

time to B wine #4

Domaine René Engel emotions

“Another magic moment...”

”

Bourgogne, Vosne-Romanée, December 2018. The large gate slowly opens shortly after I ring the bell just above the old, golden engraved nameplate: “Domaine René Engel”. The venerable mansion hereby revealed is majestic, bucolically peaceful, outdated as only countryside calmness will procure. As I pass the gate, I turn back and admire the beautiful vines overlooking the village – a first emotion, prelude to other lovely ones on the occasion of the sale of the ultimate wines originating from a Domaine as historic as Engel...

From the winery, on the house’s ground floor, I can see the flight of stairs leading down to the impressive vaulted cellar, where the wines have been resting for almost a century, for some of them. Another magic moment: the bottles, silent, covered in mold and patience, have remained untouched in the cellar since Philippe flew to Tahiti to sail his second passion, the sea, one last time. The family will have precious kept these potent treasures, souvenirs of a trilogy of enthusiasts, René, Pierre and Philippe.

Emotion of warmth and sharing – moments I enjoy the most, with the first bottle tasted in the cellar, a Vosne Brulées 2002, and later, throughout our many visits to the Domaine, a Grands-Échezeaux 1998, Vosne-Romanée, Clos-Vougeot and so many more... The depth of the wines who demand to be opened for a while before tasting, in order to “take their breath”, concentrated berries, and always the elegance and poetry Philippe succeeded to instill into his cuvées. I can but note the extraordinary cellaring potential of these wines, youth incarnate, dynamically evoking the memory of their authors.

A most moving moment for the family, who are definitely parting with the last expressions of the Domaine, paying an ultimate homage, a last farewell – one full century after René Engel acquired

his first parcels of vine in 1919 – to this family heritage patiently built by three remarkable men. The Omega, the full circle... one hundred years circumference. A heritage worthy of the Burgundian land from which it stems and arises, this *terroir de Bourgogne* continues to offer the world the excellence of its *climats*, coupled with its secular œnological, wine-making savoir-faire conceived in monastic times and enhanced ever since by men of the sort...

Considering the repute of Domaine René Engel and the rarity of their wines, considering their immaculate source and pristine preservation, all the ingredients are gathered to kindle the dream of fine Burgundian wines’ amateurs to share one of these bottles... another magic moment!

Provenance: All the bottles in the auction come from Domaine René Engel’s underground vaulted cellar – cellar which was built at the beginning of the last century. These bottles have been kept undisturbed in this one and only cellar, until Baghera/wines arranged for their transport to the Geneva FreePort in February 2019, under the supervision of a sworn bailiff.

Preservation: Needless to say, the best of wines are those that are never moved from the peace of their original cellar... The bottles in this auction have been ideally well preserved in their natural cellar at the Domaine.

New capsules and labels: As is the tradition in Burgundy, the family kept the wines “*sur pile*” (without capsules and labels) in the Domaine cellar. Capsules, waxes and labels were therefore placed on all the bottles in the Domaine’s vat-room by the Engel family ahead of the auction, just before the wines were removed from the premises. The labels were designed especially for this sale, by the Family, a homage to René, Pierre and Phillippe Engel. All the capsules and labels on the

bottles are new and in excellent condition, regardless of the wine’s vintage.

Transport and Geneva FreePort: The wines were transported from Domaine Engel’s cellar to the Geneva FreePort in a specially chartered truck under a bailiff’s supervision. The wines were escorted to Geneva FreePort cellars, where they are currently stored in perfect temperature and hygrometric conditions.

Prooftag™ and original wooden cases: The uniqueness of this collection was again an incentive to improve the wines’ traceability process. Every bottle in this auction benefits from the Prooftag™ protection system, used by many prominent Domaines, enabling each buyer to identify and authenticate each wine that they acquire at this historic auction. The bottles, magnums, jero-boams and the methusalem are offered in original wooden cases marked Domaine René Engel, created exclusively for this auction.

The auction of these ultimate bottles originating from the Engel estate will remain without a doubt in the lineage of its illustrious neighbour, the Henri Jayer sale. René Engel taught the latter œnology at Dijon’s Faculty of Sciences, and transmission is the common thread linking these exceptional personalities, culminating in the figure of Philippe Engel, gone too soon, who succeeded in carrying the Engel wines amongst the finest wines of this world.

I wish to thank Michèle Engel for her warm welcome and trust, in offering us full immersion into the family history. I am also extremely grateful to Claire, Brigitte and Frédéric who re-opened the doors of the Domaine, bringing it joyously back to life, therefore allowing you, dear fine wine enthusiasts, to raise your glass to the souvenir of this great Trilogy of Burgundy wine-makers – “*Never in vain, always in wine!*”.


