





THE LAST OF THE PERSONAL COLLECTION OF THE LEGENDARY MARTINE SAUNIER

There is but one authority in the world today on the legendary wines of Henri Jayer, and her name is Martine Saunier. Martine is clearly the most well-documented, well-known source of the tremendous wines of Henri Jayer for the past 40 years. Ms. Saunier started importing Jayer's wines into the United States in 1974, with the first vintage being 1972, and it was just in the beginning of 1975 when the first shipment arrived. Every wine that she imported was shipped in a refrigerated container after being consolidated and kept in Beaune in a temperature-controlled warehouse, and upon arrival in San Francisco, they were transported to her warehouse and cellar under perfect conditions. She narrowly missed buying the astonishing 1971 vintage, but Jayer sold most of that in barrel to his Belgian importer Monsieur Dessily from Ghlin, so it would have been difficult anyway.

This is the last chance you will ever have of buying the wines straight from Martine's cellar; it is really the last of its kind and therefore the final opportunity to acquire wines from Henri Jayer with this most impeccable and unassailable provenance.

All the while she was importing Henri Jayer's wines to the United States, she met and began an incredible business relationship with Lalou Bize-Leroy in 1986. Lalou trusted Martine with her impeccable wines, both from the family Négociant business of Maison Leroy and later from the amazing Domaine Leroy which she singlehandedly started in 1988, based off of the purchase of Domaine Charles Noellat, as well as the wines from her private family home of Domaine d'Auvenay. With one superstar hit bottling after another, Domaine Leroy has from the very beginning challenged the rule of another Domaine of which Lalou personally owns 25%: Domaine de la Romanée Conti. After Jayer retired and gradually handed over responsibilities to his nephew Emmanuel Rouget, Martine continued unabated to import and sell those wines, and it is reflected in her cellar and in this consignment. There is additionally a smattering of other great producers Martine imported into the United States, including Meo-Camuzet, Perrot-Minot and Domaine du Pegaü.

<u>ALL</u> of the wines in this consignment come <u>directly</u> from Martine Saunier's private cellar, where they sat undisturbed at perfect conditions of 56 degrees Fahrenheit and 72% humidity ever since arriving from Burgundy or the Rhone. We're talking Henri Jayer, Domaine Leroy, Domaine D'Auvenay, Emmanuel Rouget and other spectacular wines that only ever moved once from their natural winery cellars to Martine before being meticulously inspected, packed and shipped in refrigerated container to Hong Kong for this spectacular sale. This is as good as it will ever get if you want to acquire legendary Burgundy. We are nothing short of humbled and incredibly proud that Martine has once again chosen Acker Merrall & Condit for the honor of selling these treasures to our most esteemed clients. Come and get it!



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經典傳奇的MARTINE SAUNIER最後私人珍藏

試問當今世上有誰可作為Henri Jayer傳奇美酒之權威,那便是Martine Saunier女士。之前我們曾經呈獻其頂級酒窖中的精選佳 釀。毋庸置疑,她的酒窖被公認為是對過去40年間Henri Jayer出品的葡萄酒之最完整也最著名的收藏。Saunier女士自1974年開 始將Jayer系列進口到美國,其中年份最早的是1972年。自1975年初,便開始迎接第一批藏品。她所進口的每一批葡萄酒都統 一保存在伯恩的溫控倉庫,然後通過冷藏貨櫃海運至三藩市,隨後這些酒以極佳的狀態轉運到她的倉庫和酒窖中貯存起來。 她僅僅錯過了1971年這個年份,因為Jayer把大部分1971年產之佳釀成桶地賣給來自比利時Ghlin的進口商Dessily先生,所以很 難在市面上收購到此年份。

今次能夠直接從MartineJ頁級酒窖購入此等佳釀實在機不可失:這次拍賣會將成為此系列酒款最後一次的拍賣!這是最後能夠 獲得正統Henri Jayer酒款千載難逢的機會!

當Martine進口Henri Jayer系列到美國的時候,她於1986年認識了Lalou Bize-Leroy並與之建立良好的業務關係。Lalou非常信 任Martine和她的精選珍品,其中酒款分別來自於其家族產業之Leroy酒商,以及Martine個人一手於1988年創辦的Leroy酒莊 (以其購買的Charles Noellat酒莊做為基礎而創辦),還有她私人家族所擁有的Auvenay酒莊。隨著一款款暢銷葡萄酒的推 出,Leroy酒莊從設立之初便由其頂尖的釀酒師開始挑戰並超越布根地所設定的高標準。Jayer退休後便逐步地把事業傳給 侄子Emmanuel Rouget,而Martine一如既往地進口並出售這些佳釀,在她的酒窖及這批藏品中可見一斑。此批藏品還有少量 Martine進口到美國的其他優秀釀酒師之珍釀,包括Meo-Camuzet,Perrot-Minot 及Pegau酒莊。

此批藏品的**所有**酒款均直接來自Martine Saunier的私人酒窖。酒窖溫度為華氏50度,濕度為72%,正是存放葡萄 酒的最佳條件,並確保這些珍釀從布根地或羅納河運抵後,就得到妥善保存。這次拍賣會呈獻的這些來自Henri Jayer, Leroy, Auvenay, Emmanuel Rouget等其他一流酒莊的珍釀僅搬運過一次,-從其生產地運送到Martine的酒窖,經過精 細檢查、包裝並用冷藏貨櫃運至香港。Martine再次選擇Acker Merrall & Condit讓我們受寵若驚、與有榮焉,我們亦為有幸能 向尊貴的客戶呈獻這批精緻醇美的葡萄佳釀興奮萬分!事不宜遲,快來競投吧!





INTERVIEW WITH MARTINE SAUNIER

Martine Saunier hails from Paris, where she spent her formative years. When Martine was a teenager, she went every summer to stay with her Aunt, who owned a small winery in the hamlet of Collonges near Mâcon. She participated in the harvest every year, following the winemaker Monsieur Camille in the cellar, learning first about fermentation techniques and then how to taste wine. She moved to San Francisco in 1964 and was dismayed at not being able to find quality Burgundy in the market. She eventually met a German Importer in California to whom she suggested that it was a shame that no one would deal with small producers from France, and soon enough she was on her way to her first wine tour of her native France. This was in 1969. She would make recommendations of great little wines that she found in the market to her clients, while working for this company and eventually built up a great reputation for making astute calls with regards to excellent wines, all the while publishing a small hand-typed "newsletter" where the deals were listed with some tasting notes and comments from Martine herself. Once she had built up a good following, she set up her own Import company Martine's Wines in the small town of Novato in California in 1979.

I have interviewed Martine twice over the course of the past four years specifically for consignments she made with Acker, Merrall & Condit (including this ultimate one), but I have had the pleasure of speaking with her, tasting with her, and eating and drinking with her multiple times before and after. She is an astonishing fountain of knowledge and passion especially about the wines of Burgundy - which can easily be said to be her adopted home - but also about all wine in general. She has completed an incredible testament to this love with the film "A Year in Burgundy" which we are featuring as part of her engagement here and are making available to all of Acker's esteemed clients. It is a true documentary experience allowing the viewer into Martine's world of traveling around to her producers' Domaines, and the personal interaction with which she deals and handles their wines into the American market. There can be no doubt after seeing this film and getting to know Martine that she is a woman of pure unadulterated passion for her work with these wines and with a level of care and meticulousness into their marketing rarely rivaled in the world today.

I spoke to Martine right in the middle of the busy Christmas selling season.

I want to start talking about the wines of Henri Jayer, mainly because he is no longer among us. In your opinion, what was he like?

Henri was a great man first and foremost. You meet many people in your life, but only a few really make a deep impact on you. Henri was such a guy. In 1973, one of my Burgundy producers from Chassagne Montrachet, Pillot, came to San Francisco on a tour organized by Alexis Lichine. They had a free afternoon and brought along Henri Jayer to my house. Henri invited me to visit him in Vosne Romanée. In the spring of 1974 I went to visit Burgundy on a buying trip as usual and stopped in Vosne-Romanée specifically to see Henri. We talked about the possibility of me buying some of his wines, but all he had for sale was the recently bottled 1972, which honestly did not have a very good reputation and had been slammed by the press, especially the British. Funny enough most of the 72's he had were ordered by a British merchant, but he cancelled his order, and to my luck I was able to buy them.

After that, how did you continue to develop your relationship with Jayer?

Well, it was quite a difficult time back then in the 1970's since there was one poor vintage after another: first 1972, which is where I started, thinking it can only get better from here...then came 1973 which again was panned by the press and then the difficult 1974's, yet it seemed Jayer made extremely delicious wines every vintage. The 1975's were tough as nails but far more complex in quality, and the 1976's were outright delicious. I remember a dinner at a great San Francisco restaurant where Jayer was visiting us, and he wanted to show the 1977 Richebourg. I could not say no, but the sommeliers were anxious. This was supposed to be a tough sell, but after all the sommeliers and restaurateurs tasted these light-bodied, yet suave wines, they were just sold on them. Not many people were that into these Burgundian wines back in those days, but Jayer definitely made a difference, even in those very weak vintages, and he became known for that. Henri made great wines every vintage. I never was disappointed. He was a master!

