

Baghera/*wines*

time

time to B wine #18

one to one

it's been ten years...



From the moment it was founded, Baghera already had all the hallmarks of a major auction house. What followed was a dream start, rapid—even meteoric—growth, driven with panache by a series of exceptional encounters and impressive records. Behind this success lies a team. And at its heart is a founding father in the form of Michael Ganne. The question today is this: Who is the man behind this maestro of wine auctions?

At 10 years old, 10 years ago, and in 10 years' time. Each decade holds a chapter of his life.

Born in the Médoc in the 1970s. A child in Cayenne in the 1980s. A student at the University of Auckland in New Zealand in the 1990s. He graduated with a Master of Wine Management from the International Organisation of Vine and Wine and was subsequently appointed Head of Sales for Continental Europe within Christie's Wine Department in the 2000s.

The 2010s, meanwhile, were years of entrepreneurship, culminating in the creation of Baghera Wines Auction in Geneva in 2015.

2015–2025: 10 years, a kairos moment to celebrate, a significant milestone: the first 'major' anniversary and the age at which one finds one's footing through experiences and emotions.

Virginie Maison: Dear Michael, could you share a vivid memory from when you were 10?

Michael Ganne: When I was 10, I was living in French Guiana. I have many vivid memories from that time, but the one that stands out most—or perhaps the most striking, especially at night—is undoubtedly the sound of the jungle. It's a constant, almost hypnotic soundscape: cries, movements, invisible presences...

If you take the time to listen, you realise that the jungle never sleeps. As a child, it could be both fascinating and slightly frightening, but it's an experience that leaves a deep impression.

You've visited more than twenty-four countries. You've gone to meet the people who bring the wine industry to life. A word about your student years?

Among all these wonderful encounters, what stands out most is the constant underlying determination of these men and women to do their best, and to keep believing in it despite the difficulties specific to each country. The challenges have, of course, evolved over the past 25 years, but every terroir carries its own history, and every vintage bears witness to it.

Those years also allowed me to demystify wine, to strip away the sometimes unnecessary snobbery, and to better grasp its essence: respect for the product, for human labour, and for time. It is this journey that has led me to develop a genuine passion for wines, and in particular for understanding vintages, from the oldest to the present day.

How did your first time at the auctioneer's rostrum and with the gavel go?

My first experience at the rostrum took place in London, in Christie's legendary auction room. It was a somewhat old-fashioned start, with no prior training: my international director had given me a few words of advice the night before, before simply saying to me, *"Go on, if you're cut out for this, we'll know very quickly."*

At the time, we were still working with the auctioneer's book on loose sheets of paper... which I managed to drop right in the middle of the room within the first few minutes. A nerve-racking moment, of course—but looking back, rather amusing. Despite that, I immediately loved the experience: the energy in the room, the pace, that almost electric tension... That's when I realised I'd found my place.

Let's take a leap back in time. Ten years ago, Baghera had just been founded. In what ways does your creation reflect who you are? What did you feel it was essential to instil in Baghera?

Ten years ago, the first question we asked ourselves was simple: how could we put wine back at the heart of our business, and how could we best showcase the often arduous work of the winegrowers.

Baghera was founded by four of us, including Olivia, our artistic director, who has been shaping our world and our identity for over ten years. From the very start, we wanted to build a company in our own image: exacting, sensitive, and deeply respectful of wine and those who make it.

Our role is to bring our expertise and market knowledge to bear in order to forge a link between sellers and buyers. I like to say that we are a little like architects: we must understand the product, envision a structure, and bring out the best in both a wine cellar and the story of the man who built it—whilst inspiring the imagination of those who will come to bid.

Auctions have existed for over 2,500 years, with records dating back to Babylon. The contemporary model, however, took shape in the 17th century, particularly in London, which laid the foundations for the system as we know it today. And yet, despite this long history, the essence remains unchanged: wielding the gavel remains a profoundly human endeavour.

Here at Baghera, we simply wanted to bring more personal connection, emotion and relationship into the mix—so that every sale is both an encounter and a story.

Could you give us any anecdotes from the early days?

I remember a meeting in Geneva, at our warehouse, with two customers (one of whom was a friend) over two bottles we had to taste as quickly as possible.

In theory, the tasting wasn't meant to drag on: we were in a rush to prepare and pack our very first *"time to B wine"* that very evening.

As could be expected, needless to say, things didn't go as planned... The tasting went on, as did the discussions, and we eventually ended up all together in the office kitchen, putting the parcels together whilst tasting the wines.

It's a very simple memory, but one that sums up Baghera's early days perfectly: loads of energy, a dash of improvisation, and above all the genuine pleasure of being together and sharing moments over wine.

You quickly made a name for yourself in the industry. Any secrets you'd like to share with us?

Without a doubt, listening. Constantly striving to understand how the other person feels—whether they're a producer, a seller or a buyer. These are simple values, but ones that can easily be lost when the working environment becomes too rigid or overly formulaic. That was, in fact, one of the underlying reasons for founding Baghera: to return to a more human, more nuanced, more attentive approach.

In our line of work, it's not just about selling wine, but about understanding stories, expectations, and sometimes emotions—and successfully bringing them together.

We know you as both a discoverer and a champion of fine wines, driven by a passion for wine and a desire to share it. An auction 'rock star' who gives his all on stage and turns every sale into a spectacle. What do you say, Michael?

"Pleasure in the job brings perfection to the work."—Aristotle.

I don't really believe in the idea of a 'rock star' in our profession. On the other hand, I believe deeply in passion. We are fortunate to work in a world filled with passionate and fascinating people, each bringing their own sensitivity and energy.

On the auctioneer's rostrum, there is of course a certain rhythm, a

tension, almost a theatrical quality... but above all, it remains a moment of sharing. If every sale becomes a show, it is solely because it is driven by the authenticity, enjoyment and commitment of everyone involved.

Over the past 10 years, the auction house has experienced spectacular highs, quiet periods and unexpected events. What do you see as the key moments in Baghera's history?

The early years were spent laying the foundations of the Baghera mind-set—defining our approach, our standards, and our work ethic.

