



HOSPICES
DE BEAUNE

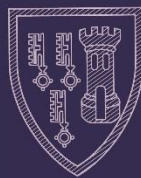
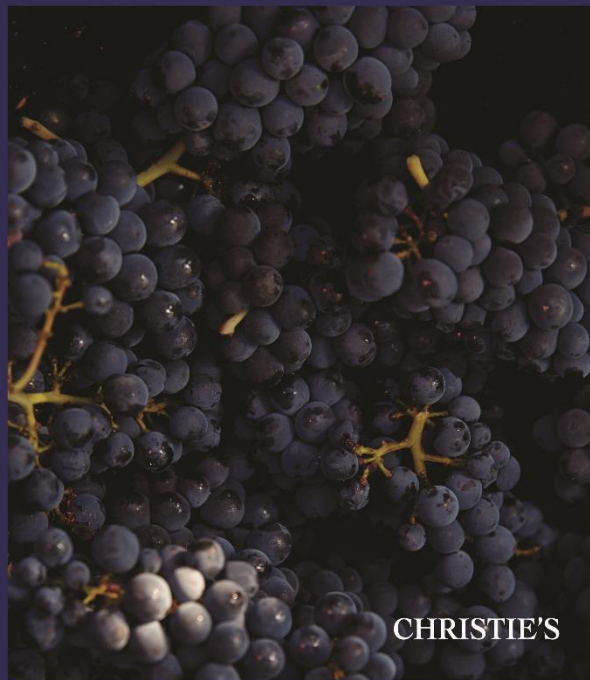


CHRISTIE'S

156th HOSPICES DE BEAUNE

WINE AUCTION

20th NOVEMBER 2016



**156^e Vente des Vins
des Hospices de Beaune**

20 novembre 2016

L'abus d'alcool est dangereux pour la santé. A consommer avec modération.

As this press release is being prepared, The Hospices Civils de Beaune are going through a period of great sadness brought about by the sudden disappearance of their director, Mr Antoine JACQUET.

Mr JACQUET dedicated 28 years of his professional life to this atypical establishment where he was capable of both managing the evolution and modernisation of the hospital and also its historical and viticultural heritage. The wine domain, the historic museum and the hospital activities have always been in great interaction. Successive earnings from the wine auctions have allowed the Hospices Civils de Beaune to offer themselves modern equipment adapted to each stage of their historical development.

The latest work in progress, where Antoine JACQUET was at pains to ensure that all went well, is the restructuring and enlargement of the Hospital Centre. Work on this began in 2014.

While the festivities linked to the Wine Auction on 20th November 2016 will be unchanged, everyone present will spare a thought for the man who presided over the destiny of this institution of which he was so proud.

Bernadette AUNE
Acting Director



THE 2016 BURGUNDY VINTAGE AT THE HOSPICES DE BEAUNE

As seen by Ludivine Griveau, vineyard-manager and winemaker Domaine des Hospices de Beaune

A Vintage “feeling good in its skins!”

Climatology

Winter 2015-2016 in Burgundy was rather mild with temperatures for the most part above seasonal averages. Temperatures were mild to the extent that, here and there, almond trees were in blossom at end February.

Spring took a long time to arrive, despite an early March that was quite clement. The lack of cold weather was not matched by the rainfall that was often intense, frequent and short-lived.

The rest of spring did not increase average temperatures. April was colder and less sunny... until 27th April with its unprecedented frosts that affected almost all of Burgundy. At that date, the landscape was just starting to change colour and certain leaves were already well spread. The *Saints de Glace* (Ice Saints, 11-13th May) were therefore awaited with trepidation. In the end, temperatures increased significantly during May and rainfall as well: between April and end June, excess rainfall reached almost 90% and sunshine was down throughout the Burgundian landscape.

The Mâconnais suffered hailstorms on two occasions. Chablis was not spared later in the season.

At that moment of the year, the 2016 rate of vine development was situated in the rather “late” average over the last 10 years. Vegetation followed totally irregular development during the first weeks of May and June: growth was very variable from one vine parcel to another as a function of the intensity with which the frost had struck. Quantities of fruit were unpredictable and the weather during vine flowering was to be decisive.

It was to be in July that summer arrived and settled in, with radiant sunshine and summery temperatures above seasonal averages. The vines still showed incredible resistance... As in 2015 during the summer months, rain did not fall very often and sometimes it was just a few millimetres.

So, Burgundy rejoiced to relive a hot and sunny summer, for it had to be admitted that the quite ‘chaotic’ spring had damaged morale.

