

**160<sup>TH</sup> HOSPICES DE BEAUNE  
WINE AUCTION  
15<sup>TH</sup> NOVEMBER 2020**



**French hospital workers, victims of Covid-19, are to benefit from the proceeds of the auction of the famous Presidents' barrel**

The French Hospital Federation (F.H.F)

The Committee for Social Work Management in Public Hospitals (C.G.O.S.)

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## **OPENING SPEECH FOR THE 160TH HOSPICES DE BEAUNE WINE AUCTION**

*Mr. Poher – Director and President, Board of Directors, Hospices Civils de Beaune*

**The hospital workers take care of us every day, every night, all year round.**

During this Covid-19 pandemic, this mission takes on a particular dimension due to the uncertainties and worries it brings to our lives and those of our loved ones, but also to our lifestyle, the ability to work for some, family or friends gatherings for all.

We have the imperative duty to respect the instructions that are the only ones that can protect us.

We also have the duty to hope and make plans. Hospices Civils de Beaune are preparing the opening in January of their new service for the rehabilitation of cardiovascular diseases.

In 2021, we will also begin the process of rebuilding our main hospital building.

Finally, we wish to accompany your future moments of conviviality which the wines of our estate will enchant.

One day a year, you who take care of the hospital workers and this year it is on Sunday, November 15th.

## **A HIGHLY SYMBOLIC ANNIVERSARY SALE**

*Mr. Suguenot, Mayor of Beaune and Chairman of the Supervisory Board of Hospices Civils de Beaune*

*Mr. Poher, Director and President, Board of Directors, Hospices Civils de Beaune*

The 160<sup>th</sup> Hospices de Beaune wine sale will go ahead on Sunday, November 15, 2020. This auction will be orchestrated by Christie's in the Halles de Beaune at 2:30 p.m. sharp in a reasonable and reasoned format, mainly reserved for professional buyers present in situ, while private buyers from France and around the world will also be able to participate in the auction by phone or online.

In order to guarantee everyone's health safety and the smooth running of the 160th Hospices de Beaune wine sale, the Hospices Civils de Beaune and Christie's are making adjustments and ask the participants present under the Halles to commit to respecting a strict health protocol.

The health context in which we are operating gives this anniversary sale an unprecedented symbolic significance. The commitment and courage of the hospital workers, mobilized on the front line to deal with the coronavirus pandemic, make it possible to respond to the health needs of the population, and to get through this crisis, exceptional in its scope and duration. All French hospital workers are expecting the sale to continue with professionals present under the Halles. The profits from the sale of the 2020 charity barrel will be used to finance exceptional non-refundable grants related to Covid-19 for hospital patients who have been severely impacted by the health crisis, as well as for the children of deceased agents.

The Burgundy wine houses have been mobilized for several months for this exceptional sale. Its holding and the auction will also show the world that our country and Burgundy continue to work and produce.

## **Protocol for the participants present in Beaune during the 160th Hospices de Beaune wine sale:**

In order to guarantee everyone's health safety as well as the smooth running of the 160th Hospices de Beaune wine sale, the Hospices Civils de Beaune and Christie's are making adjustments and ask you to respect the following health protocol.

Thus, it is required that participants sitting under the Halles:

- Wear a mask in all circumstances, from the moment they leave their vehicle or home. Wearing a mask is mandatory throughout the sale except for the auctioneer. For hygienic reasons, they will be asked to change masks after 4 hours of use (please bring a spare mask);
- Present themselves at the entrance indicated on their buyer's ticket from 1:45 pm (the sale begins at 2:30 pm sharp);
- Wash their hands with hydroalcoholic solution upon arrival;
- Go to their numbered seat directly without any contact;
- Respect social distancing with other participants (no change of seat allowed, one chair out of two, no leaning towards your neighbor while discussing...);
- Limit their movements to what is strictly necessary (access to the sanitary facilities and exit). Only the staff in charge of the organization of the sale (number limited to what is strictly necessary) will be able to move around.

Generally speaking, the number of people present will be strongly limited: public access will not be allowed.

