

Baghera/*wines*

april 24th livestreamed

domaine rené engel

brotherhood
heart

sharing
lessons
souvenirs
emotions

KIP

ing

time to B wine #11

fly me to the moon

let me play among the stars

In other words – 2021 was another memorable year for

Baghera, in which we retained our status as Europe's leading wine auction house with more than CHF 30 million sold to clients, friends and connoisseurs around the globe. In 2021 Baghera once again sold the most expensive bottle in the world, namely La Romanée Bouchard 1865 at CHF 201'300, but also the most expensive lot, an impressive CHF 2 million for a lot of 12... 75cl bottles.

2021 was also a year of great memories and discoveries, not only for the superb white wines from Dominio del Aguila and the Coche from Niepoort, but also for this distinguished Gentleman, Unico 1962 or the very classy La Mission Haut Brion 1949 and so many other bottles that can be discovered in our Boutique in Geneva. And then in December a wonderful moment of sharing between the Baghera team savouring together, during the course of a wonderful evening, the 12 bottles of an assortment case of Domaine de la Romanée-Conti 1991 for the 30th anniversary of the vintage.



In other words – 2022 should promise the return to a more normal life, the pleasure of returning to our favourite restaurants without restrictions and being able to savour wonderful wines without any kind of nuclear aroma on the finish... Of course we have some great collections coming up, a new sales format, the “Kipling” sale that we will bring to you from Burgundy with a magnificent collection of Domaine René Engel's wines with Philippe at the helm of the wine-making process.

We will continue our monthly Wine o'clocks to offer you a wide and splendid range of wines, along with our boutique at the Beau-Rivage in Geneva which proposes precious gems at attractive prices, to share with friends and family.

2022 will also be another year of expansion for Baghera, as we will soon be opening an office in Burgundy, and I hope that we will have the pleasure of welcoming you there very soon, to savour some delicious wines... and we promise to keep you posted!

*In other words, fill my heart with... wines... and not war...
In other words, we love you... and cheers!*

Michael Ganne

wine for peace

“There is no finer investment for any community than putting milk into babies.”

Winston Churchill



Ukraine or the land of the Cossacks with the adjacent provinces of Wallachia, Moldavia and Lesser Tatarstan, depicted by Johann-Baptist Homann (Nuremberg, 1720). Known by the abbreviated name “Terra Cosacorum”. Johann Baptist Homann accumulated the achievements of scientists, geographers, knowledge of historians and data on the situation in Ukraine known in the early 1700s to make this map.

as you can imagine, the recent events in Ukraine have disrupted the release of our “time to B wine” and the usual content of this page, because, like many of you, we cannot remain insensitive to the plight of the children, women and men at the centre of the conflict.

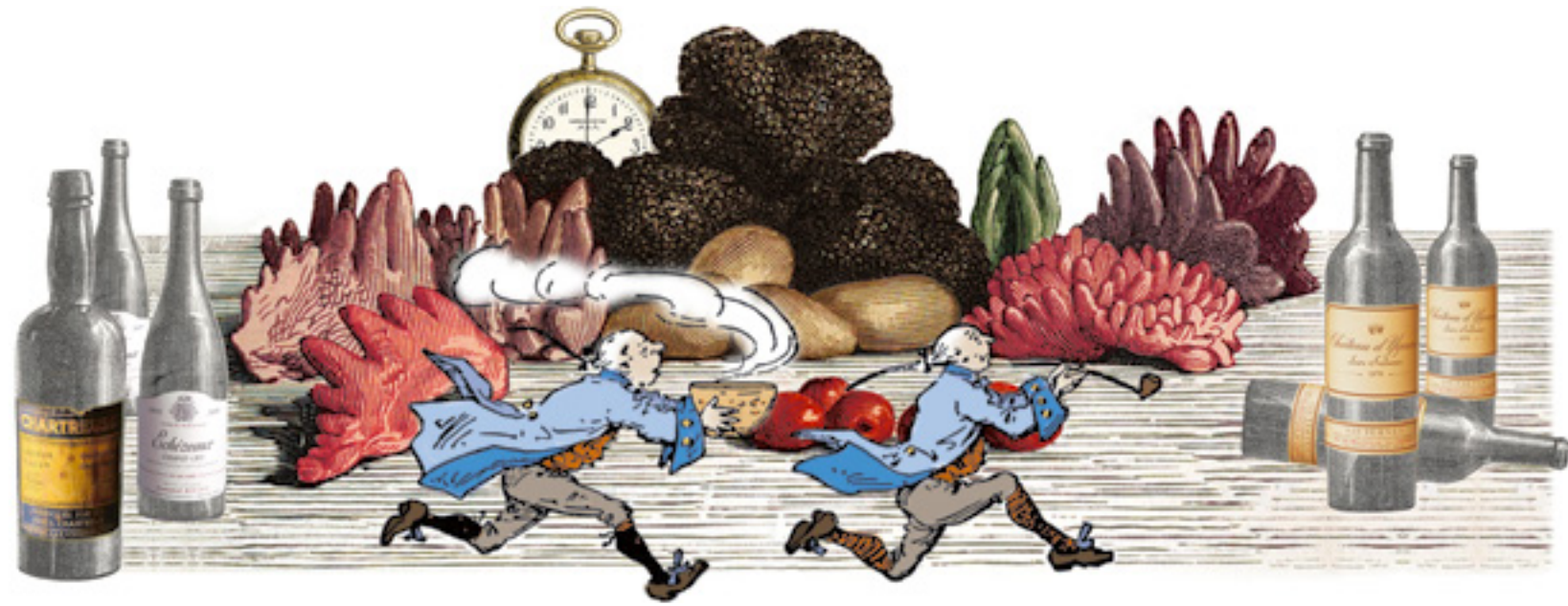
It therefore seems only natural that we have decided to organise a charity sale on the occasion of our next Wine o'clock in May. We are already in a position to inform you that several domains have confirmed their participation in this sale, which aims to finance humanitarian aid actions in Ukraine. More information to follow!