What was the turning point for you with Jayer then? $\sim \alpha^{LD^{\circ S} L^{EADING WINE AUCTIONEER}}$

Without a question, the 1978 vintage. It was first of all extremely well received in the press in the United States, but then there was no internet or even fax machines obviously, so if you didn't subscribe to various printed publications, you wouldn't necessarily know anything of what was going on. In fact, it was the US that really made Jayer's reputation. I had bought as much wine as Jayer would sell to me and was looking at a big investment, because when I tasked the wine in barrel in December of 1979, I knew it was something extraordinary. In the US, very few people who were serious in wine knew anything about Henri Jayer at the time, so when I received the first cases of the 78's on a shipment in 1980, I went to sample them in several markets in California primarily. I was showing the 1978 Cros Parantoux to my good customers at Greenblatt's Deli in Los Angeles. This is a legendary place where all the Hollywood and music people used to buy their wines. One of their top customers was a huge record label executive, and he bought everything he could after hearing about the tasting there and the rave reviews from the staff at Greenblatt's. He then told all his Hollywood friends and people in the business about this amazing Cros Parantoux wine, and the rest is history. It really started with the 1978 vintage for me.

Cros Parantoux, unlike any other parcel in Vosne-Romanée, is completely linked with Jayer. Why?

In 1945, Henri Jayer entered into a 10-year metayage (crop-sharing) contract with the Mme. Noirot-Camuzet. When that happened, his role was to care for the entire vineyards owned by the old lady and all her property. Henri got 50% of the fruit, which he labeled under his own name and sold mainly in barrel, and the other 50% went to Mme. Noirot-Camuzet. In 1951, Jayer himself was able to buy a small piece of Cros Parantoux, then a completely unknown and largely forsaken Vosne-Romanée vineyard, from a Monsieur Roblot. Then in 1953, old Mme. Noirot-Camuzet offered another small piece of the vineyard to Henri. Henri had now amassed around 45 ares (1.11 acres) of Cros Parantoux. Henri replanted his portion in 1956. In 1959 the old lady Noirot-Camuzet passed away, leaving her estate to her first cousin, Jean Meo, which is how Henri's relationship with the Meo-Camuzet family started. He made their wines for a long time. In 1970, the sister of Robert Arnoux sold Henri the last available piece of the vineyard. Henri now owned around 72 ares (1.77 acres) of Cros Parantoux. Meo-Camuzet retained around 29 ares (0.71 acres) of the vineyards. But in 1976, he created a wine that was about 3/4th from Cros Parantoux, the rest from very delicious Vosne Romanée Village fruit. He saw the remarkable quality coming from Cros Parantoux. 1978 marks the first time that Henri bottled a wine exclusively from Cros Parantoux and labeled it as such. I tasted that wine in barrel twice and then in bottle, and it was and continues to be a remarkable wine. I have put one last magnum of this legend of a wine in this sale, and I will bet it is the greatest wine you can ever taste.

We talked about this last time, but I want to ask you again about the Echezeaux of Henri Jayer and now Emmanuel Rouget. Please tell me more?

OK, we have to go back to the story of Eugene Jayer, who bought a piece of the even-then famous Echezeaux vineyard just outside of the village of Vosne-Romanée. When he passed away, his three sons, Georges, Lucien and Henri inherited his piece of Echezeaux which was split into three parts. Lucien made a wine from his own rows, which later became the Jayer-Gilles holdings. Georges had no interest in viticulture, and therefore Henri was making the Jayer wine from Echezeaux out of 2/3 of the inherited rows. Every year Henri made only one Echezeaux wine from the entire parcel, and once it was bottled, as is required by law, he labelled part of the bottles with his brother's crest and part with his own. The wine inside the bottles was always the exact same wine, and there is no difference between bottles of Henri Jayer Echezeaux and Henri Jayer for Georges Jayer Echezeaux. The same is true for the Echezeaux made by Emmanuel Rouget for Georges. He is farming the same parcel and doing the exact same practice. One wine, one bottling, 2 different labels, always!



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Let us talk about Madame Bize-Leroy and how you met her and started dealing with her wines?

It was in 1986 that I had the pleasure of meeting her, simply because a great collector friend of mine from Los Angeles, who was in Burgundy at the same time as I was, asked me if I would go with him to Maison Leroy in Auxey-Duresses. He was going there with Georges Pertuiset, the famous Sommelier from Lameloise (the 3 star Michelin restaurant in Chagny, Burgundy), and he introduced me to Toto Rageot, the Cellarmaster. He put on a tasting of some of the most marvelous wines I had ever had, and we had a good time there. He mentioned that he thought I was a good taster of the wines, and I told him that I was an importer in the US. The next day I was with my friends at DRC, and the secretary told me to call Madame Leroy immediately. We had an appointment the following Friday in Auxey-Duresses. As she knew of me importing the great wines of Henri Jayer into California, she asked if I could find her a warehouse there. It just so happened that there was one for sale next to mine. In February 1987, she came to California to transfer her wines from the Wilson Daniels' warehouse in Napa, and she asked me if I could be her importer. I started by importing the Maison Leroy 1985 vintage that summer. In 1988, she bought Domaine Charles Noellat and hired Andre Porcheret, the winemaker of the Hospices de Beaune. Then when she left DRC to found Domaine Leroy that year, I was right there with her, helping her kick off the wines in the US market, which at the time was small compared to the Japanese market. It's been nearly 30 years and we're best friends to this day, and she plays a key role in my film "A Year in Burgundy" which really shows the power of this woman, now 82 years old and still going very strong.

There are some very important selections of Domaine Leroy's greatest hits in this consignment. How did you select them for this?

Well, first of all, I think it is important to highlight the biggest stars of the stable, like in a great horserace. That's why I have selected the Musigny, the Chambertin, the Richebourg and the Romanée St. Vivant for example, all from great vintages. In many cases, these are fully the best wines of the vintage, totally showing the dedication and style of Lalou through her wines, which are of course completely biodynamically farmed and produced, and like Henri Jayer, never filtered. I have tasted wines that I bought unfiltered from some barrels and then were filtered for another country or importer. The wines are not the same and simply not the same level of quality as they age, so the no-filtering process which Jayer was so famous for (and Lalou followed in the same way) is a very important matter, especially in Burgundy. You also have some of the great village wines she makes, again in a totally different style than if you taste the wines from other producers. You have the Nuits St. Georges, the Pommard and the Volnay, for example, and these are stellar wines, even for what they are, but because of the magic touch of Lalou. They are elevated to a special level which few others can reach.

Finally Martine, what can people expect from buying these wines, and are we going to see this type of consignment from you again in the future?

Let me make this very clear: This consignment is going to be the last of its kind. I will never again be able to select such a fantastic range of Henri Jayer wines, and I literally cleaned out most of my private cellar, especially for the Cros Parantoux wines. I have tasted and drunk so many bottles of this legendary wine, and, of course, I have a few nice bottles left for my own drinking, but this is really most of my Jayer holdings you have gotten here, so take good care of it and enjoy it while you can. As far as the wonderful wines from Lalou: Domaine D'Auvenay is her family home which she inherited from her parents, and I think it has been in the Leroy family for a very long time. The house is really from the Middle Ages! Domaine Leroy is a nice selection for everyone to enjoy that makes it possible for some to acquire a nice cross section of these amazing wines. I do love drinking Domaine Leroy wines and will continue to do so, but I have enough for myself still, so this for sharing. The wines of Emmanuel Rouget take over right where Jayer's wine leaves off, and I think they're often at a level fully on par with some of the wines Henri made in his day. There are also the rest of my wines of Perrot-Minot, who I no longer handle, and Meo-Camuzet as well, and in addition just a touch of Pegaü wines that I do love very much. Altogether I am very happy for you to take these wines and sell them in Hong Kong again, since I have always enjoyed them in America and with great American collectors, now comes the turn of the Chinese collectors.

Thank you Martine for all your fantastic stories and your wisdom, which easily could have filled 20 pages here, but I had to make it into an article rather than a book, but we can talk about that later...;-)

- Gil Lempert-Schwarz



Martine Saunier 訪談

是法國的風土,孕育出Martine Saunier這樣出色的進口商和收藏家。Martine在巴黎成長,她的姨媽在馬孔市附近的小鎮-科 隆日擁有一個小酒莊。每逢夏季,她便會到姨媽的酒莊幫忙。尤其在葡萄收穫的季節,她一邊在地窖裡跟著釀酒師Monsieur Camille學習發酵工藝,一邊學習如何品嘗葡萄酒。她在那裡度過了忙碌愉快的青蔥歲月。1964年,她移居三藩市。市內難以 找到優質勃艮第葡萄酒使她感到若有所失。其後,她在加洲結識了一個德國的進口商,她談到市內沒有商店出售法國小型釀 酒商的葡萄酒是一件多麼遺憾的事。靈機一觸,她在1969年隨即展開將第一批葡萄酒從她家鄉運到三藩市的奇妙旅程。她向 顧客推薦她在市場上新發現的高品質葡萄酒,除了不斷跟客戶通電話來建立良好互信的關係,同時又出版親自手打的"快 訊",列出葡萄酒的交易價格並附上自己的品酒心得和評論,她漸漸擁有自己的追隨者,聲譽日隆。1979年,她在加洲諾瓦 托的一個小鎮上成立自己的進口公司——Martine's Wines。

過去的四年,我曾經兩度採訪Martine,她和Acker Merrall & Condit拍賣行合作那次印象尤為深刻(今次合作當然包括在內!)。 我有幸能跟她交流,一起品酒、用餐甚至多次舉杯暢飲。我佩服她通達淵博的學識和她對事物的熱情好奇,尤其是關於勃艮 第的葡萄酒,那裡就像是她的第二故鄉。無論跟她談論任何關於酒的話題她都無一不通無一不曉,十分精通。

她用《勃艮第的一年》這套電影詮釋自己對那裡的愛,戲中呈現出她和勃艮第之間微妙的淵源和點滴。我們希望和所有尊貴的客戶分享這套電影。電影真切地記錄了她的經歷,觀眾可以盡情投入她的世界,跟隨她參觀不同的葡萄園,一睹她和釀酒師的私人互動,如何在美國市場上推出他們的葡萄酒。看畢這套電影,你便漸漸了解 Martine是一位對個人事業和葡萄酒懷著純真熱情的同時,緊貼這個競爭激烈的國際市場,保持謹慎細膩的女性。

在忙碌歡樂的聖誕旺季,我再次採訪Martine。

我想談談關於Henri Jayer的葡萄酒,最主要的原因是他已經離世了。在您印象中,他是個什麼樣的人?