## THE HOSPICES DE BEAUNE 2020 VINTAGE « THE UNFORGETTABLE »

*Ludivine Griveau - Régisseur du Domaine Viticole des Hospices de Beaune*

### **Foreword**

Rarely has it been so difficult for me to put into words the main features of a vintage as for the 2020 one. Because there is so much to say about it, to try to transcribe, because summarizing it with simple climatic and vegetative elements will not do it justice... The context takes on its full meaning and will often be evoked here, because it also guided our minds and hearts throughout the campaign. I feel it is inseparable from the rest and this "2020 context" is undeniably part of the DNA of this vintage and its guaranteed emotions.

There is no shortage of reasons, and the global health crisis is on everyone's mind. However, everything had started well, according to new year greetings where everyone was making wordplays about the 2020 vintage ("twenty", in French, having the same pronunciation as "wine"). A good omen ?

And then, just as our buds burst, the planet went into lockdown; just as the vine was adorned with green leaves, our caretakers were fighting a battle... if our gestures were, throughout the year, dedicated to taking care of the vine, our minds remained turned towards our caregivers, dedicated to our close ones and their wellbeing, to those with the sure gestures who save lives every day.

Against a backdrop of humility, the spirit of our team was stronger than ever: how could we complain? We were at work, in our vineyards and in the open air...#vinecontinues. Spontaneously, without having to say it, the whole team was passionately invested to overcome everything, to produce beautiful grapes, to make Great Wines, even more this year, for our great cause, our hospital, our caregivers.

### ***Climatology and vegetative cycle***

After a very mild autumn and winter, the vine showed its first signs of **coming to live** in mid-March... **meanwhile** the planet came to a standstill. **We went on with the trellising as from 20<sup>th</sup> March the chardonnay buds began to grow.** For 6 months (Oct-March), the weather had been mild: at its coldest we had -5°C in the winter and on only one day. The Chamber of Agriculture even told us that only 7 days over the period were below zero, which is comfortable, but worrying.

Without really realising it on the spot (our minds were busy elsewhere, as we had to homeschool the children!), 2020 was announced as a record of precocity, in all aspects. The fall and winter having been wetter than normal (+90mm), the soils were in good water conditions and allowed us to do a first shallow ploughing work from the end of March.

This year again, the risk of frost hovered over our little green tips and kept us up at night. It has almost become a habit, with very few possible shielding measures! Indeed, the burning of straw, controversial, debatable, perhaps not adapted, has given way to projects of grouped purchases of wind turbines and candles. The wine growing areas were getting organized and **though** a few nights were close to  $-2^{\circ}\text{C}$ , they did not leave any significant damage in our plots.

Despite a cool April start, 2020 is the vintage with the fastest start in the last 25 years. With 42 hours of extra sunshine, a 2<sup>nd</sup> decade **with** the month of April being over  $23^{\circ}\text{C}$ , our vines were bursting with vegetation! We had to hurry up with the **de-budding** as the buds would quickly give way to leaves. As for the "dé-doublage" (removal of shoots to reduce foilage and the yield), it was done at the same time. We were then confronted very early with choices to be made in terms of **the potential volume of the harvest**. Thus, our chardonnay kept a little more buds on the branches and the pinot noirs were led with a more measured objective in the targeted yields. It is a bet that plays out every year at this time.

5th week of confinement, the vine kept going, for certain, at full speed. **In preparation of** these lines, I re-read my notes, my diary, ... it displayed "PN 3/4F" and "CHA 5/6F" on April 14! The sanitary situation was being closely monitored and the first treatment was not yet relevant. Indeed, the wind and the dry weather (less than 3mm over the month) **were** our allies, the one cleansing, the other reducing the potential for the appearance of diseases.

Our **vineyards** showed a rather great disparity in the vegetative stages from one plot to another, but they were rather regular within the same one. The precocity was now well established in minds, the Chamber of Agriculture indicated that this had happened only 6 times in 80 years and 2020 was 24 days ahead of 2019 as of April 21! Despite a rainfall deficit over April (-35mm), the soils maintained a good water status.

