

164^e VENTE
DES VINS DES



**HOSPICES
DE BEAUNE**



SUNDAY 17TH NOVEMBER 2024

[#HospicesdeBeaune](https://twitter.com/HospicesdeBeaune)

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The Hospices de Beaune, Six centuries of history



Cour d'honneur - Hôtel-Dieu Hospices Civils de Beaune © Francis Vauban

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.

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.

The estate's production area covers some 60 hectares, 50 of which are devoted to Pinot Noir, the rest to Chardonnay. The cuvées are the result of a harmonious blend of different climats, which contributes to the originality of Hospices de Beaune wines.

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 Côte de Nuits as well with the Grands Crus Mazis-Chambertin and Clos de la Roche, and also and in the Mâconnais 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 vigneron, 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. In fact, this 164th edition of the Hospices de Beaune wine sale is also set to mark an historic moment in the auction's history, as it will present the first fully certified organic vintage, produced by the estate from the 2024 harvest. The complete conversion to organic farming is the culmination of the exceptional work carried out by estate manager Ludivine Griveau and her team over the past ten vintages since she joined as chief winemaker in 2015.

Opening speech

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



This year 2024 is unique, Experimental, our first organic, has given our 23 winegrowers and our team in the winery a cold sweat. Right up to the end, we had to adapt to nature and meet the challenges she threw at us without losing sight of our commitments and our philosophy.

This resulted in the production of 438 barrels and 3 half barrels of wine and 7 barrels of eaux-de-vie, all of which will go on the 164th wine sale. And while the quantity, as throughout Burgundy, is down, the quality is once again up there, confirming that the right choices have been made by experienced and committed teams.

Although most of you will be familiar with the special nature of the Hospices Civils de Beaune, as the region's leading hospital, owner of the Hôtel-Dieu (the most visited paying tourist site in Burgundy Franche Comté with around 450,000 visitors a year) and operator of 60 hectares of vines for the

Domaine des Hospices de Beaune and 12 hectares for the Domaine des Hospices de Nuits Saint Georges, I would like to remind you this morning of the vital importance of the sale for our hospital.

The funds raised enable the Hospices Civils de Beaune to invest in new buildings and equipment. In particular, the year 2024 saw the launch of preparatory work for the construction of a new building that will "replace" the first building of the modern era of the Hospices, which dates from 1971 and is no longer suitable for good patient care and the working conditions needed by carers and doctors. It will also enable us to rethink the way the site is organised, and in particular patient flow, to make it simpler and more logical.

So in a few figures :

- 195 beds and places
- 1675 m2 demolished (we have just completed the temporary move of the Intensive Care Unit)
- 14,000 m2 built
- 670 m2 restructured

Work will start at the end of the first quarter of 2025, with completion scheduled for early 2028. The total budget for all expenditure is 86 million euros. Without the generosity of buyers at the wine auction, it would be impossible for an establishment of our size to launch such an operation.

Nor are we forgetting the other sites that make up the Hospices Civils de Beaune: Arnay le Duc, Nuits Saint Georges and Seurre. We have just received the feasibility studies for rebuilding this site, with an estimated budget of €20-25m.

Finally, among the projects I wanted to mention today, we want to invest in new equipment so that we are at the cutting edge of technology in areas such as ENT and ophthalmology. The best example of this ambition is the purchase in 2025 of a surgical robot for the benefit of patients as well as to affirm our appeal to practitioners, most of whom have received training in this procedure at university hospitals.

As you can see, the Hospices Civils de Beaune has many ideas for continuing to make progress in improving healthcare for the 110,000 people living in the southern Côte d'Or.

The sale is also an opportunity for the Hospices Civils de Beaune to support a cause represented by various associations as part of the charity auction. This year, the chosen cause is One Health, a concept that has been developing over the last few years to the point where, for the record, the hospital has been asked by the Director General of the Regional Health Agency to join this initiative. This is an integrated approach that aims to protect the health of people and ecosystems. Plant, environmental and human health are intimately linked. The One Health approach draws on the close, interdependent links between these different fields to create new methods for monitoring and combating disease. A public hospital like the Hospices Civils de Beaune can only be part of such a '360' approach. This is all the more true given that at the heart of our environment we are winegrowers, and that the Domaine des Hospices de Beaune is going organic this year.

