though in a few areas, and on only a few vines on the Estate, there were slight signs of water stress at the bottom of the vine stock (a few yellow leaves), the foliage was healthy and strong so ripening continued apace and the differences between the various sectors in the Côte grew smaller.

On 20 August, the vines were in excellent health and we felt that we no longer needed to manage the sorting of grapes at different stages of maturity other than grapes damaged by botrytis, which was absent at this stage. The Pinot Noir was full of sugar and the Chardonnay was gradually turning into its beautiful golden colour. Once again, assessing maturity and tasting the grapes was indispensable. We decided to do this again on the entire estate, 117 plots: they started on 6 August in the Mâconnais (Cuvée de Pouilly Fuissé), then from 20 August onwards in the Côte d'Or.

The Pinot Noir seemed to be slightly ahead of the Chardonnay! Absolutely nothing like what we had forecast in April! Then everything accelerated and there we were already wielding our secateurs on 27 August in Chaintré, then on 30 August in Beaune. The Chardonnay matured in fits and starts and was soon back on the harvest schedule while we thought we would have to wait for it.

As the weather was forecast to be more than fine, we took time to harvest perfectly ripe grapes under a bright sun throughout the two-week harvest.

As I write this, all the wines are in barrels. The whites were barrel fermented and the reds were put in barrels after being macerated for nearly 3 weeks in vats. The challenge had been to harvest at perfect maturity, without any aroma of overripeness; and we did it!

The whites already had a beautiful depth and intensity without being heavy. We realised that lees stirring would be better on a case by case basis as each vintage was unique.

The reds had a strong colour and sunny, fresh aromas and the common thread in the Pinot in this vintage seemed to be a beautiful texture, a structure with depth, but with smooth and mellow tannins.

All the cultivation decisions that Hospices de Beaune had taken throughout the campaign, including the early control of yields, seemed to have been well advised to guarantee that our wines had this rich complexity and sat happily in our continual quest for exceptional wines.

## THE “PIECES DES PRESIDENTS” OF THE 2018 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*.

**The Pièce des Présidents from the 2018 harvest** comes from the **Corton Grand Cru Clos du Roi** appellation.

The Clos du Roi is one of the most majestic Climats of the Grands Crus from the magnificent Corton Hill. Since the sixteenth century, this wine was served at the royal Court, and became one of the royal properties from which its current name derives. Surrounded by Renardes, Bressandes and Perrières the Clos du Roi faces east and sits on top of the hillside, on a limestone bedrock.

The Hospices de Beaune owns about 0.85 ha of this Climat, with plots of about 20 to 45 years old. They constitute the Cuvée Baronne Du Baÿ.

The Corton Clos du Roi plots were harvested in early September in superb, bright weather. The bunches were more or less average to small in size and the grapes were well aired. They were bursting with sugar, without being overripe and the skins contained promising tannins on tasting. These fruits were put in vats on the same day and maceration lasted for almost 3 weeks. That was the time required to extract the fruity and spicy aromas as well as tannins which were already round (because they were very ripe) and strong at the same time. This 2018 vintage seemed to be revealing a core of strong and rich Pinot Noir wines.

Which is why Hospices de Beaune selected a 228 litre barrel of **Corton Grand Cru Clos du Roi** which will be offered for sale to support the selected charities for the 158<sup>th</sup> Hospices de Beaune Wine Auction, on 18 November.

### **An exceptional barrel**

To continue the prestigious tradition of Tonnellerie Ermitage and mindful of the high quality oak barrels that they produce, in 2016 Sylvain Charlois created the La Grange Cooperage in homage to the oak and the craftsmanship of coopering, two symbols of French excellence.

It's both a return to the source and an opportunity to work with an exceptional raw material. La Grange manufactures a very limited quantity of oak barrels enabling them to carefully select the staves.

For this Pièce des Présidents, the best staves have been selected from Saint-Palais, seasoned for 26 months in the open air and stacked in a specific way in a so called “chimney” formation, so the wood matures more evenly.

In this small cooperage where they are rediscovering the traditional manufacturing techniques of days gone by, the four master coopers who are privileged to make these unique barrels, allow themselves the luxury of taking their time to ply their trade in meticulous detail.