“wine for peace” — online charity sale
may 10th 2022 – 2pm

online auctions

adrenaline

3, 2, 1... click!



The starting shot in the kitchen, that adrenaline rush when everything is in place, when everyone is industriously and meticulously busying themselves around the ovens as the first orders arrive. Well, that's what I would compare the emotion of a Wine o'clock at Baghera/wines to, these rather unusual but totally addictive dial sales...

It has become a habit now; around the 25th of the month, Pablo updates us through his monthly 'menu' newsletter. Each new sale is like a new seasonal menu that one loves to discover in a favourite restaurant. What have they concocted for us this month?? Domaine de la Romanée-Conti, René Engel, Coche-Dury, Leroy, Ramonet... names to whet your appetite! Then there are usually the Bordeaux collections with the best of both banks – Lafite Rothschild, Haut-Brion, Pétrus, Ausone... I like to linger here because this is where you often find little nuggets: the mature wines, the vintages that rarely cross your path...! If you look hard enough, you will come across them in the Wine o'clocks. In particular the old vintages of Château d'Yquem that I love passionately. Without forgetting the last part of the e-catalogue which always reserves its batch of delightful surprises: the great Rhônes, the best Tuscans, the Champagnes de terroirs, the old spirits... and the Chartreuse liqueurs: my dessert!

This is it, my choice is made for this particular menu. Tuesday arrives, and the Wine o'clock, this well established meeting on the second Tuesday of the month at 2 pm sharp. I've spotted a few grands crus from Emmanuel Rouget, two or three Pessac-Léognan of which the vintages could complete the restaurant's wine list, some Yquem 1976... unobtainable elsewhere,

and above all this little yellow 'Seisenta' from Tarragona which is in incredible condition – sparkling colour, superb standard for its age, and whose cork under its red capsule testifies to its perfect conservation.

The sale begins, and the tension rises. This time I haven't put in any bid orders, I'm going to do everything 'live' from behind my tablet. The bids are moving fast, it won't take long. The Burgundies are going by quickly. I'm happy – I clicked and bagged a lot of Echézéaux by Rouget. I had less luck with the Bordeaux – I was not the only one after the Mission Haut-Brion... too bad! As for the Yquem 1976, I won it at a great price, so I am delighted. We get to the last lots of the auction and the enchanting Seisenta is displayed on my screen. I am forewarned – several written bids have already been placed on this lot. And the rule is simple in Wine o'clocks: the first person to click on the bidding level displayed wins the lot. Tick, tock, I let 3 levels pass. I tell myself I could try to wait another 3 seconds and click on the next level... but I cave. I click. The message appears in a fraction of a second: "You have won the lot". Yes !!! The Seisenta is mine.

The gunshot has been fired, the excitement has subsided. And it gives way to a sweet happiness, the same happiness that comes over me after each service when my teams and I have given the best of ourselves in order to please our customers. The day ends as well as it began because this evening we are having dinner with friends and I have a wonderful bottle of Yquem lined up for my guests. Because the only, true, unique pleasure is the sharing of these exquisite products.