As part of this cross-disciplinary approach, we have chosen two institutions to benefit from the sale of the Presidents' Barrel:

- The Global Gift Foundation
- Médecins sans Frontières (MSF)

These associations are supported respectively by Eva Longoria and Jean Reno and Zabou Breitman and Dominic West.

Year 2024 : Experimental

Ludivine Griveau - Manager and Winemaker of the Domaine des Hospices de Beaune



Because this vintage is unlike any other, because it will remain (for a long time) etched in our memories as winemakers, and finally, because it has given us the opportunity to measure just how fragile our knowledge, not to mention our certainties, can be, it truly deserves the term "experimental." I believe this vintage has provided us with a valuable EXPERIENCE that we can draw upon in the future.

As we navigated our path toward organic certification, this vintage pushed us onto a journey that was undoubtedly unpredictable but, in hindsight, exhilarating. Robustness, tenacity, and mobilization have formed the foundation of this extraordinary experience; much like in a hospital, we had to coexist with the pressure of adversity. And if 2024, so vibrant, opened another path for us? I cannot say which one... but this year undeniably broadened our horizons: the one where difficulty is neither an opposition nor a barrier to success, let alone to quality.

Following the Indian summer of autumn 2023, the recharge of groundwater only began at the end of October. The water tables had indeed been depleted over a longer period due to the water deficit of the previous year and a vegetation that remained quite active late into the season. Winter then took on a largely rainy and mild turn, as for the third consecutive year, the number of frost days decreased: only 30 days out of 140, compared to 44 in 2022-2023. This is also the third consecutive year of rising average temperatures during winter: +1.9°C. Under what can be described as "normal" sunshine from October to March, the vines tentatively begin their cycle, with bud break around March 26 (in line with the average of the past 10 years). It's primarily the 50 hours of excess sunlight in October that compensates for the deficits from October to February, as the rains during this period were largely above average and didn't create a sensation of warmth! Boots and rain gear have proven worthwhile! Measurements indicate significantly higher totals than normal, with 671 mm of rain from October to March, compared to 362 mm usually. Furthermore, strong discrepancies are already noted between regions, with two striking examples: the hill of Corton showing 720 mm of rain and Nuits with 872 mm. The wet foundations of the year are settling in...

In this context of intense hydric filling of the soils, managing all vineyard work becomes challenging: tilling the soils becomes complex and requires a variety of tools and plows (harrows, crumbler discs, inter-row discs, etc.). Fertilization is carried out as best as possible, and we seized the only window of 3 dry days for

our plantings! On the disease front, downy mildew is on everyone's mind, but we keep telling ourselves that it will eventually stop raining; there's nothing to concern yet. The vines don't seem to mind and are actively starting their growth, as by April 9, the 2024 vintage is already 8 days ahead of 2023! The Chardonnay vines are spreading their young leaves while downy mildew begins its cycle: we are now talking about "primary infections." However, as the temperatures are cool, the vines seem to have low receptivity. In the meantime, the sprayers are being prepared and all the necessary technical checks are being conducted: flow rate, nozzles, pressure, manometers, etc.

By mid-April, it's very hot (with some summer-like days), but it rains every 2 to 3 days... it's tropical! The vines love it, and the vegetation quickly reaches 3 to 4 leaves spread out in just a week. It's time to start the shoot thinning work: the directive is to leave 4 shoots (in addition to the spurs), as we need to manage yields to aim for excellence. Throughout the estate, prophylaxis remains our guiding principle because, without presuming what's to come, we want the vegetation to be well-aerated to ensure good health in case the weather worsens... little did we know how right we were!

As the heat leaves us (but not the rain), growth slows considerably at the end of April (barely 1 leaf per week). We think that the cold will help avoid downy mildew infections... What's reassuring is that, theoretically, the receptivity of the vines

decreases in cold weather. The freezing temperatures push back the advance that the vintage had made. Everything feels confused in my mind: should we treat now? Probably not—why worry when the vines aren't growing, it's cold, and, theoretically, downy mildew hasn't yet manifested? Well, it's because the rains are incessant, because the soils are becoming saturated with moisture and will quickly become unworkable if we don't treat before the heavy rainfall expected, and finally because the germinative power of downy mildew is forecasted to be strong this year... Thus, the first treatment is scheduled for April 25 and May 1, depending on the area. The inflorescences are visible, and the harvest looks generous, with two grapes per shoot—this is promising. However, the temperatures at the end of April and beginning of May are so cold that they cause damage reminiscent of frost episodes. We then see the flower buds turn red, stop growing, and eventually "shoot," meaning they transform into tendrils and abort: the fruit is lost.