Then, in 2018, there was a turning point: the Henri Mayer sale. It propelled us into the arena of the major auction houses and opened the door to projects on a whole new scale.

The Covid years will remain, I think for many of us, a period completely out of time—an almost surreal experience on a global scale. They were also a time for reflection and adaptation. I still remember a very Swiss saying, which still rings true today: *"You must act as quickly as possible, but as slowly as necessary."*

What is your fondest memory?

"The Heritage" sale of Henri Mayer's collection in 2018 is unquestionably one of my fondest memories. Of course, there's the result... a world record, still unmatched, but that's not what made the biggest impression on me. What stands out above all is the exceptional work of the entire Baghera team over more than six months to bring this project to life. It was an intense human adventure, characterised by high standards, passion and precision. Then, at a certain point, everything fell into place. The result was ultimately a reflection of that collective commitment... and of the buyers' passion for these great wines.

Which of the 'Bagherian' moments have moved you the most?

If I had to single out one particularly memorable moment, it would undoubtedly be the lot of 12 bottles of Bouchard's 1865 *La Romanée*. I remember that moment very clearly: I asked the client on the phone at what starting price he wished to begin the bidding... and he simply replied: *"CHF 1 million."* It is extremely rare, in the wine world, to come across lots of this magnitude. And yet, the story doesn't end there: the bidding went through the roof, eventually exceeding 2 million. The next day, I rang him back, still riding the adrenaline high from the sale. He then said to me, with a smile I could sense over the phone: *"So, how does it*

feel to start a wine lot at CHF 1 million?" He then added that he would keep a bottle so that we could enjoy it together. And, shortly afterwards... we opened it. That is undoubtedly what the finest moments are all about: when the exceptional simply lingers over a glass.

If you could travel back in time, what would you change?

I'm not someone who harbours many regrets. I'm naturally focused on what I'd like to build. Ultimately, I wouldn't change a thing...

Which person have you met over the last 10 years who has made the strongest impression on you?

Many of the people who have made an impression on me aren't necessarily in the public eye. They are, above all, our sellers and buyers: passionate, often discreet individuals, each with their own life story, anecdotes and a very personal relationship with wine.

I'm also lucky enough to meet many winegrowers, who are always a source of learning, sharing and passionate enthusiasm—always accompanied by great generosity and a smile.

Deep down, each of them holds a special place in our professional lives... and often, over time, in our personal lives too.

Baghera is 10 years old. Is 2015 already a 'year of evolution' for a company and its founder?

We are constantly evolving. Our line of work requires us to stay attuned to our surroundings, to adapt, and to navigate a deeply international market. Baghera has been built in a constant state of flux, always seeking to refine its vision and standards.

If Baghera were a 10-year-old wine, what would your tasting rating be?

A wine still in its youth, with lovely energy, already well-structured but above all with very long ageing potential...

At 10 years old, we look back, remember and, above all, we dream! What are your dreams, Michael, for the next 10 years?

To continue enjoying myself, above all. To continue building Baghera around successful sales and create a genuine ecosystem in which wine remains at the heart of our lives.

A wine enjoyed in moderation—without excess, whether in consumption or ego—but always with the respect and passion that mankind has devoted to it since the days of Dionysus... Like wine, we are merely passing through. Men come and go, but terroirs remain. §

a decade together
team spirit(s)

2015—2025
postcards



francesco

Ten years ago, we embarked on a bold journey: to redefine the auction experience. Far from being just another auction house, we pioneered 100% Burgundy-only auctions, curated ex-domaine Burgundy sales, and crafted unforgettable Michelin 3-star culinary experiences with Troisgros. Our vision expanded to spotlight the hidden gems of Jura, then blossomed into natural wine bars, celebrating Spain's most exceptional bodegas. As the first auction house to launch live-streamed events in Malaysia and Thailand—following our Singapore office—we set new global standards. Our Asian clients, renowned for their passion for exclusivity, have joined us on extraordinary adventures: from ex-domaine Henri Mayer auctions in Geneva to René Engel's legendary Burgundy vineyards, direct Château Ducru-Beaucaillou tastings in Bordeaux and Denmark, and our annual gastronomic pilgrimage to San Sebastián. At Baghera/wines, we don't just sell wine—we curate once-in-a-lifetime experiences. For a decade, we've been the architects of this exploratory voyage, and we're just getting started. Here's to the next 1,000 years of discovery. §



gary

Six years ago, I joined Baghera/wines—not just as a career move, but as the start of a transformative adventure. Transitioning from Michelin-starred sommelier to manager of our newly opened wine shop, I embraced the challenge of retail, a world unknown to me. Our vision? A space where connection and discovery take center stage, offering bottles at their peak maturity, sourced from legendary terroirs and winemakers. Here, every conversation with clients deepened my passion for listening, advising, and sharing the emotion that wine uniquely evokes.

I later took the helm of our private club, an intimate sanctuary for wine connoisseurs. This exclusive space fosters lasting bonds through curated tastings and fine dining, where each event celebrates a wine, vineyard, or vintage—transforming moments into timeless memories. From the shop's conviviality to the club's refined intimacy, my journey at baghera/wines has been defined by one guiding principle: a relentless passion for wine and sharing, in the pursuit of excellence. §

pablo

And here we are...

Today, Baghera is celebrating its 10th anniversary. I wasn't there at the very beginning—I joined the team in early 2019—and yet, over time, I've come to feel deeply that I've always been part of this adventure. It's as if I, too, had been sitting around that table in 2015, right when it all began.

Because Baghera isn't just a company; it's a human story. A story in which, little by little, you naturally find your place. A place where you feel welcomed, listened to, and above all, involved. Here, projects aren't just tasks: they become a part of us, they accompany us, they grow with us... almost like children.

