

Baghera/*wines*

once  
upon  
a  
time

time to B wine #14



# straight ahead

dear friends, since January 2020 expressing our traditional new year's wishes has become increasingly delicate as the last few years have handed us so many surprises... which I will refrain from naming for the thousandth time. So what does 2023 have in store for us?

Whatever happens, Baghera/wines will carry on throughout this new year with its eternal serene, determined and inspirational enthusiasm thanks to our teams in Geneva, Nuits-Saint-Georges, Singapore and Hong Kong. We will have the pleasure of inaugurating our first Singapore sales in February and very shortly we will be hosting our next sales in France, all the while continuing to inspire our wonderful auctions, but also our Club and La Boutique.

As you well know, all the projects undertaken with and by Baghera/wines are carried out in the spirit of a positive partnership, ever attentive to our clients but also to the market in order to adapt as best we can with the requisite flexibility. It is important to us that we respect the presentation and transfer



of a beautiful bottle, as well as the conservation, opening and tasting of this same beautiful bottle.

So if you need advice on anything from how to store your wines, to how to enhance your cellar, drop in on us at La Boutique to share some ideas and opinions and continue your learning journey through the world of wine. Or even if you just need a corkscrew to open your bottles, the Baghera/wines team is here to help you.

And while not wanting to focus solely on figures and records like some houses, in 2022 Baghera/wines once again adjudicated the most expensive bottle of the year at auction ... like some of the finest lots of the year that you can find on our website... More than ever, our respect for all the winegrowers who craft the wines that bring us such delight will continue to shape our course for the year 2023 and our profession of passer. Exciting moments await you, with some beautiful collections already underway...

We are, as ever, available and eager to continue this exchange... Whatever 2023 may bring!

Warm wishes, Michael Ganne



## a wind of change • blows over our wine o'clocks

dear friends, in this new edition of *time to B wine*, I would like to talk to you about the way our *Wine o'clock* online sales work and the turn we are taking in 2023.

As you probably know, our system stemmed from the concept of the traditional Dutch flower market auctions: in these auctions each lot starts at the highest price and decreases until the buyer bids at the price he or she considers most appropriate. Building on these traditional sales, Baghera/wines developed its own auction system in 2016, running reverse auctions starting at the high estimate and moving down in incremental steps to the lot's low estimate. This system, unprecedented in the world of wine auctions, has provided our online customers with a fun, reliable platform for the past six years and has seen many spectacular bidding battles and record bids!

Our taste for challenge has led us to appreciate the need to develop these 100% online sales, but also to ensure that they keep pace with the growth stages that Baghera/wines is undergoing as a company. The opening of our Singapore office in 2022 and the launch of our auctions in the «Switzerland of Asia» in early 2023 have served as a catalyst for us to



fully embrace the desire to break away from the original *Wine o'clock* system, notwithstanding the acclaim of our worldwide customers over the years

As with our auctions and the sales we call *Kipling*, all of which operate on the traditional ascending bidding system, from 2023 we want to offer the same format to our online sales, whether they are in Geneva or Singapore. From February onwards, all our *Wine o'clocks* will follow the traditional ascending system with, of course, the Baghera touch, how else! These sales, which will continue on a monthly (Geneva) or bi-monthly (Singapore) basis, will be more than ever the scene of frenzied bidding battles, driven by an irreproachable selection of wines with certified provenance and irreproachable preservation conditions.

I really hope that you will be able to participate in our upcoming *Wine o'clock* auctions in Geneva and Singapore as of February, because though the name remains unchanged, these new exclusively online auctions with a new design and ever more efficient features will be available for your pleasure and comfort.

Some wonderful collections of exceptional wines await you this winter on [bagherawines.com](http://bagherawines.com) and we look forward to your feedback on this new formula.

Long live the *Wine o'clock*!

Pablo Alvarez



# Chartreuse liqueur to the heart's content



## Stat crux dum volvitur orbis

There is a word which has the effect of a time capsule on me: Chartreuse. Like a detonator, the word triggers a panorama of immutable images and sensations from my childhood: that of my maternal grandfather's liquor cabinet where his Chartreuse liqueurs held a privileged place, the sugar soaked in elixir that our grandmother gave us during the countless (tortuous) journeys made as a child between the Loire Valley and our house in the Alps, the black and white photo of my maternal great-uncle Dom Louis-Paul Rousseau on his way to exile, at the time deputy prosecutor of the Grande Chartreuse and who lived in the monastery until his *manu militari* expulsion in 1903, the smells of camphor and dried plants in the pharmacy where my dear mother worked all her career, the *génépi* liqueur that we used to make in the summer with my sisters under the 'alchemist' instructions of our grandfather.