- In my view, this is chronologically the first episode of the saga "loss of part of the 2024 crop" which will significantly impact the harvest potential. With the shoot thinning work completed, we almost regret having lightened the load so early...

The deficits in sunlight (-56 hours in April) and heat accentuate the yellowing of the vines, as the plant's metabolism slows down and it struggles to assimilate nutrients from the soil. Daily rains up to early May become the sources of the first spots and the gradual progression of the downy mildew cycle; the risk shifts from "low" to "moderate." A total of 353 mm of rain falls, compared to a normal of 206 mm. For reference, by the end of April, Gevrey-Chambertin has already received twice the usual amount of rainfall. However,

observations and counts in the vineyard are encouraging because, at this precise moment, we have managed to protect the vines with our treatments.

- I can't resist reiterating the fundamentals of organic practices in the following lines. They will be invaluable for understanding the challenges faced in 2024. In organic farming, curative treatments are virtually nonexistent: the contact products used only allow for preventive measures, and as surprising as it may seem, we must, in a way, wait to see the disease to assess its intensity and treat preemptively against the fungus's emergence. This is where the (famous and much-debated) copper comes into play as a preventive measure: it protects the vine from downy mildew when it rains because it is "activated" in humid conditions, thus guarding against infections. It can accumulate from one treatment to the next unless it's washed away or "activated" incorrectly by dew. In any case, the organic anti-mildew methodology consists of treating as close as possible to the emergence of spots (from past rains) and before the next expected rain! Not simple, is it?

In 2024, rain was witnessed almost every day (even if weak); thus, the useful copper has been "nibbled away" day by day, which could have left the plant unprotected if we hadn't been treating in a timely manner. For these reasons, our treatments quickly adopted a weekly rhythm to ensure the plant was always protected by "available" copper. We must commend the work done by the teams at the Hospices de Beaune: these 23 people who, every week—Sunday or holiday, late at night or early in the morning—have been more mobilized than ever, without any doubt creeping into their minds. "If we need to go, we go; don't worry." Thank you to this dedicated collective. At the same time, we activate our network for weekly observations and counts across a comprehensive area of the estate. This will be a valuable aid in deciding on treatments. The windows of opportunity are tiny; we need to aim carefully: **Observe, Optimize, Decide, Organize.**

Mid-May marks the return, or rather the arrival, of summer temperatures. The vegetation is thriving once again, and the vines quickly reach 8 to 9 leaves spread out. Photosynthesis reactivates, and the vines finally go back to their bright green hue. At this stage, the growth is similar as in 2023, and trellising begins at the end of May. More regular spots of downy mildew are observed on the leaves, all of which are still sporulating; that is, they are active and ready to infect if it rains... And it rains, again... and even more in Côte de Nuits (twice as much in Fixin compared to Meursault by May 31). May will finish with a deficit of sunshine of -56 hours.

From January to May, 550 mm of rain falls instead of the average 220 mm, and only 528 hours of sunshine compared to the usual 706 hours.

- In just one week, across all observation networks combined, we go from 94% of plots free from disease to 53%. At the estate, the foliage is slightly affected at this point, but the inflorescences are more than ever the focus of our attention. The receptivity phase is heightened, and our treatment schedules now incorporate:

- Growth speed: protect new organs as early as possible,
- Successive washouts: the soils are barely drying out, and the equipment movement is optimized,
- Forecasted rains: the downy mildew machine is in motion, but we want to have the final word, and it will be organic!

The first flowers are blooming in the vineyards, and the heterogeneity within the same plot increases. By June 14, few flowers are in a crosier and downy mildew attacks are primarily on the leaves, with less than 20% frequency. Flowering for our Chardonnay takes place between June 6 and 8, under good conditions, especially for the year. For Pinot Noir, flowering occurs between June 10 and 14, but the atmosphere is humid, causing the floral caps to stick together. Therefore, fertilization is not optimal, resulting in significant coulure (abortion of berries + lack of swelling).

