163^e VENTE **Hospices** Des vins des **De Beaune**



SUNDAY 19TH NOVEMBER 2023

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The history of the Hospices Civils de Beaune began in 1443 with the wish of Nicolas Rolin and Guigone de Salins to build a hospital: the Hôtel-Dieu. The founders' charitable endeavour and act of patronage instituted a tradition that has allowed the Hospices de Beaune to flourish throughout history under exceptional conditions. Today, the Hospices Civils de Beaune includes the hospital centres of Beaune, Arnay-le-Duc, Seurre and Nuits-St-Georges. The Philippe Le Bon Hospital in Beaune is the support establishment of the Groupement Hospitalier de Territoire du Sud Côte-d'Or.

The uniqueness of this hospital institution lies in the importance and the nature of its patrimony, which consists on the one hand of a historical monument, the 15th-century Hôtel-Dieu, which no longer accommodates patients or elderly residents since the beginning of the 1980s; and on the other hand of a prestigious vineyard in Beaune of 60 hectares of the best Burgundy appellations. All of these vineyards come from bequests and donations, and their production is sold each year at auction on the third Sunday of November, as part of the most famous charity sale in the world. Thus, through its heritage, this hospital institution plays a leading role in the two major activities of Beaune and its region: tourism and wine.

The auction, which can include several lots, is the most famous and oldest charity wine auction in the world (established in 1859). In keeping with its founding values, each year the Hospices de Beaune supports a charity by donating the profits from the sale of a pièce of wine, known as the "President's Pièce". The proceeds from the sale of the wines are used to maintain the hospital's heritage and to modernise its equipment and buildings.

Emergency department - new reception facilities inaugurated in May 2023

The modernisation of the hospital and the improvement of reception and working conditions apply in particular to the Emergency Department, which after four months of work has undergone a complete reorganisation.

The department was restructured with two objectives in mind:

- Modification of the reception area, with priority given to patient comfort. The result is a modern, larger waiting room and a reception area where patients' arrival at A&E can now be organised by an orientation and reception nurse.
- Quality of life at work for staff and better flow management.

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, winemaker 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).

The relationship between health and the environment is at the heart of our operations: the estate is already engaged in a bio-dynamic approach and manages to overcome difficulties without the use of synthetic chemicals.

Third and final year on the road to organic conversion

Given the difficulties and adversity of this 2023 vintage, if we succeed this year organically, I'm sure we'll be able to make quite a few!" Ludivine Griveau, winemaker of the Domaine des Hospices de Beaune

"The process of converting the entire estate to organic production (50 hectares of reds and 11 hectares of whites) has been underway for three years, and it's undoubtedly a necessary period that will enable us to up-grade our tools. Our teams, who were already extremely involved, are continuing to rally and are making this a priority area of their work. In this, our third year, we have achieved a uniform approach to cultivation, and this human level of commitment is fundamental to running a 60-hectare estate. When this unity becomes a strength and a very positive dynamic, it's very powerful for moving forward.

Vineyard management needs to adapt to the climate, consumer expectations and the challenges of tomorrow, and to do that we need the support of our long-standing partners, the Côte d'Or Chamber of Agriculture and the Bio Bourgogne group.

The 2023 vintage is undoubtedly a good one to end an organic conversion with.

The winery is now in its final year of organic conversion, with a view to obtaining the organic label for Hospices de Beaune wines in 2024."



Mr Koch - Director and Chairman of the Board of Hospices Civils de Beaune

The Hospices Civils de Beaune was founded in 1443 by Nicolas Rolin and Guigone de Salin. The Hospices de Beaune is one of the oldest health establishments in France, and even back then its foundation was based on the principles of Humanity and Charity, which will be the themes of the Hôtel-Dieu's cultural programmes in 2023 and 2024 respectively. At the time, however, it was not vines that were donated by the founders, but rights to salt works, the income from which was considered more secure. Fortunately, the first donations of vines were made very quickly, more for the consumption of patients than for income. These donations continued to increase. Despite the ups and downs of history, particularly since the "nationalisation" of hospitals during the French Revolution and the funding crisis with the end of privileges, which almost led the hospital to sell its vines, these donations have resulted in a 60-hectare vineyard producing 51 very high quality vintages.