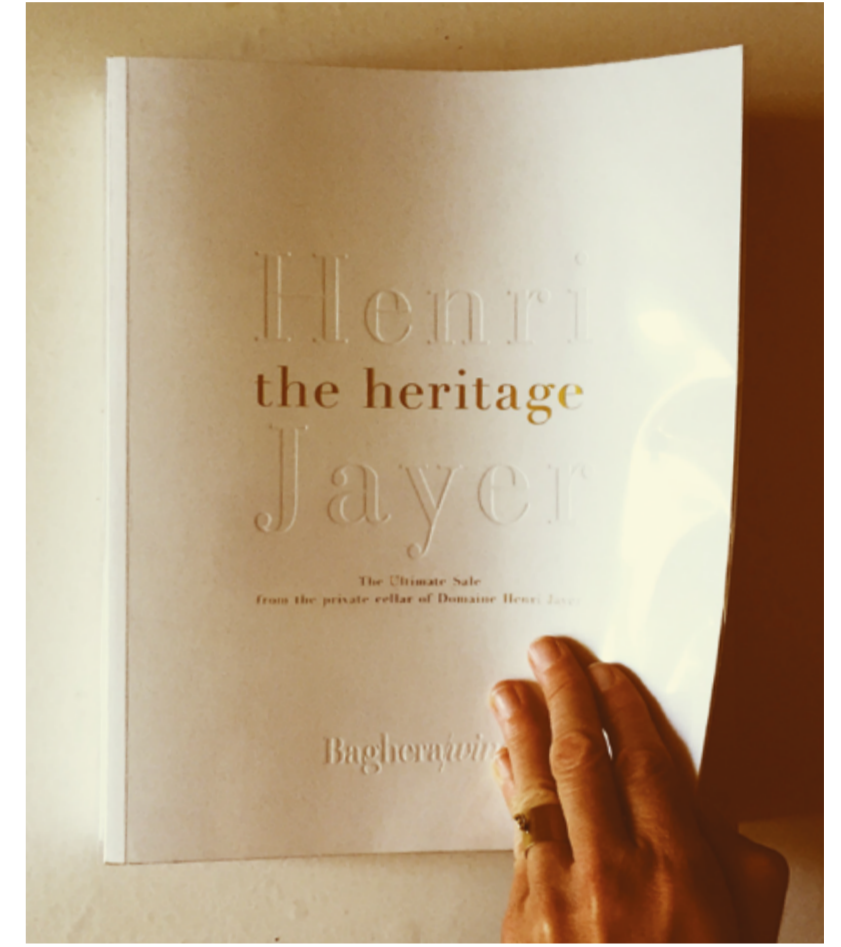
My first "baby" was developing partnerships with restaurants. A brief adventure, but one to which I remain deeply attached. Then came Wine O'Clock sales—a project I made my own from day one, which I watched evolve, grow, and establish itself, year after year, with great passion and dedication. Today, a new chapter is being written. One in which Baghera continues to grow, to build its structure, and to look toward the future. And I am proud to be able to contribute, in my own way, to this evolution. I sincerely hope to remain a part of this beautiful story for a long time to come. Long live Baghera. §



olivia

When Michael roped me into this madcap adventure ten years ago, I knew nothing about wine and hardly ever drank; but I soon learnt that a bottle of Burgundy doesn't quite look the same as a bottle of Bordeaux...

My initial lack of kennis of the wine world may ultimately have set the stage for what makes our exchanges so fruitful—Michael and the experts talk to me about wine, and I scrutinise, probe and ask questions. Since then, I have learnt (a little...), I have observed (a lot) and I continue to listen. The design proposals that emerge from our debates also draw their roots from my own soil—my experience of the theatre and a family of artists—and the substance that gives shape to Baghera's identity is a reflection of these influences. Every catalogue we produce together is the outcome of our desire to renew our perspectives and pay a tribute to Dionysus, the god commonly associated with both wine revelry and rapturous theatrical experiences. What I am most fond of in our unique companionship is the daily journey we undertake together—we tread the path, guided by the rhythm of sales, encounters and visions. "To unpathed waters, undreamed shores..." (A Winter's Tale, Shakespeare). Onwards! §





“prelude” at dawn...

The world of wine is, above all, a story of encounters and friendship. I have known this collector—a great lover of fine wines and a discerning enthusiast—for over twenty years. When I told him about our 10th-anniversary sale on the 10th of May, his reaction was immediate: “What if I were to add a few bottles from my collection?”

Thus was born the idea of an additional sale, organised that very morning, as a prelude to the auction dedicated to wines sourced directly from the domaine.

We were faced with the difficult task of making choices from a cellar boasting impeccable storage conditions, selecting only those wines that every collector dreams of one day having in their own cellar: legendary vintages—1811, 1838, 1857, 1858—right up to very recent years such as 2022, and in formats ranging from the standard bottle to

the most spectacular large formats: 12 litres, 15 litres, and even 18 litres. A true connoisseur’s dream.

The first section will showcase an estate I am particularly fond of: Domaine Raveneau, with 60 lots spanning 15 vintages. When one considers the ageing potential of these wines, our taste buds are already rejoicing.

We will then move on to the quintessential Domaine de la Romanée-Conti, which will be represented by 17 selections spanning the vintages from 2006 to 2022. This selection includes 21 bottles of *Romanée-Conti*, over 100 bottles of *La Tâche*, as well as an extremely rare 6-litre bottle of 1979 *Richebourg*.

The section dedicated to the great Bordeaux wines is equally dreamlike: featuring the greatest châteaux, including a 12-bottle case of 1996 *Lafite Rothschild*, a double magnum of 1995 *Mouton Rothschild*,

a spectacular 18-litre bottle of 2005 *Cheval Blanc*, magnums of 2019 *Le Pin*, not to mention a case of 1997 *Pétrus* and a magnum of 2021.

To round off the selection of still wines, the mighty *Yquem* will take centre stage with an impressive vertical tasting ranging from 2008 all the way back to... 1857. Those who have already had the chance to taste aged *Yquem* know of its unique ability to blossom with time. And the palette of colours, perfectly typical of these wines, is in itself a feast for the eyes.

And because a grand tasting always deserves a touch of celebration, some magnificent bubbles will awaken the palate with a *Cristal*. Finally, we will finish with two very rare *Malagas* from 1838, as well as a *Fine Champagne* cognac from the *Emperor’s* 1811 vintage.