Kind regards, Philippe Chevrier

crush on...

armagnac

my love



My love for Armagnac began some fifteen years ago during a visit to the restaurant *Le Cinq*. After an unforgettable meal, the sommelier of *Le Cinq*, Mr Eric Beaumard, was kind enough to share with us his knowledge of the spirits of South West France and their innumerable qualities, and it was there and then that he gave us the opportunity to taste Armagnac from different producers and of different vintages. That was the moment when my curiosity for this region and its remarkable spirits was aroused.

Since then, I have never stopped learning about and tasting this age-old *eau-de-vie*, which through its aging in casks, reaches an incomparable excellence. While it is

true that few of these bottles have passed through my hands during the Wine o'clocks of recent months, I try whenever possible to obtain them personally from fellow houses or from establishments specialising in collectable spirits. Many among us appreciate great Armagnacs. Amongst the loyal customers of Baghera/wines there are some passionate enthusiasts of this Gascon *eau-de-vie*. Such bottles are rare at auction and naturally the competition between buyers is tough. But thanks to the friendly and complicit relationship we have with most of our clients, we always end up sharing one of these bottles of Armagnac after a good meal at *Club 1985 by Baghera/wines* in Geneva, or elsewhere, with our clients and friends.

Pablo Alvarez

Gary's cork class

we go



at the boutique

One loves to hear the soft sound of a cork when opening a good bottle of wine, but beyond that sound, which heralds a certain Bacchic pleasure, we often pay little attention to this natural and ecological product that is incredibly useful for wine: the cork.

The Greeks and Romans were the first to use it to seal amphorae, and then in the history of wine, cork was not used again until the beginning of the 17th century, along with the arrival of the glass bottle (after leather, wood, cloth, etc.).

Cork is an entirely natural raw material with unique properties that give it an unrivalled quality: it is light, impermeable to gases and liquids, elastic and compressible. It is the ideal candidate for the sealing of wines.

Where does cork come from?

Cork comes from the bark of the cork oak, which grows in the countries of the western Mediterranean where the climate is advantageous to its development. The cork oak forests of the Mediterranean basin represent 2,100,000 hectares for a production of approximately 200,000 tons of corks per year. Portugal remains the main producer with 100,000 tonnes of cork produced each year (49.6%), followed by Spain (30.5%), Morocco (5.8%), Tunisia (4.9%), Algeria (3.5%), Italy (3.1%) and France (2.6%).

Once the cork oak is planted, it takes about forty years to produce high quality corks. The first “*virgin*

harvest” of cork is carried out at around 25 years of age to remove the first bark of the tree, which is called the male cork. It is generally used as insulation. The second harvest is carried out 9 years later, to obtain a smoother cork, but it will not yet be used to make corks.

The Grail will be reached after another 9 years of patience. Cork oak producers can harvest this marvellous raw material every 9 years for several decades, since this tree lives for an average of 200 years, which allows for 15 to 20 lifts of cork.

Here are a few figures: an average of 40 to 60 kg of cork is extracted per tree. One tonne of this raw material produces an average of 66,700 corks, while world production amounts to 13 billion corks per year.

But underlying this captivating story of a centuries-old culture, there is a cloud on the horizon. After long decades during which cork professionals benefited from a monopoly on wine sealing, the early 2000s saw the arrival of competition and new techniques: synthetic stoppers, glass stoppers, capsules and many others. In a burst of pride, cork producers began to tackle one of the great weaknesses of cork: the “*cork taint*” or TCA (trichloroanisoles, molecules responsible for the ‘*cork taste*’) Wine lovers, we have all unfortunately, at one time or another, been confronted with this problem when tasting a wine (it can be slight, little more than a suspicion, or sometimes so present that scepticism is not an option).

The cork industry has invested heavily in research against TCA. The world’s leading cork producer, Amorim, in collaboration with *NOVA School of Science and Technology*, has developed a revolutionary technology, *Naturity*®, which is entirely natural and based on the principles of thermal desorption (degradation of molecules under the effect of increased temperature), obtained by working on precise parameters of pressure, temperature, purified water and time. In simple terms, *Naturity*® optimises the extraction of unpleasant tastes that may remain in natural corks, in order to extract more than 150 volatile compounds, including TCA. This is wonderful news for all wine epicureans, whether professionals or enthusiasts.

Today, 70% of the world’s wines are still sealed with cork and the main challenge for cork makers at present is to continue to offer winegrowers and consumers an irreproachable cork of impeccable quality.