The Hospices de Beaune is even more than that. It comprises the Beaune hospital, of course its Hôtel -Dieu (listed as a historic monument since 1862 and the first paying tourist site in Burgundy Franche Comté) and its vineyard, but since the mergers of 2015 and 2016 it also includes the Nuits Saint Georges hospital and its 12-hectare vineyard, the Arnay le Duc hospital and finally the Seurre hospital along the Saône. I'm not going to give you too many figures, but to give you an idea, this represents almost 1,000 beds and places in medicine, surgery, obstetrics and nursing homes. And let's not forget the Institut de Formation des métiers de la santé. The 1,500 employees carry out a wide range of local and referral activities, caring for a population of around 110-115,000 inhabitants and millions of visiting tourists. To continue the quick overview, I could also mention the 20,000 emergency room visits and 800 SMUR outings, the 700 to 800 births, the 14,000 hospital admissions and the 92,000 consultations per year. The Hospices Civils de Beaune is also the support establishment for the Groupement Hospitalier de Territoire Sud Côte d'Or, which groups together several EHPADs and works in close collaboration with the CHU Dijon Bourgogne.

Our establishments are at a pivotal point in their existence because, like the vast majority of French public

hospitals, we are facing a number of challenges that are regularly reported in the press: a shortage of medical and nursing staff (and even administrative staff in some cases), and outdated equipment and buildings are the most obvious examples. Previous sales, including the highly successful sale in 2022, have already enabled us to modernise the establishment and improve reception and working conditions, to plan major investments to which I will return, and to promote in-house training.

The new projects are major and structural:

- Construction, scheduled to open in four years, of a new hospital building of over 15,000m2 to replace the first building of the modern era of the Hospices, which dates from 1971 and is no longer fit for purpose. The new building will house medical, geriatric and surgical services, including the fast-growing outpatient department, maternity, paediatrics, intensive care, cardiac rehabilitation, HAH, pharmacy and logistics services, all in compliance with HQE standards. We will also be taking advantage of the opportunity to improve the emergency department. The budget is close to 90 million euros.
- Rebuilding the local hospital in Seurre to strengthen its role in the area.

Here again, several tens of millions of euros will be needed.

- Renovating the Hospices' real estate assets to make it easier for new healthcare professionals to set up in the area, as they have been put off by the high property prices in the area.
 - Modernising the winery.
- In-depth modernisation of information systems.
- The renewal of equipment with the aim of being at the cutting edge of technology.
- Support for the "new" Hôtel Dieu project.

There's no shortage of projects to reinvent ourselves after 600 years of existence.

And, as every year, the Hospices de Beaune is promoting a particular cause. This year it's about ageing well. Establishments such as ours are faced with an ageing population and an increasingly heavy burden of care for the elderly. Our entire hospital community is therefore very aware of and concerned by this real social issue. We wanted to approach our support from the angle of research assistance on this issue. The Hospices Civils de Beaune does not have the size of a university hospital when it comes to medical research, although we do, of course, participate in certain studies. Through this support, we are making our contribution to research.

Together with the Supervisory Board, we have chosen to support two bodies:

- The Fondation pour la Recherche Médicale (The Medical Research Foundation) has been in existence since 1947 and funds a large number of projects.
- The Association Initiative pour la Recherche sur la Longévité en Bonne Santé (Association for Research into Longevity in Good Health), a more recent structure that we want to help get off the ground.

We need the continued generosity of our benefactors more than ever, so that we can improve the way we care for people, through better reception, more and better-staffed clinics and fundamental research.



2023 VINTAGE : « THE UPTURN »



Ludivine Griveau - Winemaker of the Domaine des Hospices de Beaune. ©JD.Camus

Like siblings, vintages come and go, but they don't always resemble each other. 2023 has just proved to us that it is a unique vintage, that it will stand on its own and that it will not have to suffer any possible comparison with its elder sibling, or any other for that matter. It has everything it needs to chart its own promising course, but it has been conditioned by strategic, ambitious and sometimes drastic - and therefore daring - viticultural and technical choices! Once quality has taken precedence over quantity in every decision made in the vineyard, 2023 will undoubtedly make its way into the limelight. Born in the shadow of its predecessor: L'embellie.



Our vineyards had a mild winter, with very little rainfall. The last ten days of December were particularly hot, and the water table remained low throughout the winter. February ended with a water deficit of between 50 and 71 mm and a drought index that was "moderate to severe depending on the area", according to the

Côte d'Or Chamber of Agriculture. We will therefore have to be patient before we can carry out any work to rehabilitate the soil, and we will have to make do with shallow tillage for the first pass, using suitable tools so as not to dry out the soil.

At the same time, February was the 13th month in a row with above-normal temperatures, and the winter was 2°C warmer overall. As a result, the environmental factors (in particular water and soil temperatures) are not in place to send strong signals of rest to the vines, and we fear that the roots and latent buds will resume activity too soon.