So... are you ready for an unforgettable tasting? Good luck with your bids!
Michael Ganne

highlights

“prelude” magic numbers



61
lots

Domaine Raveneau



36
lots

Domaine de la
Romanée-Conti



93
lots

Château d’Yquem



48
big formats



18 litres
Cheval Blanc 2005



21 bottles
de Romanée-Conti



1 imperial
Lafite Rothschild 1996



1 double-magnum
Mouton Rothschild 1995



1857
Château d’Yquem



1811
Cognac
Réserve de l’Empereur



1838
Tinto Dulce
Malaga



1979
DRC
Richebourg



The Bordeaux wines are the stuff of dreams: the greatest châteaux, including a 1996 Lafite Rothschild Imperial, a 1995 Mouton Rothschild

double magnum, a spectacular 18-litre bottle of 2005 Cheval Blanc, magnums of Le Pin, not to mention a magnum of 2021 Pétrus...

heartbeat

the afternoon sale



Baghera has thrived in the company of domains and châteaux, striving to establish bonds between collectors and the great winemakers—the men and women who create the wines we are so passionate about.

These strong ties to our roots lie at the heart of our ethos, at the heart of our very identity. Ten years of auctions, ten years of shared stories.

To celebrate these past ten beautiful years together, we are delighted to present the “Heartbeat” sale, which, with two (very fine) exceptions, will consist entirely of wines sourced directly from châteaux and domains.

This sale is a way of thanking those who strive every day to produce the great wines we hold so dear, and to offer our valued clients the opportunity to acquire wines originating directly from the estates. A tribute to the winegrowers, crowned by a community-minded initiative.

For some time now, we had been working with the association “12 de Cœur” to organise a charity auction in aid of “Restos du Cœur” and the “Reload” foundation.

However, as the donors are all leading winegrowers from across France’s wine-growing regions, we naturally found ourselves with wines sourced directly from the estates.

The course of action was obvious: to include wines from the “12 de Cœur” association in our 10th anniversary auction dedicated to winemakers.

All wines donated by the association’s contributors will be listed in the “Heartbeat” auction catalogue and will be sold to raise funds for the most disadvantaged.

Founded in 2014 by Pierre-Henry Gagey, Aubert de Villaine, Jean-Pierre Perrin, Jean-François Moueix, Jean-Claude Rouzaud, Sylvain Pitiot and Michel Boss, the “12 de Cœur” association is now led by Jean Moueix, Saskia de Rothschild, Marc Perrin, Vitalie Taittinger, Perrine Fenal, Thibault Gagey and Michel Boss as president.

These leading figures in the fine wine sector have a threefold aim: to help the most disadvantaged, to create a unifying project for French winegrowers, and to present French wines as an integral part of French society.

Ambitions to which we fully subscribe.

The “Heartbeat” auction therefore sets out to thank the winegrowers without whom Baghera would not exist, and, in doing so, to contribute to the charitable actions undertaken by a number of them.

Sunday the 10th of May will be a day of celebration, tribute, sharing and emotion centred on what we all have in common, dear readers: the love of wine.

We will do everything in our power to honour the work of those who bring out the best in our terroirs and create great wines.

Virginie Maison: Dear Pablo, as a wine specialist born into a family that owns one of Spain’s most prestigious vineyards, you are undoubtedly the ‘Bagherian’ best placed to tell us about the very special relationship Baghera has with châteaux and domains. What can you tell us about it?

Pablo Alvarez: Indeed, it is precisely this close bond with the domains that led me to Baghera. Practically since its inception, Baghera has always stood alongside producers, accompanying them in the conveyance of their history and their wines. We feel fully committed to the journey that wines embark on, from their beginnings at the domain to their encounter with wine lovers across the globe. Today, this relationship is no longer limited to wine auctions: it extends from the personal to the professional sphere, notably through our boutique in Geneva, and more recently, by sharing privileged moments around fine dining tables, alongside enthusiasts and exceptional producers, in restaurants across the globe.

Pablo, your passion is discovering wines, your job is selling them, and your background is rooted in the terroir. You know everything there is to know about the wine-making process and the wine market. Tell us why a wine’s provenance is so important to a wine lover?

When we talk about wine, we are referring to a living product that must be preserved. In the same way that winegrowers look after their vines to produce grapes of the highest quality, and oenologists subsequently



treat this precious juice with the utmost care, it is equally important to preserve these wines in optimal conditions to allow them to age properly. For connoisseurs of mature wines, this is fundamental. Which is why the Baghera team attaches particular importance to storage requirements, enabling the bottles to develop in a slow and harmonious manner. Optimal humidity, along with low and stable temperatures without sudden fluctuations, are essential.

As an auctioneer at Baghera/wines Auction France, I am well aware of the impact that a bottle’s provenance can have on the bidding. We have witnessed this during the wine auctions I have conducted on French soil, right at the heart of the estates themselves, at Château Ducru-Beaucaillou in Saint-Julien in 2024 and at Domaine François Gaunoux in Meursault in 2025. The magic of selling wines ‘that haven’t moved’, as one might say. How do you explain the rush of excitement felt by every wine lover who gets the chance to snap up a bottle at auction which comes directly—as if from a dream—from an exceptional château or domain?

The key aspect is precisely that mentioned above: the fact that the bottles were never removed from the cellars is what made these sales so special. Whether at Château Ducru-Beaucaillou or Domaine François Gaunoux, we were fortunate enough to have tasted and offered a selection of bottles that had remained in the cellars for decades since they were bottled—a totally

incredible experience. Not only do we connect buyers from all over the world with the producers themselves, but this approach is also creating a unique, near-intimate relationship when the buyer travels to the estate to collect their wines and meets the very people who have produced them. As I previously mentioned, the Baghera team considers itself, first and foremost, a partner to the estates, assisting them in the transmission of their knowledge and expertise.

You are Director of the Geneva office, liaising with Baghera’s offices elsewhere in the world and interacting with an international clientele. Is this ‘ex-estate’ provenance equally important to all buyers?

I consider provenance to be essential without exception. The peace of mind that comes from knowing the bottles have been perfectly preserved throughout their time in storage encourages clients to agree to higher prices. The uncertainty one can sometimes experience at an auction completely disappears here, replaced by genuine confidence. And that applies to all buyers.

What are your top 10 lots from the “Heartbeat” auction?