首先,最重要的是 Henri是個很偉大的人。我們一生中會遇見很多人,但是只有幾位能對你的人生有深遠影響。Henri就有這 種影響力。1973年,Alexis Lichine組團,和我其中一個來自 Chassagne Montrachet - Pillot的勃艮第釀酒商來到三藩市。他們在 一個空閒的下午和 Henri來我家作客,席間 Henri 邀請我去 Vosne-Romanee。1974年的春天,我如常到勃艮第採購,便順道到 Vosne-Romanee探訪 Henri。我們談及我能否購入他的酒,但他當時只出售入瓶不久的1972年,老實說那款酒的口碑當時不是 很好,曾被媒體抨擊過,英國的媒體更毫不留情。有趣的是,一位英國商人訂購了 Henri大部分1972年的酒,他最後取消了 訂單,我才可以幸運地將他的酒買回來!

之後您和Jayer的關係是如何發展的?

對於Jayer來說,70年代是辛苦經營期,釀出來的葡萄酒一年不如一年。先是1972年,這年也是我開始發展事業的一年,當時 我想:今年夠難了,從現在開始,以後只會變得越來越好了…接著是1973年,再次受到媒體抨擊,困難持續到1974年…但 是現在回首,Jayer每一個收穫季都釀出了美酒呢!1975年的酒勁很強,但是質地卻很複雜。到了1976年,它的口感完全讓人 震撼,齒頰留香。還記得跟Jayer在三藩市的一間餐廳見面時,當時他想給我們試試1977年的Richebourg,我不能拒絕但是侍 酒師卻很擔憂。因為這款酒本來很難賣,但當所有的侍酒師和餐廳的老闆品嚐了它的輕柔體質和優雅的口感後,他們都決定 在餐廳出售這款酒。那個年代很少人對勃艮第的酒感興趣,是Jayer令情況逆轉。即使那些年份稍遜的酒,他的勃艮第酒也 很受歡迎。Henri精心釀製每個年份的酒,從來沒讓我失窒。他真是一個大師!

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什麼是您和 Jayer的轉捩點?

1978年份的酒,別無他選。它是第一個完全受到美國媒體好評的酒!當時沒有互聯網,也沒有傳真機,如果不派發各式各樣 的宣傳單,根本就沒有人會知道。事實上,是美國讓 Jayer真正美名遠揚。我買下所有 Jayer能賣給我的酒,我看著這些酒, 覺得這是一個重大的投資!因為當我在1979年12月品嚐這些還在桶中的酒時,我心中有數這些酒是多麼的獨特。當時在美國 幾乎沒有人瞭解 Henri Jayer 的葡萄酒,所以1980年當我收到第一箱1978年份的酒時,我首先帶著樣品去加洲的幾個市場上去 推廣。我將1978年份的 Cros Parantoux推薦給一個在洛杉磯Greenblatt經營餐廳的顧客。他的餐廳在當地相當有名氣,所有好萊 塢和音樂人都經常去那裡買酒,他的其中有一個顧客是一間大唱片公司的高層。這位顧客在嚐過這款酒後,幾乎把其餘的存 貨買光!他甚至將這款非凡的Cros Parantoux告訴他在好萊塢的朋友和合作伙伴,我想你就都猜到結果了。這間餐廳的員工也 對這款酒好評如潮。所以,1978年這個年份對我和 Jayer來說真是個轉捩點!

不像Vosne-Romanee, Cros Parantoux和 Jayer有緊密的關係,這是為什麼呢?

1945年,Henri Jayer 和 Noirot-Camuzet太太簽訂為期十年的佃農(對分成果)土地租賃合同。他的責任就是去打理一個屬於 老太太的葡萄園和她所有財產。Henri可以得到50%的葡萄,以他自己的名義釀製成酒,並以桶裝酒出售。剩下的50%就歸 Noirot-Camuzet太太所有。1951年,Henri有能力買一小塊Cros Parantoux,其後他又買下了Roblot先生整個寂寂無名並已廢棄的 Vosne-Romanee葡萄園。1953年,年邁的Noirot-Camuzet太太將她手中另一小塊的葡萄園交給Henri。當時他一共有大約45公畝 (1.11英畝)的Cros Parantoux。至1956年,Henri將自己一部分的葡萄園進行了改種。1959年,Noirot-Camuzet太太去世,它將 所有的地產留給了她的堂弟Jean Meo,自此Henri Jayer和 Meo-Camuzet家族便結下不解之緣。很長一段時期Henri為他們的酒莊 釀酒。1970年,Robert Arnoux的妹妹將最後一塊可用的葡萄園賣給Henri,這代表他擁有72公畝(1.77英畝)的Cros Parantoux 了。Meo-Camuzet保留29公畝(0.71英畝)的葡萄園,他們和Henri是Cros Parantoux兩個擁有者。之後的幾年,Henri看到Cros Parantoux的卓越品質,一直在將Cros Parantoux的葡萄和其他葡萄進行混種,最終在1976年,他利用三分之四的Cros Parantoux 葡萄和Vosne-Romanee村莊的葡萄釀造了一種葡萄酒。1978年,Henri第一次專門把Cros Parantoux葡萄釀成了瓶裝葡萄酒並命 名為Cros Parantoux。我曾兩度品嚐桶裝的Cros Parantoux,又嚐過瓶裝的Cros Parantoux,它怎樣都能保持質素,展現魅力。我 敢保證,今次我放在拍賣會上的那瓶1.5公升Cros Parantoux,它將是你品嚐過的酒中,最出色的一款!

雖然我們上次討論過這個問題,但我還是不禁要問關於 Henri Jayer的 Echezeaux和現在的 Emmanuel Rouget,請您講多一點。

沒問題。我們要從 Eugene Jayger說起,他買了當時很有名的 Echezeaux,那個葡萄園就在Vosne-Romanee村莊外面。他去世的 時候,他的三個兒子 Georges、 Lucien和 Henri繼承了他的葡萄園並將它分成三份。 Lucien將自己那部分葡萄釀成酒,後來歸 Jayer-Gilles所有; Georges對葡萄園沒有興趣,因此 Henri將繼承的部份和Georges的部份,一共三分之二的葡萄園釀成了 Jayer 酒。每年 Henri都只釀一桶 Echezeaux,一經入瓶,根據法律規定,Henri 釀的酒一部分要以 Georges的名義出品,不能全部以 自己名義出品。其實,兩個商標所載的酒是完全相同的,Henri Jayer Echezeaux和Georges Jayer Echezeaux的酒並沒有區別。現 在的Emmanuel Rouget為 Georges釀造的Echezeaux也是同樣。他在相同的葡萄園種植,做著相同的事情。一直都是同一種酒, 同一款瓶裝,只是兩個不同的商標!

我們來談談 Bize-Leroy夫人,您是怎麼跟她見面並開始打理她的葡萄酒?

我在1986年有幸能與她見面。有一個來自洛杉磯,和我很要好的收藏家朋友,我在勃艮第的時候剛好他又在那裡,他便問 我有沒有興趣跟他一起去在 Auxey-Duresses的 Maison Leroy。同行的還有來自Lameloise餐廳(勃艮第其中一間米之蓮三星餐 廳),享負盛名的侍酒師 Georges Pertuiset,他介紹釀酒師Toto Rageot讓我認識。我們相處得很愉快,他還讓我嚐了一些無 與倫比的美酒!他覺得我對葡萄酒的品味不錯,我告訴他我是一個美國葡萄酒進口商。第二天,當我跟朋友在羅曼尼康帝 酒莊(DRC)時,我的秘書通知我立即致電給Leroy夫人。就這樣,我們約定下一週五在 Auxey-Duressess會面。她知道我進口 Henri Jayer的頂級葡萄酒到加洲,便問我能否為她在那兒找一個貨倉。真湊巧!在我貨倉旁邊正好有一個貨倉出售呢!1987 年2月,她來到加洲,將放在Napa 的 Wilson Daniel貨倉的葡萄酒運來,並問我可否作她的進口商。從那個夏季開始,我便進 口Maison Leroy1985年份的酒。1988年,她買下 Domaine Charles Noellat,僱用 Hospices de Beaune的釀酒師Andre Porcheret。之

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後,當她離開羅曼尼康帝酒莊,建立 Domaine Leroy時,我和她一起並肩作戰,幫助她的葡萄酒開拓比日本市場更小的美國市場!將近三十年了,我們依然是最好的朋友,她在我的電影,勃艮第的一年》中扮演著重要角色,這部電影真正展現出她的 實力,如今82歲的她依然健康開朗。

你精挑了一些 Domaine Leroy最現麗的頂級佳釀放在今次的拍賣會中,為什麼有這次的選擇?

