

Baghera/*wines*



a  
beautiful  
day

room auction | geneva | 8th of october 2023



time to B wine #15



# global is beautiful

As the summer draws to a close, a new vintage is beginning to emerge under the sunny skies of September... For Baghera/wines, this is also the time to announce the new wines to be launched over the coming months on our three sales sites.



## geneva

Our *Wine o'clocks* in Geneva have kicked off the new season with sales on the second Tuesday of every month.

These *Wine o'clocks* are exciting for any wine lover, because they're full of little gems that you've often heard about but not yet tasted, a vintage that you'd like to discover, a wine that you'd like to share with friends without necessarily having to buy a whole case.

*Wine o'clocks* are a bit like the happy feeling of going down into your grandfather's cellar, knowing that you can expect to find a new surprise every month!

And speaking of surprises, that's what you are bound to feel when you discover our "*A beautiful day*" catalogue sale on 8 October. With 523 lots, including 1 Salmanazar, 50 imperials, 36 jeroboams, 62 double-magnums, 380 magnums, 2,227 bottles and 5 half-bottles, this catalogue will undoubtedly enter the inner circle of the year's finest sales.

First of all, a long-standing friend and collector, who has without doubt one of the finest cellars in the world of Bordeaux wines from the 80s and 90s, of which the provenance and preservation are absolutely perfect, will open this "*A beautiful day*" sale. All the magic of the greatest Bordeaux wines will be on offer, with some of the finest mature vintages still showing astonishing ageing potential. And how to describe these large formats that are virtually impossible to find on the market, enough to make even the greatest collectors green with envy?

This catalogue will also highlight our friendship with Domaine Pierre-Yves Colin-Morey, who have given us the pleasure of including a selection of their finest climats direct from their cellar. These wines purely and simply embody the excellence of Côte de Beaune wines.

And Burgundy will continue to feature prominently in this catalogue with three other collections of close friends of which the perfect provenance and conservation of the wines remain the backbone of the sale. Domaines such as Coche-Dury, Dancer, Roumier, Rousseau, Mugneret-Gibourg and Bizot will once again be in the spotlight, with vintages which are at their prime and ready to be enjoyed.

Don't miss the *Wine o'clock* following the "*A beautiful day*" sale, as it is the continuation of the same magnificent cellar of Bordeaux.... With more great wines to be tasted,

and more exciting formats to be discovered from the finest Bordeaux appellations...

## singapore

Almost a year has passed since we opened our office, followed by our first *Wine o'clock* in Singapore last February. We also had the great pleasure of holding our first live sale last May in the city-state that I admire for its dynamism and passion for wine, which can be met around every corner.

Our next *Wine o'clock Singapore* #3 – on 28 September will feature 97 lots from two Singaporean collectors. The conservation of these bottles is still our main concern, and you'll find some perfectly preserved rare gems to grace your cellars

## nuits-saint-georges & bordeaux

As it is such a pleasure to roam the vineyards of France over the course of the year, the creation of Baghera/wines Auction France was naturally the next step for us. It also seemed essential for the development of this French structure to work with a trusted auctioneer, in the person of Virginie Maison, whose friendship with certain members of Baghera/wines has been in existence for almost 20 years. We really wish to strengthen our presence in the heart of the vineyards by setting up our offices in Bordeaux and Nuits-Saint-Georges, rather than in the capital.

Our philosophy will remain unchanged: sharing, discovering and highlighting the winemakers, domaines and châteaux that inspire us with their work and their passion for their terroirs. For our inaugural sale in France, more than 40 domaines and properties from Burgundy, Champagne, Bordeaux and the Rhône have agreed to take part in a charity online sale in aid of the Burgundy School of Business (BSB) Foundation. The voluntary help of Dr. Wine Selection, a well-known and well-established company in Burgundy, and Baghera/wines Auction France have come together to showcase the dozens of prestigious bottles offered in the "*I (wine) a dream*" sale (comprising 12 bottles, 39 magnums and 7 jeroboams).