August was up to normal with low precipitations which arrived at the right moment for the needs of the vines. September followed suit in this hot summer and also saw its average temperature 2°C higher than seasonal norms.

As each vintage creates its own individual story, the decisions on harvesting dates proved difficult and decisive: this was heterogeneous from one parcel to another and habits were overturned regarding previously accepted picking sequences; Pinot Noir galloped ahead while Chardonnay slowly turned golden... More than ever, ripeness testing and tasting of berries were indispensable. We made the choice of performing these activities throughout the domain: on 117 parcels.

At the very beginning of September we started our ripeness tests and the crop was healthy, with Chardonnay seeming a little behind Pinot Noir; this needs to be underlined. Grape healthiness was really superb, the forecast weather better than clement and we had all the time to pick the grapes at perfect maturity.

On **19th September** we picked our Pouilly Fuissé and on **20th September in Côte de Beaune** our first Pinot Noir grapes. At the same time, ripeness tests continued for Chardonnay. The very first Chardonnay grapes were to arrive at the vat house on 26th September.

All grapes, of course, went over a sorting table. We could note that the crop was a little more abundant than foreseen (excluding frost-damaged sectors). Another striking feature was the confirmation of what tasting of Pinot Noir berries and skins had allowed us to forecast: the grapes were extremely flavoursome, tannins and skins were supple and pleasant and colour seemed well extractable.

So it was with a vintage feeling “good in its skin(s)” that our vinifications started off to a real roll of the drums!

The vegetative cycle

The first green shoots were observed in the first ten days of April. Frost on 27th April slowed down or even blocked growth in some cases for up to several weeks. The vines had to recover gently. Time did its job ...

In mid-May, vegetation resumed irregularly its vegetative cycle. So, towards the 15th, good, well-opened leaves (re)appeared. The great irregularity of temperatures in May and June was to engender irregular vine flowering from one sector to another, but the good weather slots occurred at the right moments so that flowering could be contained within 8 to 10 days.

In the frost-damaged sectors, we were prudent regarding disbudding and shoot thinning because, already, fruit development itself seemed not very abundant. On the other hand, non-frost-damaged vines showed good fruit development and were therefore managed in our usual way: with preliminary shoot selection, thinning and disbudding.

It was mid-July before bunches were fully formed and set. As for the previous year, days were hot and dry, there was some breeze and so leaf-thinning decisions were made sparingly. In fact, areas of scorched grapes were noted, even before removing leaves. We found some scorching, nevertheless, but much less than we might have feared. Vines resisted incredibly.

In terms of pressure from cryptogamic diseases, it was mildew which gave most cause for concern this year, with pressure at historic levels. The weather and our parcel by parcel observations guided us in the decisions regarding spray treatment frequencies. Heavy rainfall did not make the task easier for us as we sometimes had difficulty gaining access to the parcels. Things got better from July; the gamble paid off and we did not have mildew on formed bunches.

Good, healthy foliage was to provide intense and consistent photosynthesis both for Pinot Noir and Chardonnay, allowing the two grape varieties to gain impressively in maturity and concentration. In this way, the stage of 100% *veraison* was achieved in early September. The condition of foliage was excellent. Not a single parcel gave up the fight and the completion of ripening could be envisaged with serenity.

The whites: at this stage, we have wines full of flavour with white fruit aromas; they are still fermenting at the whim of their natural yeasts; they are tonic and acidities have remained natural. Terroir characteristics appear well respected.

The reds: colour is rather deep, with lovely purple nuances. The level of acidity is satisfactory and the tannins very silky, full and round; in this sense, maceration was managed so as to gently extract tannins while respecting the richness of fruit. At the start of ageing, many intense aromas of fresh red fruits are to be found (strawberry, blackberry, raspberry) and barrel ageing will contribute to enhancing the tannins present.

THE 2016 BURGUNDY VINTAGE **2016 An Amazing Turnaround**

Jasper Morris, Master of Wine and Christie's Wine consultant, offers his first impressions about the 2016 vintage, with Ludivine Griveau, régisseur of the Hospices de Beaune domain.

The first half of the growing season was the most difficult in living memory, the second half as close to perfect as anybody could have hope for. Despondent faces at the end of June displayed relief by the end of September. The old expression 'juin fait la quantité, septembre fait la qualité' was never truer.