Because it goes without saying that the great wine estates and wineries, in particular those that you find referenced in your Boutique by Baghera/wines in Geneva, cannot make any other choice than that of a high quality cork because it is the only way to allow their wines to traverse the years in optimal conditions, in order to satisfy your discerning palates.

See you soon, Gary Bovagne



This mysterious ancestral elixir from the pre-Alpine massifs has succeeded in traversing the centuries, attracting the curiosity of multitudes of people by virtue of its history and its secrets, and nowadays becoming one of the most sought-after liqueurs in the world, be it by collectors, professionals or enthusiasts. This historic libation can be found everywhere: in supermarkets for the classic vintages, in restaurants whether or not they are star-rated, in bars, the one just around the corner or in the prestigious addresses in New York where talented bartenders compete in the creation of innumerable delicious cocktails, or even at your local fine wine shop such as Baghera/wines with its rare vintage Chartreuse liqueurs. The trend is global!

The saga of Chartreuse liqueur is also one of colour, which is entirely natural thanks to a unique blend of plant concoctions. Many, still today, would relish being the one to unravel the mystery of this process which involves no additional colourants, however the monks of the Grande Chartreuse massif have kept their secret for over 250 years.

In 1737, a recipe for an elixir inscribed on a mysterious manuscript dated 1605 arrived in the Chartreuse massif near Voiron. It was entrusted to three Carthusian brothers, including Brother Jérôme

Maubec, who undertook the elaboration of this elixir of such a divine taste...

Originally, the colour of this liqueur was red, which was scarcely appealing to the eye or to the palate. It was after many attempts that in 1764 the monks finally achieved and scribed the definitive recipe, while having carefully preserved the same plants initially listed in the historical manuscript. The first *Chartreuse Élixir Végétal* offered for sale was green in colour and even gave its name to the colour charts: “Chartreuse green” was born. The diffusion of this new distillate was slow and the consumer remained local. In 1824 only 300 litres were produced and distributed mainly on the markets of Chambéry and Grenoble.

From 1840 onwards, things accelerated. *Chartreuse Élixir Végétal* was named *Chartreuse Verte*, and in the wake of this, the second colour, *Chartreuse Jaune*, was born. It was made from a liqueur created two years earlier, pale yellow in colour and sweeter than the *Verte*, with lemon balm as the predominant ingredient.

Thanks to its subtle aromas, its roundness and a lower alcohol content than the green (43° compared to 55°), the yellow Chartreuse surpassed the green and even became the best-seller as a few years later it represented 70% of the production and was baptised

by the connoisseurs as the “*Queen of liqueurs*”.

A third colour then entered the ball of liqueurs, the white Chartreuse. Created in 1860 by Brother Bruno Jacquet, it was milder and less expensive to produce since the quantity of plants used was less than for its two sisters. The final stage of colouring was no longer carried out, and the result was a transparent eau-de-vie, referred to as “*white liqueur*”. However, as the latter was 43°, the same strength as the yellow Chartreuse, this new liqueur did not deflect the enthusiasm of consumers who had grown fond of the yellow Chartreuse. The production of this white distillate ceased in 1900.

But beyond the choice of colour, your palate will discern the difference through tasting. The green Chartreuse is more powerful with aromas of mint, anise, lemon, ginger, pepper and pine sap, while the yellow Chartreuse is rounder and softer with aromas of flowers, turmeric, spices, honey and citrus. The yellow liqueur is also more seductive in its youth. The primary quality of Chartreuse liqueur is undoubtedly the evolution of its aromatic complexity as it matures. The only distillate to continue its evolution once in the bottle, the sugars assimilate over time and then deliver an incomparable palette of captivating fragrances and aromas. Gary Bovagne



LOT 23 Baghera	
CHF	45 000
EURO	43 358
USD	49 057
HKD	382 381
CNY	312 803
CONVERSIONS ARE INDICATIVE	



save the date kipling #1 new livestream format



a black shadow dropped down into the circle. It was Bagheera the Black Panther, inky black all over, but with the panther markings showing up in certain lights like the pattern of watered silk. Everybody knew Bagheera, and nobody cared to cross his path; for he was as cunning as Tabagui, as bold as the wild buffalo and as reckless as the wounded elephant. But he had a voice as soft as wild honey dripping from a tree, and a skin softer than down.”

Rudyard Kipling (1865-1936)

What a wonderful storyteller Rudyard Kipling is. His world is full of magical creatures, fascinating animals, fabulous worlds... which make it an extraordinary well of imagination.