I would mention the following wines: a bottle of *La Tâche 1971*, a magnum of *Richebourg 1970* by Méo-Camuzet, a jeroboam of *Chevalier-Montrachet* Domaine Leflaive 2015, a magnum of *Clos de Bèze 2000* by Bruno Clair, a magnum of *Salon 2007*, a magnum of *Clos Saint-Hune 2009*, a 6-litres of *Vega Sicilia Único 2007*, a 3-litres of Pinot Noir *Les Saintes Claires 2002* from Domaine

Albert Mann, a 15-litres of *Bodegas Toro Albalá 1955* and a 3-litres of *Sassicaia 1995*.

Baghera has set aside two lots that are exceptional inasmuch as the wines have already found buyers when they were first offered at previous legendary sales conducted by our divine panther from the Dionysian procession. Precious memories, therefore. Can you tell us something more about them?

True to our history, this sale does indeed include two lots that were purchased by customers at our previous sales and which have been stored in our warehouses without ever being disturbed. Two of these sales have made a particularly significant mark on Baghera’s history, the most iconic of which remains “*Henri Jayer The Heritage*”, which has enjoyed an all-time historical record since the 17th of June 2018. And how could we fail to mention that exceptional sale organised during the COVID period at the Club 1865 by Baghera/wines, “*La Romanée Memories 1862–2005*”, an unforgettable experience during which we offered a selection of La Romanée bottles from the Bouchard Père & Fils era. This sale will bring together a selection of bottles from these landmark moments in Baghera’s history.

Thank you, Pablo, for this interview, which above all highlights the pivotal role of winegrowers, vintners, winemakers, domains and châteaux: those who quench our thirst with fine wines... and emotions. To each and every one of you, a sincere and heartfelt thankyou! §



The “Heartbeat” sale is intended to thank the winegrowers without whom Baghera would not exist, and, by the same token, to contribute to the charitable initiatives undertaken by some of them.

Sunday 10th of May will be a day of celebration, tribute, sharing and emotion, centred on what unites us all, dear readers: the love of wine.

domains & châteaux

the actors

of the “heartbeat” auction

- *Alvaro Palacios*
- *Bodegas Toro Albalá*
- *Bodegas Vega Sicilia*
- *Champagne Agrappart*
- *Champagne Billecart-Salmon*
- *Champagne Dom Pérignon*
- *Champagne Krug*
- *Champagne Louis Roederer*
- *Champagne Philipponnat*
- *Champagne Salon*
- *Champagne Taittinger*
- *Château Angélys*
- *Château de Beaucastel*
- *Château de Fragues*
- *Château de Meursault*
- *Château de Pibarnon*
- *Château Gazin*
- *Château Guiraud*
- *Château Haut-Bailly*
- *Château Léoville-Barton*
- *Château Lynch-Bages*
- *Château Margaux*
- *Château Montrose*
- *Château Mouton-Rothschild*
- *Château Pétrus*
- *Château Pontet-Canet*
- *Château Smith Haut Lafitte*
- *Château Thivin*
- *Château Tortanoy*
- *Domaine Alain Graillot*
- *Domaine Belargus*
- *Domaine Bonneau du Martray*
- *Domaine Bruno Clair*
- *Domaine Chanson*
- *Domaine Comte Georges de Vogué*
- *Domaine Comte Senard*
- *Domaine des Comtes Lafon*
- *Domaine des Lambrays*
- *Domaine des Perdrix*
- *Domaine Dujac*
- *Domaine E. Guigal*
- *Domaine Faiveley*
- *Domaine François Gaunoux*
- *Domaine Georges Mugneret-Gibourg*
- *Domaine Georges Vernay*
- *Domaine Henri Boillot*
- *Domaine Henri Gouges*
- *Domaine Henri Marionnet*
- *Domaine Huet*
- *Domaine Jean Grivot*
- *Domaine Jean Hugel*
- *Domaine Jean-Louis Chave*
- *Domaine Jean-Marc Roulot*
- *Domaine Joseph Drouhin*
- *Domaine Louis Jadot*
- *Domaine Louis Latour*
- *Domaine Marcel Deiss*
- *Domaine Méo-Camuzet*
- *Domaine Montille*
- *Domaine Oddero*
- *Domaine de Chevalier*
- *Domaine de la Romanée-Conti*
- *Domaine de la Taille aux Loups*
- *Domaine de la Vougeraie*
- *Domaine de Montille*
- *Domaine de Trévallon*
- *Domaine du Clos des Fées*
- *Domaine Georges Vernay*
- *Domaine Henri-Gouges*
- *Domaine Jean-Marie Fourier*
- *Domaine Leflaive*
- *Domaine Marcel Deiss*
- *Domaine Marquis d'Angerville*
- *Domaine Tissot*
- *Domaine Thibault Liger-Belair*
- *Domaine Trimbach*
- *Domaine Vincent Dauvissat*
- *Domaine Weinbach*
- *Domaine Zind Humbrecht*
- *Maison Joseph-Drouhin*
- *Nicolas Joly Coulée de Serrant*
- *Sassicaia Tenuta San Guido*
- *Tenuta Guado al Tasso*
- *Tenuta Tignanello*
- *Villa Beaulieu*
- *and more...*



What better way to celebrate ten years of history than by bringing together the very essence of it all: wine, time... and people?

On Saturday the 9th of May, as dusk falls, Baghera will take over the Auberge du Lion d'Or. A gentle light falls upon the time-worn stones, the doors swing open, and the first glasses are filled. The venue has a special feel to it. It has lived, it welcomes, it passes on its legacy.

Here, everything seems to be in its rightful place. Under the guidance of Ricardo Alves and the precision of chef Léo Besnard, the establishment buzzes with a singular energy—somewhere between memory and movement. A setting, yes. But above all, an atmosphere.

The bottles arrive, one by one. They have been waiting. For quite some time. Sometimes for decades. Leflaive, Méo-Camuzet, Comte Liger-Belair, Gaunoux, Zind-Humbrecht, Beaucastel, Lopez de Heredia, Yquem... Names that immediately speak to the ears of

discerning connoisseurs. Some, from the 1990 vintage, carry within them an unbroken promise.