There were hailstorms in the Mâconnais, though the Hospices de Beaune's cuvée of Pouilly-Fuissé was spared, and in Chablis but the Côte d'Or was largely spared from this scourge. However the morning of 27th April changed everything. A cloudless night caused temperatures to drop below freezing – not by much, but the effect was more like a winter freeze than a spring frost. A huge swathe of vineyard was affected including many famous vineyards in the Côte de Nuits while the Côte de Beaune bore the worst of it – especially Savigny-lès-Beaune and parts of Pommard, Beaune and Meursault.

Erratic weather conditions in the weeks that followed prevented the vines from setting a second crop where the first had been destroyed. There was also severe pressure from mildew but vigilant work from the Hospices' team of growers prevented any significant damage.

Finally, on Wednesday 22nd June came the first signs of summer with bright blue skies and real heat. From late July, throughout August and into September the weather was glorious, with a succession of golden sunny days as an Atlantic high protected France. Every so often the high gave way long enough to allow a day or two of cooler rainier weather, providing much needed sustenance, but in general conditions were hot, clear and sunny without much humidity.

The reds were more advanced than the whites, the vines themselves looked in fine condition but there were pitifully few bunches to be seen. The continuous sunshine enabled the grapes to ripen beautifully, for the uneven maturity to begin to come together, and to prevent disease.

The exceptional late summer weather continued through until some heavy rain overnight 14th/15th September and some showers over the next few days – welcome rain on the whole to relieve the vines which were starting to suffer from hydric stress and to reinvigorate the ripening process.

Picking started, earlier than originally expected, at the Hospices on Monday 19th September for the Pouilly-Fuissé after which the reds came through steadily over the next 8 days, culminating in Clos de la Roche on Tuesday 27th. Attention then turned to bringing in the white wines by the end of the week, the whole crop being harvested in excellent weather.

Though the teams on the sorting tables were ready for action, the grapes were mostly very healthy with the correct balance between sugar levels and acidity.

The aromas emerging from the fermenting vats were pure and refined, and all seems set fair to make some excellent wines in 2016 – but sadly in very small volumes for certain vineyards.

The red wines were fermented for about two weeks, to preserve their elegance. Ludivine Griveau, enjoying her second vintage as regisseur/oenologue at the Hospices de Beaune, pronounced the wines as they were brought out of their fermentation tanks as 'bien dans leur peau' (feeling good in themselves). "They have good colour, plenty of fruit and lots of flavour. There are no aggressive tannins, so they seem full bodied but silky, just like in 2010."

The whites are currently fermenting, having been picked with correct sugar levels, balanced by adequate acidity. Pure and supple whites are expected. Overall the mood is one of considerable relief after the difficult start to the year, indeed a sense of optimism for the brand new vintage.

THE “PIECES DES PRESIDENTS” OF THE 2016 WINE AUCTION AND THEIR CHARITIES

Since 1945, every year the Hospices de Beaune have lent their support to one or more charities by donating the proceeds from one barrel of wine, called a pièce in Burgundy, sold especially for that purpose – the *Pièce des Présidents*.

For this 156th Sale the *Pièce des Présidents* will be a 228 liters barrel **of Corton Bressandes Grand Cru: Cuvée des Présidents.**

The “pièce des Présidents” from harvest 2016 comes from the appellation Corton Bressandes Grand Cru and will be **absolutely UNIQUE** from all points of view! In fact, the ensemble of parcels of the appellation Corton “Les Bressandes” within the Cuvée Charlotte Dumay was grouped together so as to vinify their magnificent grapes separately. From them, we have made a wine both supple and voluptuous, with ripe, full tannins and notes of very intense red fruits. It was therefore at devatting that we created this barrel, dedicating the rest of the vat to the preparation of the traditional blend for the Cuvée Charlotte Dumay. In this way, it is the only barrel in the world of Corton Bressandes Grand Cru Hospices de Beaune 2016.

The two associations chosen this year are the foundation **Coeur et Recherche**, developing research in the field of cardiovascular diseases whose president is professor *Michel Komajda* and whose sponsors are the actress *Virginie Ledoyen* and the pianist *Khatia Buniatishvili*. And the **ARC** foundation, for cancer research, whose ambassadors are the film producer *Claude Lelouch* and the actress *Valérie Bonneton*.

THE HOSPICES DE BEAUNE, SINCE 1443

1443

At a time of misery and famine, Nicolas Rolin, chancellor to Philippe Le Bon, Duke of Burgundy, and his wife, Guigone de Salins, establish the Hotel-Dieu (Hospital) to take care of the ill and poor. Since its foundation, the Hospital has been funded by legacies and gifts in the form of money, land, buildings and –naturally in Burgundy– vineyards.

