

Baghera/*wines*

SUMMER
EDITION

time to B wine #12

sympathy

for the L(wine) devil!



For the 20 years plus that we have known each other, the marvellous world of wine has never ceased to surprise me... One reassuring element that does not change: wine still retains its primary function of pleasure, sharing and conviviality, where each individual can adapt according to his or her means and the rarity of the wines. When new enthusiasts, through their quest for emotion, their quest for the discovery of different wines, shine the light on winemakers with a more singular, more “anti-system” approach, it is the entire community of wine lovers that establishes a new connection with the terroirs of these artisans of the vine and with their wines which are unique in essence. To give just one example, what a pleasure it was to taste Nicolas Faure’s Aligoté in the 2020 vintage at La Cabotte in Nuits-Saint-Georges recently!

In this current market of fine wines, for which some predict an overshoot while others feel confident in its capacity to sustain the connoisseur’s most esteemed wines for the months to come, I personally confess to having neither a crystal ball nor a stratagem for predicting the future of this market of fine wines. But I remain firmly

convinced of one thing: the concordance between world demand, which continues to grow, and the result of extreme and worrying climatic situations which now regularly give rise to low yields, suggests a rather stable, even promising future. As the devil is often in the detail, it would certainly be healthy for prices to soften a little and move away from this frenzy to find a more sustainable long-term rhythm...

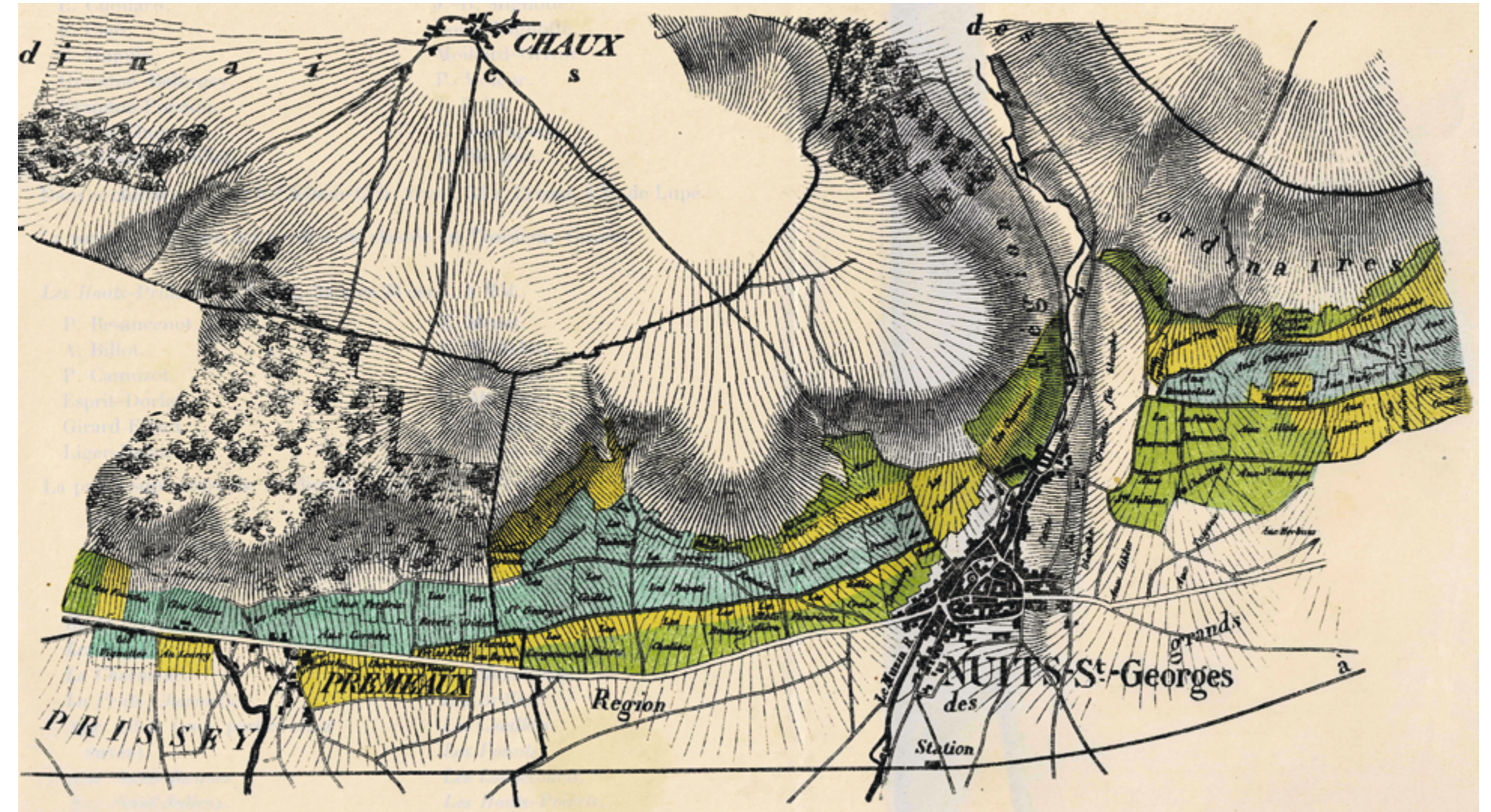
The life of a good bottle is a bit like the life of a vine and the winegrowers who work hard on it, generation after generation: timeless... like the Rolling Stones who have been giving rock fans sweet thrills and beautiful emotions for 60 years.