To imagine a life without winegrowing emotions would seem very dull and sad, to imagine it only through the madness of money would seem very sordid, but to wrap it in the mutual hedonistic respect of pleasure and equitable human relations seems fair and desirable to us.

We are not simply naïve and idealistic about our differences, our cultures, our varying financial means, but also realistic about the sometimes excessive values of what surrounds us... but we will keep our objective of sharing and we will accompany all those who are driven by the same passion as we are. Happy reading!

Michael Ganne



# america

Dear customers and friends, I hope you had a good holiday and that the return to work was smooth. As for me, I had a great holiday, enjoying time with my family in Spain. It was easy for me to get back into my routine, because when one does what one loves, it's never difficult to return to work.

On my return, and thanks to our September online *Wine o'clock* sale in Geneva, I discovered this magnificent Swiss collection of rare mature vintages from Stag's Leap, Beaulieu BV, Mondavi and Screaming Eagle. And these bottles inevitably take me back to the last trip made by the Baghera/wines team to the United States, during which we visited Los Angeles, Napa and New York.

It had been some time since our previous trip to the United States, and we were delighted to see our clients again and share some good times with them over fine food. In Los Angeles, we had the pleasure of organising an extraordinary evening at the *Spago Beverly Hills* restaurant, where we were treated like royalty and enjoyed excellent food and a wine list worthy of a top table. After

a few days in Los Angeles, we headed to Napa, the magnificent wine region where some of the best wines in the world are produced.

We arrived in Yountville in the middle of the night, so it wasn't until the following morning that we realised what magnificent scenery the valley had to offer. Despite the gloomy weather, the view that morning was breathtaking! During our days in Napa, we visited several wineries, including Harlan Estate, Opus One and Progeny (Mt Veeder). The quality of the hospitality and wine tourism in this part of the world has to be recognised - we still have a lot to learn in Europe in this respect. At all the wineries we visited, the welcome was remarkable and invariably warm. As in Los Angeles, we took advantage of our stay in Napa to set up and host a magnificent table of clients and friends at the *Press\** restaurant, where an impressive list of wines from the region, with a plethora of old vintages, delighted us over the course of a long evening. I have fond memories of the bottle of Calera 1996, and the pinot noir left us all speechless. I'd like to take this opportunity to thank our friends

Paul and Betty, who welcomed us with open arms and treated us wonderfully during our stay.

Once our West Coast tour was over, we headed to New York, where an intense few days awaited us in the *Big Apple*, visiting clients and attending various wine-related events that were taking place in the city at that time of year. It was a busy few days with lots of food and wine tasting, meeting some great people and discovering new restaurants in the city that were well worth a visit. I'd like to thank Pascaline Lepeltier for her kindness and availability during our dinner at the *Chambers NY*, where we enjoyed a tailor-made meal based on the great wines, that only the *Chambers'* cellar can offer, and outstanding food and wine pairings, achieved by Pascaline and the restaurant's talented team. The old Chartreuse liqueurs rounded off this cool March evening, a delicious and jovial end to our stay in America.

We can't wait to get back on the road to the USA and meet up with our customers and collector friends again for some epicurean get-togethers.

*Besos y abrazos.* Pablo Alvarez



# beautiful châteaux



There was that first meeting in 2005. It wasn't at a dinner party or an in situ tasting, but in the hustle and bustle of a major trade show, where one meets dozens of people every day. But this encounter made a lasting impression on me. Although we didn't have a glass of wine nor any food on our plates, the lively conversation on Bordeaux wines was of the same nature, just as - if not more - passionate and intense as if we were sitting at a table discussing the wine in our glasses.

“To drink wine means to be able to talk about it” – that meeting in 2005 left a lasting impression on me, because it embodied this adage in every way. And the person I met that day has invariably made me feel that way each time we've met since.