As of 17 March, 2023 was as early as 2022, and projections based on weather forecasts predict budburst during the 1st week in April. Things are moving in the vine: the buds are starting their vegetative cycle. We're taking advantage of this to apply fertiliser (mineral and organo-mineral) to try and get it mineralised (available for the roots) as close as possible to bud burst. But the excess rainfall at the end of March and the abnormally cool temperatures in April upset the forecasts and put the brakes on budburst. In fact, it was the excess rainfall in March that managed to limit the water deficit at the start of the campaign. There was already considerable heterogeneity between and within plots. At mid-April, 2023 was 6 to 8 days behind 2022, with barely one leaf unfolded. The good thing about this situation is that we can look forward to the risk of spring frosts with less anxiety, as the vegetation has grown too little to suffer major damage if the weather turns very cold. The weather continued to be so cool until 26 April that 2023 ended up joining the latest vintages of the last decade: 2013 and 2016. All the same, there will be a shortfall of 43 hours of sunshine in April!



At the same time, we are keeping a close eye on downy mildew which, given the excess temperatures in autumn/winter and the heavy rainfall in March, is showing a high germination capacity (Côte d'Or Chamber of Agriculture). As we are in our 3rd year of organic conversion, vigilance is the order of the day at the estate: we are preparing our tractors and checking our spraying systems.

With the start of May, things are off to a good start this time: in just a few days, 5 to 6 leaves are emerging. We scheduled our first treatment for 8 and 9 May, as the high humidity had increased the risk of

#HospicesdeBeaune

mildew. The volume of foliage is increasing generously and the shoots are growing fast. From this stage onwards, we are seeing a large number of bunches emerging and they are looking quite large, full and elongated. The words "bountiful harvest" are already echoing around the vineyards! As soon as the splitting had started, we decided to complete it with severe disbudding, leaving only 6 to 7 grapes per vine. But the result was still impressive! Twigs with 3 grapes were commonplace and even the spur branches were 'abnormally' fruit-bearing: usually, they only had 1 or 2 small bunches, but this year, there were often 2, with fine structures.

Mid-May saw a shift towards days with little sunshine, cool temperatures and frequent rainstorms. Powdery mildew entered the scene, and with it the level of pressure increased significantly. The rain sometimes washes away our ORGANIC contact products, forcing us to spray at a rapid rate. The doses don't need to be high. They are optimised for each treatment, because we are concerned not only with limiting inputs, but also with protecting our harvest and the fruits of our labour. In my opinion, more than ever, the three pillars: ADAPTED DOSE - PRESSURE LEVEL - CONDITIONS OF PASSAGE take on their full meaning and remain the key to a successful organic management policy. The soils are worked as much as possible, because competitive weeds have a field day when ploughing conditions are not optimal. It's rare to see the Burgundy landscape so covered with weeds at this time of year! It's just a question of patience, the ploughs will eventually get going, but the timing is tight to get through in good conditions: dry soil and lumpy soil structure. The team was ready, and our vines were able to be tidied up at the beginning of June.

It should be noted that while the Côte de Nuits is normally watered, Volnay and Meursault had a water deficit of 45% compared to normal in May. Then, very quickly, it was time to switch from disbudding to lifting the vines. Early June saw a sort of revival, with good water availability in our soils, plenty of sunshine and high temperatures. Growth exploded and our Chardonnay vines were in full bloom from 2-3 June. They were shortly followed by our Pinot Noir vines, which were in flower from 7-8 June on average. So 2023 is gradually catching up with its early start to the season. This is also the time to pay particular attention to soil management, as competition from grass in the rows for water and nitrogen could prevent the flowers from being properly fertilised. The team is working on all fronts and is organising its green work to keep up with the pace. The contrasts are becoming clearer, with growth varying enormously between plots with good vigour and those with more superficial, draining soils. Water reserves are totally different in this dry, hot month of June, so the differences in vegetative stage are widening, depending on the wind, which is a significant factor in the equation.

The size and structure of the bunches are beginning to make us realise the harvest potential... As far as the sky is concerned, a series of rainstorms has brought with it an increase in the level of pressure from the weather conditions, with powdery mildew and downy mildew taking over from each other to drive our treatments. A total of 11 treatments will be needed to bring the campaign to a close and protect our production. The rains of 11 and 19 June were heavy but well received. They helped to complete the enlargement of the berries, with 12 mm more than normal. With 37 more hours of sunshine in May and 82 hours in June, the grape bunch closure stage was quickly reached around 20-25 June. The weather was hot, +3°C above normal. #HospicesdeBeaune 11

In just 6 weeks, the vines went from 5-6 leaves to bunch closure (Côte d'Or Chamber of Agriculture). So 2023 was once again an early vintage.