Youthful ardour and wisdom in this slice of life with a twilight glow! Who could have predicted that in 2022, I would see Mick Jagger and Keith Richards in concert, sparkling and inextinguishable, as if the 1943 vintage had produced indestructible wines and men.

So let’s keep on rocking! Let’s enjoy tasting more mature vintages while at the same time continuing to discover and share these wonderful, more contemporary nectars. The spectrum that our winemaker friends offer us is wide but also deep... so please allow them to introduce themselves!

All the best, Michael

on our way to... nuits-st-georges



“a drinker was seated at table, and when dessert was served he was offered grapes. “Thank you,” he said, pushing the plate away; “I am not in the habit of taking my wine in pill form”.

This witty joke by the brilliant Jean-Anthelme Brillat-Savarin sums up like no other the vocation of our Club 1865, established almost two years ago now, in Geneva. In the elegant and discreet setting of its dining room with a view of Lake Geneva and its famous Jet d’Eau, the members of the Club can enjoy, in any season and at any time, a haven for their pleasures centred on fine wines and gastronomy. With an exclusive wine list offering the rarest vintages, impeccable service and exciting cuisine prepared by Le Chat-Botté*, the Club has been the scene of many a lunch, dinner, paulée and masterclass where fine wines are drunk, exchanged, commented on,

*“From where,
beard in the wind,
do you come back to us,
September,
Wet lips, greedy lover,
booted,
Girded in gold on your
mare like a Saint George?”*

John Grosjean

shared, deliberated on and at times even squabbled over ... always in the spirit of the wine itself and of the friendships that form in such timeless moments.

At the request of many among you, we wish to reproduce this joyful Geneva community on the other side of the border, in Burgundy. In our beloved Burgundy, and more precisely in Nuits-St-Georges, the same alchemy that the members

of the Club were able to create so naturally in Geneva has (at last) found a setting in which to welcome lovers of fine wines and good food from the Grande Côte and elsewhere. Next year, in 2023, Baghera/wines will open a second Club in its Nuitonne premises, in the historic heart of the town, for epicurean enthusiasts wishing to share convivial moments over great wines from all over the world: Burgundy, Bordeaux, Rhône, Loire, Champagne, Savoy, Tokaji, Napa, Tuscany, Ribera del Duero, etc.

Though the environment may change, the philosophy will remain the same in this new Club for wine lovers: meeting, sharing, open-mindedness, pleasure, knowledge and humility.

The Baghera/wines adventure continues in Nuits-St-Georges, and we will soon be delighted to welcome you to this new temple of wine.

Warmest regards, Michael Ganne

magical moments at the club the "l" paulée

with château lafite rothschild



We planned this get-together way back in September 2021, after a fabulous candlelit dinner at Château Lafite. As is customary, this evening in Geneva was designed for members of Club 1865 by Baghera/wines, and it took only a few minutes to fill the 12 seats for what was destined to be a memorable dinner.

The theme of the evening – of which the watchword was “relaxed” – was proposed by Jean-Sébastien Philippe and we were all immediately enamoured. A Paulée in “L”: each participant brings from his cellar a mystery bottle of his choice whose name (or appellation) begins with the letter L.

The bottles would all be tasted blind during the dinner on May 24th in the Club 1865 by Baghera/wines, accompanied by the superb service of restaurant Chat-Botté*. To this Paulée Jean-Sébastien generously contributed three vintages of Château Lafite arriving directly from the estate, Baghera/wines added two more.

That evening, nearly 25 bottles were tasted although I am sharing with you exclusively the six vintages of Château Lafite Rothschild that were opened (blind and picked randomly) during the course of this joyful evening.

