

THE WINE CELLAR CLUB
GUIDE TO THE 155th AUCTION OF THE
HOSPICES DE BEAUNE

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Sunday 15th, November 2015

Wine from the Hospices de Beaune is Burgundy's earth-blood, for offering to refined, well-informed amateurs: those who know that drinking wine is a way of allowing the history of a piece of land to penetrate one's very being. Buying a barrel of wine from the Hospices is to merge intimately with this exceptional terroir...

The Sale proceeds are dedicated to
the Hospices de Beaune charitable activity

HOSPICES DE BEAUNE

The sale at auction of the wines of the Hospices de Beaune remains one of the most famous charity events in the world.

The Beaune-based institution is a non-profit organization. Thanks to repeated donations throughout its history, it today owns more than 60 hectares of vines. Most of these vine parcels are situated in areas of prestigious wine appellations. Indeed, 85% of the Domaine is classified as Premiers Crus and Grands Crus.

On the 3rd Sunday of November, the Hospices de Beaune auctions the latest harvest which represents in 2015 a total of 48 Cuvées, each of them bearing the name of its initial donor and describing a particular type of wine.

After the Auction, your wine will be entrusted to a Burgundian merchant-winemaker (here it is Albert BICHOT) who will follow its ageing and evolution until the moment chosen for its bottling (between 12 and 24 months after the auction).

This Year, “*La pièce des Présidents*”, is a Corton Renardes Grand cru, a very special blend which proceeds will go for the Institut Curie against cancer and the “Fondation pour la recherche sur les accidents vasculaires cérébraux”.

HARVEST REPORT

VINTAGE 2015

WEATHER CONDITIONS:

Burgundy in 2015 enjoyed an early, rapid flowering of the vines, then superb levels of sunshine during June and July. Temperatures throughout the summer were above normal, with rainfall lower than usual, so there were almost no threats from disease. Grapes were able to ripen in magnificent conditions. A heat wave in early July and refreshing rains in August allowed sugars to climb and tannins to be fully ripened, while acidities were retained. Picking began on 2nd September, in ideal, dry conditions.

REPORT:

The 2015 vintage shows every sign of being superb, with the thrilling prospect of producing sumptuous whites and fascinating reds which Burgundy-lovers will be able to savour in the short-, medium- and definitely the long-term, for the greatest Cuvées!



I RED CUVÉES

“2015 red wines show intense, beautifully nuanced, ruby colours, with varied aromas, some recalling fresh, black fruits, some reflecting the sunshine-rich summer, others being spicy.”

BEAUNE PREMIER CRU – 62,82EUR*

The commune of Beaune (12 square miles) is one of the largest in the Côte d'Or. The reds are light and approachable, they show a complex character of red fruits and firm but reserved tannins. Hospices de Beaune Premier Crus are earthy and exotically rich, with a clear need for aging. The wine should develop well for 15 years.

CLOS DE LA ROCHE GRAND CRU – 373,33 EUR*

It is the largest of Morey-St-Denis' Grands Crus. The style is rich and concentrated, with a classically dry tinge in the first few years. Flavors are incredible, with dark fruit usually superseding the red cherry and raspberry fruit. But these wines are essentially soil-driven, with exciting notions of herbs, pepper, and spice overhung by an intense smoke component. This amazing character, which is almost exotically tinted is hard to find anywhere else. They would age more than 20 years.

CORTON GRAND CRU – 115,76 EUR*

Corton AOC is the only Grand Cru for red Pinot Noir in the Côte de Beaune. The wines combine power with luscious aromas and flavors, making for some of the best Pinot. The great structure and power of the wine is undoubted. Due to the firm, high-tannin style of the wine, it usually needs 20 years or more of aging, and can be among the most long-lasting of all Burgundies.

*Maximum bidding price per bottle (inclusive of all costs, excl. taxes).

ECHEZEAUX GRAND CRU – 265,33 EUR

The Échezeaux vineyard, lying within the village of Flagey-Échezeaux, is one of the most productive Grands Crus and its location near Vosne-Romanée makes it very desirable. Échezeaux makes wine of a light, somewhat feminine style, boasting pure cherry and raspberry flavors, with a soft texture. Oak overtones often enter into the wine, making for spice flavors and a creamy texture. It should last 20 years, like any Grand Cru Burgundy, and they often peak after 10-15 years.

MAZIS-CHAMBERTIN GRAND CRU – 234,76 EUR

Mazis-Chambertin is a Grand Cru vineyard and corresponding appellation of the Côte-de-Nuits in Burgundy. The climat is located on the upper slopes of Gevrey-Chambertin's Grand Cru belt. The style is generally an earthy one, with wild flavors of smoked, roasted game and underbrush framed by a lively core of minerals. These wines will benefit from a decade of cellaring.