In short, this liqueur has a very special place in my heart : I even owe to it my inclination, at the age of twenty, towards the wider world of “wines and spirits”. And over the years, in the pursuit of this passion, which I have developed into a profession that brings me into contact with a good number of spirits lovers, I have come to realise that virtually every one of them has a very personal relationship with Chartreuse liqueur. “It is not something you come to

by chance”: the immortal and spiritual liqueur weaves a link with each and every one of us that intertwines spirituality, history, savoir-faire & tradition, mysticism, but also handing on, epicureanism, the values of sharing and of contemporaneity.

“*Once upon a time... Chartreuse*” is also the story of a time-honoured passion that gradually turns into a collection. When the fervently passionate amateur starts seeking each bottle (in multiples), the rare bottles known as “unobtainable”, when he becomes a treasure hunter capable of travelling hundreds of kilometres to examine and acquire these historic liqueurs, the rare posters, the unusual or sometimes even unpublished advertising objects.

“*Once upon a time... Chartreuse*” is THE perfect collection, bringing together more than a thousand bottles and hundreds of items that have been patiently hunted down, researched, located, exchanged, negotiated and acquired. As complete as it is extensive, this French private collection, which will be on offer in Geneva on 4, 5 and 6 March, is THE most beautiful collection of Chartreuse ever to be offered on the market, and it bears the mark of passion and of sharing, that irreplaceable guarantee which attests to a gesture of love, to bring together the best of the best to make a unique whole.

Julie Carpentier

# a wave of green and yellow



a geographical massif, a religious order, a liqueur and a colour (Chartreuse green), the obscure origins of this elixir of long life – or Chartreuse liqueur – contribute significantly to the saga and to the atmosphere of legend that surrounds the family of enthusiasts and devotees of the immortal Chartreuse liqueur.

A concoction born of the savoir-faire of a religious community this liqueur, with its 130 ingredients, is a remarkable heritage which combines knowledge of plants, the art of distillation and the perpetual secrecy of its elaboration, and this despite the vicissitudes of its history. The liqueur produced by the Carthusian Fathers, of which the quality and fame have crossed borders and traversed centuries, is now more than ever a timeless passion among aficionados and collectors of this spiritual liqueur with its unique taste and its age-old history.

1567 is the number of witnesses to this history, the fruit of an encounter between the Chartreuse liqueur and the author-collector of this majestic collection of bottles, which we have the privilege of showcasing next March, as a tribute to the savoir-faire and devotion of the Carthusian order dedicated to the production and development of the elixir of long life.

“*Once upon a time... Chartreuse*” is a series of singular sales, intimate and personal, accompanied by a series of around the world tastings as a prelude to the auction-event in March 2023. Because Chartreuse, wave of green and yellow, unites – through its capacity to traverse the ages, the mystery surrounding its creation but also the transmission of its original elaboration secrets. Never before has a liqueur aroused so much curiosity and passion. This is why we feel particularly honoured by the mission entrusted to us in the sale of this extraordinary collection, which will be a landmark in the world of great liqueurs.

If you were to ask me to guide you through a selection of liqueurs to drink, to keep or to offer to your children among the jewels of this collection, here is a list of some delicacies which merit close study :

We invite you, dear admirers, collectors, enthusiasts and gourmets, to taste and to share this eternal Chartreuse liqueur so that its vibrant and incarnate nature may be passed on from palate to palate for many decades to come.

Julie Carpentier

### 3 to drink

- Chartreuse Verte « *VEP* » 1963, 1 bottle
- Pair of Chartreuse Verte & Jaune « *Licor Cumbre* » 1951-1959, 2 bottles
- Chartreuse Jaune « *Jadis* » 1932-1935, 1 bottle

### 3 to keep

- Chartreuse « *Reine des Liqueurs* », vertical from 2010 to 2022, 13 bottles
- Chartreuse Verte « *Carbone* » 2016, 1 jeroboam
- Chartreuse Jaune « *La Tarragone du siècle* » 2007, 1 bottle

### 3 for the kids

- Chartreuse Épiscopale « *Fous de Chartreuse* » 2021, 2 jeroboams
- Chartreuse « *Santa Tecla* » complete vertical from 2000 to 2021, 43 bottles
- Pair of Chartreuse Verte et Jaune « *Gruño* » 1965-1966, 2 bottles









# T wandering through Tuscany

Tuscany, land of Etruscan civilisation where vine and wine have long had their place. A land rich in history and magnificent Mediterranean landscapes where the hills intermingle on the horizon, dotted with olive trees and vineyards... In a word, paradise.