Yours, Julie Carpentier

the wines in review

1962

Ex-Château bottle. Uncorked 2 hours before serving. The wine was served with the main course, a delicious side of beef with truffles and poivrade artichokes.

This vintage was chosen by Jean-Sébastien Philippe, it celebrates its 60th anniversary this year! Impeccable cork, superb level, base of neck. This bottle was served mid meal. A lovely clear colour but vibrant and very bright. Fully ripe nose with a floral character that is still strong (rose petals, a little dried cherry), a hint of eucalyptus, cedar, leather, mushroom and earth. Perfectly integrated on the palate, subtle and elegant, with medium acidity, well blended tannins and a delicate finish of luscious red fruit. A magnificent bottle, a wine of aristocratic elegance with very Burgundian overtones. A stunning experience from an underrated vintage.

1976

Ex-Château bottle. Uncorked 3 hours before serving. Bottle served with dessert, a chocolate soufflé tart.

In the glass, the colour is a beautifully intense garnet. The nose is fragrant but evanescent and offers a mosaic of aromas : blackcurrant, pencil lead, black cherry, cigar, cedar wood, leather... Then the scent of mountain lovage leaves settles in permanently and never leaves the glass. On the palate, a beautiful intensity and balance, an airy, sanguine wine, very Lafite. Long, sweet and slightly spicy finish. A good length with accents of tobacco, graphite and nice smoky hints. A fine testimony to a year that was meteorologically-speaking, exceptional in the 1970s, but which shows itself in a very charming light on this splendid May evening. The perfect provenance of this bottle offers us - without a doubt - a pleasure which is tenfold in this 1976 vintage.

1982

Ex-Château bottle. Uncorked 3 hours before serving. The wine was served with the first cheeses.

The first surprise came as soon as the wine was served, when it revealed a beautiful deep ruby colour with very fine, barely lighter edges. On the nose, the wine offers an extraordinary bouquet of caramelised herbs, smoke, cedar, blackcurrant and damp earth. On the palate, these aromas are followed by a full-bodied, opulent, still fleshy wine. A beautiful, classic, sophisticated Pauillac, intense yet silky and airy. Perfect harmony and balance. Opulent and generous, this 1982 Lafite has retained a beautiful youthfulness, while developing an enviable harmony with age. This bottle delighted our palates from the first to the last drop, it was simply perfect. A forty year old in her prime, rather like us ;)

2001

Uncorked 1 hour before being served. This wine was served at the beginning of the meal, with the morel mushroom and garlic mousse starter.

The wine shows a wonderfully mature nose with hints of perfectly ripe red fruits reminiscent of strawberry jam. A hint of minerality that suits it perfectly and goes well with its notes of cedar wood and fresh humus. The palate is perfectly integrated, subtle, with a generous combination of sweet red fruit, perfect acidity and a touch of minerality (pencil lead) at the finish. This 2001 vintage is seductive, enveloping and has many good years ahead of it. An absolute must-have in your cellar, to be opened regularly: what a delight!



1997

Uncorked 1 and a half hours before being served. This bottle was served with a magnificent dish of Brittany lobster in its shell juice with Thai basil. Intense colour, almost purple. On the nose, notes of coffee, sweet pepper, wilted rose, spices and exotic woods arrive every which way. This is followed by black fruit flavours (blackcurrant dominates) and burlat cherry flesh. Soft on the palate, medium-bodied, with even more concentrated black fruit and well-integrated tannins. This palate is pleasing as it offers very good concentration and firm acidity for the vintage. A wonderful surprise, a lovely bottle, perfectly accompanied with the shellfish and Thai accents.

2003

Uncorked 2 hours before serving, served with the piece of beef. Beautiful deep colour that is starting to show some age. Ripe nose with scents of truffle, cigar box, cedar wood, tobacco, and some notes of phenol that betray a solar vintage. On the palate, the wine is open, silky and sensual, with a texture that shows no sign of a hot vintage, only incredible elegance, depth, complexity, balance and precision. A deep, concentrated wine with an opulent finish that is perfect to drink. It seems to have reached a rather communicative fullness. If you still have a few bottles in your cellar, now is the perfect time to drink it.



travel diary

luminous jura

under the Easter sun, with Julie...



There is something wonderfully mystical about the wines of the Jura and I have been wanting to visit this region for a long time in order to discover what makes this wine country such a rich and diverse territory.

Who better than Julie (Carpentier) as guide for 48 hours in the region of Comté, Savagnin, Trousseau and Poulsard. Julie is very familiar with France in general (and not only France!) and the French Jura in particular. We set off on the roads of the Jura under a radiant sun on this beautiful Easter weekend.