From shaping the staves to the final product, not forgetting the toasting, each oak barrel is carefully prepared to receive an exceptional wine.

The 2018 Pièce des Présidents will be housed in an exceptional barrel with remarkable qualities to ensure the **Corton Grand Cru Clos du Roi** ages as it should.



In 2018, the **Hospices de Beaune** have decided to donate the proceeds from the charity barrel to the three associations : **Institut Pasteur, Asmae - Sister Emmanuelle Association and Association BAB.**

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Institut Pasteur



A private, non-profit foundation with charitable status, created by Louis Pasteur in 1887 and opened in 1888, the **Institut Pasteur** is an internationally renowned biomedical research centre, with an international network of 33 institutes on every continent. The Institut Pasteur brings together leading experts

with cutting-edge science and technology in one place. Its open, collaborative and innovative approach is based on a unique organisational structure and the pursuit of excellence.

Infectious diseases, emerging viruses, antibiotic resistance, the immune system and microbial flora, stem cells, brain diseases, cancers...

In all these fields, researchers from the Institut Pasteur devote every day of their lives to improving our knowledge, to developing new preventive measures or developing innovative vaccines and therapeutic strategies.

The Institut Pasteur works to improve the health of everyone all over the world and will be represented on Sunday **18 November 2018** by the **actress Nathalie Baye and the writer and member of the French Academy Erik Orsenna.**

Always eager to support the education and protection of children, the Hospices de Beaune have also chosen the association **Asmae, Sister Emmanuelle Association**, which commemorated in 2018 the tenth year of Sister Emmanuelle passing.



Founded by Sister Emmanuelle in 1980, Asmae is a secular and apolitical international solidarity NGO committed to the education and protection of the most vulnerable children around the globe. Today, more than ever, the association extends the battle of Sister Emmanuelle in the respect of the humanist values she believed in, to allow children to become free women and men.

On **18 November 2018**, the Asmae association will be represented by **actress Alice Baglioni and actor, director and writer Pascal Elbé.**



**The BAB** is a 1901 law-association founded in 2007 by some friends around the main ideas of the *Art-de-Vivre* and hedonism. During the association's creation, it was obvious for the founding members to deliver a message through the association.



That's why its founding members unanimously decided to help children affected by leukaemia.

In collaboration with the Professor Guy Leverger, chief of the Haematology-Oncology Paediatric service at the Hôpital Trousseau, **the association organises actions improving the quality of life for sick children and their family.**

The aim is concretely to upgrade reception areas and living places. Their action count on public's generosity and member's commitment.

This cause will be supported on **18 November 2018** by its fascinating godmother, **Emmanuelle Béart**.

Thanks to this event, the association will be able to develop other actions, such as the renovation of seven steril rooms.

A wonderful chance for the BAB and the Hôpital Trousseau!

## 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

TM

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.

## **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. Vitaly 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.

## **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.

## **2018 also saw the inauguration of a new building**

### **An ambitious architectural project**

The new premises of the Philippe Le Bon Hospital were officially opened on 30 July 2018, an important stage in the architectural project to extend and modernise the Hospital which has been going on for several years. One of the major challenges of this architectural project was to work around an objective shared by everyone involved in the hospital: improve the quality of care for patients with a modern environment in terms of architecture and technology.



## **LES HOSPICES DE BEAUNE**

### ***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<sup>o</sup>uvres ») and in 1452 the Hôtel-Dieu, with its gothic fa-

ades and multicoloured tiled roofs welcomed its first patient. From then on and up to the 20<sup>th</sup> 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.

## **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 2018 that totalled £2.97 billion / \$4.04 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, Honk Kong, Tokyo, and Singapore as well as Paris and Beaune.