- In my view, this is chronologically the second episode of the saga "loss of part of the 2024 crop", which will significantly impact the harvest potential: fruit set loss. At this stage, mildew has not yet caused significant harvest loss within the estate.

After June 15, everywhere else, everything accelerates, and we witness the progression of downy mildew on the bunches with a gradient "Côte de Beaune => Côte de Nuits." Powdery mildew lurks, seemingly wanting to join the dance as well. At the same time, Chablis is affected by hail, damaging substantially our plot. The estate has a major advantage in positioning its treatments since each employee treats a small area of about 2.5 hectares, all at the same time. Consequently, the degradation of health conditions, including in the Côte de Nuits, is not significant by the end of June across the estate.

Soil work is limited since the land is not workable. We voluntarily reduce our actions as we would make the soils even more loose, thus making them less able to support the weight of vineyard machinery. By doing so, we also limit the rise of moisture from the soils, which downy mildew and powdery mildew thrive on. By the end of June, the 2024 vintage is delayed and becomes the latest in the last ten years. June marks the fifth consecutive month of exceeding seasonal rainfall norms: an average of +45 mm. Notably, there's an anomaly of +218 mm in Savigny... Despite -44 hours of sunshine, temperatures have remained within normal ranges, at 18.5°C. Spring 2024 concludes with a record amount of rain: it's the fourth wettest ever recorded since 1959! On a Burgundy scale, this is an anomaly of +87% versus normal!!!

After a slow flowering for Pinot Noir and a quicker one for Chardonnay, the vines continue to grow well and fruit set is anticipated in early July. The plant begins to mobilize its energy for its fruit, and the closure of the bunches is completed around July 11-12. Within our plots, the variances in growth stages are significant, sometimes even on the same vine. The berries have swelled unevenly, and the coulure loss observed earlier has resulted in bunches with an airy structure and medium to small-sized berries. These discrepancies already indicate a complex harvest date to determine. Theoretically, this is the stage at which the plant's receptivity to downy mildew decreases, but the constant waiting, week after week, for dry and stable weather diminishes that hope. Meanwhile, powdery mildew is starting to take over. According to the

monitoring network of the Côte d'Or Chamber of Agriculture, reports show a drop from 100% of disease-free plots on May 25 to only 53% by July 1. At the estate, we opted for a joint use of sulfur with each treatment, and it seems to have paid off as our plots were very little affected. Undoubtedly, the storms of July 6-7 will mark a turning point for this vintage that I would describe as crucial. With 40 mm of rain in 2 hours, the recently applied treatment is completely washed away, having been placed just after a rain that had already erased the previous one... Within the estate, this will be the only slight and very temporary "protection lapse" of our campaign. It then becomes impossible to return to the vineyards for 2 or 3 days... leaving the door open to brown rot? (a late form of downy mildew)

- In my view, this is chronologically the third episode of the saga "loss of part of the 2024 crop" which will significantly impact the harvest potential: a late attack of brown rot that we will only notice in early August. At this stage, it is primarily in the northern sectors of the estate that mildew has caused significant harvest loss. On Corton and Savigny, our six beautiful grapes, which were still counted just a few days earlier, are being consumed by brown rot. Côte de Nuits has suffered the most, and we expect very low quantities from these plots.



The second half of July is very hot, and we witness a rapid growth stage with berries getting bigger in a short time period. The relief is palpable as mildew spots finally dry up; our treatments effectively protect the new organs, and the grapes look beautiful!

Our vineyard visits from July 15 to 26 are very encouraging, even in the most rain-soaked and exposed areas (Corton and Côte de Nuits). The bunches are closed, averaging six beautiful grapes per vine, protected by a 14th treatment carried out under very good weather conditions. Despite this dry and hot weather, we remain

vigilant as the inoculum of the two fungi persists, and we can sense that reactivation is lurking. The last days of July are very warm, and some grapes begin to burn! While this doesn't impact the harvest potential, we wouldn't mind a little respite. In this context, veraison starts slowly: everything suggests that the vine hasn't finished battling diseases and cannot fight all its battles at once. Certainly, it has enough water, the yield is average, and the weather is dry, but it is only around August 1 that it deploys its energy in favor of veraison, which will only truly kick off between August 5 and 8.