The remarkable collection of fine Bordeaux wines that we are delighted to present in the “*A beautiful day*” series of sales (8 and 9 October) is the perfect expression of this gentleman's passion. We met him in 2005, and in 2023 he is doing us the honour of entrusting us with the apple of his eye: his collection of fine Bordeaux wines (and a few other gems, notably from the Loire).

Naturally, there's passion: it's been the beating heart of this collection for over 40 years. All the most admirable vintages of the last four decades are assembled among the thousands of bottles that make up this rare collection.

There's respect and admiration for the terroirs and the people who make the wine: this collection is the fruit of sincere and lasting relationships between a number of estates on both banks of Bordeaux and some of the greatest La Place négociants, which have given rise to some highly sought-after wines in coveted vintages and ultra-rare formats!

Then there's the constant care and attention: having travelled several hundred kilometres from Bordeaux, all the bottles, without exception, were kept in their original wooden cases in an air-conditioned cellar with perfectly controlled temperature and humidity. Under the rigorous and benevolent supervision of the collector, owner of these bottles, the wines have lain, since their successive arrivals, vintage after vintage, without ever having been moved. The only handling authorised was the removal of the wooden cases by the Baghera/wines team last spring to transport the precious convoy to the Geneva FreePorts.

Last but not least, there will be sharing: in October, this entire collection will be auctioned live from the Beau-Rivage Hotel in Geneva on Sunday 8 and online the following day, Monday 9. It will certainly be an emotional time for this gentleman, but what a relief and joy it will be to see that all the love and care he has put into assembling this collection will be recognised by all of you, connoisseurs of fine and great wines, because you know how much they convey emotion and pleasure when they touch our taste buds and enter into communion with all our senses.

Julie Carpentier

Baghera/wines will be organising a series of exceptional tastings & dinners in Switzerland and Asia in September and October, featuring a selection of the most prestigious labels from this collection in the 1989 and 1990 vintages. Visit our website for more information and to take part in these events.

# beautiful domaines



While the grape harvest is in full swing across Europe and everyone is working hard to protect the fruit of the 2023 vintage, and while the catalogue for the “*A beautiful day*” sale has just come off the press of our favourite printer, Manufacture des Deux-Ponts, our ‘beautiful’ journey continues... in Burgundy.

The second part of our sale on the 8<sup>th</sup> of October pays tribute to the Burgundy Climats and Domaines that we love so much.

In addition to the majestic selection of wines direct from Domaine P.Y. Colin-Morey (see article on page 8), Burgundy is honoured through three private collections that conclude the sale.

A dear friend, a collector based in Burgundy, has done us the honour of entrusting us with some of his rarest bottles. We've had so many opportunities to share great bottles from his collection with him. His cellar reflects

his passion for the great wines of Burgundy: meticulously maintained and impeccably preserved. The bottles (lots 444 to 499) speak for themselves, and their provenance (direct allocations from the Domaines) adds rarity to beauty. These nectars left their native Burgundy a few weeks ago and are waiting for you in Geneva to begin another page in their history.

The epilogue to this catalogue lies in two special collections (lots 500 to 523) focusing on the wines of Domaine Bizot and Domaine Grivot, which we appreciate respectively for their discretion, their philosophy and of course for the remarkable wines they produce each year. Lovers of mature vintages will find some rare treasures among these lots which, thanks to their impeccable conservation, will make superb wines to share, in bottle or magnum format, soon or in years to come.

Julie Carpentier

## 3 wines to drink

– Domaine Bizot, Vosne-Romanée  
« Les Réas » 2007, 2 Bottles

– Domaine Mugneret-Gibourg,  
Clos Vougeot 2013, 1 Magnum

– Domaine Vincent Dancer  
Chevalier-Montrachet 2009,  
2 Magnums

## 3 wines to keep

– Domaine Georges Roumier,  
Musigny 2010, 1 Bottle

– Domaine Coche-Dury, Meursault  
« Perrières » 2004, 3 Bottles

– Domaine P.Y. Colin-Morey,  
Corton-Charlemagne 2018,  
3 Magnums

## 3 wines for your children

– Domaine Jean Grivot,  
Echezeaux 2005, 3 Magnums

– Domaine A. Rousseau, Gevrey-  
Chambertin « Clos Saint-Jacques »  
2009, 3 Bottles