PERNAND-VERGELESSES PREMIER CRU - 50,82 EUR

Pernand-Vergelesses is one of the three Côte de Beaune villages that makes up the Corton hill. The Corton hill is home to 3 Grands Crus and hundreds of the most prestigious wines in the world. The reds are fairly elegant and boast great balance.

POMMARD PREMIER CRU – 60,71 EUR

Pommard makes some of the most tannic and full-bodied wines from the Cote d'Or. Pommard's intense, firm wines contrast directly with the soft, feminine wines of the

competing Volnay, which lies slightly southwest of Pommard. Like most of the best red Burgundies, they need a good amount of time to mature. They can easily last 20-25 years before the tannins and fruit start to fade away.

SANTENAY – 46,59 EUR

A typical Santenay red wine is more deeply colored than those from further north, but still retains the dark cherry color so characteristic of red Burgundy. The aromas are of licorice, red berries and violets, with the most-perfumed examples also showing notes of rose petals.

SAVIGNY-LES-BEAUNE PREMIER CRU – 53,22 EUR

Premier Cru level red Savigny-les-Beaune have a very well-rounded, substantially complex character. Red fruits, especially cherry, combine with earthy flavors to make a moderately deep, firm but sweetly tinged wine. The Premier Cru wines as offer today, offer more in the way of complexity and can age a good 15 years.

VOLNAY PREMIER CRU – 58,59 EUR

Towards the north of the Côte de Beaune, near Pommard, there is a village that has become famous for a red wine style dramatically different from Pommard, yet on the same prestigious level. The ultra-elegant, softly styled Volnay is among the most elegant of Côte d'Or reds. The flavors are the usual Pinot Noir notes of earth and soil, wild and sometimes exotic plum, cherry, raspberry, and blackberry flavors, along with less noticeable tinges of smoke, leather and chocolate. Volnay 1er Crus can last for 10-15 easily.

II

WHITE CUVÉES

“This vintage is producing richly fruity whites, with aromas of ripe apricot and white peaches.”

BATARD-MONTRACHET GRAND CRU – 353,33 EUR

It is one of five Grand Cru climats located in a cluster around the Mont-Rachet hill in Burgundy. Many critics might describe Bâtard-Montrachet wines as "perfect." And indeed, several of them do approach the perfect balance between fruit and minerals, as well as between power and elegance.

They are often regarded as the ultimate expression of the Chardonnay grape variety. This great Bâtard-Montrachet will still be developing after 10 years and can be cellared for 20!

CHABLIS PREMIER CRU – 55 EUR

Outside the Côte d'Or, the main outpost for white Burgundy is in the very north of Burgundy. The Chablis 1er Cru wines show a citrusy character of lemon, lime, and often even kinds of grapefruit, with sometimes peach, pineapple, and more exotic melon and pear. Acidity is usually high to keep the fruit clear and vibrant. Premiers Crus, might be left to rest for 5 years.

CORTON-CHARLEMAGNE GRAND CRU – 226 EUR

It makes Chardonnay of a round, balanced, approachable nature. They tend to follow a general earthy characteristic, with those classic white Burgundy undertones of nuts, butter, and richness. You are safe to age your Corton-Charlemagne for 15-20 years, and most likely more flavors will be gained in this span of time than will be lost.

MEURSAULT- GENEVRIÈRES PREMIER CRU -113,65 EUR

They offer amazingly rich, buttery layered flavors, more nutty than fruity. The creamy characteristic is brought on by the long oak aging that is a hallmark of Meursault. It is incredibly soft yet concentrated, diversely flavored wine. This premier cru can aged 10 -15 years.

POUILLY-FUISSÉ – 51,53 EUR

Famous for their smoky mixture of yellow fruit with more exotic spices and nuts, Pouilly-Fuisse is the appellation for the finest white wines of southern Burgundy's Maconnais district. The wines are known for what's considered to be a smoky essence. Nutty, buttery nuances can also come through. Exotic herbs such as ginger can complement the fruit, mingling with the smoke to create an altogether unusual white wine.

SAINT-ROMAIN – 49,41 EUR

Saint-Romain is a small village in the Cote de Beaune sub-region. It is powerful and sophisticated nose, with a hint of nuts, toast and vanilla beans. It is a wine with minerality, an elegant touch of oak, and usually offer a beautiful, long finish.

III

ACQUIRE

HOW TO GET AHOLD OF THESE EXCLUSIVE WINES?