First stop: Domaine du Pélican in Montigny-Lès-Arures. We passed the building without even noticing it. We turned around to discover a small sign indicating a wine cellar on the right. It must be said that the aim of this brand new building which stands in the middle of the vineyards was in fact to blend harmoniously into the surrounding landscape. And the gamble paid off handsomely!

Warmly welcomed by Monsieur François Duvivier himself, we were very fortunate in being able to taste all the cuvées of the fascinating 2021 vintage. The pinot noir was outstanding, but the many other vintages featuring the native Jura grape varieties were also particularly well accomplished and were a delight to taste on this Easter weekend!

Second stop: Caveau de Bacchus, Lucien Aviet & Fils, and the meaning of «family viticulture» is immediately clear. Welcomed by Alice, Lucien's daughter-in-law and Vincent's companion, in the historic cellar in the centre of Montigny, which also serves as a shop and tasting room, we found ourselves immersed in the most Jurassian realm of Bacchus, forgetting for a moment that we were in 2022. Together, we then embarked upon a sumptuous tasting of the estate's wines. The magic proceeded with the Trousseau, Poulsard, Melon à Queue rouge ... bursting with aromas of crunchy fruit and possessing superb balance. For me, two qualifying terms : great wines and human warmth.

Third stop: the illustrious Houillon-Overnoy house in Pupillin. A welcome of a rare refinement due to the elegance of modesty. It was Monsieur Pierre Overnoy who received us in his home on the eve of Easter Sunday, in his dining room - explaining that Emmanuel and Anne had taken a few days of well-deserved holiday. It was now time for a convivial tasting, accompanied by fascinating technical insights, not forgetting a few anecdotes (how could we not enjoy it!). The 3 wines were exceptionally luminous and indulgent, and when you are lucky enough to meet the man who (co)produced them, the whole thing becomes perfectly clear and it was surprisingly touching... a rare moment.

Arthur Leclerc



While many winegrowers from Northern Rhone Valley (French wine region that is particularly close to my heart) are capable of moving me when I taste their wines, one estate in particular, to my mind, is worthy of the term “cult”; the Jean-Louis Chave estate.

Recently awarded the Grand Prix de La Revue du Vin de France as the best winemaker of the year, a prize awarded by winemakers and former prizewinners, Jean-Louis Chave never always puts forward his “winemaker-farmer” approach. There is no doubt that his modest, discreet and affable style comes partly from his family history.

The story begins north of Tournon-sur-Rhône in 1481, when the then lord offered the Chave family a vineyard and a farm (what a rich idea!!) for a “service rendered”, a service which no one remembers any more. Over the centuries from generation to generation, the Chave family, has taken care of their Syrah vines and endeavoured to produce the finest wines in the region. In 1885, the first plots of land were acquired in the majestic Hermitage appellation, which today is one of the most sought-after wines in the world.

A magical terroir with granite soil, this wine is referred to as the Rhodanian Pétrus. The estate owns

around 30ha of vines, including 15ha on the famous Hermitage hillside (10ha of red Syrah, 5ha of white Marsanne and Roussanne).

Gérard and his son Jean-Louis, who now runs the estate, form one of the most talented duos in the world of French wine. Unlike other producers of the appellation, Jean-Louis harvests, vinifies and matures his different plots separately and then blends them together to extract the full quintessence of the appellation. Most of the reds used to produce Hermitage come from the famous plots of Ermité, Méal and Bessards. The fruit of these three plots is without doubt the most wonderful illustration of the appellation thanks to the mineral power of the Bessards wines, derived from the soil which is made up of a block of granite, the velvety and fleshy nature of the Méal wines and the racy silkiness of the Ermité.

For the white Hermitage, the terroirs of Péléal, Rocoule and Maison Blanche produce high quality Marsanne representing 80% of the blend with 20% of Roussanne, which in the glass will translate into a tension and on the palate, a volume that is extremely well balanced.

In the wine cellar, Jean-Louis Chave blends these parcels differently from year to year and practices discreet ageing that never exceeds 20% in new barrels. His aim is always to let his

terroir speak for itself, and to this he attaches great importance. It is thanks to this that his red Hermitage will give you a rare oenological experience. Depth, balance, freshness and length are all present here to enchant your taste buds.

The confidential star of the appellation, the Cuvée Cathelin, takes its name from the painter and friend of the family, Bernard Cathelin. This wine was created in 1990 as a tribute to the painter himself, who incidentally designed the label. It is an ultra-confidential cuvée (around 2,000 bottles) and is only produced in the best years. This cuvée needs about ten years to reveal all its charm, as it possesses a fabulous concentration and an incredible longevity.