Then comes the feast. The plates follow one after another like carefully composed scenes: roasted lobster, delicate sea bass, game pie, Swiss veal chop. The wines pair perfectly, the textures intertwine, and the silences speak volumes. Time slows to a crawl. Eyes meet. Conversations linger.

It is no longer just a dinner. It is a moment suspended in time.

The next day, the setting remains, but the pace changes. On Sunday the 10th of May, starting at 10am and then again at 1pm, the auctioneer's gavel will take centre stage for the “Kipling” sales. The emotions of the previous evening will give way to the tension of the bidding. The same wines will now change hands.

And perhaps, just like that, their new story will begin...
Michael Ganne



here comes

at auction, we speak of art when referring to a painting and of a collector's item when referring to a bottle of wine. In both cases, the buyer is seeking the same thing: to feel and to be moved! Art and wine are linked by this shared quest for emotion, and the magic lies in the fact that the emotions associated with one nourish or evoke those associated with the other. So much so that an art lover is often a wine lover, and vice versa.

Buying wine or art is, above all, about treating oneself to emotions and connecting with one's imagination and memories. And the auction process only amplifies the phenomenon... Desire, uncertainty, suspense, doubt, envy, suspense once more, the struggle, the bidding war, the heart-pounding excitement. The love affair with the object of desire has already begun, even before the auctioneer's hammer decides the outcome.

Then comes the time to enjoy it together. Hanging up your painting and contemplating it, glancing at it out of the corner of your eye or immersing yourself in it. Opening a bottle, sharing it or treasuring it in the cellar. Emotions are experienced or kept at bay.

To mark Baghera's 10th anniversary, let us treat ourselves in this article to joy and light through the pairing of a monumental work by Edvard Munch and a resplendent vertical of Yquem. Our guest of honour: the Sun!

Before embarking on this synesthetic journey and encountering the king of the stars in art and in our glasses, please note that whilst Munch's monumental painting is not up for auction, every single bottle of Yquem is! Join us on May 10 to bid, shiver, thrill, bid again, and win the Sun!

art

For a long time, the Sun was a god. Symbolised by a disc during the Pharaonic period in Egypt, it was regarded as the great creator. It is the regularity of its cycles—whether daily or seasonal—that eternally renews nature and humankind, the ultimate fear being that the sun might fail to rise one morning... In ancient Greece and among the Romans, Apollo, the Sun God, traversed the sky each day in a chariot drawn by fiery horses to bring light to the world. He was worshipped and was the subject of numerous depictions in both sculpture and painting.

Then, with the advent of Christianity, the God of the Bible eclipsed the sun, and it was the light of God that bathed the paintings in churches in golden splendour. It was not until the Renaissance that mythological themes reappeared in art, and we once again saw Apollo in all his glory upon his blazing celestial quadriga. In the 17th century, the sun regained its omnipotence, and Louis XIV, monarch by divine right, would not fail to reign as the 'Sun King' and to embrace all the symbolism of this attribute to consolidate his power. Apart from these history paintings, the sun appears as an element within the composition in landscape paintings, an artistic genre in its own right that was established as early as the 16th century and would continue to develop in painting, progressing from a minor genre in its early days to a major genre among the Impressionists in the 19th century.

Our *Solen* shone in 1911.

During the 1830s, Romantic artists such as Caspar David Friedrich imbued the sun with a spiritual and meditative dimension inherited from the landscapes of the Dutch Golden Age, whilst the Impressionists' paintings, vibrant with light, made the sun a key element of the composition from the 1870s onwards. These pictorial advances paved the way for Symbolism, a movement steeped in spirituality at the turn of the 20th century, and for Expressionism, which challenged the naturalistic aspect of painting by intensifying the use of colour in the 1910s. The Expressionist artist Ernst Ludwig Kirchner would say, 'accept all colours that, directly or indirectly, convey the pure creative impulse'. It is within this context of the early 20th-century Avant-Garde that *Solen* bursts onto the scene.

Straddling *fin-de-siècle* Symbolism and Expressionism, Edvard Munch depicts the Sun in a monumental work measuring 489 x 786 cm, which serves as the backdrop to the Aula Auditorium at the University of Oslo. A central and sublime subject, positioned at the heart of a cycle of eleven paintings, the Sun floods the canvas with light, a metaphor for universal truth. The creator of *The Scream* brings the usual intensity of his painting to this work, but in a completely different direction. The work is dazzling. The majestic Sun draws on the various theories of



colour explored by artists of the late 19th and early 20th centuries and borders on abstraction through a play of coloured rays that transcend us—we are struck by grace.

In 1911, the artist emerged from a dark period, and *Solen* would reconcile him with life. With this masterpiece, Edvard Munch transformed his emotions through creation. *Solen*, or the energy of life, the regenerative force. Edvard Munch would say that 'everything is movement and light; God is within us and we are within God; God is everything. Everything is within us. There are entire universes within us.' Munch succeeded in imbuing the painting with an exceptional contemplative power and in elevating the work to an almost philosophical level. The symmetrical composition, the total frontal perspective and the simplification of forms accentuate the power of the dominant sun. Its multicoloured rays stretch out to infinity and illuminate the rocks, the ocean, the world.

To mark Baghera's 10th anniversary, let's open our eyes wide to this dazzling sun and enjoy the fabulous fireworks display created by Edvard Munch!

wine

Set against this magnificent display of sunshine, the wine can only be exceptional. A wine of light, a miracle of nature. Set against *Solen*: Yquem. The greatest of the Sauternes. A legendary wine. 'Sunshine in a bottle'!

The magic of Yquem lies above all in a delicate balance between the unpredictability of nature, human patience and the highest standards—a combination of factors that very few wines in the world can claim.

Dating back to the 13th century, the estate initially produced only dry or slightly sweet white wines, which were of little particular interest. It was in the 18th century that the estate, under the management of Françoise Joséphine de Sauvage d'Yquem, perfected the technique of late harvesting and the selection of grapes affected by the fungus *Botrytis cinerea*—noble rot, the grace. For therein lies nature's miracle: everything, absolutely everything, must align in a very rare way to produce this wine. Unlike conventional rot, noble rot concentrates the sugars and aromas of the grape. But it develops only under very specific conditions: morning mists (from the Ciron and the

Garonne) followed by dry, sunny weather during the day. Too much humidity? The grapes rot poorly. Too much sun? The fungus does not develop. The greatness of the wine also depends on an extremely rigorous selection of grapes during the harvest.