1. **Select the wines & the quantities** to purchase among Hospices de Beaune's 48 cuvées (minimum 12 bottles per cuvée). We will confirm your order after consolidating all of THE WINE CELLAR CLUB collectors' orders. You will then pay 80% of the total invoice.
2. On November 15th Albert BICHOT & THE WINE CELLAR CLUB will do their utmost to **bid & purchase** your selected wines at the best possible price. We have set a maximum purchase price beforehand, so you won't have any surprise.
3. After the auction we will let you know the **final auction price and adjust the final invoice**. You may choose the size of your bottles: regular bottle (75cl), Magnum (1,5L) or Jeroboam (6L). You may also choose to personalize the wine label and put your name on it.
4. Your wine will then age for the next 14 to 18 months in Albert BICHOT's wine cellar in Beaune. At any time, you may visit them and taste the wine of your very own barrel.

Receive your wine!



Hospices de Beaune

2015

MEURSAULT-GENEVRIÈRES

Premier Cru

Appellation Meursault-Genevrières Contrôlée

Cuvée Baudot



Acquéreur: **YOUR NAME HERE**

Mis en bouteille par

ALBERT BICHOT

Négociant-Eleveur à Beaune

Bourgogne, France

PRODUIT DE FRANCE

Chaque année, le troisième
Dimanche de Novembre,
a lieu la célèbre vente aux
enchères « à la chandelle » des
Grands Vins du Domaine
des Hospices, constitué tout
au long des siècles grâce à
de généreuses donations.

Ces grands vins en tonneaux
sont pris en charge par les
acquéreurs qui ont la délicate
mission de les élever et de les
mettre en bouteilles.

13% vol.

75cl

TERMS AND CONDITIONS OF SALE

- **PAYMENT:** After receiving confirmation of your order, you will pay 80% of the total amount of the invoice before the auction. The invoice will be adjusted after the auction.

- **PACKAGING / BOTTLE SIZE:** For other bottle sizes, the extra charges are as follows: MAGNUM (1,5 L) : (Price of a 75cl bottle x 2) + EUR 1,50 (excl. VAT / magnum)

Ø **minimum quantity:** 24 JEROBOAM (3 L): (Price of a 75cl bottle x 4) + EUR 10,00 (excl. VAT / jeroboam)

Ø **minimum quantity:** 12 **IMPORTANT:** We must receive the final distribution of the wines (75cl bottles/magnums/jeroboams) before the end of July in the year following the wine auction.

- **LABEL OVERPRINTING:** As a buyer, you can have your name or the name of your firm overprinted on the labels. This customization is optional. The conditions for label overprinting are as follows:

- only one model for all your labels, for the same cuvée
- the number of characters is limited (the text must fit on a single line)
- the fonts are not modifiable
- only one color available for the customization: black

We must validate the model of overprinting. This customization is free if you buy a minimum of 120 bottles / cuvée. If you buy less than 120 bottles, we will have to charge you EUR 60 TTC.

- **DELIVERY:** The bottles are available approximately 15 to 18 months after the auction. The maturation period will be chosen according to the characteristics of the vintage.

Hospices de Beaune
2003

CORTON-VERGENNE
Grand Cru

Appellation Corton-Vergennes Contrôlée
Cuvée Paul Chanson



Mis en bouteille par
ALBERT BICHOT
Associant-Eleveur à Beaune
Bourgogne, France
VITICULTEURS
UNION DES PROPRIETAIRES
DE FRANCE

GLOSSARY

AGEING/ELEVAGE: Ageing is the 12 to 18 month period during which Albert Bichot gives the «primeur» wines all the care required to bring out the full potential of the Hospices' great terroirs from which they come. After the sale, the wines are transferred from the Hospices to our Colbert cellars in the centre of Beaune, to be aged under the attentive eyes of our cellar masters.

BARREL/PIÈCE: A pièce is a barrel of wine, equivalent to 288 bottles.

CLIMAT: In Burgundy a "Climat" is a terroir, a geographically delimited area with precisely defined limits, benefiting from specific geological and climatic conditions"

CUVÉE: The Cuvées described a particular type of wine. The Hospices de Beaune 2015 cover 48 Cuvées in total and each one bears the name of the Grand Cru or the name of the village and the name of the historic donor of the vineyard.

EN PRIMEUR: Or "wine futures", is a method of purchasing wines early while the wine is still in the barrel. This offers the customer the opportunity to buy at a lower price before the wine is bottled. Payment is made at an early stage prior to the official release of a vintage.

THE PRESIDENTS' BARREL OR CHARITY BARREL

The proceeds of the auction of the 48 cuvées go to the Hospices de Beaune and the civil. Since 1945, the Hospices supports one or more outside charities each year. The proceeds of the exceptional cuvée will go this year to Claire Chazal & Christophe Lambert charities of their choice: Institut CURIE for cancer research & the AVC Fondation.

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