1457

The first gift of vineyards is made by Guillemette Leverrier: “Beaune, lieu dit Beaumont-le-Franc”. Two years later Jean Plampays and his wife donate further vineyards. Many other such donations will follow over the next centuries until the domain reaches over 60 hectares today. The vineyard production is sold every year, and the proceeds are dedicated to funding the charitable activities of the Hospices. The methods of sale have varied over time, since the private sales in force until the French Revolution.

1859

For the first time, the Hospices wines are sold at auction.

2005

The Hospices de Beaune entrust Christie’s with the organization of the 145th wine auction, thus combining tradition and modernity. The sale is opened up to private people, who, on their own, or combining with friends and family, can buy together and share one or several barrels of wine (called *pièces* in Burgundy). After the sale, your wine will be tended by a Burgundy *négociant-éleveur* in whose cellars it will mature until the chosen moment of bottling.

2006

Princess Margarita of Romania and the French actresses Fanny Ardant and Alice Taglioni, guests of honour, encourage bidding for the special barrel “la pièce des Présidents”. The barrel of Beaune Premier Cru Cuvée Dames Hospitalières reaches 200,000 euros, a record in the Hospices’ History. These funds were dedicated to the charities *Enfants et Santé* and *Princess Margarita of Romania*.

2007

For the first time, Christie’s Live™ allows buyers to attend the sale live via Internet and to bid from their personal computer anywhere in the world.

2008

The most remarkable novelty for the 2008 sale was the presence of a new Cuvée, the Pommard-Epenots 1er Cru Cuvée Dom Goblet, which was received with enthusiastic acclaim and reached the highest average price for a Pommard in the sale: 5.750 euros.

In 2007 we had already witnessed similar enthusiasm for another new cuvée, the Corton Clos du Roi Grand Cru Cuvée Baronne Du Baÿ. Today, this has properly earned its place amongst the greatest wines of the Hospices de Beaune.

2009

2009 was a great vintage for Burgundy wines, both white and red. A large production enabled the Hospices to sell the largest numbers of *pièces* since 1973 (799 lots). The high quality of the wines and the international demand lead to a 20 percent rise of the average price for a barrel which made the 2009 sale result (5 million euros) the second greatest total, after the famous record of the 2000 Millennium sale.

Besides, the Hospices de Beaune had the opportunity to sell for the first time a new cuvée of white wine, a Saint Romain Cuvée Joseph Menault.

2010

For the 150th anniversary, after a scant harvest (producing 643 barrels) the sale total nevertheless reached nearly 5 million euros. Of this, 400,000 euros, a record amount, represented the price paid for *la Pièce du Président*, a barrel of 500 litres of Beaune Premier - Cru Cuvée Nicolas Rolin, which had been specially designed for the occasion, and was brilliantly auctioned by Fabrice Luchini. A new wine, Santenay - Cuvée Christine Friedberg increased the number of the Hospices' cuvées available for sale, and there was one name change: Corton-Charlemagne Grand Cru - Cuvée Charlotte Dumay became for the first time "Cuvée du Roi Soleil". The 150th sale was a first-time opportunity to organize several events in China, in order to promote the Hospices de Beaune's selection to connoisseurs in Beijing, Shanghai and Hong Kong.

2011

The 151th Hospices de Beaune wine auction, the oldest and most prestigious charity wine sale in the world, is to take place at the Halles de Beaune. Proceeds from the sale on Sunday 20 November will once again be dedicated to the improvement of medical equipment and structures, as well as the upkeep of historical monuments such as the world-famous Hôtel-Dieu in Beaune and its treasures.

This year we celebrate 40 years since Beaune's modern hospital was built, called Centre Hospitalier Philippe Le Bon. Vitally important renovations now need to be made, and the Hospices Civils de Beaune will rely more than ever on the proceeds from the wine auction to finance the most important modernizations to be undertaken since this pilot hospital was first

opened. A challenging project which will entirely redesign the hospital, both inside and out, is being developed. The engineering design is about to be completed and work should start near the end of 2012 with an estimated execution period of six years. During this time the activity of the hospital will, of course, be fully maintained. The costs of the proposed investments are estimated at 40 million euros (all expenses combined).