The evening of 11 July was marked by a hailstorm, which was fortunately contained and, within the estate, limited to the Meursault Genévrières and Porusots sectors, causing little damage. This followed a major heat spike when temperatures exceeded 36°C. Some traces of scald are beginning to appear in our pinot noir plots, but here again the damage is very limited. Despite everything, the vines are holding up well and the lack of water is barely noticeable (young plants, superficial soils, etc.). This rain will probably ensure a good supply of water until the harvest if the hot, dry, windy weather continues.

The difficulty of the vintage is taking shape: should I remove some grapes to concentrate them or leave them all to anticipate a hypothetical loss of harvest due to the weather? What if it hails again? what if? what if... I follow my instinct/intuition? It seems unlikely to us that this vintage, with its rather chaotic weather pattern (even in sunny weather), will be able to bring to fruition all the grapes still on the vines, despite all our efforts at disbudding. In fact, the bunches were large and almost all had shoulders (secondary bunches) the size of 'normal' bunches! The number of grapes is between 6 and 8, but sometimes they count double!

The kinetics of the vine cycle confirm this feeling, as veraison has been slow to set in: as of 25 July, and despite enough rain, it had not progressed at all as we had expected... this is a sign that the vine is "slipping", its fruit load is sometimes too high. What's more, the first outbreaks of green *Botrytis are becoming* less and less rare, so be careful...

The decision has been taken: we're going to have to lighten the load in a good number of plots, and we'll be doing green harvesting at the end of July. No less than 9 hectares of Pinot Noir will be affected by this drastic load regulation. This is the price we have to pay for a high-quality, ripe harvest. The first berries turned red in the first ten days of August due to a gloomy start to the month (only 30% of the grapes had ripened by 1st August). It was around 12 August, with warmer temperatures, that everything accelerated and the grapes (finally) began to ripen significantly. 2023 confirmed its heterogeneous character and became a less early vintage than 2022 (around 1 week later on 20 August).

The state of health of our vines is a success, the foliage is effective for ripening the grapes because it is very healthy, and the load is regulated: we can therefore leave the vines alone at least until the beginning of September. This vintage has been a very good one for our 3rd and final year of conversion to organic farming.

Our first ripeness checks were carried out on 28 August, then again on 4 September, and showed that nothing was really ready: neither Pinot Noir nor Chardonnay. We note that the whites seem to have coped a little better with the generous nature of the vintage and are more advanced than the reds. With the weather forecast to be fine for a few days, we decided to take advantage of this "little extra" to perfect the aromatic and phenolic ripeness.

But then again, 2023 wasn't done with our nerves, and instead of a few days of fine weather, we were in for a 12-day heatwave! We therefore decided to bring forward our Chardonnay harvest to 6 September at Chaintré (Pouilly Fuissé), which would be the first day of the harvest; then all the Chardonnays from the Côte de Beaune would be picked from 8 to 10 September. The 50 hectares of reds will be harvested in just 9 days, with drastic sorting instructions in the vines and on the 3 sorting tables in the winery. These are most certainly : the "ultra severe" sorting carried out at every stage, this slightly daring "reading" of the vintage, and the human commitment that went into it which will have made 2023 a great vintage for the Domaine des Hospices de Beaune. Producing less but better is a conscious choice, and one that is just as necessary in 2023 to produce great wines dedicated to a great cause. A big thank you to all my teams for their trust, their commitment and their patience.



We are extremely proud of the 753 items (179 whites and 574 reds) that will be offered at auction on 19 November 2023 for our 163rd Domaine des Hospices de Beaune Wine Sale.



The **2023** crop will be offering **753** barrels (called pièces) of which 574 barrels of red wine and **179** barrels of white wine. Those **753** barrels are distributed in **51 cuvées**, **33** of red wine and **18** of white wine, including two new cuvées : Beaune 1er cru Clos des mouches cuvée Hugues et Louis Bétault and Corton grand cru cuvée Les Renardes.

N° ordre	Cuvées	Total Lots
1	Beaune 1er Cru Dames Hospitalières	30
2	Pommard 1er Cru Dames de la Charité	25
3	Volnay 1er Cru Général Muteau	21
4	Beaune 1er Cru Guigone de Salins	29
5	Clos de la Roche Grand Cru Cyrot Chaudron	4
6	Corton Grand Cru Bressandes Charlotte Dumay	25
7	Beaune 1er Cru Les Grèves Pierre Floquet	16
8	Pommard 1er Cru Les Epenots Dom Gobelet	16
9	Volnay 1er Cru Blondeau	20
10	Corton Grand Cru Clos du Roi Baronne du Baÿ	10
11	Mazis-Chambertin Grand Cru Madeleine Collignon	25
12	Pièce des Charité Mazis-Chambertin Grand Cru	
13	Savigny-Les-Beaune 1er Cru Arthur Girard	23
14	Volnay 1er cru Les Santenots Jéhan de Massol	18
15	Pommard Billardet	11
28	Echezeaux Grand Cru Jean-Luc Bissey	7
29	Beaune 1er Cru Nicolas Rolin	30
30	Corton Grand Cru Chaumes Docteur Peste	11