When I first discovered the Tuscan vineyards in 2008, it was in the company of Mr Paolo Basso (World's Best Sommelier 2013). Our journey naturally began with the most famous wine of the region, one of the symbols of Italy, the wine of Chianti.

Between Florence and Siena, this wine region – the largest in Tuscany – is divided into 8 sub-zones: Classico (Florence et Siena), Colli Aretini (Arezzo), Colli Fiorentini (Florence), Colli Senesi (Siena), Colline Pisane (Pisa), Montalbano (Pistoia, Prato), Montespertoli (Montespertoli) et Rufina (Rufina).

In the 1970s, however, the Chianti vineyard was facing a crisis. Overproduction, excessively complex legislation imposing grape varieties that did not do justice to the appellation..., Chianti was restricted to a low-end wine without much flavour. This led certain producers near the Tyrrhenian Sea to decide to produce superior quality wines from a single grape variety, the Sangiovese.

Two winegrowers from the Chianti Classico appellation, the historical terroir of the best wines of the appellation, were the forerunners of this "revolution". Sergio Manetti at Monteverdine and Paolo de Marchi at the Isole e Olena estate: they named their new wine Pergole Torte (Manetti) and Cepparello (De Marchi).

So our visit began at the Isole e Olena estate, owned by the De Marchi family since 1956 and which has now been purchased by the EPI group (who already own another Tuscan giant, Biondi Santi). The Isole e Olena estate is a 56-hectare property of breathtaking beauty, with a stunning view of the hills facing the majestic towers of the village of San Gimignano. It was born from the union of two holdings, the village of Isole and the village of Olena, where more than 130 winegrowers, farmers and labourers maintained the land. But when the exodus from the countryside to the cities took place in the 1960s, it gave way to two quasi-ghost villages,

where only a handful of employees of the estate lived year-round.

Paolo de Marchi, who took over the reins from his father in the 1970s, has literally transformed the estate, bringing his dynamism, creative approach and oenological skills into play. His nickname "Mr Sangiovese" comes from his love for this grape variety when in 1980 he launched the first vintage of his Cepparello (100% Sangiovese). It expresses the best of its terroir and produces wines of incredible elegance and finesse. The old farmhouses of the estate have been restored to make country life more appealing, to create a place where people enjoy living and working in harmony with nature. To energise the land, olive trees and older grain varieties are grown in alternation with the vines. The estate is also energy self-sufficient. In addition to Cepparello, the Isole e Olena estate produces a magnificent Chardonnay, a Syrah, a Cabernet Sauvignon and of course a very refined Chianti Classico and Vino Santo.

This account could, of course, have included the majestic Brunello di Montalcino: undoubtedly the spearhead of Tuscan wines, it has grown from a small anonymous village to one of the most prestigious appellations in Italy. Located in the Montalcino region south of Siena, it owes its creation to the Biondi Santi family, who, in the 1870s, had the idea of creating a clone from the Sangiovese grape variety called Sangiovese Grosso, or Brunello in the region, which would prove more resistant to phylloxera attacks.

I could also have taken you through the hills of Tuscany to the sea to discover the magnificent vineyards of Bolgheri, where the legendary Sassicaia wine played a major role in the recognition of this part of Tuscany and in the "Super Tuscans" wine revolution that began in the 1960s.

But I look forward to having the pleasure of sharing all of this with you the next time you come to La Boutique, and I'll be delighted to help you discover the delightful nuggets of this magnificent vineyard.

Gary Bovagne

## Singapore, the epicurean city

Since October 2022, the new Baghera/wines office in this South East Asia breathtaking city is open. Long before we opened this new Baghera/wines address, we met many Singaporeans and residents of this city. We knew that they were passionate about food and wine, but I realised in the first few weeks that this did not stop at our network. It is most impressive to see how important and passionate "eating well" is here. Whether in a food court or in a Michelin-starred establishment, the epicurean population is patient if necessary, makes reservations in advance and, of course, comments and shares.