Best regards,

Michael Ganne

— from 1921 to 2004 —

treasures

— from Domaine René Engel —

12 *jeroboams*  *methuselah* 1
998 *bottles* *magnums* 146

321



Vosne-Romanée
1921 – 2004
274 bottles, 47 magnums

210



Vosne-Romanée 1^{er} Cru Les Brulées
1983 – 2004
167 bottles, 40 magnums, 3 jeroboams

159



Échezeaux, Grand Cru
1922 – 2004
131 bottles, 28 magnums

307



Grands-Échezeaux, Grand Cru
1923 – 2004
302 bottles, 5 magnums

160



Clos-Vougeot, Grand Cru
1923 – 2004
*124 bottles, 26 magnums, 9 jeroboams
& 1 methuselah*

5 climats

each his own...

"WE WILL CONCLUDE BY SAYING THAT THE YEAR OF BIRTH OF A GREAT WINE GIVES THE INSIDER A VALUABLE INDICATION, BUT THE CONNOISSEUR SHOULD NOT BE IMPRESSED BY THE ANNOUNCEMENT OF A VINTAGE, ILLUSTRIOUS OR NOT."

clos-vougeot grand cru

A symbolic place of Burgundy winemaking, the Château du Clos de Vougeot and its enclosed vineyards, the property of Cîteaux Abbey, are intimately connected to the evolution of winemaking in the Côte de Nuits. After the French Revolution, the Church properties were sold off to the highest bidder, and the Château and the vines changed hands several times. On March 1, 1920 René Engel acquired a parcel in the Clos de Vougeot, at the famous sale that broke up the property of Léonce Bocquet, a local benefactor, who died in 1913. The acquisition was of 1 hectare, 36 ares and 96 centiares, in the very highly regarded Marei (Maret) Haut section, halfway up the hillside. This parcel of gravelly clay and limestone soil, standing in the heart of the mythical Cistercian enclosure, located just below the Château, has illustrious neighbours, including Drouhin-Laroze and Bouchard.

"One hectare, thirty-six ares and ninety-six centiares in the part of the Clos de Vougeot known as Les Marets Hauts, adjoining to the north side Monsieur Alexandre Drouhin, to the south the widow Madame Noellat, and to the east a track."

It was from these very ancient vines that René, then Pierre and finally Philippe in turn produced the Grand Cru that is acknowledged as one of the best wines of the appellation. The Clos de Vougeot of Domaine René Engel has a deep velvety character, enormous elegance, remarkable finesse and is bursting with fruit when young. When laid down, it develops a complex bouquet with notes of spices, blackcurrants and undergrowth, elegantly combined in a wine with a rounded tannic structure and remarkable aromatic persistence.

outstanding vintages

René — 1923. Ranked by René Engel as a very good year, just as 1921, 1926 and 1929.

Pierre — 1955. Year of the birth of Philippe Engel.

Philippe — 2002. This vintage embodies the perfect balance between the mature grapes and their delicate acidity.

échezeaux grand cru

A Grand Cru that flourishes at the foot of the valley of Orveaux near the village of Flagey, the name of the Échezeaux wines achieved such fame that in 1886 it was added to the name of the commune, becoming Flagey-Échezeaux.

On a gently sloping terroir that alternates Comblanchien limestone and marls, the red soils of Échézeaux (characterised by a rich presence of iron oxide) are a favourite of Pinot Noir grapes.

"The En Ouvreaux vines adjoining to the north side a track, to the south a footpath, to the east Gaudemet and to the west Jayer and one other."

The half-hectare of vines successively worked on by the trilogy of men who ran the Engel estate is located in the "En Orveaux" (or Ouvreaux) sub-plot. Some of the Échezeaux vines belonging to the Engels are very old – almost 80 years in some cases, at the time that Philippe was in charge. This sheltered spot was the favoured choice of Philippe and his team for their lunchtime breaks during the seasonal labours.

An Échezeaux with a lot of panache and depth, both rich and pure. It presents a distinctive florality and, vintage after vintage, expresses fruit that maintains great generosity.

outstanding vintages

René — 1922

Pierre — 1970

Philippe — 1985. Seeing that the grapes were perfectly ripe and healthy, and despite Philippe's concerns about temperature spikes during the fermentation phase, his grand-father René encouraged him to let nature follow its course.

grands-échezeaux grand cru

One of the gems of Domaine Engel is unquestionably its Grand Cru Grands-Échezeaux. The heart of this vine, planted in the 1930s (the vine stocks were on average 75 years old at the time of the Engel-Pinault sale), combines two plots that represent precisely 0.5 hectare of the 7.5 hectares that comprise the appellation, recognised by decree in 1937. The Grands-Échezeaux plot benefits from deep and well-drained soils as well as an ideal aspect offering a perfect balance between sunshine and rapid clearing of the morning mists.