We stop our treatments between August 5 and 10, depending on the area. Our final actions in the vineyards will consist of maintaining prophylaxis (leaf removal), trimming, and halting plowing after the first third of veraison has passed. The 2024 vintage is approaching the harvest dates of 2019, which we anticipate between September 10 and 15. This will be confirmed! The campaign concludes, after 15 to 16 treatments depending on the sectors. Throughout this cycle, and thus these pages, we have tried to convey the gradual, sometimes insidious way our harvest potential has been diminished. The multiple episodes of harvest loss in 2024 leave no room for regret: we did everything we could, in time, without human or technical errors, with unwavering commitment... sometimes we must deconstruct a model of knowledge we thought perfect to rebuild everything for the future... like an experiment. But the grapes are beautiful, and there's no reason they won't yield fine wines. We will certainly need to be patient. Successfully bringing this vintage to completion through organic farming is a great satisfaction for my teams and myself. We take a little rest, leaving the vines with well-preserved (vibrant green) foliage and healthy fruit. We can be proud of that.

According to maturity checks in early September, we will need to wait for the Côte-d'Or Chardonnay, while the Pinot Noir is ahead! This is exactly the opposite of what flowering suggested! Everything is indeed possible in 2024! The grapes from Chaintré, in AOC Pouilly Fuissé, will be the first to be harvested on September 11. Then we will harvest the Beaune and Volnay sectors starting September 13. The Chardonnay harvest will proceed gradually, with decisions being made during the harvest. Our maturity checks are invaluable.

It was urgent to wait; the grapes are healthy, sweet, and with a good acidity level. Of course, sorting will be necessary, and without hesitation! Even if there are few fruits, we must not give in to the temptation to keep them all; only the best will be kept. The small hands of the sorters work diligently every day to help produce great wines. We eliminate between 3% and 5% of the grapes this way. And it was worth it. We are pleased to present our 51 cuvées; not one is missing, and moreover, they all reveal just how difficult yet high-quality the vintage has been. Volumes are sometimes very low, but all our plots will be represented!

I bet you won't find any mention of a "vintage of the century," except perhaps in reference to downy mildew! But the wines are very GOOD, they are ORGANIC, and they have the merit of showing us a new path. The white wines are upright and pure, with acidity faithful to the noblest qualities of fine Chardonnay. The red wines are colorful, with bright and intense fruit, and tannins that can be robust yet round.

Thus, 438 barrels and 3 feuilletes (half-barrel) will be offered at the **164th Vente des Vins des Hospices de Beaune on November 17, 2024:**

- 321 barrels of red
- 117 barrels and 3 feuilletes of white

The experimental 2024 has shaken us up, demonstrating that we sometimes need to deconstruct to rebuild better. Our certification in organic farming fits perfectly into this path, the path of life. It is also the path of health, of the complex interconnections related to the health challenges of tomorrow: in summary, on the path towards a holistic approach of One Health.



The 2024 barrels

This year, a total of 51 cuvées – divided into 33 red wines, 18 white wines and two cuvées of eaux- de-vie – will be offered across 449 lots, featuring: 321 barrels of red wines and 117 plus 3 feuilletes (half-barrel) of white wines. And 7 barrels of the eaux-de-vie (alcool), the sale comprises 446.5 barrels in total (wine and alcool).

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

N° ordre	Cuvées	Total de pièces
29	Beaune 1er Cru Nicolas Rolin	25
30	Corton Grand Cru Chaumes Docteur Peste	4
31	Clos de la Roche Grand Cru Georges Ritter	2
32	Corton Grand Cru Les Renardes - Berthier Sweeney	6
33	Beaune 1er Cru Clos des Avaux	13
34	Pommard Raymond Cyrot	10
35	Volnay 1er Cru Les Santenots Gauvain	12
42	Beaune 1er Cru Rousseau-Deslandes	14
43	Monthelie les Duresses Lebelin	6
44	Savigny-Les-Beaune 1er Cru Les Vergelesses Fornet	10
45	Beaune 1er Cru Maurice Drouhin	18
46	Beaune 1er Cru Brunet	7
47	Pommard Suzanne Chaudron	9
48	Auxey-Duresses 1er Cru Les Duresses Boillot	3
49	Beaune 1er Cru Hugues et Louis Bétault	13
50	Savigny-Les-Beaune 1er Cru Fouquerand	7
51	Pernand-Vergelesses 1er Cru Les Vergelesses Rameau-Lamarosse	4
52	Beaune 1er Cru les Montrevenots Cyrot Chaudron	6