N° ordre	Cuvées	Total Lots
31	Clos de la Roche Grand Cru Georges Kritter	4
32	Corton Grand Cru Les Renardes	14

N° ordre	Cuvées	Total Lots
33	Beaune 1er Cru Clos des Avaux	21
34	Pommard Raymond Cyrot	20
35	Volnay 1er Cru Les Santenots Gauvain	19
42	Beaune 1er Cru Rousseau-Deslandes	21
43	Monthelie les Duresses Lebelin	15
44	Savigny-Les-Beaune 1er Cru Les Vergelesses Forneret	23
45	Beaune 1er Cru Maurice Drouhin	23
46	Beaune 1er Cru Brunet	13
47	Pommard Suzanne Chaudron	20
48	Auxey-Duresses 1er Cru Les Duresses Boillot	7
49	Beaune 1er Cru Hugues et Louis Bétault	14
50	Savigny-Les-Beaune 1er Cru Fouquerand	24
51	Pernand-Vergelesses 1er Cru Les Vergelesses Rameau-Lamarosse	5
52	Beaune 1er Cru les Montrevenots Cyrot Chaudron	10

TOTAL RED WINES = 574 BARRELS

N° ordre	Cuvées	Total Lots
16	Meursault 1er Cru Les Genevrières Philippe Le Bon	11
17	Puligny-Montrachet Bernard Clerc	1
18	Corton-Charlemagne Grand Cru François de Salins	9
19	Meursault 1er Cru Les Charmes Albert Grivault	11
20	Pouilly-Fuissé Françoise Poisard	28
21	Beaune blanc 1er Cru Clos des Mouches Hugues et Louis Bétault	6
22	Bâtard-Montrachet Grand Cru Dames de Flandres	5
23	Corton-Vergennes Grand Cru Paul Chanson	4
24	Meursault 1er Cru Les Charmes De Bahèzre de Lanlay	13
25	Meursault Goureau	8
26	Corton Blanc Grand Cru Docteur Peste	7
27	Corton-Charlemagne Grand Cru Roi Soleil	6
36	Beaune Blanc 1er Cru Les Montrevenots Suzanne et Raymond	14
37	Chablis 1er Cru Côte de Léchet Jean-Marc Brocard	4
38	Saint-Romain Joseph Menault	15
39	Meursault 1er Cru Les Poruzots Jéhan Humblot	8
40	Meursault 1er Cru Les Genevrières Baudot	18
41	Meursault Loppin	11

TOTAL WHITE WINES = 179 BARRELS TOTAL WINES = 753 BARRELS

MARC DE BOURGOGNE 12

Serie A = 4 barrels of 228L Serie B = 4 barrels of 228L Serie C = 4 barrels of 228L

FINE DE BOURGOGNE 4

Serie A = 2 barrels of 228L Serie B = 2 barrels of 228L

Comparative results (1)

	Average barrel price ⁽²⁾ (<i>Red & White</i>)	Barrels (Wines & Spirits)	Total
2005	4 803 €	789	3 789 800 €
2006	5 560 €	680	3 780 800 €
2007	7 042 €	607	4 286 550 €
2008	5 196 €	544	2 826 800€
2009	6 250 €	799	4 993 900€
2010	6 911 €	638	4 409 700 €
2011	6 494 €	761	4 941 800€
2012	10 238 €	509	5 210 900 €
2013	13 031 €	438	5 707 700 €
2014	13 775 €	532	7 328 500€
2015	17 645€	575	10 145 700€
2016	13 041€	585 and 2 half barrels	7 677 686€
2017	14 161€	787	11 164 964€
2018	16 849€	843	13 969 750€
2019	20 409€	596	12 009 750€
2020	20 271€	637 and 1 half barrel	12 765 700€
2021	33 223€	356 and 5 half barrels	11 724 700€
2022 (1) Hammer Price	35 980€	817 barrels	28 911 500€

(2) Une pièce de vin comprend 228 litres, soit environ 288 bouteilles de 75cl.