– Domaine P.Y. Colin-Morey  
Chevalier-Montrachet 2014, 1 Jeroboam





The Château Pétrus collection (lots 149 to 211) from 1982 to 2013 | “A beautiful day” auction, Beau-Rivage Genève, 8<sup>th</sup> of october 2023



# beautiful p-y. colin-morey



here's a fine house that we at Baghera/wines particularly admire: Domaine P-Y. Colin-Morey. Not only because we truly love all the Domaine's cuvées, and the care and attention given to the wines – the sparkle and quiet strength they exude – but also because we really appreciate the values of the Domaine and the family, as we had the joy of working with Clément for several months last year. You've no doubt had the pleasure of tasting the wines of Domaine PYCM (in whole or in part), the fabulous climats worked by Caroline Morey or the bottles from the family trading house that go under the name of Colin-Morey: the terroirs naturally bring different styles, but there's a common thread running through the wines of the Colin-Morey family, a similar purity, energy and elegance. In short, the hallmarks of great Burgundy wines.

The Colin-Morey story began in 2005 when Pierre-Yves Colin (son of Marc Colin) and Caroline Morey (daughter of Jean-Marc Morey) founded the eponymous domaine. Combining the family vineyards with progressive and successive purchases, as well as tenancies, the domaine now cultivates 13 hectares in the communes of Saint-Aubin, Chassagne-Montrachet, Santenay, Puligny-Montrachet and Meursault (grape varieties: Chardonnay, Pinot Noir and

Aligoté). The twenty or so crus in the Domaine's range are among the most sought-after wines of the Côte de Beaune, and the combined talents of the Colin-Morey family have rapidly established the Domaine as one of the most talented of their generation and their terroirs.

And as always with the men and women of the vine and wine, generosity and sharing are at the heart of the values and actions that unite us. When we invited the Colin-Morey family to take part in the “*A beautiful day*” sale on 8 October, we were not entrusted with just a few bottles, but with a previously unseen collection of around sixty bottles, magnums and a jeroboam of the domaine's iconic vintages from 2017 to 2020. Direct from the cellars of the gleaming Chassagne-Montrachet winery, we are delighted to offer lots of the rare Bâtard-Montrachet and Corton-Charlemagne, the Meursault ‘Perrières’ & ‘Charmes’, the prodigious Chassagne ‘Caillerets’, ‘Chevenottes’ and ‘Abbaye de Morgeot’, as well as the emblematic and marvellous Saint-Aubin ‘En Rumilly’.

I wish you all the pleasure in the world with these fabulous bottles because they are just waiting to be shared in excellent company, and of course... good luck with your bids!

Julie Carpentier

# a “maison” in france

he second half of the year has seen a number of achievements for the Baghera/wines team. After months of intense preparations, we are delighted to announce the launch of Baghera/wines Auction France, which will consolidate Baghera/wines Geneva and Baghera/wines Singapore.

This new entity is being set up in two key locations in France. Firstly, in Burgundy, and more specifically in Nuits-Saint-Georges.

*Club 1865 by Baghera/wines* will open its doors in November 2023 with the same philosophy as the original Geneva club. Designed as a discreet haven, the club will welcome members who will be able to come and enjoy a gastronomic break around the finest wines from the Côte as well as all the other great vintages from around the world available through our in-house selection.

Baghera/wines will also be setting up in Bordeaux in September 2023. With the arrival of Virginie Maison in the team, Baghera/wines is consolidating its presence among estates and collectors. Determined to fully understand the challenges facing the vine at the start of this new millennium, Baghera/wines is continuing its close relationship with winegrowers by setting up in Aquitaine.