TOTAL RED WINES = 321 BARRELS



N° ordre	Cuvées	Total de pièces
16	Meursault 1er Cru Les Genevrières Philippe Le Bon	10
17	Puligny-Montrachet Bernard Clerc	1
18	Corton-Charlemagne Grand Cru François de Salins	5
19	Meursault 1er Cru Les Charmes Albert Grivault	8
20	Pouilly-Fuissé Françoise Poisard	20
21	Beaune blanc 1er Cru Clos des Mouches Hugues et Louis Bétault	4
22	Bâtard-Montrachet Grand Cru Dames de Flandres	3 et 1 feuillette
23	Corton-Vergennes Grand Cru Paul Chanson	2
24	Meursault 1er Cru Les Charmes De Bahèzre de Lanlay	5
25	Meursault Goureau	4
26	Corton Blanc Grand Cru Docteur Peste	6
27	Corton-Charlemagne Grand Cru Roi Soleil	4
36	Beaune Blanc 1er Cru Les Montrevenots Suzanne et Raymond	13
37	Chablis 1er Cru Côte de Léchet Jean-Marc Brocard	1 feuillette
38	Saint-Romain Joseph Menault	7
39	Meursault 1er Cru Les Poruzots Jéhan Humblot	5 pièces et 1 feuillette
40	Meursault 1er Cru Les Genevrières Baudot	11
41	Meursault Loppin	9

TOTAL WHITE WINES = 117 BARRELS AND 3 FEUILLETES

The Hospices de Beaune wine auction since 2005 *Comparative results* ⁽¹⁾

	Average barrel price ⁽²⁾ (Wines)		Barrels (Wines & Spirits)	Total (Wines & Spirits)
2005	4 803 €		789	3 789 800 €
2006	4 410€	11 150 €	688	3 789 646 €
2007	6 072 €	10 427€	618	4 295 396 €
2008	4 154 €	10 171€	553	2 832 272€
2009	5 444 €	9 885€	808	5 968 000 €
2010	6 070 €	11 437€	642	4 414 260 €
2011	5 693 €	9 956€	770	4 943 852€
2012	9 810€	11 771€	518	5 217 740€
2013	12 656 €	14 149€	444	5 713 195 €
2014	13 108€	16 142€	537	7 334 154 €
2015	16 678€	21 429€	583	10 156 644€
2016	12 897€	13 585€	596	7 677 686 €
2017	13 301€	17 613€	802	11 164 964€
2018	15 487€	21 213€	843	13 969 750€
2019	19 206€	25 200€	596	12 009 750€
2020	19 004€	24 110€	637 et 1 feuillette ⁽³⁾	12 765 700€
2021	30 209€	48 635€	356 et 5 feuilletes	11 724 700€
2022	30 222€	55 533€	817 pièces	28 911 500€
2023	25 378€	48 436€	768 pièces	23 269 800€

(1) Hammer Price

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

(3) 1 feuillette contains 114 liters of wine

SOTHEBY'S WINE

Operator of the Hospices de Beaune auction since 2021 and world leader in wine auctions

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 \$159 million in 2023 surpassing the previous record total of \$158 million in 2022. 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 www.sothebyswine.com, 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 investment-worthy wines from highly sought-after vintages. A second retail location opened in Sotheby's Hong Kong galleries in 2014 and a dedicated tasting cellar has just opened in Sotheby's new Paris premises at 83, rue du faubourg Saint-Honoré.



Jeannie Cho Lee, Master of Wine, Aurélie Vandevoorde et Pierre Mothes, auctionneers, Marie-Anne Ginoux, managing director



The Presidents' Barrel: This Year's Charities of Choice

Beaune 1er Cru Les Bressandes



As per tradition, since 1945, every year, in addition to the important funds raised for the acquisition 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.