What is the relevance of all this, you may ask? Well, it is the marvellous universe of Rudyard Kipling’s *Jungle Book* that inspired, not only our company’s name (borrowed from Bagheera the Black Panther), but also many of its founding values – a childlike excitement, boundless creativity, an almost untamed energy and the intrepidity mixed with passion that makes anything possible.

It is also from Rudyard Kipling, who so inspires us, that we have chosen to borrow the name for the new auction format that we are inaugurating in April 2022. These online auctions, livestreamed from our *Club 1865 by Bagheera* in Geneva, will give you access to some of the most exceptional collections of fine wines

on the market, from the comfort of your own home on a Sunday afternoon, with the peace of mind that comes from our proven *online bidding* platform. This “*Kipling*” format becomes the privileged setting for unprecedented collections, rare wines that cannot be found elsewhere on the market, with impeccable provenance and exemplary conservation conditions. Once again, this is an opportunity for us to celebrate wines that kindle emotion, along with talented winemakers and passionate, devoted collectors through an event that celebrates the exceptional, the astonishing, the singular, the unique...

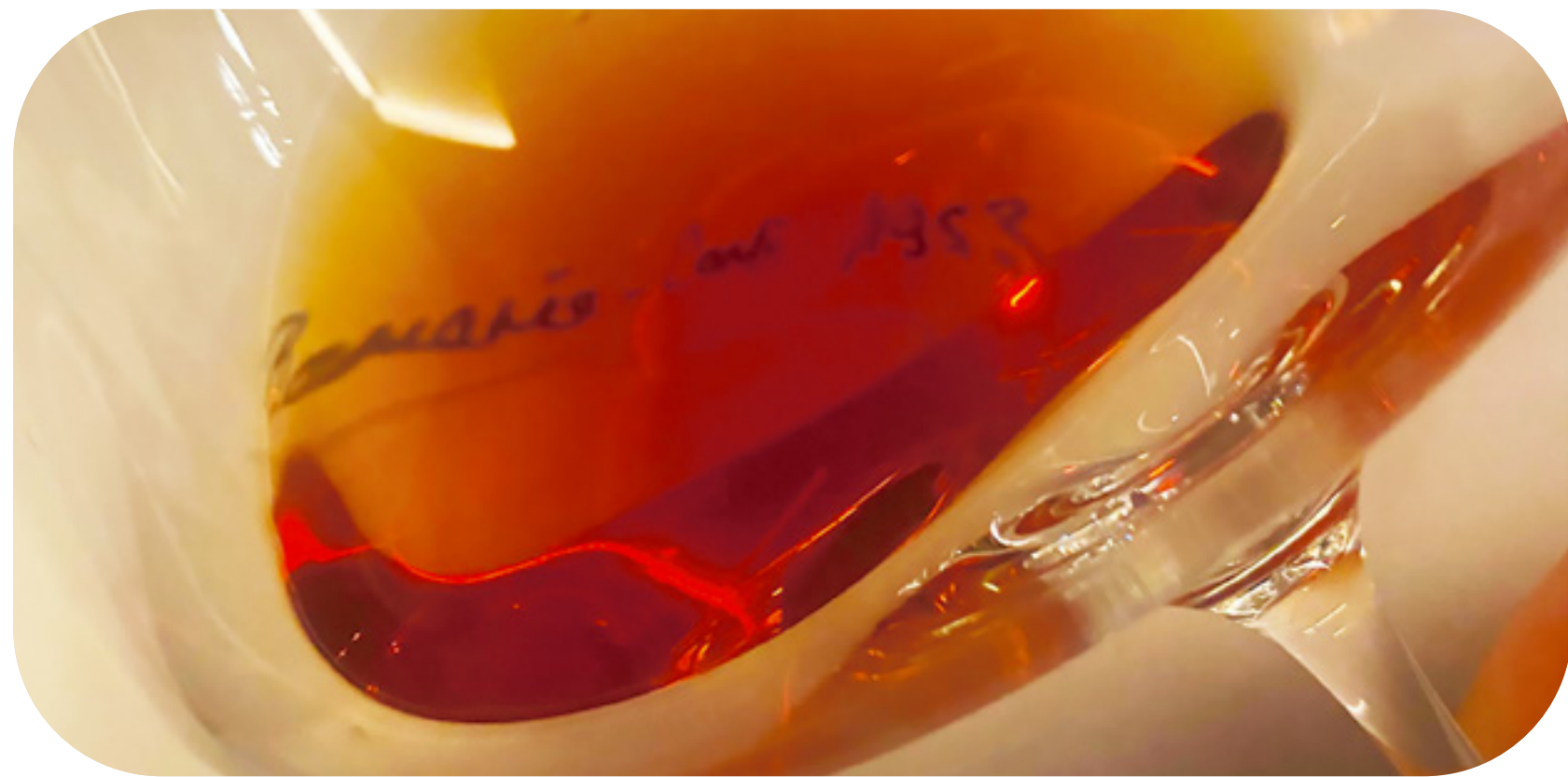
To inaugurate these “*Kipling*” sales, we are delighted to offer Burgundy Pinot Noir enthusiasts an incomparable collection of Domaine René Engel wines from the 1970s to the 1990s. Offered for the first time at auction, these bottles have until now been conserved in the cellar of a private collector in Burgundy. They were transported to the Geneva FreePorts in February 2022. In the following pages, you will find details of these 48 exceptional lots, from bottles of Vosne-Romanée 1978, to magnums of Echézéaux 1995, not forgetting a number of Clos-Vougeot wines crafted by the talented Philippe Engel during the 1980s and 1990s. In total, 282 bottles and 24 magnums from a unique provenance that we are proud to showcase on the very special occasion of this very first “*Kipling*” sale. See you on Sunday 24 April.