In order to promote the century-old wine auction, Christie's organises tastings around the globe each year, supported by its international network of offices and specialists. This year, tastings and dinners featuring Hospices de Beaune wines have been, or will be, organized in many capitals and big cities, with, for the second time, several events in China. Destinations in 2011 include : Singapore, London, Hong Kong, Shanghai, Beijing, Tokyo, Kobé, Kyoto, Palm Beach, Arizona, New York, Boston, Vienna and of course Paris and Beaune.

2012-2013

The proceeds of the auction sale, as well as the exploitation of the Hospices de Beaune historical monument, bring to the hospitality institute some appreciated receipts, to finance the modernisation of its buildings and of its technical installations. Indeed, the renewal of the diagnostic and therapeutic equipment, essential to ensure the implementation of medical advances and implantation of all standards to ensure the safety of patients, representing very high investment expends.

Moreover, the Hospices de Beaune decided of two major architectural operations:

- the extension and modernization of a building housing the frail elderly, with a budget of 18 million euros: this operation which started in 2010 finished in 2013.

- the entire expansion and modernization of their hospital for their short stay, for a budget of 48 million euros: the beginning of the construction work is scheduled for beginning of 2014, and will last for six years, as part of an operation complicated by the need to continuously maintain the care and good treatment of patients.

The incomes of the Hospices de Beaune greatly ease the programming of these two sites.

2014

The remodeling of the modernization and the extension of the hospital of short stays started in February 2014, and will last 6 years. A first phase will end beginning of 2015 and will allow the transfer of the radiology service in the new premises, with the installation of new equipment of magnetic resonance imaging (MRI). This new installation will be managed by an Economic Interest Grouping (EIG), gathering the hospital and the liberal practitioners' radiologists.

2015

The modernization and extension work to the short stay hospital, started in January 2014 on the site already occupied, are continuing: in July 2015, the imaging service was transferred to the new premises, with sufficient space for the installation of MRI equipment, something the establishment did not yet have.

2016

Dismantling work on a part of the ground floor started in mid 2016. In this area will be constructed a 4 level building corresponding to the extension phase of the hospital, programmed over 2 years. Redevelopment started on 2nd September 2016 with a phase of foundation work that will be followed by building work over 16 months.

This extension will be operational in early 2018.

Thereafter, the four-part restructuring of the hospital accommodation will be spread over a period of 3 years.

CHRISTIE'S

The world leading auction house

Christie's, the world's leading art business, had global auction, private and digital sales in the first half of 2016 that totalled £2.1 billion / \$3 billion. Christie's is a name and place that speaks of extraordinary art, unparalleled service and expertise, as well as international glamour. Christie's offers around 350 auctions annually in over 80 categories, including all areas of fine and decorative arts, jewellery, photographs, collectibles, wine, and more. Prices range from \$200 to over \$100 million. Christie's also has a long and successful history conducting private sales for its clients in all categories, with emphasis on Post-War & Contemporary, Impressionist & Modern, Old Masters and Jewellery.

2016 marks Christie's 250th anniversary. Founded in 1766 by James Christie, Christie's has since conducted the greatest and most celebrated auctions through the centuries providing a popular showcase for the unique and the beautiful. Click [HERE](#) to view a short film about Christie's and the 250th anniversary.

Christie's has a global presence in 46 countries, with 12 salerooms around the world including in London, New York, Paris, Geneva, Milan, Amsterdam, Dubai, Zürich, Hong Kong, Shanghai, and Mumbai. More recently, Christie's has led the market with expanded initiatives in growth markets such as Russia, China, India and the United Arab Emirates, with successful sales and exhibitions in Beijing, Mumbai and Dubai.

Christie's LIVE™ provides a worldwide access to its auctions. A unique online bidding service.

THE HOSPICES DE BEAUNE DOMAINE

Reflecting a multitude of terroirs and burgundian generosity

Ever since the XVth century, men and women have been leaving their possessions and wealth to the Hospices de Beaune. In Burgundy, nothing being more precious than vines, it is from vineyard-donations that the Domaine of the Hospices de Beaune has grown – reflecting the multitude of great Burgundian *terroirs* and the generosity of its people. Out of respect for the donors, the Domain is managed with the most exacting drive for quality. This commitment is expressed by rigorous cultivation methods in the vineyards, always seeking to remain faithful to the great diversity of Burgundian soils. The auction, every third Sunday of November, enables local Burgundian buyers, and those who come from all corners of the globe, to express their generosity, by taking part in the sale.