This year, the proceeds from the sale of the charity barrel will benefit Médecins Sans Frontières, the international medical humanitarian association founded in 1971 by doctors and journalists to provide medical assistance to people whose health or lives are threatened in France or abroad; and Global Gift Foundation of America, a humanitarian Non-Profit organisation founded in 2013 by the Spanish actress, businesswoman and philanthropist, María Bravo, with the aim of creating a positive impact on the lives of children, women and families, who are in a situation of vulnerability and / or at risk of social exclusion.

Represented at the auction by actors Dominic West and Zabou Breitman, MSF has chosen to allocate the funds to its fight against neglected tropical diseases, debilitating and fatal diseases with complex epidemiology, which mainly affect poor populations in rural tropical areas. Represented at the sale by actors Eva Longoria and Jean Reno, Global Gift Foundation has chosen to allocate the funds to Casa Ángeles, a day centre located in the city of Marbella created with the aim of improving the quality of life of children with special needs and their families.

The Presidents' Barrel houses a unique Beaune Premier Cru, Les Bressandes, produced from a single plot within the estate which is usually used for four other cuvées (Nicolas Rolin, Guigone de Salins, Dames Hospitalières and Brunet). The barrel itself has been crafted by the Billon cooperage in Beaune, using wood

from the Bertranges forest in Burgundy, one of the jewels of the Nivernais region. With its deep ruby colour, an intense bouquet of fresh red fruit and round tannins, and silky texture, the wine is already showing great balance.

In 2024 the charity barrel, known as the “Pièce des Présidents”, a Beaune 1er cru Les Bressandes, will be sold in aid of the Global Gift Foundation (GGF) represented by Eva Longoria and Jean Reno, and Médecins sans Frontières (MSF) sponsored by Zabou Breitman and Dominic West.

The Presidents’ Barrel houses a unique Beaune Premier Cru, Les Bressandes, produced from a single plot within the estate which is usually used for four other cuvées (Nicolas Rolin, Guigone de Salins, Dames Hospitalières and Brunet). The barrel itself has been crafted by the Billon cooperage in Beaune, using wood from the Bertranges forest in Burgundy, one of the jewels of the Nivernais region. With its deep ruby colour, an intense bouquet of fresh red fruit and round tannins, and silky texture, the wine is already showing great balance.



Beaune 1er Cru - Les Bressandes 2024

Charities to benefit from the President barrel

The 'Presidents' Barrel' will be one of the star lots in the 164th iteration of the Hospices de Beaune Wine Sale – an auction made up of barrels produced by the estate from parcels of lands generously donated to the Hospices over five centuries. Each year, proceeds from this legendary sale are used to fund the work of the Hospices Civil de Beaune's hospital programmes, with a 'Presidents' Barrel' generously donated by the hospital to a cause chosen for its relevance to the particular theme of the year.

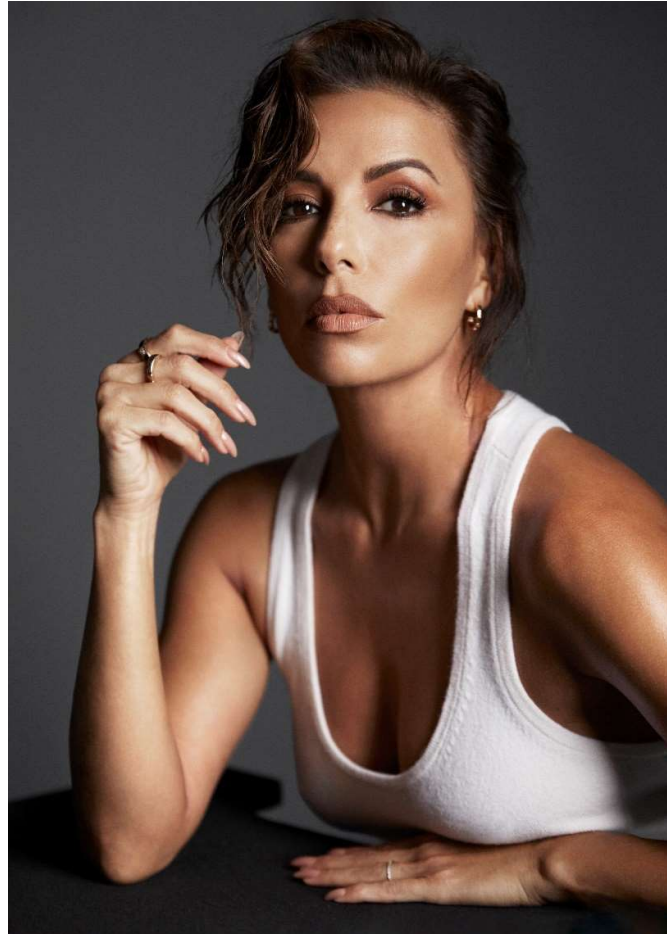
In 2024, the Hospices Civils de Beaune has pledged its commitment to 'One Health', a fitting theme given that the institution has already begun to place the relationship between health and the environment at the heart of its operations.