NE MERCHANTS SINCE 18

就像一場頂級賽馬比賽,我認為最重要的是突出表現既穩定,但又引人入勝的品種,因此我選擇都是不俗年份的 Musigny,Chambertin,Richebourg和Romanee St. Vivant。無論從哪方面看他們都是頂級佳釀,完全展現了釀酒師的心血和 Lalou 風格,這些酒和 Henri Jayer的酒一樣,是由生物動力耕種和釀造,不經過濾(Lalou採用同樣方式)。我嚐過自己買的未經過 濾桶裝酒,過濾後賣給別的國家或進口商。但以無過濾著稱的Jayer酒是不同的,品質和水準甚至高於與它們的年份的酒,這 對於勃艮第來說尤其重要。如果你們也有一些她釀造的頂級葡萄酒,當你品嚐過其他酒莊的葡萄酒時,相比之下你便明白這 是完全不同風格的!例如本身就是一流葡萄酒的Nuits St. Georges,Pommard 和Volnay,僅僅因為 Lalou的神奇力量,它們就可 提升到其他的酒無可比嫓的層次。

最後,Martine,請您告訴我們,購買這些葡萄酒我們應懷著怎樣的期待呢?您以後還會把您的佳釀放在拍賣會寄賣嗎?

讓我鄭重地清楚的重申:這次是我最後一次寄售這類酒。我實在無法再從 Henri Jayer的葡萄酒中選出這樣頂級的種類。事實上,我自己的私人酒窖也差不多清空了,尤其是Cros Parantoux。我有幸品嚐過如此多款曾讓我如痴如醉、魅力非凡的葡萄酒,當然會留幾瓶供自己享用。但今次選出來寄賣的酒真的是我大部分的Jayer藏品,所以請你還可以擁有 Jayer的時候,便要好好珍惜它、享用它。順帶一提 Lalou的葡萄美酒:Domaine D'Auvenav是她的家鄉,這些酒都是她繼承自父母。我想這些酒應該在 Lalou家收藏了一段很長的時間吧。原來他們的那幢房屋是建在中世紀的!Domaine Leroy真是很好的選擇,可能的話,各位可以享用它每一個年份。我由此至終都很喜歡品嚐Domaine Leroy的葡萄酒,沒有改變,只是我有足夠的存量,想藉此與大家分享。Emmanuel Rouget的葡萄酒就是 Jayer的葡萄酒,我認為這些酒與 Henri當年釀造的一些葡萄酒**不遑多樣**。還有我收藏的其他酒,如Perrot-Minot和Meo-Camuzet (現在我已經不再經手了),以及我非常喜愛的 Pegau。我非常高興再次帶這著美酒來到香港呈獻給你們,我經常與美國一流的收藏家們享用這些酒,現在輪到中國的收藏家了,你們來品嚐一下吧!

Martine,謝謝您提供的所有精彩故事以及您睿智,讓我輕鬆完成了這20頁的採訪,但是我要寫的是一篇文章而不是一本書,因此我們可以稍後再討論…;-)

- Gil Lempert-Schwarz



446 Château Cheval Blanc - Vintage 1998

St. Emilion

1x12 bottle owc

"Subtle, complex and refined, with aromas of cherry, licorice, mineral, berry and other sweet, ripe fruit. Fullbodied and compacted, with masses of fine, silky tannins. Long, long finish." (98pts WS)

12 bottles per lot US\$5000-7000 per lot HK\$40000-56000

447 Château Haut Brion - Vintage 1998

Graves

1x12 bottle owc

"As reported over the last two years, this is a prodigious Haut-Brion. It exhibits a dense ruby/purple color in addition to a tight, but incredibly promising nose of smoke, earth, minerals, lead pencil, black currants, cherries, and spice. This full-bodied wine unfolds slowly, but convincingly on the palate, revealing a rich, multitiered, stunningly pure, symmetrical style with wonderful sweetness, ripe tannin, and a finish that lasts for nearly 45 seconds. It tastes like liquid nobility."(96pts)

據過去兩年的報告,已說明這瓶98年的Haut-Brion是 如何優越。在濃稠紅寶石/紫色之下,細緻緊密卻 瀰漫著令人難以置信的怡人煙熏、泥土、礦物、鉛 筆、黑加侖子、櫻桃和香料味,細味之下,醇醲隨 涓滴瓦解,漸漸浮現出豐饒、如層巒疊嶂的層次、 超然純淨、骨肉均稱,甜度美妙,單寧醇和成熟, 以及一個持續將近45秒的收結,餘韻裊繞。讓人在 □舌之間體會出高尚的滋味。(96分)

12 bottles

per lot US\$4000-6000 per lot HK\$32000-48000

448 Château Trotanoy - Vintage 1998

Pomerol

6 bottles different importer

"This structured, formidably-endowed, deep ruby/purplecolored, full-bodied, super-rich wine exhibits notes of toffee, truffles, and abundant blackberry, cherry, and currant fruit. It cuts a large swath across the palate, and possesses copious but sweet tannin as well as a chewy, muscular mid-palate and finish. This is a compelling effort from one of the great vineyards of Pomerol." (95pts)

此酒結構緊密,呈現一種渾然天成的深寶石紅、紫的色澤,酒體不但豐厚,甚至超乎沉常地豐滿,並 展示出拖肥糖、松露菌及大量的黑莓子、櫻桃、黑 加侖子香氣。此酒在味覺上的覆蓋範圍極度廣闊, 並提供滔滔不絕的甜美單寧,使中段的口感形成一 種近乎可嘴嚼、肌理豐碩的感覺。這是Pomerol葡 萄園區又一瓶出色之作,拚發出光芒四射的耀眼效 果。〈95分〉

12 bottles

per lot US\$2600-3500 per lot HK\$20000-28000

449 Vieux Château Certan - Vintage 1998

Pomerol

1x12 bottle owc

"A powerful, wonderfully toned red. Like a great javelinthrower. Lovely mineral, berry and violet aromas with hints of new oak. Full-bodied, with big yet silky tannins and a long, long finish." (95pts WS)

12 bottles

per lot US\$1800-2400 per lot HK\$14400-20000

450 Chambertin - Vintage 1988

Domaine Leroy

2crc

"Still primary with only the initial hints of secondary complexity coming through. The concentration of the fruit is immediately evident and carries through to the big, rich, intense, indeed massive flavors. The finish is powerful, robust and delivers exceptional length. The tannins are slightly edgy on the back end but there is so much sap that they are largely, if not completely buffered. Deep, stylish and classy wine that should live for decades. Undeniably one of the wines of the vintage." (95pts BH)

3 bottles

per lot US\$3500-5000 per lot HK\$28000-40000

451 Chambertin - Vintage 1990

Domaine Leroy

4crc, removed from owc

"The medium-to-dark ruby-colored 1990 Chambertin has a sweet blackcurrant and blackberry-scented nose. Medium-to-full-bodied, it has a soft entry that expands and coats the palate with intense red and black fruits." (94pts)

6 bottles

per lot US\$12000-16000 per lot HK\$96000-128000

452 Chambertin - Vintage 1999

Domaine Leroy

"This is one serious, backward and still largely inexpressive wine with its earthy and subtly spicy black fruit nose and medium plus weight flavors that drench the palate with extract and, at this point, ample supporting tannins on the wonderfully long and almost painfully intense finish." (96pts BH)

3 bottles

per lot US\$6000-8000 per lot HK\$48000-64000





453 Chambertin - Vintage 2002

Domaine Leroy

"A brooding yet phenomenally complex nose of truffle, red and black raspberry liqueur, a remarkable array of spices plus notes of underbrush, warm earth and humus introduce massive, powerful, stupendously intense and layered flavors that possess incredible balance for such a massive wine. This superbly rich effort is extremely light on its feet for such a big wine and the innate sense of underlying tension and overall balance make for one exceptionally impressive wine. This is still nowhere near its apogee and probably will need most of another decade before it realizes its full potential." (97pts BH)

2 bottles

per lot US\$4000-6000 per lot HK\$32000-48000

454 Clos Vougeot - Vintage 1996

Domaine Leroy

"The saturated ruby/purple-colored 1996 Clos de Vougeot has profound red cherry, rose, raspberry, and cinnamon aromas. Its medium-to-full-bodied, satintextured personality is highly structured and youthfully firm. This wine's flavor profile is composed of bright black raspberries, cherries, blackberries, and copious spices."(95pts)

6 bottles

per lot US\$3500-5000 per lot HK\$28000-40000

455 Clos Vougeot - Vintage 1997

Domaine Leroy

Iwisl, 1x12 bottle owc

"Its opulent full-bodied personality is crammed with sweet red cherries, tar, blackberry jam, juniper berries, and cloves. Its extraordinarily long finish displays copious round, ripe, and supple tannins." (96pts)

12 bottles

per lot US\$6500-8500 per lot HK\$52000-68000

456 Corton - Vintage 1991

Renardes, Domaine Leroy

"Wonderfully wild, sauvage, indeed even exotic fully mature aromas that are superbly complex are followed by big, rich and still slightly tannic flavors displaying an earthy intensity with a moderately firm background structure that is completely buffered by the copious extract such that the flavors seem velvety rather than tannic. A very impressive effort that offers real goût de terroir plus it will continue to improve even though the upside is now only marginal."(94pts BH)

6 bottles

per lot US\$3000-4000 per lot HK\$24000-32000

457 Corton - Vintage 1993

Renardes, Domaine Leroy 1x12 bottle owc

"This is finally beginning to display signs of coming around in our lifetime as the nose reveals the initial signs of maturity with its black fruit and violet-infused nose that is no longer completely primary. And the big, robust, powerful and exceptionally dense flavors are also beginning to soften and while the supporting tannic spine is still firm, it's no longer dominant on the gorgeously long finish."(93pts BH)

12 bottles

per lot US\$6000-8000 per lot HK\$48000-64000

458 Corton - Vintage 1996

Renardes, Domaine Leroy 1x12 bottle owc

"...displays fresh blackberry aromas. This satin-textured wine is lively, densely packed with red/black fruits, stones, as well as herbs, and has a firm, tannic finish." (94pts)