Another gem, Clos Florentin, acquired in 2009 in the Saint-Joseph appellation, also produces a magnificent wine. The only walled vineyard in the appellation, it is composed of very old Syrah vines.

The estate also produces a very rare *vin de paille* with noble and refined aromas of candied fruits and an exceptional generosity with a healthy acidity.

La Boutique by Baghera/wines offers you some of the most exquisite vintages of the Chave estate in magnums and bottles such as 1990, 1998, 2001, 2005 and many other treasures.

Gary Bovagne

the expression of the terroirs champagne



“I drink it when I am happy and when I am sad. I sometimes drink it when I am alone. I consider it essential when I have company. I toy with it when I have no appetite, and I drink it when I am hungry. Otherwise I never touch the stuff, unless I’m thirsty...” Lily Bollinger

How could I not start this chronicle with one of my favourite sayings, from one of the most famous women in the region, Lily Bollinger, “Bolly”. And what’s more, she is absolutely right! Who doesn’t fancy a glass of Champagne, at any time!

Each time I drink Champagne, I am reminded of the tradition we have in the Primum Familiae Vini (PFV). Every year, at the end of June or beginning of July, the current president (who rotates annually between the members) organises a two-day gathering in his cellar where all the families come to spend time together and discuss the issues that unite us in this wonderful association. One of the first gatherings I attended was at Pol Roger’s and of course I was very excited because we were going to drink Champagne for two days... and not just any Champagne!

I have since then seen a significant change. Whereas in the last half-century the main discussions were about the processes within the wineries, they now focus on the vineyard. This is a reality in all wine regions of the world. The focus on the origin of the wine, the vine, is helping to highlight the expression of the various terroirs in today’s Champagne. This has contributed to the development of new Champagnes that give us the opportunity to experience the different terroirs, offering us a more sophisticated view of the wines produced in the region. The result has been an evolution in the appreciation of Champagne, which in the last century was sold as a brand rather than a terroir, while today the appearance of single-cru and single-vineyard Champagnes has become manifest. This movement is linked to the idea of treating Champagne as a fine wine and the notion that it should be subject to the same scrutiny as the rest of the wines.

I raise my glass to the elegance and finesse of Champagne wines and to the unique and timeless pleasure they always give us.

Best (bubbly!) regards, Pablo Alvarez

a culinary innovation natürlich

... with pleasure!



It’s a splendid scenario, Jonas Bolle is undoubtedly a talented chef and always has been! I remember when Jonas was in the kitchen in his second year of apprenticeship and I was in my first year. People were already talking about him and his many abilities. It has become a widely known fact since he has been at the helm of this restaurant owned by the talented architect Yuri Kravtchenko and his brother Nicolas Dzierlatka.

Natürlich is a new approach to gastronomy, with carefully selected products from the most local organic sources, a menu that changes every ten days (or more frequently if Jonas finds a product that inspires him). Even the bread is 100% home-made. Gault et Millau instantly noticed the quality of the food and rated it 14/20.

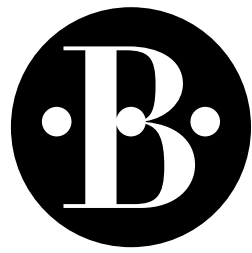
From now on, thanks to Vincent, the sommelier of the establishment, who has created a wine list with evocative names such as Domaine Prieuré Roch, Emmanuel Houillon-Overnoy, Tenuta Delle Terre Nere, Baghera/cellar is present, offering a few additional references to enhance the current list. And these suggestions will evolve according to Vincent’s desires.

Gourmetly yours, Arthur Leclerc

a new idea of cuisine

NATÜRLICH
38, RUE DE LA COULOUVRENIÈRE
1204 GENEVA, SWITZERLAND
TELEPHONE : +41 22 320 15 05
EMAIL : SALUT@NATURLICH.CH

OPENING TIMES :
MONDAY TO FRIDAY
12 PM – 2 PM / 7 PM – 1 AM



kipling #2

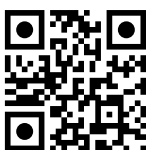
“Pure Burgundy”

The singular Swiss cellar of wine collector Romain Doglia

— livestreamed online auction —

16.10.2022 (at 2pm)

Baghera/wines



follow us on instagram

rue adhémar-fabri, 2
1201 geneva, switzerland
tel + 41 22 910 46 30 – office@bagherawines.com
www.bagherawines.com



visit our website

credits — authors: michael ganne, julie carpentier, arthur leclerc, gary bovagne, pablo alvarez — art direction & layout: olivia bouët-willaumez

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