85% of the Domaine consists of First Growths and Great Growths, which is an exceptionally high percentage. The vineyards are mainly located around Beaune (Auxey-Duresses, Beaune, Meursault, Monthelie, Pommard, Pernand-Vergelesses, Chassagne-Montrachet, Savigny-les-Beaune, Volnay, Saint Romain and now Santenay) due to the geographical position of the Hospital. They have such prestigious names as Beaune Clos des Avaux Premier Cru, Corton Grand Cru, Bâtard-Montrachet Grand Cru...

The Hospices de Beaune own vines on the Cote de Nuits as well with the Grands Crus Mazis-Chambertin and Clos de la Roche, and also and in the Maconnais with parcels of Pouilly-Fuissé.

The average age of the vines is around 35 years. The production area being run by the Hospices is close to 60 hectares, of which 50 are used for Pinot Noir, the rest for Chardonnay. The cuvées are sometimes from single vineyards, and sometimes the result of harmonious assembling of grapes from different plots. This is a singularity of the Domaine, which contributes to the uniqueness of the range of wines being offered by the Hospices de Beaune.

The work in the vineyard is carried out by 23 individuals, known as *vignerons*, who are employed by the Hospices and working under the direction of Ludivine Griveau, *Régisseur du domaine*, wine-maker and manager since January 2015. Each *vigneron* is responsible for approximately 2,5 hectares of land. They respect their environment and limit the production of their vines in order best to express the typicity of the individual plots (the *terroir*).

Since 1995, carefully thought-through farming is practised: no herbicides are used, ploughing is done in summer and winter and all treatments are chosen with regard to them not endangering the natural biological equilibrium. Since 2008, almost all the grapes have been produced without the use of synthetic products, and according to the methods of biological viticulture.

Harvesting is done by hand, the grapes being transported in small cases to the new vat-house, where, since 1994, the winemaking takes place.

LES HOSPICES DE BEAUNE

L'Hôtel-Dieu – « A palace for the poor »

At the end of the Hundred Years' War, Nicolas Rolin, chancellor of the Duke of Burgundy, Philippe le Bon, was moved by the state of misery in which many Burgundians found themselves. He decided to build a hospital for the sick, the old and the deprived.

In the founding charter of the Hôtel-Dieu, Nicolas Rolin declared:

“I, Nicolas Rolin (...) from now on and forever, found and irrevocably endow, in the town of Beaune, a Hospital for sick and poor people, with a chapel (...).”

The Hospices de Beaune were born. More than a mere hospital, Nicolas Rolin wanted to create a genuine “Palace for poor people” (« Palais des p^ovres ») and in 1452 the Hôtel-Dieu, with its gothic facades and multicoloured tiled roofs welcomed its first patient. From then on and up to the 20th century, the Sisters of the Hospices de Beaune took care of the sick, elderly, disabled and needy. The last sick person left the Hôtel-Dieu in 1983.

The Hôtel-Dieu is one of the most beautiful examples of gothic architecture. Today, it has become a museum and is one of the most visited tourist venues in France. It thus continues to represent Beaune and Burgundy and to attract visitors to this beautiful region.

Les Hospices Civils de Beaune in 2016

Since 2015, the Hospices Civils de Beaune have fused with the Centres Hospitaliers in Arnay-le-Duc, Seurre and more recently Nuits-St-Georges.

This new entity today groups together 982 beds covering all activities.

Alongside this evolution, an important modernisation project has been under way since January 2014, with the extension of the hospital in Beaune and entirely redesigning the building inside and out.

The Hospices Civils de Beaune continue their evolution, fully integrated in their territory and the modern age.

The Centre Nicolas Rolin : An establishment for aged, dependent people

Restructuring and extension work on this building in service since 1983 brought its capacity to 180 beds in November 2013.

Retirement Nursing Homes of the Maison de Retraite de l'Hôtel-Dieu and the Maison de Retraite de la Charité

Situated in the town centre and within the prestigious grounds of the Hôtel-Dieu, these retirement nursing homes offer 120 beds for their residents.

The Training Institutes: Nursing Training and Healthcare Assistant Training

Built in 1980 near the Centre Hospitalier, the Institutes train each year more than 130 students, nurses and 30 healthcare auxiliaries, and completes in this way the services of the Hospices Civils de Beaune.

THE 47 CUVEES OF THE HOSPICES DE BEAUNE

The **2016** crop will be offering **596** barrels called *pieces*, **470** *pièces* of red wine and **126** *pièces* of white wine. There will be **47** cuvées at the wine auction - **35** of red and **12** of white.