La cuvée vendue le plus cher depuis 2005 est le Mazis-Chambertin Grand Cru cuvée Madeleine Collignon*. * (Voir catalogue des résultats remis avec de dossier presse)

SOTHEBY'S WINE



Sotheby's second year to work with Hospices de Beaune to organise the 163rd wine sale

The last auction with Aurélie Vandevoorde

Established in 1744, Sotheby's is the world's premier destination for art and luxury. Sotheby's promotes access to and ownership of exceptional art and luxury objects through auctions and buy-now channels including private sales, e-commerce and retail. Our trusted global marketplace is supported by an industry-leading technology platform and a network of specialists spanning 40 countries and 70 categories which include Contemporary Art, Modern and Impressionist Art, Old Masters, Chinese Works of Art, Jewelry, Watches, Wine and Spirits, and Design, as well as collectible cars and real estate. Sotheby's believes in the transformative power of art and culture and is committed to making our industries more inclusive, sustainable and collaborative.

Sotheby's Wine's annual worldwide auction sales of wine and spirits achieved a record total of \$158 million in 2022, a 20% increase from 2021. Sotheby's currently holds the world records for any whisky collection ever sold at auction, any private wine collection ever sold at auction, the most valuable bottle of wine ever sold at auction and the most valuable bottle of spirits ever sold at auction, in addition to the highest ever total for a charity wine auction.

In addition to auction, Sotheby's Wine launched a retail business in 2010. With a retail store located in Sotheby's New York headquarters and e-commerce at <u>www.sothebyswine.com</u>, Sotheby's Wine offers a carefully curated selection of wines from the world's most prestigious producers and important regions. Expertly assembled by our experienced specialists, the selection is built upon lasting relationships with winemakers from across the globe, with bottles that are ready for immediate consumption, in addition to investmentworthy wines from highly sought-after vintages. A second retail location opened in Sotheby's Hong Kong galleries in 2014.

THE PRESIDENT BARREL

Un Mazis-Chambertin Grand Cru 2023



A showcase for the expertise of three key players in the timber industry

Like the oak that withstands the seasons, the forester who cares for its growth, and the artisanal know-how passed down from generation to generation, all participants in the wood industry cultivate the concept of "Aging gracefully."

Derived from an exceptional bicentennial oak tree, the cask of the 2023 Charity Vintage will find its counterpart in the spire of Notre Dame. This historic and unique opportunity brings together an entire industry, filled with enthusiasts eager to share their expertise in the world of winemaking through their contribution to the aging of fine wines with such an extraordinary gift.

After the emotion of the Notre Dame fire on the night of April 15-16, 2019, the d'Harcourt family acts by donating 10 prestigious trees for the restoration of the nave and spire of the cathedral. Among these 220-year-old trees from the Vibraye forest, one of them measured 19 meters while builders only needed 15.5 meters. Bernard d'Harcourt decided to donate the remaining volume to the Hospices de Beaune Charity Auction.

In the hands of the same family since 1510, the private forest of Vibraye (Sarthe) has always been open to the public with the intention of preserving a high level of multifunctionality. The d'Harcourt family ensures the sustainability of this unique space through the practice of continuous covered mixed silvestry.

This practice aims to leave standing volume to manage light, preserving soil water reserves and thus reducing soil stress for the trees. Simultaneously, biodiversity preservation (bats, amphibians, etc.) is at the heart of the project, with the maintenance of species diversity and deadwood. This forest is the only one in its region to be part of the Natura 2000 Zone.

The bicentennial oak stave was entrusted to Barraud's cooperage, a small artisanal business located in Charente, which is celebrating its 40th year in the cooperage industry this year. Its manager, Mr. Barraud, is the fourth generation of this family-owned company specializing in wood processing.

The crafting of the barrel was carried out in the heart of Burgundy by Tonnellerie Cadus. With one foot in the forests and the other in the vineyards, the cooperage stands at the crossroads of an entire industry. Beyond preserving traditional French craftsmanship, Tonnellerie Cadus had the privilege of working with these unique oak woods, a living material that, much like the vine, requires precision and expertise to be tamed. The demands, the patience inherent to the craft, and the expertise of the entire wood industry converge in the creation of this one-of-a-kind and exceptional charity piece for the 2023 vintage.

This beautiful setting will be home to one of the most prestigious Grand Crus of the Côte de Nuits and the Domaine des Hospices de Beaune, a Mazis-Chambertin whose parcel covers more than 1.7 hectares.

Perfectly ripe and in excellent health, this year's grapes were harvested on 18 and 19 September 2023.

The wine has a deep ruby colour. The bouquet is intensely fruity, reflecting the perfect aromatic maturity typical of this fine vintage.

The tannins are both velvety and full-bodied. Already, elegance and refinement are the watchwords of this exceptional wine in the service of a great cause.