Some years, if the conditions aren't right, the château prefers not to produce any wine at all. It's all or nothing. Excellence will have the final say. Finally, the Sauternes terroir plays a key role: soil, climate, local microclimate... all contributing to create this unique style, impossible to reproduce elsewhere with the same regularity.

Vines and wine...

This perfect union of Earth and Sun, via the vine, is evident on the palate, and anyone who has tasted Château d'Yquem once in their life will remember it forever. The mystery of nature lends it a divine dimension. Yquem is a spiritual wine. If *Solen* is the pictorial expression of a luminous state of mind, Yquem has the power to convey that mood to those who drink it. First through its colour. A vertical tasting of Yquem embodies all the nuances of the sun's rays in the painting. From gold to amber. Sublime. For there it is too, the magic: the passing of time. Yquem welcomes time, embraces it, evolves with it, ages with it. And ages well. Very well... Alexandre Dumas is said to have remarked, 'One drinks Yquem as one drinks gold.' Yquem is a promise of bliss that never fades with time.

Château d'Yquem 1911. As old as *Solen*. 115 years old and still alive. From its amber robe, it reveals a nose of rare, meditative complexity: candied apricot, honeyed and spicy notes, hints of smoke. Your memory will recall the best, the exquisite and, indeed, often the indescribable. The legendary 1911 vintage still offers, even today, a depth and harmony that are absolutely unique.

For Baghera's 10th anniversary, don't miss the auction of the 1911 Yquem on Sunday 10th May. Better still! A breathtaking vertical of the king of Sauternes, spanning from 1857 to 2008. An exceptional occasion for all wine lovers and collectors who feel intense and deep emotions when in contact with fine wines.

I shall conclude this article with a quote that applies to you, dear readers, a quote from Goethe: 'Collectors are happy people'.
Virginie Maison

rendez-vous
let's taste!

Sine Qua Non

Friday 24 april 2026
12:15 pm



A three-course menu created by
Mathieu Croze, chef at Le Beau-Rivage

wine list

—
Aperta Assemblage 2018
Distenta Grenache 2019
Distenta Syrah 2019
Grenache Distenta II 2020
Grenache Femelle 2013
Syrah Distenta II 2020
The Hated Hunter Syrah 2017

Club 1865 by Baghera/wines
Rue Adhémar-Fabri 2, 1201 Geneva
ticket — 320 CHF
10 places available

Romanée-Conti

Thursday 7 may 2026
12:15 pm



A four-course menu created by
Mathieu Croze, chef at Le Beau-Rivage

wine list

—
Grands-Echézeaux 2018
Grands-Echézeaux 2015
Romanée-Saint-Vivant 2021
Romanée-Saint-Vivant 2018
Richebourg 2021
La Tâche 2021
Romanée-Conti 2021

Club 1865 by Baghera/wines
Rue Adhémar-Fabri 2, 1201 Geneva
ticket — 3'400 CHF
10 places available

François Raveneau

Friday 8 may 2026
12:15 pm



A three-course menu created by
Mathieu Croze, chef at Le Beau-Rivage

wine list

—
Chablis Village 2014
Chablis 1^{er} Cru Montée de Tonnerre 2022
Chablis 1^{er} Cru Montée de Tonnerre 2020
Chablis 1^{er} Cru Butteaux 2008
Chablis 1^{er} Cru Butteaux 2005
Chablis Grand Cru Valmur 2018
Chablis Grand Cru Valmur 2005
Chablis Grand Cru Blanchot 2004
Chablis Grand Cru Clos 2007

Club 1865 by Baghera/wines
Rue Adhémar-Fabri 2, 1201 Geneva
ticket — 560 CHF
10 places available

Gaja

Thursday 28 may 2026
7 pm



A four-course menu created by
Mathieu Croze, chef at Le Beau-Rivage,
alongside Mr Giovanni Gaja

wine list

—
Gaja & Rey 2023
Gaja & Rey 2020
Barbaresco 2022
Barbaresco 2004
Sori Tildin 2021
Sori Tildin 2016
Sperss 2021
Sperss 1997

Club 1865 by Baghera/wines
Rue Adhémar-Fabri 2, 1201 Geneva
ticket — 480 CHF
20 places available

Alain Gallety

Friday 26 june 2026
12:15 pm



A three-course menu created by
Mathieu Croze, chef at Le Beau-Rivage

wine list

—
Côtes-du-Vivarais La Ligure 2012
Côtes-du-Vivarais La Ligure 2011
Côtes-du-Vivarais La Syrare 2013
Côtes-du-Vivarais La Syrare 2011
Côtes-du-Vivarais La Syrare 2003
Côtes-du-Vivarais La Syrare 1999

Club 1865 by Baghera/wines
Rue Adhémar-Fabri 2, 1201 Geneva
ticket — 190 CHF
10 places available

Summer Lunch

Friday 3 july 2026
12:15 pm



A casual lunch
featuring Iberian specialities

wine list

—
BYOB (Bring Your Own Bottle)
*A selection of wines will also be prepared
by Baghera*

Club 1865 by Baghera/wines
Rue Adhémar-Fabri 2, 1201 Geneva
ticket — 250 CHF
10 places available

wine teasers

let's play!