In May, the growth dynamic was intense but regular (about 2 leaves per week), the leaf surface was spreading, the vines were dense, beautiful, very green. The first copper and sulfur-based protection was thus positioned at the end of April since we could already see the **flowering proceeding** at an unprecedented rate.

We had to protect our future flowers. **After we had** finished de-budding, we had to start lifting the buds in certain **Chardonnays**, our **Meursault 1er cru Genevrières** for example.

Between May 16 and 25, after finally getting a little rain (40 mm), the flowering was over at a lightning speed, under an overwhelming heat and this, as much in **Pinot Noir** as in **Chardonnay** (compared to June 4 to 8 on average the last 30 years). On May 21st, the air embalmed the end of the lockdown and the vine blossomed, the revival was taking shape. On May 25th, the caps had often fallen off, it was hot and the wind remained.

It should be noted that wind is now an important climatic component, not only of this vintage, but also of previous vintages. In recent years, it has been quite "new" to Burgundy to have this wind every day and almost all day long. If it is our ally in maintaining the perfect sanitary state of 2020, it nevertheless gives us less respite, understand less weather "windows", for the application of our treatments. Weather forecast data is scrutinized even more. The wind also has for consequence the drying of our land, at least on the surface, making it sometimes difficult to work because it hardens. In spite of this, the water reserve was satisfactory at this stage of the year.

At the beginning of June, despite a turbulent weather, the conditions were favorable for a dazzling fruit set! We can see a noticeable variation of stages within a plot, and sometimes in Chardonnay, the phenomenon of coulure was marked, the structures of the bunches were long and airy, and the millerandage was at times not negligible. The pre-flowering conditions having been more favorable to Pinot Noir, it had better passed the **but burst** and its berries were more regular in size. The Pinot was slightly ahead of the chardonnay at precisely this point in the vegetative cycle.

Our children were on their way back to school, to their social lives, under a sky that showed an accumulation of more than 180 hours of extra sunshine in 2 months. In less than a week, the berries reached 4 to 5 mm, the lifting of any constraint **was** observable even among the vines! We were now 24 days ahead of 2019. **Awareness quickly spread around** that the summer vacations would have to be adjusted because, deep down, the idea of a harvest date around August 20th was gaining ground! To be seen...

At the end of June, temperatures were high, summer was here; some rain, irregular and very localized, contributed to a perfect timing of soil nutrients. The vine was flamboyant, green, its foliage dense and it remained turned towards the sun. Depending on how the summer unfolded, the forecast of growth profiles was uncertain, but already at the end of June, my eyes were scrutinizing the first veraison of the grapes. The sanitary state is excellent, no trace of mildew as there had been no rain (an average deficit of 50mm since January) and oïdium had not altered the harvest, even if it lurked slightly on the leaves.

The summer conditions in July accelerated growth, and the inter-crops had to be removed to reason the density of the leaf volume. However, in order to balance the foliage, we chose not to thin out the fruiting zone and thus benefit from the effects of shade and coolness at the level of the plant itself. Whenever possible, we also try to trim higher (and less tightly on the sides) in order to take advantage of the shade cast by the neighboring rows. If there was still any need to illustrate, that at this stage, the vine lacked nothing (and took our words literally #vinecontinues!), there was a lot of verjuice at the top of the main branches, and even young grapes on the offshoots, witnesses of a great vigour and fruit setting of the vintage.

As of July 15, the Chamber of Agriculture 21 indicated that 2020 was the earliest vintage ever recorded and that the coming weather forecast would not reverse the trend. This was quickly confirmed, with however a lot of contrast at the beginning of the veraison from one parcel to another. Soil work had been stopped because it was now a matter of **maintaining the moisture level in the soil where possible**. The physiological stages observed on July 21st **were of the same level averagely seen on August 5th** ... we were actively preparing the vat room and orders for casks were placed **advanced!**



The harvest was looking rather generous and the veraison was evolving very quickly at the end of July. The wasps had understood that the grapes were gorgeous with sugar, they were particularly numerous **this** the summer. During our **vineyard** visits, the date of harvest began to emerge **towards** the end of August and we just had to wait, the sanitary state being close to perfection.