CHARITIES TO BENEFIT FROM THE PRESIDENT BARREL

As per tradition, since 1945, every year, in addition to the important funds raised for investment in the medical equipment and modernisation of the hospital buildings managed by the Hospices Civils de Beaune, the proceeds from the sale of one particular barrel the «Pièce des Présidents», are donated to one or more charities.

In 2023 to mark the occasion, the charity barrel, known as the "Pièce des Présidents", a Mazis-Chambertin Grand Cru, the barrel of which was made from the wood of an oak tree used to restore the spire of Notre Dame in Paris, will be sold in aid of the Fondation pour la Recherche Médicale (FRM), and the Initiative de Recherche pour une Longévité en Bonne Santé (IRLB).



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Thierry Lhermitte Acteur Parrain de la Fondation pour la recherche médicale



©France TV

Michel Cymes Médecin et animateur de télévision Parrain de l'association Initiative de Recherche pour une Longévité en Bonne santé



Innover pour sauver

The Fondation pour la Recherche Médicale (FRM) helps to improve life expectancy in good health

Founded in 1947 by the brothers of modern French medicine, Jean Bernard and Jean Hamburger, the Fondation pour la Recherche Médicale helps to improve life expectancy in good health for everyone, by encouraging and funding the best French medical research projects that are innovative and bring progress for all. Profits from the "Pièce de Charité" will be dedicated to research into the essential issues of good ageing. In 2023, the Fondation pour la Recherche Médicale is continuing its work on neurodegenerative diseases and is launching a new call for projects. This support will enable teams of excellence to propose an innovative research programme, exploring new approaches aimed at better understanding the mechanisms of these complex diseases and identifying therapeutic solutions.

The FRM actively supports research into aging well

With an ageing population and increasing life expectancy, healthy ageing is one of the major challenges of our time. By supporting research into all types of disease, and by working on projects aimed at preserving everyone's health, improving disease prevention and improving the diagnosis and treatment of diseases that cannot be prevented, the FRM is contributing to healthy ageing for all. What's more, in addition to its general programme, from 2019 onwards the FRM will be focusing on areas of research that have been identified as priorities in response to current research challenges: the FRM wants to combat neurodegenerative diseases, prevent the effects of the environment on health, repair the human body and speed up research into emerging viruses.

The call for projects supported by the sale of the Pièce de Charité

With an ageing population, certain neurodegenerative diseases such as Alzheimer's and Parkinson's are set to become a major health problem. This challenge was identified very early on by the FRM because, despite recent advances, there are no curative treatments to combat these diseases.

"After two calls for projects in 2019 and 2020, we are relaunching a third call for projects in 2023 dedicated to all



neurodegenerative diseases. In order to identify new avenues beyond those pursued to date, we feel it is vital to consolidate upstream research aimed at understanding the fundamental mechanisms by which these diseases appear and develop. Our ambitions are ambitious, and require investment to match. The funds raised at the 163rd Hospices Civils de Beaune Wine Sale will help finance this ambitious new call for projects. "

Benjamin Pruvost, Chairman of the Management Board of the FRM.

"As a patron of the FRM, I have had many opportunities to meet researchers and doctors who have told me how neurodegenerative diseases are one of today's greatest medical challenges. By supporting this cause, the 163rd Hospices Civils de Beaune Wine Sale has the potential to complement this call for projects in a decisive way. What could be more precious than investing in life? "



Thierry Lhermitte, FRM patron.

The 2023 call for neurodegenerative projects - The selection committee has chosen nine interdisciplinary research projects worth a total of around \in 5 million. In addition, one very high-quality project is currently on the waiting list. Each project will receive funding of up to \in 600,000 over a three-year period. Here are two examples of the selection process.

- Maria-Cecilia Angulo-Jaramillo, Director of Research at the Paris Institute of Psychiatry and Neuroscience.

With her colleagues, she is exploring the benefits of physical activity as a therapeutic strategy for neurodegenerative diseases.

Several of these diseases, such as multiple sclerosis and Parkinson's disease, are characterised by dysfunction of the cells that form myelin, a kind of sheath that surrounds and protects neurons. The reduction in myelin is partly responsible for neuronal destruction. It has now been established that physical activity stimulates myelin regeneration. Maria-Cecilia Angulo-Jaramillo and her colleagues want to understand what type of physical activity is best suited to promoting this regeneration. Their work could lead to new therapeutic approaches applicable to several neurodegenerative diseases. - Andrey Kajava, Director of Research at the Montpellier Cell Biology Research Centre.

Andrey Kajava and his colleagues are following an avenue whose initial results have often been reported in the media, namely the role of certain viruses in the development of Alzheimer's disease.