The cuvées are either from single vineyards, or are judicious assemblings of grapes from different vineyard plots. This assembling of wines is one of the originalities of the Domaine des Hospices, creating some special wines which are unique to the Domaine. Each cuvée is named after an important donor or benefactor of the Hospices de Beaune:

32 CUVEES OF RED WINE

AUXEY-DURESSES PREMIER CRU-LES DURESSES - CUVÉE BOILLOT
BEAUNE PREMIER CRU - CUVÉE BRUNET
BEAUNE PREMIER CRU CLOS DES AVAUX
BEAUNE PREMIER CRU - CUVÉE CYROT CHAUDRON
BEAUNE PREMIER CRU - CUVÉE DAME HOSPITALIERES
BEAUNE PREMIER CRU - CUVÉE GUIGONE DE SALINS
BEAUNE PREMIER CRU - CUVÉE HUGUES ET LOUIS BETAULT
BEAUNE PREMIER CRU - CUVÉE MAURICE DROUHIN
BEAUNE PREMIER CRU - CUVÉE NICOLAS ROLIN
BEAUNE PREMIER CRU - CUVÉE ROUSSEAU DESLANDES
BEAUNE PREMIER CRU-LES GREVES - CUVÉE PIERRE FLOQUET
CLOS DE LA ROCHE GRAND CRU - CUVÉE CYROT CHAUDRON
CLOS DE LA ROCHE GRAND CRU - CUVÉE GEORGES KRITTER
CORTON GRAND CRU - CUVÉE CHARLOTTE DUMAY
CORTON GRAND CRU-CLOS DU ROI - CUVÉE BARONNE DU BAY
CORTON GRAND CRU - CUVÉE DOCTEUR PESTE
ECHENZEAUX GRAND CRU - CUVÉE JEAN-LUC BISSEY
MAZIS-CHAMBERTIN GRAND CRU - CUVÉE MADELEINE COLLIGNON
MONTHELIE PREMIER CRU-LES DURESSES - CUVÉE LEBELIN
PERNAND-VERGELESSES PREMIER CRU-LES VERGELESSES - CUVÉE RAMEAU LAMAROSSE
POMMARD - CUVÉE BILLARDET
POMMARD PREMIER CRU - CUVÉE DAMES DE LA CHARITE
POMMARD - CUVÉE RAYMOND CYROT
POMMARD - CUVÉE SUZANNE CHAUDRON
POMMARD PREMIER CRU-LES EPENOTS - CUVÉE DOM GOBELET
SANTENAY - CUVÉE CHRISTINE FRIEDBERG
SAVIGNY-LES-BEAUNE PREMIER CRU-LES VERGELESSES - CUVÉE FORNERET
SAVIGNY-LES-BEAUNE PREMIER CRU - CUVÉE FOUQUERAND
VOLNAY PREMIER CRU - CUVÉE BLONDEAU
VOLNAY PREMIER CRU - CUVÉE GENERAL MUTEAU
VOLNAY PREMIER CRU-LES SANTENOTS - CUVÉE GAUVAIN
VOLNAY PREMIER CRU-LES SANTENOTS - CUVÉE JEHAN DE MASSOL