The month of August remained hot and was characterized above all by the absence of rain and wind. It was these two parameters that would certainly contribute to maintain a perfect sanitary state, but the vines are beginning to show signs of thirst. The foliage, which was so green a few days ago, was struggling to resist and here and there some leaves in the lower part of the vines were turning yellow. Without however being able to identify a trend in terms of age, soil, cultivation methods, areas etc... some vines **suffered while** others **did** not. This will definitely be the year of all mysteries where we have to admit that we are far from understanding everything.

From August 13th, the ripeness control had to begin, we could not hesitate any longer; the grapes were already moderately golden in chardonnay but really black in pinot.

On August 17th everything was ready, the teams were more mobilized than ever ... so I was comfortable telling them "it's decided, we start tomorrow! ». Thus, our first pick started on Tuesday, August 18th on the sectors of Chaintré, but also in Meursault and Beaune where the grapes were tasty, the pips very brown with the taste of hazelnut. The skins were supple and tannic, the color and tannins of the Pinot grapes would probably be quite easy to extract. For the first time in its history, the estate had brought in its entire harvest during the month of August, finishing on the 29th in the Saint Romain area.

The vinification process went perfectly for both white and red wines, and the balances that emerge in our wines are extraordinary, and, let's admit it, quite unexpected. The sunny side of the vintage is there, but the wines reveal an impressive aromatic freshness. Acidities are very present and the densities are already felt. The whites have substance, without too high an alcohol content. The tannins of the reds are supple but powerful. The ingredients of a great vintage, wichi, for many reasons, is unforgettable, are therefore all present.

## THE “PIECES DES PRESIDENTS” OF THE 2020 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 2020 harvest** will be a 228 liters’ barrel from the **Clos de la Roche Grand Cru** appellation.

### ***An outstanding wine***

It is in the rare Burgundy Grand Cru vineyards of the Côte de Nuits, an area renowned for the greatest Pinot Noir vintages, that Ludivine Griveau, manager of the Hospices de Beaune vineyards, has scrupulously selected the best vines within the climat of “Les Froichots”, in the Grand Cru parcel of the Clos de la Roche domaine. Planted between 1968 and 1972 this old vine has remarkable properties which reveal themselves in the fruit and the tasting of the grapes confirming excellent ageing potential, perfect balance and beautiful structure.

### ***A unique barrel***

The wood used to make the barrel of the Pièce des Présidents is from grand cru oak grown in the Domaine de Chambord forest. Located in the Loire Valley, in the heart of France, the Chambord forest borders

the national forests of Boulogne, Russy and Blois which are themselves ideal for oak barrel production.

It is also less than 150 kilometres away from the prestigious forests of Loches, Bercé and Tronçais. Through the ages the domaine has been preserved and the entirety of its forest is classified a historical monument. Chambord complies with the sustainable management certifications Natura 2000 and PEFC (Program for the Endorsement of Forest Certification schemes). Today, the national domaine of Chambord is closely tied with the world of wine as it offers a limited edition of high quality oak barrels. This project is an impressive legacy whilst also being cost-effective and sustainable: Chambord hopes its forest will regain a rightful place in French history, by promoting the lumber industry, developing the fame of its brand and lastly becoming part of an integrated initiative to promote wine tourism. This quest for excellence unites perfectly

with the aspiration of the Hospices Civils de Beaune to deliver an exceptional Presidents' barrel.



## ***Healthcare workers to benefit***

Front-line hospital workers from France and around the world have been mobilized to confront the Coronavirus epidemic. Their commitment and courage have made it possible to respond to the health needs of a nation and to confront the magnitude of this unprecedented crisis. Some even making the ultimate sacrifice. It is fitting that this year, the profits from the sale of the Presidents' barrel should benefit



the hospital key-workers of France. They will be represented by the French Hospital Federation (F.H.F) and the Committee for Social Work Management in Public Hospitals (C.G.O.S.) who will ensure the distribution of the donation to hospital staff and their families affected by this epidemic.