In the same spirit of proximity, Virginie Maison, auctioneer, will be meeting collectors to better understand their expectations.

Based in Bordeaux, she will also be covering the rest of the country to offer wine lovers tailor-made advice on how to make the most of their exceptional bottles, as Baghera/wines Auction France is first and foremost an auction house.



## virginie maison

Coming from a family of artists and entrepreneurs, authentic bon vivants and landlovers of the Limousin, art and gastronomy brought colour and flavour to Virginie's childhood.

Then came the time to study in Bordeaux, and it was a revelation for Virginie as a law student. She immediately took a liking to wine, to the world of wine, to this region of terroir, of creation, of sharing, of sensory experience and pleasure. It was decided – her professional life would be interwoven with art and wine.

She then embarked on a double university course, obtaining a Master's degree in Art History and a postgraduate diploma (DESS) in Vine and Wine Law, before qualifying as an auctioneer in 2010.

During her apprenticeship, Virginie gained experience in wine auctions with Michael Ganne and

Julie Carpentier, who were actively involved at the time in the *Christie's Paris Wine Department*.

Inspired by the auction houses she first worked for – Tajan, Christie's and Piasa – her first role models and ideas laboratories, Virginie was to become an advisor on the Arts Market, advising clients for ten years, teaching art history and being involved in the creation of an exceptional coffee roastery called *L'Alchimiste*, before returning to her initial project – directing auction sales.

In 2023, Virginie reunited with Michael Ganne and Julie Carpentier and joined the Baghera/wines team to develop the auction house in France, operating from Bordeaux.

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# Singapore

## I what's up?

Six months have passed since we announced the start of Baghera/wines' sales in Singapore. The creation of a new entity is always exciting, and this adventure becomes all the more so when the welcome received is exceptionally warm.

The last six months have seen a number of significant events, starting with the organisation of two online sales. The first of these was an iconic sale, featuring wines from the prestigious Domaine Jean-Yves Bizot, from two European collections. This sale surpassed all our expectations, with 100% of the lots sold, a real 'white glove' success. What's more, we were honoured to gain the confidence of a Singaporean collector couple who chose to entrust us with their precious collection for our very first live auction in Asia. Finally, to round off the season in style, we organised a second online *Wine o'clock* sale, showcasing wines among the rarest and most sought-after.

For the first time, we were present at the first *Vinexpo Asia* in Singapore. It was an exceptional opportunity to forge closer links with professionals and enthusiasts from the world of wine. It was a week rich in exchanges and encounters.

Neither would it be possible to forget the many tastings and events organised over the last few months in conjunction with the Geneva headquarters, which have helped to strengthen ties with the many wine lovers here in Singapore. But that's not all: Hong Kong, which is now experiencing a new lease of life after a few quiet years, also hosted a splendid event in conjunction with our first livestreamed *Kipling #1 auction* in Singapore with Michael Ganne at the hammer.

Arthur Leclerc



## a few figures

2 online sales and 1 room sale

Results : 1'567'000 SGD

6 tastings and sales streamed live from Singapore and Hong Kong



# coming up

## in singapore



## what's next?

Why slow down when Singapore, and Asia in general, have such an extraordinary number of food lovers? We have three online sales planned between September and December, so it's still possible to include wines from your collections in these sales! Please don't hesitate to contact me if you have any questions.

In the coming months, we will be organising a number of events in Singapore, as well as in Hong Kong, Bangkok and Taiwan. If you haven't yet subscribed to our newsletter, there's still time to do so to ensure you receive the information you need in good time!



## next event

*Private dinner – "A beautiful day" | October 8th*  
*Venue: Singapore*  
*From 6 p.m. – On reservation*

Baghera/wines Geneva presents an absolutely enchanting catalogue of the finest appellations and a variety of exceptional formats. This iconic sale features over 500 lots, providing an opportunity to get together once again around the finest wines. It is with great pleasure that we invite you to join us for our second "*Dîner Particulier*" on 8 October 2023 at *Ma Cuisine Singapore*.