This year the charity barrel, known as the "Pièce des Présidents", a Beaune 1er cru Les Bressandes, will be sold in aid of the Global Gift Foundation (GGF) represented by Eva Longoria and Jean Reno, and Médecins sans Frontières (MSF) sponsored by Zabou Breitman and Dominic West.





The **Global Gift Foundation** is a humanitarian Non-Profit organization. It was founded in 2013 by the Spanish actress, businesswoman and philanthropist, María Bravo, with the aim of creating a positive impact on the lives of children, women and families, who are in a situation of vulnerability and / or risk of social exclusion.



The **Global Gift Foundation** started by supporting other Non-Profit organizations, since the foundation grew, it was able to expand its field of action, developing its own projects to meet its objectives..

Represented at the sale by actors Eva Longoria and Jean Reno, the Global Gift Foundation has chosen to allocate part of the funds to Casa Ángeles, to build a new wing in one of the foundation's homes in Marbella, Spain. The new wing will provide more than 500 care sessions a month for children suffering from illnesses such as multiple sclerosis. And so improve the quality of life of the children and their families.

Global Gift Foundation has chosen to allocate the funds to Casa Ángeles, a day centre located in the city of Marbella created with the aim of improving the quality of life of children with special needs and their families. Casa Ángeles is made up of therapists and expert professionals in each field.

Casa Ángeles is the only centre in Spain to have a copper unit specially designed to treat children with cystic fibrosis and respiratory pathologies.

This centre, the main project of the Global Gift Foundation, and its founder María Bravo also opens its doors to different social entities, offering them the opportunity to share spaces, experiences, resources and activities. The team at Casa Ángeles works to provide equal opportunities for people with disabilities and special needs.

In addition, workshops and leisure activities are organized at the Casa for the whole community, to educate, promote and encourage full social integration.

Contact

Global Gift Foundation

Monica Ceballos - Foundation project coordinator

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Médecins Sans Frontières, the international medical humanitarian association founded in 1971 by doctors and journalists to provide medical assistance to people whose health or lives are threatened in France or abroad



MSF works in more than 70 countries around the world and employed 69,000 people in 2023. Impartiality is the foundation of Médecins Sans Frontières' mission. It distributes its aid without discrimination, giving priority to those most immediately at risk. Its autonomy and independence are guaranteed by its funding, 99.2% of which comes from private sources.

MSF has chosen to allocate funds from the Charity barrel to its fight against neglected tropical diseases, debilitating and deadly diseases with complex epidemiology, which mainly affect poor populations in rural tropical areas.

At this 164th Hospices de Beaune wine auction, Médecins sans Frontières will be represented at the sale by actors Dominic and Zabou Breitman.

Contact :

Médecins Sans Frontières

Ambre Magron, Fundraising innovation officer

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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€
2023	Mazis-Chambertin Grand Cru	1 pièce 350.000€

This 2023 charity barrel was sold for 350.000€. Total proceeds have been donated to the Fondation pour la Recherche Médicale (FRM) and the Initiative de Recherche pour une Longévité en Bonne Santé (IRLB)

Charities and their presidents

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 .

- 2023** **Healthy ageing**
Thierry Lhermitte : Fondation pour la Recherche Médicale
Michel Cymes : Initiative de Recherche pour une Longévité en Bonne Santé
- 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 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
- 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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