> per lot US\$6000-8000 per lot HK\$48000-64000

459 Corton - Vintage 1999

12 bottles

Renardes, Domaine Leroy removed from owc

"This has turned out to be every bit as good as the original cask sample suggested with its classic Renardes personality of an intensely earthy and almost "foxy" sauvage character to the black fruit nose that continues onto the powerful, rich, deep, long and compelling flavors that are notably ripe yet very pinot on the hugely long and palate staining finish."(97pts BH)

6 bottles

per lot US\$3500-5000 per lot HK\$28000-40000

460 Musigny - Vintage 1990

Domaine Leroy

2crc, removed from owc

"Wonderfully complex nose of spice, still completely primary black fruit all wrapped in ripe but not roasted earth notes. The massive flavors are big, robust and amazingly concentrated with incredible extract and even though there is so much extract, it is barely up to the task of buffering the prominent, indeed almost agressive structure. The stupendously long finish just explodes on the palate and arrives with a wonderful rush." (94?pts BH)

6 bottles

per lot US\$20000-30000 per lot HK\$160000-240000





461 Musigny - Vintage 1999

Domaine Leroy

"The fruit just explodes from the glass with a mindbending array of black fruits, spices and layer after layer of intensely wild yet at the same time refined flavors of earth and spice." (94-96pts BH)

3 bottles

per lot US\$10000-15000 per lot HK\$80000-120000

PARCEL LOTS 462-464

462Nuits St. Georges - Vintage 1993
Domaine Leroy
Iwisvl, Icc, Ix12 bottle owc
12 bottlesper lot US\$1800-2400
per lot HK\$14400-20000

- 463
 12 bottles
 per lot U\$\$1800-2400

 1wisl, 3wrc, 1x12 bottle owc
 per lot H\$\$14400-20000

 464
 12 bottles
 per lot U\$\$1800-2400
 - 2wrl, 1x12 bottle owc per lot HK\$14400-20000

465 Nuits St. Georges - Vintage 1990

Les Boudots, Domaine Leroy 2lbsl, 6crc

"Full-bodied, with layer upon layer of rich, unctuous Pinot fruit, this super-concentrated, voluptuously textured wine is so rich that the formidable tannin levels are nearly concealed. The finish goes on and on." (94pts)

6 bottles per lot US\$2600-3500 per lot HK\$20800-28000

466 Nuits St. Georges - Vintage 1999

Les Boudots, Domaine Leroy

1x12 bottle owc

"...reveals refined aromas of roses, violets, blueberries, and blackberries. This is a profound, highly concentrated, intense, elegant wine. Loads of cherries, blackberries, blueberries, and spices can be found in this awesomely fruit-dominated, harmonious offering. It is admirably long in the finish and reveals an outstanding structure." (94pts)

per lot US\$5000-7000

per lot HK\$40000-56000

12 bottles

467 Nuits St. Georges - Vintage 1996

Les Vignerondes, Domaine Leroy 1x12 bottle owc

"This wine has a bright, dark ruby color and an enthralling nose of roses, sweet black cherries, and stones. This extraordinary offering is full-bodied, silkytextured, opulent, and jam-packed with fat, intensely ripe red cherries, candied raspberries, minerals, and toasty oak flavors. It has stunning depth, complexity, sensuality, and refinement."(95pts)

12 bottles

per lot US\$3500-5000 per lot HK\$28000-40000

468 Pommard - Vintage 1989

Les Vignots, Domaine Leroy 1x12 bottle owc

"We might consider killing for a bottle of this. Has full tannins and full fruit, yet it's wonderfully balanced."

(96pts WS)

12 bottles

per lot US\$2400-3200 per lot HK\$20000-25600

469 Pommard - Vintage 1993

Les Vignots, Domaine Leroy lwisl, 1x12 bottle owc

"Exuberant, lovely, freshly crushed grape flavors. Tight and firm now, boasting an intriguing blend of pure cassis and some earthy notes. Long finish." (92pts WS)

12 bottles per lot US\$3000-4000 per lot HK\$24000-32000

470 Pommard - Vintage 1998

Les Vignots, Domaine Leroy 1x12 bottle owc 12 bottles

per lot US\$2400-3200 per lot HK\$20000-25600

471 Richebourg - Vintage 1999

Domaine Leroy

"The medium to dark ruby-colored 1999 Richebourg has a demure nose that leads to a broad-shouldered, powerful, concentrated personality. This muscular, masculine wine is packed with huge waves of black cherries, plums, and blueberries." (95pts)

6 bottles

per lot US\$9000-12000 per lot HK\$72000-96000



Lot: 471, 473



472 Richebourg

Domaine Leroy

- Vintage 2001 (92pts)	(2)
- Vintage 2002 (97pts)	(2)
Above 4 bottles	per lot US\$5500-7500
	per lot HK\$44000-60000

473 Romanée St. Vivant - Vintage 1999

Domaine Leroy

"It's quite curious but the strong oak toast that dominated the nose of the last bottle I tried was almost non-existent in this one, allowing the still discreet Vosne spice and dark fruit aromas free rein. The last bottle also displayed considerable wood influence on the round and rich flavors yet again, here that element was muted if not invisible as the powerful and concentrated mid-palate does not lack for finesse or balance on the wonderfully long and very firmly structured finish." (96pts BH)

6 bottles

per lot US\$8000-12000 per lot HK\$64000-96000

474 Savigny les Beaune - Vintage 1993

Les Narbantons, Domaine Leroy 1x12 bottle owc

12 bottles

per lot US\$2600-3500 per lot HK\$20800-28000

475 Vosne Romanée - Vintage 1989

Les Beaux Monts, Domaine Leroy 1x12 bottle owc

"...Coffee, tar and leather notes are followed by wonderfully rich if slightly austere, large scaled flavors that are quite powerful though at this stage, they are not especially nuanced. There is still tannin to be resolved on the long, intense, almost pungent finish. This is identifiably Vosne in character with the size and richness of a grand cru though it lacks the finesse of one. Still, a very impressive effort and still remarkably young and as such it should live for years."(92pts BH)

12 bottles

per lot US\$5000-7000 per lot HK\$40000-56000

476 Vosne Romanée - Vintage 1993

Les Beaux Monts, Domaine Leroy 1x12 bottle owc

"...is less exotic and more classically structured than the Vosne-Romanee Les Brulees, with a more backward, tannic personality. Splendidly concentrated, powerful, and pure, it is a compelling wine."(96pts)

10 bottles per lot US\$5500-7500 per lot HK\$44000-60000

477 Vosne Romanée - Vintage 1998

Les Beaux Monts, Domaine Leroy 1x12 bottle owc

"...has a fabulous bouquet with wonderful delineation, hints of bay leaf and rose-petals infusing the mulberry and wild strawberry fruit, developing a fabulous ferrous note with aeration. The palate is fresh and wonderfully poised, the acidity perfectly judged, utterly harmonious with a cashmere texture from start to finish." (95pts)

12 bottles

per lot US\$4500-6000 per lot HK\$36000-48000

478 Échézeaux - Vintage 1989

E. Rouget 1-5.5cm bc, 1x12 bottle ocb "Youthful, semi-pungent red and black fruits...earth, medium fruit...lengthy finish."(92+pts JK) 12 bottles per lot US\$5000-7000

per lot HK\$40000-56000

479 Échézeaux - Vintage 1990

E. Rouget 1x12 bottle ocb "So tight, yet so fabulous...should have opened this and double-decanted it about three hours earlier. Thanks, G!"(96+pts JK) 12 bottles per lot US\$10000-15000

per lot HK\$80000-120000







480 Échézeaux - Vintage 1993

E. Rouget 5wisl

"Stunning from start to finish, seamless in its silky texture, exotic and bursting with rose, violet, toast and spice character. Big and full-bodied, it remains extremely racy." (95pts WS)

6 magnums

per lot US\$7500-10000 per lot HK\$60000-80000

481 Échézeaux - Vintage 1995

E. Rouget

1x12 bottle ocb

"Remarkably supple and forward with elegant red fruits framed by traces of earth and a touch of oak followed by sweet, sappy, modulated, round flavors that offer excellent detail and fine length with only a touch of finishing astringency. While clearly still improving, this could be enjoyed now though I personally would wait for another few years." (91pts BH)

12 bottles per lot US\$3500-4800 per lot HK\$28000-38000

482 Échézeaux - Vintage 1997

E. Rouget

1x12 bottle ocb

"The medium to dark ruby-colored 1997 EÉchézeaux offers a nose packed with dark cherries and notes of grilled oak. This is a large, masculine, structured wine, crammed with blackberries and cassis." (91pts)

12 bottles per lot US\$3000-4000 per lot HK\$24000-32000

483 Échézeaux - Vintage 2000

E. Rouget

1x12 bottle ocb

"Gorgeously scented and wonderfully complex black fruit aromas trimmed in wood spice introduce forward, complex, intense, seductive, medium flavors that display excellent power. Relatively extroverted, ripe and long with robust finishing tannins buffered by plenty of sap."(91pts BH)

12 bottles

per lot US\$3000-3800 per lot HK\$24000-30000

484 Échézeaux - Vintage 2001

E. Rouget 1x12 bottle ocb 12 bottles

per lot US\$4000-6000 per lot HK\$32000-48000

485 Échézeaux - Vintage 2002

E. Rouget

1x12 bottle ocb

"Much deeper ruby though by no means dark. This is aromatically quite ripe and quite expressive with plenty of Vosne-style spice and pungent iron and earth aromas. The big, powerful and intense flavors are extremely rich sappy and firm with outstanding length. It's interesting that such a rich wine could be so fresh and the chewy finish is not only long but actually racy plus there is such good balance that this will be capable of 20 years of life."(93pts BH)