For this event, there will be no pre-established selection, but rather an iconic and ephemeral Baghera/wines list, made up of the greatest domaines and vintages featured in the "*A beautiful day*" auction, broadcast live that same evening. A great opportunity to taste the wines that spark your interest or to take the opportunity to discover wines you may not have tasted before. All this will be accompanied by a menu featuring the house classics and two iconic dishes: one Burgundian and the other Bordelais? Which will you choose?

Arthur Leclerc

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# sauvignon

my pleasure



In today's column, I'd like to talk about one of the grape varieties that moves me the most when it comes to white wines. This grape variety is Sauvignon, and particularly those from the Loire Valley in France.

When it comes to drinking an elegant, refreshing white wine, Sauvignon is without doubt the grape variety that springs to mind. According to Guy Lavignac, a French ampelographer, this grape variety finds its origin in the south-west of France, but today it can be found in virtually every corner of the globe. In France it is present in Bordeaux, the Loire Valley, in northern Burgundy with Sauvignon de Saint Bris, in Switzerland, California, New Zealand, in Chile and many other countries have also chosen to cultivate this grape variety, which adapts easily to each terroir. In fact, each region brings its own unique character to the wine made from this grape variety. Soil, climate and viticultural methods all have an impact on the wine's aromatic profile. For example, a Sauvignon

from the Loire Valley will have herbaceous notes, even of boxwood, lemon, grapefruit and blackcurrant buds, with a deep mineral base due to the more chalky soils and cooler climate. Whereas the expression of the famous Sauvignon grape in New Zealand will have a more exuberant personality thanks to the exceptional local climatic conditions. The warmth and greediness with its notes of ripe tropical fruit such as passion fruit and guava and refreshing acidity will seduce the palate of wine lovers in search of intense aromas.

What's interesting – and what appeals to me most about the Sauvignon from the Loire Valley vineyards – is their capacity for ageing and the resulting aromatic evolution.

During a visit to the Sancerre vineyards at the Domaine Vincent Pinard in Bue, I remember tasting old vintages of Sauvignon that had kept all their freshness, evolving into a silkier colour with golden yellow highlights. What was most surprising was its aromatic palette! We started with citrus fruit, pear and quince, then the gentle ageing allowed it to

reach its aromatic peak. Intense notes of ripe fruit and tropical fruit, the like of which we found no trace in its youth compared with New Zealand Sauvignons!

More recently, in the company of my dear colleagues, it was the cuvée Silex 2009 from the famous Domaine Dagueneau that stirred my emotions. This Pouilly-Fumé literally transported me; an impressive wine for its purity and honesty. Its aromas of grapefruit, boxwood, lemongrass and ripe fruit are bewitching. Despite its rich, full body, it retains a remarkable balance and tension provided by this magnificent terroir of hard clay and coarse flint. Without doubt one of the emblems of the wonderful Sauvignons to be found in the Loire Valley.

These great terroirs where Sauvignon expresses itself gracefully, like the wines from Domaine Dagueneau or the famous Clos la Néore terroir from Domaine Vatan, await you in our boutique at 2 rue Adhémar-Fabri in Geneva.

We look forward to welcoming you and sharing a moment together.

Gary Bovagne



When one hears the name 'Krug', it's like opening a fairytale book filled with starry bubbles, intoxicating flavours and fascinating stories. The tale began with Johann-Joseph Krug, who founded the Krug champagne house in Reims in 1843. Originally from Mainz in Germany, J.J. Krug had acquired solid experience in the champagne industry working for another major establishment, Jacquesson & Fils, before deciding to set up his own company.

At the time, J.J. Krug's approach was innovative because, contrary to common practice, he aspired to create an exceptional champagne using distinctive techniques and a specific production philosophy. His vision was to produce a champagne of the highest quality, focusing on the uniqueness and richness of the terroir, using a meticulous selection of grapes from different vineyards in the region.