Julie Carpentier



magical moments at the club extra-ordinary

tasting 6 vintages of Romanée-Conti



beyond the norm, beyond reality, a moment beyond everything. That is what I will remember of the evening of February 5, 2022 at *Club 1865* by Baghera.

As you may recall, a year or so ago, we opened a Club that was intended to be an extension of home, an additional room to each member's house, a haven dedicated to the ephemeral pleasures of gastronomy.

This Club, this place, personifies the “why” we do our job: to bring together, to share and to taste (the order of the words is of little importance). And this legendary

evening in February will certainly be one of the emblematic moments that best embodies this idea.

Ten passionate epicureans gathered around their shared passion and this at the instigation of a member of the *Club 1865* who was keen to organise this historic tasting of six vintages from the illustrious Romanée-Conti, exclusive to the Domaine de La Romanée-Conti. It had been an eagerly awaited occasion, an interval filled with excitement, but the time eventually came for our host to do the tasting and share these very rare vintages from his personal collection.

Epicuriously yours, Arthur Leclerc

... in detail

Wines tasted in food & wine pairing,
created jointly with Dominique Gauthier and his team
at the Chat-Botté restaurant in Geneva

🍷 aperitif

Champagne Krug Vintage 1996
(two bottles)

Pairing: Amuse-bouche, variation of carrots in three moods, citrus fruit jellies.

Two bottles differing significantly in their evolution. One is breathtakingly young and exceptionally tense, with aromas that impress in their immutability. The second is more evolved, with more gourmand notes of melted butter and quince. The delicacy of the bubbles is noteworthy, which is valid for both bottles.

🍷 first starter

Domaine de la Romanée-Conti, Montrachet 2008

Pairing: Lobster

A nose with a rare richness of expression with a very precise structure. Delicate yeast, ripe apple, grilled almond. On the palate, we encounter a wine of exceptional consistency, with an infinite length in the mouth and aromas similar to those discovered on the nose, all with a tension that holds the wine most elegantly. A wine with a noble character and rich aromas that was wonderfully paired with the lobster and its bisque spiced with Thai basil.

🍷 fish course

Domaine d'Auvenay, Meursault Les Gouttes d'or 2004

Pairing: Sole

My very first impression was “thank goodness this bottle wasn't tasted blind because I would never have guessed that it was already sixteen years old”. A bold nose of fresh herbs, pear, saffron and

noble wood. A mouth of freshness and tension that make an immediate impression, combined with a lingering length in the mouth. Notes of crystal and iodine that remind me of oyster leaves.

🍷 meat course

Domaine de la Romanée-Conti, Romanée-Conti

Pairing: Poultry

Romanée-Conti 1953

The first thing that stands out is the colour, a pale pink-orange, almost yellow. No hint of red, so to speak. While the wine is being poured, one can already taste the fragrances of this Romanée-Conti 1953 at the other end of the table. Impressive. The rose that is so typical, jasmine, honey and berries. On the palate, it is racy, with a long finish and above all a strength that renders the food and wine pairing absolutely fabulous.

Romanée-Conti 1955

In Laurent Delpech's book “*Le Prince de la Romanée-Conti*”, this is how he described this vintage in 2014: “A great vintage which benefitted from a very hot summer but which took a while to open up... Delicious on the palate, extremely fragrant”. There is nothing but truth in these words! We were perhaps less lucky with one bottle that had a slightly corky taste. One of the participants commented: “It's impressive how imposing the wine is, one gets the impression that it's fighting against this flaw”. A great wine for sure, partially masked.