15 CUVEES OF WHITE WINE

BATARD-MONTRACHET GRAND CRU - CUVÉE DAMES DE FLANDRES

BEAUNE BLANC PREMIER CRU-LES MONTREVENOTS - CUVÉE SUZANNE ET RAYMOND

CHABLIS PREMIER CRU COTE DE LECHET - CUVÉE JEAN-MARC BROCARD

CORTON GRAND CRU – CUVÉE DOCTEUR PESTE

CORTON-CHARLEMAGNE GRAND CRU - CUVÉE FRANCOIS DE SALINS

CORTON-CHARLEMAGNE GRAND CRU - CUVÉE DU ROI SOLEIL

CORTON-VERGENNES GRAND CRU - CUVÉE PAUL CHANSON

MEURSAULT PREMIER CRU-LES CHARMES - CUVÉE ALBERT GRIVEAU

MEURSAULT PREMIER CRU-LES CHARMES - CUVÉE DE BAHEZRE DE LANLAY

MEURSAULT PREMIER CRU-LES GENEVRIERES - CUVÉE BAUDOT

MEURSAULT PREMIER CRU-LES GENEVRIERES - CUVÉE PHILIPPE LE BON

MEURSAULT PREMIER CRU-LES PORUSOTS - CUVÉE JEHAN HUMBLLOT

MEURSAULT - CUVÉE LOPPIN

POUILLY-FUISSE - CUVÉE FRANCOISE POISARD

SAINT-ROMAIN BLANC - CUVÉE JOSEPH MENAULT

SOME RESULTS ⁽¹⁾

	Average barrel price ⁽²⁾ (Wines and Spirits)	Barrels Sold	Total
2005	4 757 €	798	3 796 230 €
2006	5 508 €	688	3 789 646 €
2007	6 950 €	618	4 295 396 €
2008	5 122 €	553	2 832 272 €
2009	6 189 €	808	5 000 968 €
2010	6 876 €	642	4 414 260 €
2011	6 421 €	770	4 943 852 €
2012	10 073 €	518	5 217 740 €
2013	12 868 €	444	5 713 195 €
2014	13 658 €	537	7 334 154 €
2015	17 421 €	575	10 156 644 €

(1) Prix marteau

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

The most expensive cuvees (price of the most expensive barrel of each)

2005	Bâtard-Montrachet Dames de Flandres	52.000€
	Mazis Chambertin Madeleine Collignon	25.000€
	Clos de la Roche Cyrot-Chaudron	18.500€
2006	Bâtard-Montrachet Dames de Flandres	65.000€
	Mazis Chambertin Madeleine Collignon	28.000€
	Corton-Charlemagne François de Salins	26.000€
2007	Bâtard-Montrachet Dames de Flandres	52.000€
	Clos de la Roche Cyrot-Chaudron	36.000€
	Mazis Chambertin Madeleine Collignon	32.000€
2008	Bâtard-Montrachet Dames de Flandres	42.000€
	Clos de la Roche Georges Ritter	32.000€
	Clos de la Roche Cyrot-Chaudron	30.000€
2009	Bâtard-Montrachet Dames de Flandres	65.000€
	Clos de la Roche Cyrot-Chaudron	38.000€
	Clos de la Roche Georges Ritter	32.000€
2010	Bâtard-Montrachet Dames de Flandres	63.000€
	Clos de la Roche Cyrot-Chaudron	41.000€
	Mazis Chambertin Madeleine Collignon	32.000€

2011	Bâtard-Montrachet Dames de Flandres	53.000€
	Clos de la Roche Cyrot-Chaudron	32.000€
	Clos de la Roche Georges Kritter	31.000€
2012	Clos de la Roche Georges Kritter	67.000€
	Bâtard-Montrachet Dames de Flandres	56.000€
	Bâtard-Montrachet Dames de Flandres	54.000€
2013	Clos de la Roche Georges Kritter	66.000€
	Clos de la Roche Cyrot-Chaudron	65.000€
	Bâtard-Montrachet Dames de Flandres	61.000€
2014	Clos de la Roche Cyrot-Chaudron	70.000€
	Bâtard-Montrachet Dames de Flandres	66.000€
	Clos de la Roche Georges Kritter	65.000€
2015	Clos de la Roche Cyrot-Chaudron	110.000€
	Clos de la Roche Georges Kritter	106.000€
	Clos de la Roche Cyrot-Chaudron	105.000€
	Bâtard-Montrachet Dames de Flandres	83.000 €

The prices of « *la Pièce des Présidents* »

2005	Beaune Guigone de Salins	1 barrel	61.000€
2006	Beaune Dames Hospitalières	barrel of 228 L	200.000€
2007	Beaune Nicolas Rolin	barrel of 228 L	65.000€
2008	Pommard Dames de la Charité	barrel of 228 L	50.000€
2009	Meursault-Charmes Albert Grivault	2 barrels	81.000€
	Corton Charlotte Dumay		
2010	Beaune Nicolas Rolin	barrel of 500 L	400.000€
2011	Corton Clos du Roi	barrel of 460 L	110.000€
2012	Corton Charlotte Dumay	barrel of 350 L	270.000€
2013	Meursault Genevrières	barrel of 456 L	131.000€
	Philippe Le Bon		
2014	Corton Bressandes Grand-Cru	barrel of 228 L	220.000€
2015	Corton Renardes Grand-Cru	barrel of 228 L	480.000€

CHARITIES AND THEIR PRESIDENTS

Examples of the last 10 years

Since 1945, every year the Hospices de Beaune have lent their support to one or more charities by donating the proceeds from one barrel of wine, called a pièce in Burgundy, sold especially for that purpose – the "Pièce du Président".

- 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*
Julien Clerc : *Enfance et Partage*

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