## 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 typicality 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 50 CUVEES OF THE HOSPICES DE BEAUNE

The **2018** crop will be offering **828** barrels called *pieces*, **631** *pièces* of red wine and **197** *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/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 EPENOTS - 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 GENERAL MUTEAU**  
**VOLNAY PREMIER CRU-LES SANTENOTS - CUVÉE GAUVAIN**  
**VOLNAY PREMIER CRU-LES SANTENOTS - CUVÉE JEHAN DE MASSOL**

## 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 COTE DE LECHET - CUVÉE JEAN-MARC BROCARD**  
**CORTON GRAND CRU – CUVÉE DOCTEUR PESTE**  
**CORTON-CHARLEMAGNE GRAND CRU - CUVÉE FRANCOIS 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-FUISSÉ - CUVÉE FRANCOISE POISARD**  
**PULIGNY-MONTRACHET - LES REUCHAUX - CUVÉE BERNARD CLERC**  
**SAINTE-ROMAIN BLANC - CUVÉE JOSEPH MENAULT**

**THE HOSPICES D BEAUNE WINE AUCTION FROM 2005 TO 2017**  
**SOME RESULTS (1)**

	<b>Average barrel price<sup>(2)</sup></b> <b>(Red and White)</b>	<b>barrels</b>	<b>Total</b>
<b>2005</b>	4 803 €	789	3 789 800 €
<b>2006</b>	5 560 €	680	3 780 800 €
<b>2007</b>	7 042 €	607	4 286 550 €
<b>2008</b>	5 196 €	544	2 826 800 €
<b>2009</b>	6 250 €	799	4 993 900 €
<b>2010</b>	6 911 €	638	4 409 700 €
<b>2011</b>	6 494 €	761	4 941 800 €
<b>2012</b>	10 238 €	509	5 210 900 €
<b>2013</b>	13 031 €	438	5 707 700 €
<b>2014</b>	13 775 €	532	7 328 500 €
<b>2015</b>	17 645€	575	10 145 700€
<b>2016</b>	13 041€	585 and 2 feuilletes	7 677 686 €
<b>2017</b>	<b>14 161€</b>	<b>787</b>	<b>11 164 964€</b>

(1) Hammer price

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

## THE MOST EXPENSIVE CUVÉE FROM 2005 TO 2017 (A CUVÉE INCLUDES SEVERAL BARELS)

2005	Mazis-Chambertin Madeleine Collignon	536 000€
2006	Mazis-Chambertin Madeleine Collignon	459 000€
2007	Mazis-Chambertin Madeleine Collignon	568 000€
2008	Mazis-Chambertin Madeleine Collignon	209 000€
2009	Mazis-Chambertin Madeleine Collignon	671 000€
2010	Mazis-Chambertin Madeleine Collignon	552 000€
2011	Mazis-Chambertin Madeleine Collignon	583 000€
2012	Mazis-Chambertin Madeleine Collignon	801 000€
2013	Mazis-Chambertin Madeleine Collignon	875 300€
2014	Mazis-Chambertin Madeleine Collignon	1 166 500€
2015	Mazis-Chambertin Madeleine Collignon	1 223 000€
2016	Mazis-Chambertin Madeleine Collignon	1 147 500€
2017	<b>Mazis-Chambertin Madeleine Collignon</b>	<b>1 281 000€</b>

## THE PRICES REALISED BY « La Pièces des Présidents »

2005	Beaune Premier Cru-Guigone de Salins	1 barrel of 228 L / 61.000€
2006	Beaune Premier Cru-Dames Hospitalières	1 barrel of 228L / 200 000€
2007	Beaune Premier Cru-Nicolas Rolin	1 barrel of 288L / 65 000€
2008	Pommard Premier Cru-Dames de la charité	1 barrel of 228 L / 50 000€
2009	Meursault Premier Cru-Les Charmes Corton Grand Cru Charlotte Dumay	2 barrels/ 81 000€
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 456 L / 131 000€
2014	Corton Bressandes Grand-Cru	1 barrel of 228 L / 220 000€
2015	Corton Renardes Grand-Cru	1 1 barrel of 228 L / 480 000€
2016	Corton Bressandes Grand-Cru	1 1 barrel of 228L / 200 000€
2017	<b>Corton Grand Cru Clos du Roi</b>	<b>2 barrels of 228L /410.000€</b>

## CHARITIES AND THEIR PRESIDENTS

### *Examples of the last 10 years*

Since 1945, 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 ».

- 2017**      **Agnès B et Julie Depardieu** : Fondation Tara Expéditions  
**Charles Aznavour** : Fondation pour la recherche sur Alzheimer  
**Marc Olivier Fogiel** : Fédération pour la recherche sur le cerveau
- 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

## **CONTACTS PRESSE**

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