Romanée-Conti 1959

This nectar, of which much has been said, is something I have dreamed of, and I was not disappointed. What

strikes one from the beginning is the notion of eternity. One gets the feeling that this wine will never fade. The aromas of rose, but also those of refined wood, mixed with melted tannins, all imbued with a splendid vigour despite its age. This was unanimously THE wine of the evening.

Romanée-Conti 1961

A refined nose with great elegance. Again, very fruity. Very lively on the palate with herbaceous notes. Exceptional balance and astonishing youthfulness.

Romanée-Conti 1964

A very floral nose, when compared to the 1961, which was much more fruity. Breathtaking volume on the palate. A great bottle, which also requires a lengthy opening.

🍷 dessert

Domaine de Bongran, Cuvée Spéciale Botrytis 1989

Pairing: Apple

I must admit to being a little surprised by the suggestion of this wine to conclude such an exceptional experience, which proves that learning is a journey that never ends. Quite simply prodigious, exceptional acidity combined with a carefully controlled sweetness giving a divine balance. A perfect pairing with the dessert.

🍷 digestifs

A 19th century Madeira and two great Marcs de Bourgogne

F Miguels, Sercial 1830 & Marc de Bourgogne from Romanée-Conti 1949 & Marc de Bourgogne from the legendary Domaine Henri Jayer 1959.



travel diary

spanish

bliss

getting together to share the many joys and pleasures of wine is the ultimate ambition of *Club 1865 by Baghera/wines*. Since the Club was founded (a year and a half ago now), we have put our collective creativity at the service of this epicurean aim and have thus multiplied the number of occasions and Bacchic formulas, always in keeping with our passion for wine. It is therefore perfectly natural that last September, we inaugurated the very first trip outside the walls of our Geneva Club, to Spanish lands, to Castilla y León to be more precise.

About ten of us left Geneva at the end of last summer, for some of us to discover, for others to rediscover, some of the jewels of the Ribera del Duero, this *Denominacion de Origen* located 150km north of Madrid, a wine region that needs no introduction and that boasts extraordinary vineyards spread over a high plateau shaped by a continental climate, favourable to the Tempranillo grape variety, among others.

We were received at some of the most fascinating estates in the region: Dominio de Pingus, Bodegas Aalto, Dominio del Aguila, Alión... The highlight of our foray into the Ribera del Duero was a captivating day at the Vega Sicilia vineyard and a no less remarkable evening at the estate with Pablo Alvarez, father and son.

How could we possibly not be deeply touched by the tremendous welcome we received that evening? See for yourselves...

wine list

3 Bot. Champagne Krug Clos du Mesnil 2004
1 Bot. Mandolás 2019
3 Bot. Petrás 2017
2 Bot. Pintia 2011
2 Bot. Alión 2010
1 Magnum Valbuena 2016
1 Magnum Château Angelus 2016
1 Magnum Valbuena 2009
1 Bot. Château Lafleur 2009

2 Bot. Vega Sicilia Unico 2012
1 Bot. Vega Sicilia Unico 2004
1 Bot. Vega Sicilia Unico 1996
1 Magnum Vega Sicilia Unico 1981
2 Bot. Vega Sicilia Unico 1942
1 Bot. Montrachet 2013 (*Domaine des Comtes Lafon*)
1 Magnum Montrachet 2013 (*Domaine de la Romanée Conti*)
2 Bot. Tokaj Oremus 5 Puttonyos 2013
2 Bot. Tokaj Oremus 6 Puttonyos 1972
1 Bot. Puligny-Montrachet Clavoillon 2018 (*Domaine Leflaive*)

menu

- Iberian ham
- Croquettes
- Hake «Cocochas a la Romana»
- Fish and seafood bouillabaisse
- Free-range chicken with rice and black trumpet mushrooms
- Roast shoulder of lamb
- Caramelised French toast with mascarpone ice cream

This extraordinary day not only gave us the opportunity to travel through the history of Vega Sicilia, but also to meet the people who work day after day to convey, through the wines of Tempos Vega Sicilia, the emotions that only iconic wines are capable of bestowing. Our meeting with Mr. Pablo Alvarez Mesquiriz is without doubt one of the most wonderful encounters of our stay in Ribera del Duero. From this occasion I bring back many memories, scents (the barrel cellars, the cooperage, the 2 bottles of Unico 1942 which were utterly surreal...), images (the conservatory plot of Hontanon with its centuries-old vines, the sublime gardens of Vega, the family house where we were received for dinner...) but I also bring back with me the content of an interview with Pablo Alvarez Mesquiriz which I have the immense pleasure of sharing with you, below.