On social networks (we are in 2023) but above all together around other tables because the ball is almost infinite as the gustatory offer in Singapore is so wide. It is for me honorable and much more interesting than the often futile comments that can be found on well known websites. It is also important to thank those who welcomed me and opened their arms as soon as I arrived. It reminds me of a phrase that a member of the Club 1865 by Baghera/wines said: "*We can never be disappointed by an epicurean, because he who loves the pleasures of gastronomy has the basis of friendship, sharing and goodness*".



It is time to talk about the next six months and the programme for Baghera/wines Singapore. It will be full of unique moments reflecting our love of wine and spirits:

### Tasting program:

22 February – J-Y Bizot tasting at Odette Restaurant  
2 April – The Sunday's lunch #1 at TB80  
21 April – Château et Domaine des Tours by Emmanuel Reynaud  
5 May – Le Dîner Particulier #2

### Singapore 2023 auctions program:

23 February – Wine o'clock #1 Singapore – J-Y Bizot only  
27 April – Wine o'clock #2 Singapore  
5 May – Kipling auction Singapore #1  
June 29 – Wine o'clock #3 Singapore

Contact me to include your lots in our future April and June Wine o'clock auctions!

Our New address:

Baghera Wines Singapore Pte Ltd  
TB80 Space, #01-29 Chay Yan – Blk 80  
Tiong Barhu 160080 Singapore

Arthur Leclerc

## transporting fine wines a delicate art

Fine wine is a precious thing – it can retain its value and mature gracefully only if it is transported and stored under optimal conditions. So let us focus here on the delicate art of shipping wine. The complexity of shipping fine wines can vary depending on the quantity, the destination and the specific laws and regulations that may apply. Some of the factors that can contribute to the complexity of shipping wine include:

**1. Legal restrictions** — There are many laws and regulations governing the shipment of wine, both within a country and across borders. These regulations can vary considerably depending on the destination and can prove difficult to navigate.

**2. Customs clearance** — When shipping wine internationally, it is important to clear customs in the destination country. This is a complex process that requires the appropriate documentation and can be subject to delays or other issues.

**3. Packaging requirements** — Wine bottles are fragile and must be suitably packaged to avoid damage during transport. Special packaging materials may be required to ensure the safety of the wine.

**4. Temperature control** — Wine is a delicate product that is sensitive to fluctuations in temperature. It is important to ensure that wine is shipped and stored at the correct temperature to prevent any deterioration in its quality, or any other damage.

**5. Insurance** — Shipping wine can be risky due to the potential for breakage or other damage. It may be necessary to take out insurance to protect against this eventuality.

On the whole, the complexity of shipping wine depends on the specific circumstances of the shipment and the requirements of the destination. It is important to plan and prepare the shipping process carefully to ensure that the wine arrives at its destination in perfect condition.

This is why Baghera/wines has taken matters into its own hands by organising, after each sale, group shipments to Hong Kong and Singapore to facilitate this potentially complicated task.

The Baghera team will organise the entire door to door transport in a temperature-controlled and insured shipment. We will take care of all customs and administrative formalities so that you don't have to worry about them.

Our aim is to make it easier for all buyers by ensuring that the correct procedures are in place to maintain the wines in perfect condition so that, once they arrive, you can enjoy every bottle to the full!

Kishan Siriwardena



# “tasting e-motions”



In the personal atmosphere of our cosy Club 1865, everyone's home from home, we feel good, and even more so when the club becomes animated and buzzes with excitement. It is with the desire to taste, to explore and exchange that we do our utmost to offer you a new experience each month, an immersion in the almost spiritual passion that is oenology. For those who have not yet had the chance to be among us, this column aims to give you a glimpse of these legendary wines, to inspire you to join us for future events!

The event began with a visit by Anne-Charlotte Genet from the very beautiful Domaine Joguet on the left bank of the Vienne. Emblematic estate of the Loire, the evening, an intimate affair, was centred on Chinon and its exquisite Cabernet Franc wines. A number one favourite on all the plots in 2012, a solar vintage, expressing after a decade, a remarkable originality. Above all, a second, on the Varennes

du Grand Clos 2010, powerful yet elegant. It has to be said that the estate works each plot skilfully, with a well-segmented vinification and maturing process so as to personalise the potential of each terroir. From fruit wines to very fine wines for laying down, the tasting session was varied, audacious and extremely qualitative.