12 bottles	per lot US\$5000-7000
	per lot HK\$40000-56000

486 Nuits St. Georges

E. Rouget	
- Vintage 1995 1x12 bottle och	· (12)
- Vintage 2001 1x12 bottle och	· (12)
Above 24 bottles	per lot US\$2000-2800
	per lot HK\$16000-22400

487 Vosne Romanée

E. Rouget	
- Vintage 1995 1x12 bottle och	(12)
- Vintage 1997 1x12 bottle och	(12)
- Vintage 2000 1x12 bottle ocb	(12)
Above 36 bottles	per lot US\$2600-3500
	per lot HK\$20000-28000

488 Vosne Romanée - Vintage 1989

Cros Parantoux, E. Rouget 3-4.5cm bc, 1-5cm bc, 1x12 bottle ocb "This is an extremely impressive '89 with style, elegance, grace and solid power as the nose explodes with black Vosne fruit that is still mostly if not completely primary followed by rich, full-bodied, intense flavors that deliver a silky palate feel and a lovely, altogether velvety palate impression."(93pts BH)

12 bottles

per lot US\$10000-15000 per lot HK\$80000-120000





Lot: 480, 489



489 Vosne Romanée - Vintage 1993

Cros Parantoux, E. Rouget

"Racy, sleek i premier cru n, showing digital definition in every aspect of its flavor components. Loaded with sweet-tasting red berry character, and just a touch of wood and spice for added complexity. Very long, focused finish." (95pts WS)

3 magnums

per lot US\$7500-10000 per lot HK\$60000-80000

490 Vosne Romanée - Vintage 1995

Cros Parantoux, E. Rouget 1x12 bottle ocb

"The seductive Vosne-Romanée Cros Parantoux (one of my favorites) is an extremely spicy, exotic and sublimely elegant wine. It displays roasted, sweet Asian spices, minerals and super-ripe berries in addition to superb levels of red and black fruits. A touch of tar, hot, wet stones adds additional complexity. Refined and delineated, this wine serves as testimony to the winemaking skills of Emmanuel Rouget." (93-5pts)

12 bottles

per lot US\$9000-12000 per lot HK\$72000-96000

491 Vosne Romanée - Vintage 1997

Cros Parantoux, E. Rouget 1x12 bottle ocb

"...is an awesome wine. Medium to dark ruby-colored, it exhibits superb aromas of spices, hints of oak, and powerful, fresh red fruit scents. Extremely well-balanced, this medium to full-bodied offering is thick, broad, and well-extracted. Moreover, it exhibits a flavor profile loaded with chocolate-covered cherries, red fruit syrups, and copious quantities of vanilla-infused oak that linger through its impressively long finish. This is a wine that combines power with elegance. It will deliver pleasure early, yet evolve magnificently with cellaring." (94pts)

12 bottles

per lot US\$7000-9000 per lot HK\$56000-72000

492 Vosne Romanée - Vintage 2001

Cros Parantoux, E. Rouget

1x12 bottle ocb

"Explosive aromas of Vosne spice, fresh earth, soy and candied plum soar from the glass and the Cros does a better job of integrating the moderately toasty oak notes. It is also much more concentrated and one can literally smell the density as the powerful, complex, intense yet defined flavors offer impressive depth and persistence. This is really lovely if not incredible juice by the standards of this wine." (91pts BH)

12 bottles

per lot US\$7500-10000 per lot HK\$60000-80000

493 Vosne Romanée - Vintage 1989

Les Beaux Monts, E. Rouget 2-4cm bc, 1-4.5cm bc, 1x12 bottle ocb

"An expressive and highly perfumed nose that has now gone to a very pretty and impressively complex nose that features ample amounts of sous bois, spice, earth and fully mature red berry fruit that gracefully introduces elegant, pure and almost delicate flavors where the supporting tannins are completely resolved, all wrapped in a sappy and utterly delicious finish that exudes style and class." (93pts BH)

12 bottles

per lot US\$3500-5000 per lot HK\$28000-40000

494 Vosne Romanée - Vintage 1990

Les Beaux Monts, E. Rouget 1x12 bottle ocb	
12 bottles	per lot US\$6000-8000
	per lot HK\$48000-64000

PARCEL LOTS 495-496

495 Vosne Romanée - Vintage 1997

Les Beaux Monts, E. Rouget 1x12 bottle ocb

"...displays fresh aromas laced with spicy baked fruits. It is opulent, thick, rich, and sexy. Layers of cherry syrup, mocha, candied blackberries, and hoisin are found in its hedonistic, medium-to-full-bodied personality, as well as throughout its immensely impressive finish."(91pts)

12 bottles per lot US\$2400-3200 per lot HK\$20000-26000

496	12 bottles	per lot US\$2400-3200
	1x12 bottle ocb	per lot HK\$20000-26000

497 Échézeaux - Vintage 1988

H. Jayer wc

"Bright floral aromas, plenty of concentrated, vibrant plum, violet and rose petal flavors that linger. Supple and focused."(94pts WS)

亮麗的鮮花香氣,並提供密集而成熟的洋梨、紫羅 蘭及玫瑰花瓣等,即使味道亦滲透著上述各種的幽 香,剛柔並濟。〈94分 WS〉

1 magnum per per lo

per lot US\$7000-10000 per lot HK\$56000-80000



Lot: 497, 498, 499



498 Échézeaux - Vintage 1989

H. Javer wc

"The 1989 Henri Jayer Echezeaux was more gamy and a little figgy, more exotic than the other Ech's. It was very forward with a little tutti frutti there. Gil found 'yogurt' in the nose. The palate was big and hearty but both '89s showed some squareness, and that grainy, cola-flavored personality was also consistent for both."(93pts JK)

1 magnum

per lot US\$7500-10000 per lot HK\$60000-80000

499 Échézeaux - Vintage 1990

H. Jayer

scl

"The 1990 Henri Jayer Echezeaux had a lot going on in its nose. It was heavy and thick, beefy, brothy and foresty, with that citrus pitch and spice. It was like a forest sledgehammer, so thick and sweet, displaying that purple signature style. The palate was rich with endless acidity that was still somehow reined in. The palate was so rich, so saucy, so concentrated, so spectacular. It also had that cedary, foresty edge to its flavors. If the 1991 was a girlfriend, the 1990 was a bodyguard. "(97pts JK) per lot US\$9000-12000 1 magnum

per lot HK\$72000-96000

500 Échézeaux - Vintage 1994 H. Jayer 6 bottles

per lot US\$11000-15000 per lot HK\$88000-120000

501 Échézeaux - Vintage 1995

H. Jayer

1x6 magnum ocb

"...deeply earthy and very animale nose that is just beginning to display some secondary nuance on the densely fruited nose excellent concentration and much better phenolic ripeness than many '95s powerful, delicious and still firm long finish."(93pts BH)

6 magnums

per lot US\$30000-38000 per lot HK\$240000-300000

502 Nuits St. Georges - Vintage 1978

Les Meurgers, H. Jayer

outstanding color and condition

"...brilliantly complex with a classic aged burg aromas of earth, damp leaves and no trace of sous bois followed by velvety, incredibly seductive flavors offering stupendous richness, fantastic complexity and knock out length. The finish is pure silk with only the subtlest trace of background rusticity that reminds one that this is Nuits and not Vosne." (94pts BH)

1 bottle

per lot US\$3000-4000 per lot HK\$24000-32000

503 Nuits St. Georges - Vintage 1986

Les Meurgers, H. Jayer

1 magnum

per lot US\$3000-4000 per lot HK\$24000-32000

504 **Richebourg - Vintage 1978**

H. Jayer

1x3 bottle owc, outstanding color and condition

"The 1978 Richebourg was incredible, consistent with the Échézeaux except there was more earth here and a touch of toll house sweetness. The t 'n a were huge vet fine, and the palate was more amazing than Spider Man with its huge, massive, intense and awesome impression. Flavors of vitamin, game, musk and the richest, most luscious fruits blessed our palates. I wrote 'wow,' and noted its huge and massive qualities again. It felt like the Terminator had showed up, because it was going to be tough for anything to top this. It was another Eric '100...."(99pts JK)

這瓶1978年的Richebourg,跟同莊的另一瓶Échézeaux 有著令人難以置信的一致性,但更多了從土壤而來 的濃烈氣息而且益發甜美。酒體宏大但極為幼細, 口 感比蜘蛛俠電影更令人驚奇,龐然、豐厚、強烈 而且非常動人。味道帶著野味、麝香,還有各種甜 美多汁的水果,仿佛都是為了討好我的味蕾。那種 壯麗,實在令人拍案叫絕。〈99分 JK〉

3 bottles

per lot US\$35000-50000 per lot HK\$280000-400000

505 **Richebourg - Vintage 1981**

H. Jayer lbsl

"The 1981 H. Jayer Richebourg was another wine from a vintage that most people have written off by now. Its nose was shier with some alcohol and mineral aromas up front. There was a touch of supportive, green stalk, a flash of plum and red fruits, and a light cedar edge. The palate was taut and on the citrusy side of the flavor wheel; red grapefruits, in fact. There was nice vim but less vigor here, but the wine was rock solid and in a good spot right then and there...it held well for at least an hour. It was excellent for that first hour, but ultimately very good. "(92pts JK)