Proceeds from the sale of the 2020 Charity Coin will be used to fund the exceptional non-refundable grants related to Covid-19. The C.G.O.S. will thus pay particular attention to the requests for aid that may be



formulated by hospital patients who have been severely impacted by the health crisis as well as by the children of deceased agents. Requests should be made using the exceptional non-refundable aid form, available on the C.G.O.S. website (downloadable in the agents' area) and should be sent, as usual, to the regional CGOS.

The C.G.O.S, is an association under the law of 1901 serving more than 956,000 hospital civil agents. Since 1960, the C.G.O.S., a non-profit association under the 1901 law, has been responsible for implementing and managing social action in favor of active or retired employees of public health, social and medico-social institutions who are members of the C.G.O.S. and, under certain conditions, members of their families as defined by its Board of Directors.

The C.G.O.S is present in the joyful or difficult moments of the life of the agents for whom it creates, pays and develops :

- social benefits ;
- reimbursable (or not) aids to face punctual constraints;
- cultural, sports and leisure activities;

and any other action that falls within the scope of its missions and that may be of a social nature.

## 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.

## **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 151st 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.

## **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 - 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.



## In 2019, the maternity service passes on the 2A level

*A real advantage for the city of Beaune*

The objective of the maternity classification in 3 levels is to guide pregnant women to the most appropriate level of care. Regardless of the level of maternity, this is always an obstetric block and a full medical team. This path from maternity level 1 to level 2A is a real asset for the city of Beaune and its surroundings. Parents will be able to choose the proximity, a support according to their birth plan and the security of an early care if necessary. This transition to level 2A is accompanied by the inauguration of the pediatric neonatology unit. This unit will allow the care of the babies from Beaune but will also transfer children who would be born even more prematurely and whose condition has stabilized. A hospital in the heart of the city of Beaune, which is restructuring, modernizing and bringing to the population and its surroundings modern care of high quality, perpetuates and respects the original commitment of Nicolas Rolin and Guigone de Salins.

## **And in 2020, a cardio-vascular re-education service**

*Cardiology care is developing for the benefit of the population of the South Côte-d'Or region*

A cardiovascular rehabilitation service will open in January 2021 at the Philippe Le Bon Hospital Center. The multidisciplinary cardiology team will welcome patients suffering from various cardiovascular diseases: myocardial infarction, coronary angioplasty, bypass surgery, heart failure, and after any cardiac surgery, as day patients. This specialized care will focus on three areas: physical re-training, optimization of drug treatments and therapeutic education in order to enable patients to adapt their lives to their pathology and to become the actors responsible for optimizing their health.

Cardiovascular rehabilitation has proven its effectiveness in reducing cardiovascular morbidity and mortality, improving patients' capacity for effort and quality of life, and optimizing their social and professional reintegration.



## THE 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>vres ») 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 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***

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.

Christie's, the world's leading art business, had global auction, private and digital sales that totalled £4,5 billion / \$5,8 billion in 2019.

## 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.

**In 2019 and 2020, many innovations were introduced at the Hospices de Beaune winery.**

The first major innovation concerns the installation of supervision software. This software was customised for the Hospices de Beaune winery in close collaboration with its manager. This software provides a visual overview of the premises and tanks, so the overall condition of the vat room can be seen at a glance.

This software allows for tank management, notably the programming, control and monitoring of temperature, both on site and remotely.

“This first year of implementation will make it possible to fine-tune our needs and upgrade features to meet the requirements of the Hospices de Beaune,” Ludivine said.

The innovations also include the purchase of several temperature-controlled vats that are in line with the plot-based work implemented since Ludivine Griveau’s arrival at the Hospices de Beaune in January 2015, for her first vintage.

Finally, the team performed a test on the use of two destemmers as a pilot winery in order to assist wine-producing companies in the introduction of their equipment.

This research and testing work has enabled the Hospices de Beaune winery to gain new momentum by combining traditional winemaking methods with modern technological solutions.