Then, a wanderlust led us to the Domaine de Château-vieux\*\* to meet up with a great enthusiast of Château d'Yquem, the chef Philippe Chevrier, creator of a special menu. The “grandpa” of the tasting, the centenarian vintage 1921 did not disappoint: like an essential oil, with great concentration, a rich and highly complex wine. When tasting the older vintages of this great chateau, one appreciates the natural and original acidity of Sauternes, masked by a deft richness in sugar: a golden nectar. Ultimately, there are no “lesser vintages” at Yquem, there are only different vintages!

# château d'Yquem wines in revue

## ... ZOOM

*Comments on the tasting were provided by Dominique Fornage, partner and wine expert. All the bottles were opened the day before.*

**PRELUDE** – A Cristal 2005, very «chardonnay» with a great aromatic openness; a Krug Vintage 2003 presenting a very expressive fruit, memory of a hot and astonishing year!

**FIRST STARTER** – 1921 – *Jambonnettes of frogs' legs* – Amber in colour, almost black. The aromas are of great elegance with an angelic finesse: notes of caramel, mocca, grape, fine herbs and sugar. One is reminded of an old Tokaji. On the palate, the balance is perfect. The sweetness is moderate and the acidity invigorating. The wine is concentrated without being heavy and its length is remarkable.

**SECOND STARTER** – 1936 – *Saint-Jacques, black truffle* – Amber in colour. The aromas divided the participants on a possible cork taint. This could also have been reminiscent of the smell of mildew that forms on damp walls. The aromas are delicate. They start with grape, orange peel and cinchona.

**FISH** – 1956 – *Lobster in Sauternes* – Amber in colour. The character, quite different from a usual Yquem, is very interesting. Complexity is also present: sultana, fig, coffee. The wine is balanced with a good personality. It is not powerful, but it does not lack density. The sweetness is rather discreet. The fruit starts on citrus peel, which gives it a lot of freshness. Moreover, the finish is marked by a minerality reminiscent of the great German Rieslings.

**MEAT** – 1945 – *Truffled poultry* – Golden amber in colour. The aromas immediately grasp you with their immensity and perfection. One seems to be before an indestructible force. And such complexity: botrytis, pâte de fruit, caramel, whipped cream, banana, fig, ... The wine is exceptionally concentrated. 1945 has perhaps never been equalled in this respect. The aromatic and gustatory persistence is outstanding.

**CHEESE** – 1975 – *English and Swiss cheeses* – The golden colour starts to take on a little amber. The aromas are strongly influenced by botrytis. Everything is pure, fine and elegant, but the density is impressive. The high sweetness is compensated by a fleshy fruitiness and an invigorating acidity to the most delightful effect. This is the most impressive vintage at Yquem since 1967. It will be vibrant for many decades to come.

**DESSERT** – 1967 – *Tart tatin flavoured golden apples* – Golden in colour with a hint of amber. The aromas are «extravagant»: everything is in the superlative. One senses an extremely ripe harvest with much botrytis. The complexity is tremendous: pâte de fruit (apricot, mirabelle plum), whipped cream, citrus peel, whisky or rum, grape... The palate is smooth and full-bodied.



To close this session, a moment of conviviality and entertainment around Jean-Guillaume Prats and the Delon estates. The lion did indeed roar at Baghera's that evening, with bottles coming directly from the estates on the Clos du Marquis, Château Nénin and the great wine of Léoville-Las-Cases. Each château in Bordeaux has its own DNA; but you could say that Léoville-Las-Cases is more of an insider's and patient enthusiast's wine. This wine is «longer than it is wide»; the nobility of this nectar is acquired with the help of time, its depth owes much to the passing years.

Deliciously yours!

Julia Cottin

next auction(s)

# Once upon a time Chartreuse

A comprehensive single-owner French collection  
of the immortal and spiritual liqueur

kipling #3 — day 1  
*live-streamed*

04

france

kipling #3 — day 2  
*live-streamed*

05

big formats, spain & elixirs

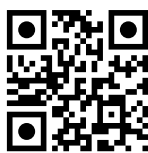
wine o'clock #66 — day 3  
*online*

06

goodies & liqueurs

march

23



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