1 bottle

per lot US\$6000-8000 per lot HK\$48000-64000



Lot: 504, 506



Additional Lot: 306

506 Richebourg - Vintage 1985

H. Jayer wisl

"Heady and wonderfully perfumed of largely primary fruit notes lead to quite dense and still completely fresh flavors of simply unbelievable depth and length. All the more remarkable is how fresh and young this remains with only hints of secondary notes to be found and the velvety finish goes on and on. I could taste this the next day and the ethereal nose is simply haunting and it's frankly difficult to really do justice to the sheer breadth of expression. A wine for the ages and one that should live 25 years, something very few '85s can aspire to. Consistent notes."(97pts BH)

散發著由大量清新水果味道組合而成的悠揚的酒香,收結呈現如天鵝絨般的幼滑口感。整體表現如此「年青」,確令人難以置信它已經陳年超過二十年。而那令人難以忘懷的恰人酒香,更像一直在你口腔內縈繞不散,直到第二天,還是滿帶酒香似的。一般 85年的產物的陳年能力相對不高,但此酒卻與別不同,相信還可再多儲存25年或以上。(97分 BH)

1 magnum

per lot US\$26000-35000 per lot HK\$200000-280000

 507
 Vosne Romanée - Vintage 1976

 H. Jayer
 outstanding color and condition

 1 magnum
 per

per lot US\$4000-6000 per lot HK\$32000-48000

508 Vosne Romanée - Vintage 1993

H. Jayer

"The '93 Jayer Vosne is perhaps one of the best Vosne villages level wines I have ever encountered with beautiful and still entirely fresh and spicy aromatics, rich, intense, beautifully textured and nuanced flavors plus superb length. This is just flat out terrific and will require at least another 3+ years to really be at its best." (90pts BH)

3 bottles

per lot US\$5000-7500 per lot HK\$40000-60000



509 Vosne Romanée - Vintage 1978

Cros Parantoux, H. Jayer outstanding color and condition

"Similar profile to the Échézeaux and absolutely fabulous deep and pungent, with much more liqueur to the nose, roasted meat, and divine purple fruit and vitamins silky spice to the nose Bipin said that it was one of the great wines of all time.' The Jayers were also the only Burgundies that really stood out still after theRhône flight..."(99pts JK)

跟同系的Échézeaux何其相似,同樣帶著妙不可言 的深度和刺激,但擁有更多如香甜酒、烤肉及極優 質的紫色水果的味道,還有柔和的香料氣味滲到鼻 腔。Bipin認為這是史上最偉大的葡萄酒。這Jayers同 時是唯一能在喝過一系列隆河佳釀之後,依然還能 屹立的布根地佳釀。〈99分 JK〉

1 magnum

per lot US\$20000-28000 per lot HK\$160000-220000

510 Vosne Romanée - Vintage 1985

Cros Parantoux, H. Jayer 2cuc

"The nose seeped black fruits in that deep, dark Jayer way, along with minerals, earth, leather and crushed granite. The nose seemed endlessly deep, and the palate backed it up with rich yet still taut fruit, black and purple, along with leather and spice and everything nice, retaining an elegant, caressing finish. This was still a big wine by '85 standards, and why Jayer is considered to have made some of the best wines from the vintage." (95pts JK)

2 magnums

per lot US\$30000-40000 per lot HK\$240000-320000

511 Vosne Romanée - Vintage 1987

Cros Parantoux, H. Jayer spc

was anoi

"It was another masterful wine from the master himself. Jayer is vintage-proof! Year after year, he produces, and his wines start to get magical around age twenty never drink them young! The 87 had a phenomenal nose of purple and rose flowers mixed with Thai peanut, carob and musk. There was great pitch to its elegantly sweet fruit. The wine was pure, delicate yet strong. Rich, round and delicious, there was bright fruit and vitamin flavors, bordering on a benevolent metal/minerals thing. This was still great wine."(93pts JK)

1 magnum

per lot US\$7000-10000 per lot HK\$56000-80000



Lot: 509, 510, 514



Additional Lots: 513, 546

512 Vosne Romanée - Vintage 1988

Cros Parantoux, H. Jayer

"The 1988 was the first and only wine to show a hint of gamy maturity, that kinky, fleshy style that Jayer transforms into after age twenty or so, plus or minus depending on the quality of the vintage. The 1988 was very sexy, just starting to show some flesh, sweet in its purple and with a splash of vitamins as well. The classic Jayer musk and kink were there, and the palate was chewy and fleshy, no easy task to achieve in 1988, which is a rugged, tannic, structure first vintage. The 1988 was tasty as well. Its delightful drinkability and approachability stood out in this first flight. While the 1988 might not get much better, score one for Jayer. The 88 should still have a reasonably long plateau ahead of it, to be clear." (94pts JK)

在陳存二十多年之後的今天才能讓我們領略到,這 1988年份,原來是Jayer釀酒生涯中第一個及唯一一 個年份,在其作品中呈現出那種既成熟又清新的獨 特酒感的。此酒令人感覺相當性感,亦甚為清新甜 美。典型Jayer出品的麝香味當然不會缺少,在口腔 內更有如吃肉的感覺,因為1988年是很粗獷、單寧 強勁的一年,要達到這個效果殊不容易。1988年亦 是很好喝的,不單適合飲用,又平易近人。這1988 年份已經好得不能再好了,也正是Jayer的皇牌。 明顯地,此1988年份仍可陳存一段頗長的時間。 (94分JK)

3 bottles

per lot US\$10000-15000 per lot HK\$80000-120000

513 Vosne Romanée - Vintage 1990

Cros Parantoux, H. Jayer

"Still ruby to the edge. Absolutely killer nose of stunning complexity, ripeness yet beautiful purity followed by hugely spicy, opulent, dense and rich flavors of real breed and unmistakable class. This is still youthful if no longer young with a finish that is undeniably of grand cru quality and epitomizes power without weight. but beginning to drink well now. While this can be approached now, it will need another 7 to 8 years to really be at its best and it should hold at this superlative level for years. Consistent notes." (96pts BH)

酒邊仍如寶石的暗紅。驚人地複雜的香氣實在令人 措手不及,酒香成熟而精純,繼而是濃濃的香料 味,豐滿、醇郁的味道,完美得找不到任何的瑕 疵。這是一瓶仍然年輕的酒,撇開酒體重量不說, 假以時日,這酒定會展示出更多屬於Grand Cru級數 的品質特性,但現在飲用也不嫌早,只需多待七至 八年才進入高峰,往後還應可久陳一段很長的日子 呢。〈96分 BH〉

3 bottles per lot US\$18000-24000 per lot HK\$144000-192000 514 1 magnum scl

515 Vosne Romanée - Vintage 1992

Cros Parantoux, H. Jayer

"A slightly under ripe nose that is still fresh and displaying only the beginnings of secondary aromas that lead to wonderfully complex, medium weight flavors and plenty of length. A beautiful wine in the context of the vintage and while many '92s are now beginning to crack up, this has just now begun drinking well and if you prefer your red Burgundies on the softer side, this could be held for another 5 years without fear." (90pts BH)

3 bottles

per lot US\$9000-12000 per lot HK\$72000-96000

516 Vosne Romanée - Vintage 1993

Cros Parantoux, H. Jayer

"A magnum of 1993 Jayer Vosne Romanee Cros Parantoux came, and what a magnum it was. It was even better than the great magnum we had together in New York four months prior. Its nose was killer, wound and coiled like a king Cobra. Incredible purple fruits and a wicked, enchanted forest combined for a most complex nose, which also had great spice and sexy musk. While still an infant, especially out of magnum, its acidity was by far the best of the night up until this point, and the wine needed way more time. Chris remarked that it 'had no business being open,' as it was so young, but he still appreciated its greatness. Very '93 with is earth and vitamin qualities, this was super serious stuff." (97+pts JK)

6 bottles

per lot US\$26000-35000 per lot HK\$200000-280000

517	6 magnums	per lot US\$50000-70000
	1x6 magnum ocb	per lot HK\$400000-560000

518 Vosne Romanée - Vintage 1994

Cros Parantoux, H. Jayer

1x12 bottle ocb

"... very ripe flavors displaying hints of Vosne spice supported by ripe tannins and good acidity. The flavors have a reserved, almost brooding quality to them. The length is superior to that of the Beaux Monts and the additional ripeness suggests that this will age more gracefully too. The finishing tannins are firm but not green and the finish shows good if not exceptional richness."(90pts BH)

12 bottles

per lot US\$26000-35000 per lot HK\$208000-280000





519 Vosne Romanée - Vintage 1995

Cros Parantoux, H. Jayer 1x12 bottle ocb

"Deep, rich, expansive fruit offering intriguing notes of wonderfully rich Vosne spice and packed flavors displaying solid structure and ripeness. Rich, long and quite tannic at this point though the tannins are round and there is no evidence of any astringency. The pieces are all in place for a long, slow evolution and if this can develop additional complexity over time, my score may be conservative." (92pts BH)

12 bottles per lot US\$40000-60000 per lot HK\$320000-480000

 520
 6 magnums
 per lot US\$50000-75000

 1x6 magnum ocb
 per lot HK\$400000-600000

PARCEL LOTS 521-522

521 Vosne Romanée - Vintage 1996

Cros Parantoux, H. Jayer 1x12 bottle ocb

"Young, young, young and so tight, observed Chris at first, and yes, he was talking about the wine. Wilf found it impressive. This magnum was not marred by some of the sulfur or gas that I had previously encountered a couple of times with this wine, which was good news for me, as I had almost written this vintage of Jayer Cros P off. It was staggeringly concentrated, especially for a 1996, and flirted with a California impression. Aromas of anise and black cherry jam dominated the nose, which was almost Chunky soupy with its thickness. The palate was very wound and very New World, with a thick finish and lots of cola flavors. There was a muscly, monolithic edge to this infant of a red."(95+pts JK)