"Vines adjoining Malbranche to the north, Pillet to the west, and a track to the south and east."

The Grands-Échezeaux produced by Domaine Engel marry to perfection the distinguishing features of this age-old terroir – finesse, fruit, depth, complexity. Less amplitude than other Grands Crus produced by the estate, but greater length. Less powerful, but greater subtlety combined with an attractive minerality and silky tannins.

outstanding vintages

René — 1923

Pierre — 1978. A mythical vintage of the Côte de Nuits.

& 3 men

... outstanding vintage.

"DO THESE LADIES AND GENTLEMEN PREFER A NICE BOTTLE...
OR A GOOD VINTAGE? "

(Quotes from "Propos sur l'Art du Bien Boire" by René Engel)

Philippe — 2004. Philippe Engel's final vintage; a year offering all the qualities of a Grands-Échezeaux for long cellaring – well-structured fruit, mature grapes, attractive acid structure, resulting in wines with real complexity and remarkable length.

vosne-romanée, 1^{er} cru « les brûlées »

The Vosne-Romanée winegrowing area includes several Premiers Crus, and Les Brulées is without question one of its jewels. With 1.1741 hectares of vines growing in the soils of the hillside, where the soil is richer and the movement of air masses subjects the plants to sharp temperature variations, the Vosne-Romanée 1^{er} Cru Les Brulées of Domaine René Engel is a combination of three small adjacent parcels and a larger parcel (0.93 ha) that has belonged to the family for many years.

"Vines and land adjoining Gaudemet to the north, the Concoeur track and Monsieur Engel to the south, Jayer and Engel to the east, and Pelletier and others to the west."

This hillside with its lean and stony ground conducts cool winds and ensures good ventilation of the fruit in summer. This is one of the hottest spots around the village of Vosne-Romanée, where the heat generated by the glare from the stones increases solar gain. About forty years old during Philippe's time, the estate's Vosne-Brulées vineyards produce a wine that, regardless of the vintage, unfailingly combines power, a velvety character and aromatic complexity (one that recalls their noble neighbour "Richebourg"). A silky mouthfeel and a beautiful ripe fruit, yet enhanced by the chiselled acidity of this microclimate, and the mineral and spicy fragrances characteristic of Vosne-Brulées.

Richness, concentration, length, boldness, with a very attractive balance. A power worthy of a Grand Cru.

outstanding vintages

Philippe — 2000. In 2000 Philippe Engel produced magnificently balanced wines and the Vosne-Brulées are a remarkable example, offering considerable cellaring potential.

vosne-romanée

"There are no ordinary wines in Vosne,"

Courtepée used to say. Often described as the "Pearl" of the Burgundy Côtes, the beautiful village of Vosne-Romanée, steeped in a rich history, is the cradle of many famous wines as well as the anchoring-point of the Engel family. Built in the early 1900s by Paul Faiveley and then bequeathed to René, the main estate building located at Place de la Mairie has an extraordinary vaulted cellar in its basement where three successive generations – René, Pierre and Philippe – worked to make wine from the grapes grown on the village appellation "Vosne-Romanée".

"Les Chalandins, land and wines of forty-eight centiares adjoining Monsieur Engel to the north, Chopin to the east, Fortier to the south, and Faiveley to the west."

A string of parcels makes up the 2.868 hectares of Vosne-Villages (the area under cultivation at the time of the Engel-Pinault sale, with vines aged an average of 50 years). The Vosne-Romanée Village produced by Domaine Engel has the reputation of being a superbly well-balanced wine, year after year. With an attractive precision and striking depth, reflecting the quality of the *terroir*, it offers both fruit and lightness, together with body and length in the mouth.

Basses-Maizières, Aux Communes, Les Vigneux, Les Chalandins... these plots from the lower sector of Vosne are combined in a blend to offer wines with a great deal of depth (like the soils), and readiness for ageing (to refine and increase fruit density). The tannic structure (power and finesse combined) of these Vosne-Villages is accompanied by an aromatic palette to the nose (black pepper, sandalwood, incense and leather) and fluid and fruity on the palate, or even floral in some fresher vintages.

outstanding vintages

René — 1921. One of the greatest early 20th century vintages in Burgundy.

Pierre — 1962

Philippe — 2003

Julie Carpentier

"The time of the harvest plays a considerable role: 'If you want to drink good, vintage last', Virgile advised."



Cachet.

Habillage Grands Vins:

Capsule cire

Date récolte

Etiquette N°1 V.

Banderolle.



— One of René Engel's numerous notebooks, showing here the first sketches of the Domaine's graphic identity. —
In his early days, René envisioned all possible variations, from sparkling wines to eaux de vie, grape juice, marc and "cassis"...