Krug was also one of the first to implement the concept of the 'cuvée prestige', creating rich, complex blends from different vintages and vineyard plots. This approach enabled him to produce champagnes which were distinctive for their unique characters, elegance and depth.

The day I was granted the privilege of being welcomed into this house, where every visit is a sensory and emotional adventure through time and tradition, proved to be a revelation about what an exceptional champagne really is.

It all began one evening in this family home, where every detail seemed to be orchestrated with the same degree of care as this great champagne. The slightly dimmed lights illuminated a series of perfectly aligned glasses in front of me, each promising a unique experience.

The first bottle was a Krug Grande Cuvée, an icon among prestige champagnes. This Krug Grande Cuvée is the image of what J.J. Krug was aiming for: to create the most generous expression of Champagne each year, independently of annual climatic variations, thanks to a considerable library of reserve wines. More than 120 wines from different terroirs and around ten different vintages were used to make up this Grande Cuvée, with reserve wines accounting for between 30% and 50% of the final blend. The first sip transported me to the heart of the Champagne vineyards, where

the roots of the vines plunge deep into the limestone soil. This remarkable blend of chardonnay, pinot meunier and pinot noir, carefully balanced by the strength of the reserve wines, produces a richness of flavour and aroma after 7 years of ageing that is unmatched by single-year wines. This champagne has a rich, delicate nose with aromas of pear, citrus fruit, almond and hazelnut. What a symphony on the palate! A skilful blend of aromas, depth and freshness, caressed by a fine, delicate bubble that enchanted my palate... A delight, a delicacy.

As the conversation and laughter began to fill the room, we continued with the Krug Vintage cuvées in various vintages. A change of tone! The unique character of each vintage enabled us to capture a moment frozen in time. With this cuvée, Krug has succeeded in retranscribing the history of the year by bringing together the most expressive wines and enhancing them with over ten years' ageing in the cellar. The result is magical: the champagne is complex, deep and slightly vinous. A perfect blend of freshness, elegance, finesse and charisma.

All that remained to be discovered were the two jewels of the house: Krug Clos du Mesnil and Krug Clos d'Ambonnay, the latter unfortunately not tasted. The most sincere expression of a single grape variety from one terroir, and only in the best years. It's the crème de la crème!

Krug Clos d'Ambonnay, which was not tasted, due to the size of its enclosed plot, 0.68 hectares. Pinot Noir is produced in the heart of the finest terroir for this grape variety, the village of Ambonnay.

Krug Clos du Mesnil, the magic of Chardonnay unfolds in this 1.84 hectare walled vineyard in the heart of the village of Mesnil-sur-Oger, the cradle of Chardonnay in Champagne. The ultimate pleasure, with elegance, length and a delicately sculpted structure. I was lost in its aromas of lemon, grapefruit, quince and its notes of chalk.

Looking back on that evening, I realise that Krug champagne is much more than just champagne. It's a story told over generations, and each bottle is a fragment of that story, a precious treasure that allows us to travel back in time while celebrating the present moment.

Gary Bovagne



# an oenological retrospective



In this autumn column, we take a look back at some of the highlights of *Club 1865* by *Baghera* in Geneva, a place where passion for wine is expressed all year long, as the seasons and programmes unfold. The year 2023 got off to an auspicious start with a tasting at the Club hosted by Jean-Michel Chartron. Then, a little further north in the beautiful Burgundy region we love so much, we explored the wines of Domaine Arlaud. As the months rolled by our shared passion for wine and gastronomy took us beyond our walls, to *Bistrot 23*, for a tasting of the wines of Clos Rougeard. As always, this icon of the Loire charmed our senses and left an indelible mark on the evening. The event season ended with a remarkable discovery: Domaine Remírez de Ganuza, a Rioja gem.