Bacchanalian greetings, Vahé Gabrache



interview

face to face

with Pablo Alvarez Mezquiriz

How long has Vega Sicilia been in existence and how long have you been the custodian of this historic estate in the Ribeira del Duero?

The Vega Sicilia Estate was founded by Eloy Lecanda in 1864. Our family acquired it in 1982 and I have been in charge of the family's viticultural activities since 1985.

What does Vega Sicilia represent for you?

Vega Sicilia is my life, my passion, to which I dedicate myself from the moment I get up until the moment I go to bed, hoping at the end of each day to have succeeded in doing my best for the estate.

In what spirit and with what objectives have you developed Vega Sicilia since your family acquired the estate?

Our motivation has always been to produce great wine, and to keep improving it year after year. In 1982 Vega Sicilia was the most emblematic estate in Spain and today, after 40 years of work, it is still the most prestigious of the Spanish estates and the best known throughout the world.

I have always believed that the vineyard is the basis of any estate and of course I have tried to have the best vineyard possible for the past 40 years. Eloy Lecanda imported many French varieties in 1864, which, together with Tinto Fino, formed the original vineyard of Vega Sicilia. Until 1927, we were the only winery in what is now the Ribera del Duero. This meant that for many years Vega was able to make massal selections in its vineyards, something that no one else had considered, but which is essential for increasing or replacing our vineyards. That is how the great value of the estate was established. The heritage of our vineyard is unique in the region and in many parts of the world.

Over the years we have restored the vineyard to its original state. As for the wines, I think that year after year they have gained in quality, preserving above all, their personalities. I think that one of the greatest successes of the estate has been to remain faithful to its personality, with little or no regard for passing fads.

Did you have a business model in mind when you took over the estate and started Tempos Vega Sicilia?

I never had a model in mind, my only concern has been quality. I have visited many vineyards and regions of France and have always returned with a real admiration for what has been achieved there, creating «wine culture». Bordeaux dazzles you and Burgundy makes you fall in love. They are both wonderful regions. And Champagne, the Rhone Valley, Alsace...but Yes, the quality. And we also wanted to be able to create a group of Domaines in different regions where we could make great wines. But a great wine requires years of effort, knowledge and constant learning. Time in the world of wine is something unique and magical. From whence “*Tempos...*”

What are your sources of inspiration for future developments of the estate?

The greatest source of inspiration is found in every wine-growing estate in every region. In each one of these vineyards you learn more about what you should and should not do. It all goes at a dizzying pace: technique, knowledge of how to tend the vines, knowledge of the wine-making process, everything is continually evolving and you have to keep up with it. If you stop learning, you're dead.

I don't believe in the idea that «it was better before». There have never been such great wines as there are today.

Climate change is an important component of viticulture at the beginning of the 21st century. How are you handling this environmental and climatic challenge at Tempos Vega Sicilia?

We are dealing with it as best as we can. I don't know if climate change is happening as rapidly as they would have us believe. Our earth is 4.5 billion years old and the climate has never stopped changing and it won't stop changing. It is obvious that we should not waste any more of the resources of this planet we live on, but this wish to preserve, to stop, to change the evolution of our planet, I think it is an impossible wish.

We have to be conscious that we must take care, both of the environment in which we live and the vineyard, with common sense, the best common sense. I don't think it is necessary to go to extremes, but I believe in seeking balance. The greatness of things and of people is always in a balance.

How do you see Tempos Vega Sicilia 10 years from now, in 2032?

I want to see it produce even greater wines, with our latest project in Galicia being well underway and a new project in mind. See how our wines have a soul and some of the vintages are true works of art.

What are the 3 greatest wines/vintages of Vega Sicilia in your opinion?

Vega Sicilia Unico 1942, 1962, 1999, 2004.

Do you have a 'perfect match' in food/ wine pairing or an emblematic & must-have dish to go with your favourite wines?

I don't have a specific food and wine pairing. A great dish with a great wine will always be a perfect match.

Read the full interview on our blog.



kipling #1

domaine rené engel

a private collection

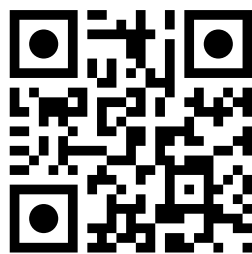
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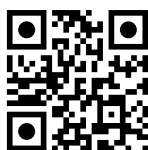
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