## THE 50 CUVEES OF THE HOSPICES DE BEAUNE

The **2020** crop will be offering **630** barrels called *pieces*, **474** *pièces* of red wine and **156** *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 CUVÉES 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**  
**SAINT-ROMAIN BLANC - CUVÉE JOSEPH MENAULT**

## THE HOSPICES D BEAUNE WINE AUCTION FROM 2005 TO 2019

### SOME RESULTS<sup>(1)</sup>

	<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>	14 161 €	787	11 164 964 €
<b>2018</b>	<b>16 849 €</b>	<b>843</b>	<b>13 969 750 €</b>
<b>2019</b>	<b>20 409€</b>	<b>596</b>	<b>12 009 750€</b>

<sup>(1)</sup> Hammer price - <sup>(2)</sup> One barrel, une pièce, contains 228 liters, or approximately 288 bottles of 75cl.



## THE MOST EXPENSIVE CUVÉE FROM 2005 to 2019 (one cuvée counts several barrels)

<b>2005</b>	Mazis-Chambertin Madeleine Collignon	536 000 €
<b>2006</b>	Mazis-Chambertin Madeleine Collignon	459 000 €
<b>2007</b>	Mazis-Chambertin Madeleine Collignon	568 000 €
<b>2008</b>	Mazis-Chambertin Madeleine Collignon	209 000 €
<b>2009</b>	Mazis-Chambertin Madeleine Collignon	671 000 €
<b>2010</b>	Mazis-Chambertin Madeleine Collignon	552 000 €
<b>2011</b>	Mazis-Chambertin Madeleine Collignon	583 000 €
<b>2012</b>	Mazis-Chambertin Madeleine Collignon	801 000 €
<b>2013</b>	Mazis-Chambertin Madeleine Collignon	875 300 €
<b>2014</b>	Mazis-Chambertin Madeleine Collignon	1 166 500 €
<b>2015</b>	Mazis-Chambertin Madeleine Collignon	1 223 000 €
<b>2016</b>	Mazis-Chambertin Madeleine Collignon	1 147 500 €
<b>2017</b>	Mazis-Chambertin Madeleine Collignon	1 281 000 €
<b>2018</b>	Mazis-Chambertin Madeleine Collignon	1 496 000 €
<b>2019</b>	<b>Mazis-Chambertin Madeleine Collignon</b>	<b>1 393 500€</b>

## THE AUCTIONS 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	1 barrel of 500 L / 400.000€
2011	Corton Grand Cru Clos du Roi	1 barrel of 460 L / 110 000€
2012	Corton Grand Cru-Charlotte Dumay	1 barrel of 350 L / 270 000€
2013	Meursault Premier Cru - Les Genevrières	1 barrel of 456 L / 131 000€
2014	Corton Bressandes Grand-Cru	1 barrel of 228 L / 220 000€
2015	Corton Renardes Grand-Cru	1 barrel of 228 L / 480 000€
2016	Corton Bressandes Grand-Cru	1 barrel of 228L / 200 000€
2017	Corton Grand Cru Clos du Roi	2 barrels of 228L /410.000€
2018	Corton Grand Cru Clos du Roi Meursault Premier Cru - Les Genevrières	2 barrels of 228L /230.000€
2019	<b>Corton Grand-Cru Bressandes</b>	<b>2 pièces de 228L/260.000€</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 ».

- 2019**      **Tony Parker** : The Institut du Cerveau et de la Moelle épinière – ICM (Brain & Spine Institute)  
**Ophélie Meunier et François-Xavier Demaison** : The Autour des Williams Association
- 2018**      **Nathalie Baye and Erik Orsenna** : Institut Pasteur  
**Alice Taglioni and Pascal Elbé** : Association Asmae, Soeur Emmanuelle  
**Emmanuelle Béart** : Association BAB
- 2017**      **Agnès B and 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 and Khatia Buniatishvili** : Fondation Cœur et Recherche  
**Valérie Bonneton and Claude Lelouch** : Fondation ARC
- 2015**      **Claire Chazal**: Institut Curie  
**Christophe Lambert**: Fondation pour la recherche sur les AVC
- 2014**      **Adriana Karembeu and Teddy Riner** : Fondation *Imagine*  
**Michel Drucker and 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

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