Charlotte Jimenez

## domaine jean chartron puligny-montrachet

On January 24, Jean-Michel Charton, winemaker in Puligny-Montrachet, conducted an exceptional tasting. The Domaine Jean Chartron, which is one of the historical spearheads of the appellation, needs no introduction. During tasting, Jean-Michel presented us face to face with the 2011 and 2014 vintages, which rivaled each other in generosity. 2011, rich in surprises, produced pure and balanced whites. 2014, a vintage in '4', smiles on Burgundy with fresh whites with notes of fruit and citrus. The monopoles of Domaine Chartron, Clos de la Pucelle and Clos des Chevaliers, revealed during this evening all the timeless qualities of a great Burgundian terroir.

## from domaine arlaud... to the climats de bourgogne

Domaine Arlaud, the first vineyard in Morey-Saint-Denis to be certified biodynamic by Biodyvin, is committed to preserving the soil in order to bring out the best of the Burgundy climats that it cultivates with such passion. Cyprien Arlaud, a fervent promoter of the *Climats de Bourgogne*, conducted a tasting focusing on typicity. Premier crus such as Les Ruchots, mineral and dense, and Les Combottes, elegant and energetic, were tasted side by side during an evening where gastronomy was also in the spotlight. While the Charmes grand cru epitomised suppleness, the Clos Saint-Denis revealed a lacy, luscious complexity that carried us late into the night.



## clos rougeard, timeless!

For the first time in the Club's history, this tasting was held at *Bistrot 23*, one of our partner restaurants in Geneva. The flagship Clos Rougeard appellations - Le Bourg, Les Poyeux, Le Clos and Brézé - were naturally at the core of this wonderful evening. Each *flight* provided an opportunity to compare mature and livelier vintages, highlighting the remarkable and delicate evolution of the wines. A pleasant surprise awaited us with the 1996 Poyeux - the evening's outsider - which proved superb on tasting! At the heart of this magnificent gathering the joys of sharing, and a shared passion for wine and gastronomy were celebrated. It was a memorable evening where tasting transcended itself to explore the links between time, excellence and the pleasure of the senses.



## spain in town

On a warm June evening, the *Club 1865* team put the spotlight on the domaine Bodegas Remírez de Ganuza, a rising star in Rioja, in the presence of its director, José Urtasun. The vintages produced by the domaine, using the Tempranillo grape variety, combine power and finesse, something that Rioja knows how to reserve for its highest potential. Looking to the future, the domaine remains true to its personal and distinctive style, which grips you from the first tasting. Our evening began with two captivating whites: the Reserva Blanco 2019 and the Gran Reserva Blanco 2016, which revealed the unique typicity of the blend of Viura, Malvasia and Grenache Blanc, with a unique aromatic profile, accompanied by a rare freshness and tension. There were plenty of surprises in store for us in the second half of the evening, with the Reserva Tinto 2009, 2006 and 1997, which together represent a fascinating journey through the history of the domaine. The highlights of the tasting were undoubtedly the Gran Reserva Tinto 2012, 2010, 2005 and ... 1994, which revealed throughout the evening the full complexity of a cuvée built on magnificent balance from its youth, and which has proved its ability to age elegantly, unashamedly, and with a gourmet touch.










# sales calendar

# 2023




## september

- 12.09.2023  wine o'clock #71 geneva *online sale*
- 27.09.2023  inaugural sale for the benefit of the bsb foundation, france *online sale*
- 28.09.2023  wine o'clock #3 singapore *online sale*

## october

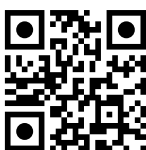
- 08.10.2023  "a beautiful day", beau-rivage geneva *room auction*
- 09.10.2023  "a beautiful wine o'clock day" #72 geneva *online sale*

## november

- 03.11.2023  kipling #6 geneva *live-streamed online sale*
- 14.11.2023  wine o'clock #73 geneva *online sale*
- 30.11.2023  wine o'clock #4 singapore *online sale*

## december

- 12.12.2023  wine o'clock #74 geneva *online sale*
- 21.12.2023  wine o'clock #5 singapore *online sale*



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