	12 bottles	per lot US\$50000-75000	
		per lot HK\$400000-600000	
522	12 bottles	per lot US\$50000-70000	
	1x12 bottle ocb	per lot HK\$400000-560000	
523	6 magnums	per lot US\$60000-80000	
		per lot HK\$480000-640000	
524	Vosne Romanée - Vintage 1997		
	Cros Parantoux, H. Jayer 1x12 bottle ocb		
	12 bottles	per lot US\$35000-50000	
		per lot HK\$280000-400000	

per lot US\$35000-48000

PARCEL LOTS 526-528

12 bottles

526 Vosne Romanée - Vintage 1998

Cros Parantoux, H. Jayer

1x12 bottle ocb

"A little more funk here in a good, animalisitc, mushroomy way not as clean as the Cathiard has a stemmy and cinammon edge to it a tweak of natural gas with a red and violet floral profile pinch of tang to the nose that crosses over to the yeasty side of things rounds out into a meaty and long nose and was by far the most complex of the first flight rich palate with excellent black and purple fruit flavors, spice and length an excellent wine - complex and complicated, tremendous richness of fruit to the palate great, long tannins."(94pts JK)

		per lot HK\$280000-380000
527	12 bottles <i>1x12 bottle ocb</i>	per lot US\$35000-48000 per lot HK\$280000-380000
528	12 bottles <i>1x12 bottle ocb</i>	per lot US\$35000-48000 per lot HK\$280000-380000

529 Vosne Romanée - Vintage 1999

Cros Parantoux, H. Jayer

Iwrl, 1x12 bottle ocb

"Ooh la la, ah oui oui. The 1999 Jayer Vosne Romanee Cros Parantoux redefined the word sexy. Martine hailed it as a 'wild beast,' and Gil observed, 'gunpowder and Chinese black oolong tea.' There was an ocean of fruit here; one had to swim through it to find structure on its shores. This was 1999 at its finest. The pitch was insane, shattering my nose as if it was meant to be an ear drum, and its perfume lingered like memories of a perfect home-cooked meal from Mom. While adolescent, its creamy, purple fruit said it was ready for the draft, and its nose was described as 'fireworks,' a 'chameleon,' and 'spearmint.' Thierry hailed it as 'brighter, better and fresher' than the great 1990, a bold statement, indeed. Its flavors were dessert-y without being sweet – decadent, exotic, hedonistic, take your pick. Gil observed, 'caramel crème brulee,' and beef and citrus tried to join the party. This wine was bordering on pornographic, and we were all...in awe :). "(98pts JK)

12 bottles

per lot US\$65000-85000 per lot HK\$520000-680000





530 Vosne Romanée - Vintage 2000

Cros Parantoux, H. Jayer 1x12 bottle ocb 12 bottles

per lot US\$40000-60000 per lot HK\$320000-480000

531 Vosne Romanée - Vintage 1994

Les Beaumonts, H. Jayer 1x12 bottle ocb 12 bottles

per lot US\$12000-18000 per lot HK\$96000-144000

532 Vosne Romanée

Les Brulées, H. Jayer - Vintage 1986 (90pts)

- Vintage 1987 (92pts)

Above 2 magnums

magnum (1) magnum (1) per lot US\$12000-16000 per lot HK\$96000-128000

533 Échézeaux - Vintage 1992

*H. Jayer for Georges1x12 bottle cob*12 bottles

per lot US\$6000-8000 per lot HK\$48000-64000

534 Échézeaux - Vintage 1996

H. Jayer for Georges 1x12 bottle ocb

"Deep, bright ruby-red. Explosive nose combines dark berries, kirsch, violet, spice and smoked meat. Sweet, sappy and large-scaled, but with great delineation of flavor for a wine of this size." (93pts IWC)

12 bottles

per lot US\$24000-32000 per lot HK\$200000-256000

535 Échézeaux - Vintage 1997

H. Jayer for Georges 1x12 bottle ocb

"Gorgeous nose full of breed, ripe fruit dripping with plums, black cherry cassis, mocha, chocolate, light stones, light minerals, even a hint of cedar lots of alcohol on the palate - a soul-warming finish with silky, hidden tannins not a lot of overripeness/sweetness that plague many 1997s right now Rudy found the wine 'a little square' tight and young out of the bottle definitely needed a little more air than our thirst allowed opened up in a leathery way as some red fruits emerged gets fleshy and very drinkable but lacks the stuffing to be a long, longlived Burgundy was the consensus gets a little spicier and meatier, and the alcohol and spice kick hold in the glass, which was a good sign."(93pts JK)

12 bottles

per lot US\$18000-24000 per lot HK\$144000-200000

536 Richebourg - Vintage 1990

Méo-Camuzet

4lbsl

"Flirts with a perfect 100 score. Good solid color, with lovely violet, perfumy, floral aromas and the sort of supple, ultrarich, ripe, smooth, creamy texture that you expect top-flight red Burgundies to deliver. Could give a run to such prized wines as the Domaine Leroy RomanéeSt.-Vivant. Tempting now, but should only improve with age." (99pts WS)

只差那一點點便成完美的100分佳釀。酒色結實晶 瑩,酒香如繁花,帶有頂級布根地葡萄酒應有的柔 軟、濃郁、成熟、順滑及如奶油般的特有質感。可 以跟Domaine Leroy的名釀Romanée-St.-Vivant較一日長 短。雖然現在已經非常誘人,但再經陳存後表現定 會更佳。(99分WS)

4 bottles

per lot US\$7000-10000 per lot HK\$56000-80000

per lot HK\$40000-56000

537 Richebourg - Vintage 1991

Méo-Camuzet 6vlbsl "...lean and spiny with a lot of leather, minerals and purple/black fruits..."(93pts JK) 6 bottles per lot US\$5000-7000





Lot: 536, 537



538	Chambertin - Vintage 2003		
	Clos de Bèze, Vieilles Vignes, F	Perrot-Minot	(2)
	Vieilles Vignes, Perrot-Minot		(2)
	Chambolle Musigny		
	- Vintage 2003 La Combe d'O	rveau, Vieilles	(12)
	Vignes, Perrot-Minot 1x12 bott	tle ocb	
	Charmes Chambertin		
	- Vintage 2003 Vieilles Vignes,	Perrot-Minot	(12)
	1x12 bottle ocb (96pts WS)		
	Clos Vougeot		
	- Vintage 2003 Perrot-Minot 1.	x12 bottle ocb	(12)
	(94pts WS)		
	Mazoyeres Chambertin		
	- Vintage 2003 Vieilles Vignes,	Perrot-Minot	(12)
	1x12 bottle ocb		
	Nuits St. Georges		
	- Vintage 2003 La Richemone,	Vieilles Vignes	(12)
	Perrot-Minot 1x12 bottle ocb	0	
	Above 64 bottles	per lot US\$600	00-8000
		per lot HK\$48000-64000	

539 Auxey Duresses Blanc - Vintage 1993

Les Boutonniers, D'Auvenay (Leroy) 1x12 bottle owc 12 bottles per lot US\$1400-1800 per lot HK\$11200-14400

540 Auxey Duresses Blanc - Vintage 1989

Les Clous, D'Auvenay (Leroy) 6sos, 1x12 bottle owc 12 bottles per lot US\$1500-2000 per lot HK\$12000-16000

541 Auxey Duresses Blanc - Vintage 1999

Les Clous, D'Auvenay (Leroy) 1x12 bottle owc 12 bottles

per lot US\$1800-2400 per lot HK\$14400-20000

542 Chevalier Montrachet - Vintage 1996

D'Auvenay (Leroy)

"The 1996 Chevalier-Montrachet from Domaine d'Auvenay is mindboggling. Fresh, lively, and perfumed aromas of minerals, spicy oak, and touches of candied orange rinds give way to a velvety, full-bodied, massively ripe, and hugely concentrated personality. This wine's purity, precision, delineation, and focus render its citrus fruit-infused minerality almost lace-like. At present a touch austere, it possesses unbridled power, intensity, and concentration of fruit. It should hit its stride around 2010, and last until well past 2020."(98pts)

3 bottles

per lot US\$5000-7000 per lot HK\$40000-56000

543 Chevalier Montrachet - Vintage 1998

D'Auvenay (Leroy) removed from owc

"Deep golden. An intensely aromatic and expressive white flower fruit nose framed in ample oak is followed by opulent yet superbly detailed flavors of stunning intensity, wonderful elegance and the unmistakable finesse of great Chevalier. This is really quite dense and almost unctuous yet the acidity is so bracing that this seems light on its feet rather than heavy." (94pts BH)

6 bottles

per lot US\$6000-8000 per lot HK\$48000-64000



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544 Meursault - Vintage 1999

Les Narvaux, D'Auvenay (Leroy) 1x12 bottle owc

"...is light-to-medium-bodied, concentrated, and refined. It has outstanding depth to its stone, pear, and mineral flavored personality, as well as an extremely long, pure finish." (90pts)

12 bottles

per lot US\$5000-7000 per lot HK\$40000-56000

545 Corton Charlemagne - Vintage 1992

Domaine Leroy 1x12 bottle owc

"This is a wine that I've had numerous times since its release and this most recent bottle was consistent with prior impressions with its now deep golden color and expressive mineral and secondary fruit aromas that are laced with ample amounts of menthol and petrol. The broad-shouldered flavors are equally big, rich and powerful with plenty of fat to buffer the moderate acidity. The Leroy Corton-Charlemagne normally offers better detail than this but there is no doubting the concentration, sève and superb density."(92pts BH)

12 bottles

per lot US\$7000-10000 per lot HK\$56000-80000