Expert knowledge

1. Name three Grand Crus Classés from Saint-Émilion in the 2022 classification.
2. What percentage of Merlot is there in the 1990 Petrus?
3. In which vineyard is the "La Tâche" plot of Domaine de la Romanée-Conti located?
4. Who took over Domaine Henri Jayer?
5. What is the most controversial vintage of Château d'Yquem in the 20th century?
6. Name a great wine from Côte-Rôtie produced on a "coteau" (slope) rather than a "côte" (ridge).
7. What is the authorised minority grape variety in the Hermitage appellation?
8. Who introduced biodynamics at Domaine Leroy?
9. What is the name of the typical clay-limestone soil found in Chablis?
10. Name a great Cornas wine aged in a dolium.
11. What is the name of the most widely planted Pinot Noir clone in Burgundy?
12. In which year was Château Margaux classified as a Premier Grand Cru?
13. Who is the current owner of Château Latour?
14. What is the name of the famous lieu-dit at Domaine Leflaive?
15. Name a great Bandol wine made from old Mourvèdre vines.
16. What is the name of the Jura's iconic white grape variety?
17. Who created the "La Mouline" cuvée at Guigal?
18. What is the name of the volcanic soil typical of the Puy-de-Dôme?
19. Name a great Cahors wine made from century-old Malbec vines.
20. What is the name of the famous vineyard at Domaine Armand Rousseau?

Wine knowledge

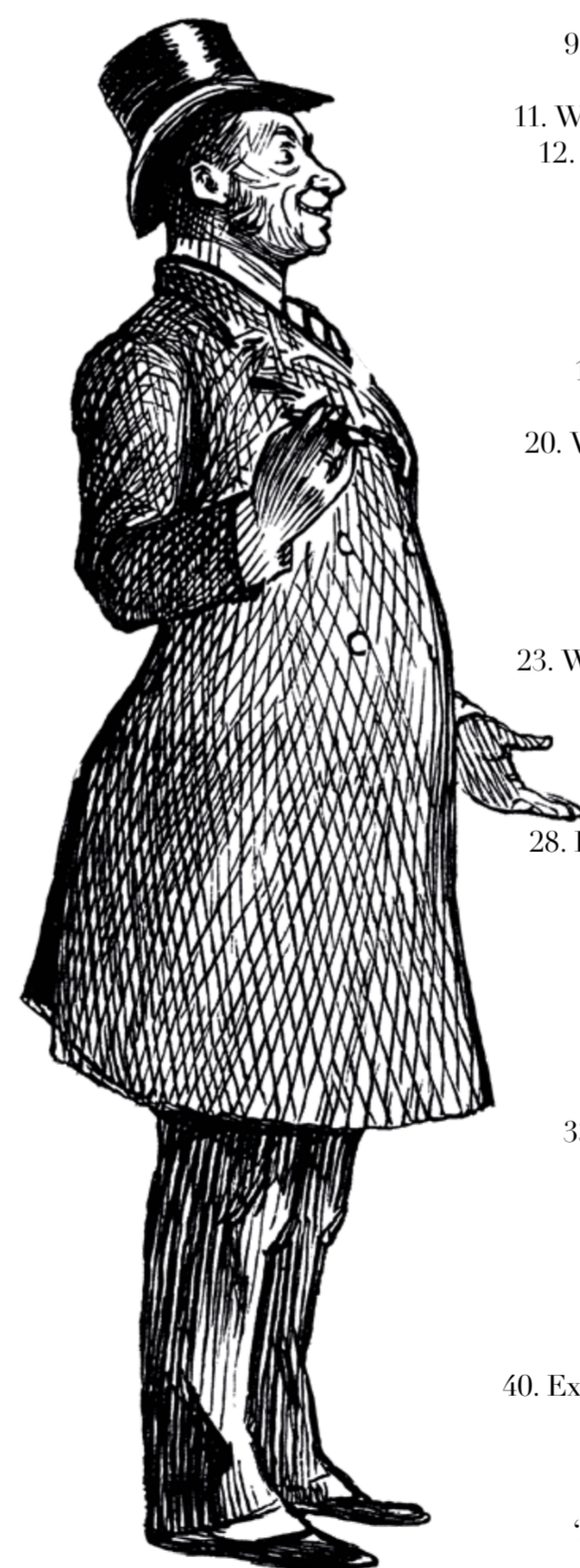
21. Explain the origin of the name "Romanée-Conti".
22. Why was Château d'Yquem sold in 1996?
23. What is the connection between Domaine Leroy and Domaine d'Auvenay?
24. Why is Château Grillet a separate appellation?
25. Name a legendary wine produced by Didier Dagueneau.
26. What is the role of the "pièce" in the ageing of Burgundy wines?
27. Why is Château Rayas so rare?
28. Explain the difference between a "natural" wine and a biodynamic wine.
29. Name a great wine produced by Jean-Louis Chave.
30. Why is Château Musar emblematic of Lebanon?

Expert challenges

31. Describe the tertiary aromas of a 1982 Bordeaux.
32. Compare a Chablis Grand Cru and a Meursault Premier Cru.
33. Explain the influence of terroir on an Alsatian Riesling Grand Cru.
34. Create a blend for a wine intended to be aged for 20 years.
35. Describe the winemaking technique used for Jura Vin Jaune.
36. Name three great wines made from ungrafted vines.
37. Explain the importance of sulphur in the ageing of white wines.
38. Compare a Barolo and a Barbaresco.
39. Describe an exceptional vintage for Château Rayas.
40. Explain the concept of a 'wine with ageing potential' in relation to a Pomerol.

And also

'Final tasting': describe a wine that made a lasting impression on you.
'Toasts': raise a toast to a legendary winemaker.



anniversary auctions

10.05.2026 | morning

“prelude”

live-streamed online sale

kipling #15

A morning that gets off to a flying start with an exceptional inaugural sale, made possible by the passion and patience of a wine lover, a collector, a guardian of time. A friend of Baghera, too. The culmination of a 20-year friendship, “Prelude” celebrates the sharing and love of fine wines. Among other great names, Raveneau, Romanée-Conti and Yquem will feature in the catalogue; dazzling verticals will make an appearance and unexpected bottle formats will punctuate this wonderful story. A first act that will set the tone for this memorable anniversary day!

10.05.2026 | afternoon

“heartbeat”

live-streamed online sale

kipling #16

An afternoon dedicated to wine domains and châteaux, featuring wines sourced directly from the estates. A time to pay tribute to and thank the men and women who produce the wines we love, in tune with the terroirs. Here you will find treasures from Bordeaux, Burgundy and beyond. All stored in the best possible conditions, right at the heart of their birthplace. Add a good deed to your bidding—the proceeds from the auction of several of these wines will go to the charity *12 de Cœur*—and the celebration will be complete!



instagram

Baghera/wines

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website