The brains of patients suffering from this disease are characterised by the presence of lesions called amyloid plaques. These are the result of aggregation of the β -amyloid molecule. Research has shown that microbes such as the herpes virus can contribute to the development of the disease by promoting the formation of these plaques. But the mechanism involved remains poorly understood. Andrey Kajava and his colleagues are seeking to better characterise this phenomenon, which could lead to the development of innovative treatments or the initiation of preventive actions against Alzheimer's disease.

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Initiative for research on healthy longevity

The aim of the IRLB association is to support research programmes that could lead to an improvement in human longevity in good health. Its Scientific Director, Jean-Marc Lemaitre, and his research team have been developing projects targeting this objective since 2006. The association was created to support his ambition to set up an Institute for Healthy Longevity, based on three pillars: assessment, prevention and treatment of ageing, in order to delay or even eliminate age-related pathologies.

"A donation from the sale of the Hospices de Beaune charity barrel would provide strong support for this humane cause whose medical, social and economic benefits are invaluable." Dr Lemaitre, Scientific Director of the IRLB association

The project, which will be supported by the donation from the sale of the charity barrel, known as the "Pièce des Présidents", will focus on the development of an "ageing clock", which will make it possible to measure "biological age" from a simple blood test. This biological age, which is often different from chronological age, will make it possible to measure how quickly we age, to detect a state of frailty that is setting in among the elderly and to assess the risk of the appearance of age-related pathologies, so that care can be taken at an early stage and the autonomy of the elderly person maintained.

Contact :

Initiative for Research for health longevity

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AUCTIONS OF THE CHARITY BARREL SINCE 2005

2005	Beaune Premier Cru Guigone de Salins	1 pièce de 228L / 61.000€
2006	Beaune Premier Cru Dames Hospitalières	1 pièce de 228L / 200 000€
2007	Beaune Premier Cru Nicolas Rolin	1 pièce de 288L / 65 000€
2008	Pommard Premier Cru Dames de la charité	1 pièce de 228L / 50 000€
2009	Meursault Premier Cru Les Charmes Corton Grand Cru Charlotte Dumay	2 pièces de 228L/ 81 000€
2010	Beaune Premier Cru-Nicolas Rolin	tonneau de 500L/400.000€
2011	Corton Grand Cru Clos du Roi	tonneau de 460L/110 000€
2012	Corton Grand-Cru Charlotte Dumay	tonneau de 350L/270 000€
2013	Meursault Premier Cru Les Genevrières	tonneau de 456L/131 000€
2014	Corton Grand-Cru Bressandes	1 pièce de 228L/220 000€
2015	Corton Grand-Cru Renardes	1 pièce de 228L/480 000€
2016	Corton Grand-Cru Bressandes	1 pièce de 228L/200 000€
2017	Corton Grand-Cru Clos du Roi	2 pièces de 228L/410.000€
2018	Corton Grand-Cru Clos du Roi Meursault Premier Cru Les Genevrières	2 pièces de 228L/230.000€
2019	Corton Grand-Cru Bressandes	2 pièces de 228L/260.000€
2020	Clos de la Roche Grand Cru	1 pièce 660.000€
2021	Corton Grand Cru Renardes	1 pièce 800.000€
2022	Corton Grand Cru	1 pièce 810.000€

This 2022 charity barrel was sold for 810.000€. Total proceeds have been donated to the children cause, supported by two associations : Princesse Margot and Vision du Monde.

Each year, personalities, such as actors, musicians, writers and sportsmen representing the different charitable causes preside over the sale of the Pièce des Présidents and help present this exceptional President barrel.

2022	Children's cause	
	Flavie Flament et Benoit Magimel : Vision du Monde and Princesse Margot	
2021	Women's causes	
	Pio Marmaï : Institut Curie	
	Jeanne Balibar : Fédération Nationale Solidarité Femmes	
2020	French hospital workers victims of Covid-19	
	Marc Lavoine : Fédération Hospitalière de France (FHF) et le Comité de Gestion des	3
	Oeuvres Sociales des établissements hospitaliers publics (CGOS)	
2019	Tony Parker : Institut du Cerveau et de la Moelle épinière	
	Ophélie Meunier et François-Xavier Demaison : Association Autour des Williams	
2018	Nathalie Baye et Erik Orsenna : Institut Pasteur	
	Alice Taglioni et Pascal Elbé : Association Asmae, Soeur Emmanuelle	
	Emmanuelle Béart : Association BAB	
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	
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2013	Clotilde Courau, Princesse de Savoie :
	Associations Petits Princes et Papillons Blancs
2012	Carla Bruni Sarkozy : Fondation Carla Bruni Sarkozy
2012	Guy Roux : Fondation Idée
	Suj nour renautor race
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
2007	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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