14th-15th of june 2019

the “e” journey

From Domaine Engel to Geneva,
with an interlude at maison Troigros.

An exceptional wine auction goes hand-in-hand with exceptional moments. Baghera/wines' team and the Engel family are delighted to host their wine friends for a “voyage” of celebration over two days.

— friday midday —

Wine-tasting & luncheon in the Domaine's vaulted cellar at Vosne-Romanée. A selection of vintages from Domaine René Engel's cellar will accompany the lunch.

— friday evening —

Dinner at Maison Troigros, the prestigious Michelin 3-star house, set in their stunning new premises at Ouches. Orchestrated by Michel, César and Léo Troigros, the dinner will be composed around Domaine Engel's finest wines, direct from the cellar. Enjoy the rest of the night at the Maison Troigros hotel.

— saturday morning —

Private cooking class with Michel and César Troigros as your guides.

—
www.troisgros.fr
728 route de villerest
42155 Ouches
info@troisgros.com
—

For more information & booking, please contact Arthur Leclerc
aleclerc@bagherawines.com
T. +(41) 79 136 13 01
(very limited places)
—

the wines

— friday midday —

(Luncheon at the Domaine, *Vosne-Romanée*)

—
Clos-Vougeot 2001 (bottles)
Échezeaux 1988 (bottles)
Grands-Échezeaux 2004 (bottles)
Vosne-Romanée 1^{er} cru Les Brulées 1996 (magnum)
Vosne-Romanée 2004 (bottles)
Vosne-Romanée 1998 (bottles)
—

— friday evening —

(Dinner at Maison Troigros, *Ouches*)

—
Clos-Vougeot 1990 (magnum)
Échezeaux 1999 (bottles)
Grands-Échezeaux 1999 (bottles)
Grands-Échezeaux 1993 (magnum)
Grands-Échezeaux 1990 (magnum)
Vosne-Romanée 1^{er} cru Les Brulées 1999 (bottles)
Vosne-Romanée 1990 (bottles)
—

it takes three to trilogy
the “e” day
Engel all day ‘round

”

Do you want to enjoy ex-Domaine legendary wine?... Yes sure.
Do you want to experience legendary Michelin 3-star gastronomy?... Yes sure.
Do you want to encounter ex-Domaine legendary wines all day long in the cellar and in a Michelin 3-star gastronomy?

Not long before we received the call from the Engel family for a chance to meet, we had organised a tasting of Clos Vougeot 2004 and Échezeaux 2003 & 2004 in Hong-Kong thanks to a collector's interest to study this mysterious Domaine. The Clos-Vougeot is in the *Quartier des Marei Haut* climat with very old vines and is regarded as one of the best. The Échezeaux is in the *En Orveaux* climat with vines over 50 years of age (planted between 1924 and 1979). We started to taste 30 minutes after the bottles had been opened. Served in blind, we commented that the wines were good but maybe not great. It proved that we were all mistaken after 2 hours when the hidden fruit and wide spectrum started to revive. After 3 hours, the competition between the Échezeaux 2003 and 2004 was fierce and lively. It was just like yin and yang – 2003 is more masculine and 2004 is more feminine yet their core characters are common to both – you feel the 2003 within the 2004 and the 2004 within the 2003.

We all have the experience that wines taste better in their country of origin than in our own country and even better when they originate directly from the Domaine. The less frequent the changing of hands, the better the taste. Some of us are lucky enough to have experienced tasting a few sips of great Burgundy wines within their Domaine cellars. One of my recent dream experiences was enjoying full bottles of René Engel Vosne-Romanée 96, Vosne-Romanée 99, Vosne-Romanée Les Brulées 2002 and Grands-Échezeaux 1998 down in the Domaine's historical underground cellar that was built in c.1900. The journey kicked off with picking bottles that were full of dust – they had not been touched for at least 13 years – opening the bottles with a

crispy “pop” sound and leisurely savouring and learning about them during our research and investigation work in the cellar with the family. We progressively extended the drinking window from 3 hours to 8 hours in order to discover their true potential and I wished it could have been longer each time since the last drops were always the best ever. It was just like passing through a time capsule back to 1935.

A week after the research work in the cellar of Domaine Engel, the Baghera team organized a tasting of Henri Mayer Richebourg at Maison Troisgros in Ouches, which revealed the links between these three emblematic figures of good-drinking and good-eating ... Engel, Mayer, Troisgros – a dreamlike constellation ... For the record, René Engel began teaching at the University of Dijon in 1935, year when Jean-Baptiste Troisgros renamed his recently created establishment in Roanne to “*Hôtel Moderne*”. Later, in 1955, two stars were born – Philippe Engel saw the light of day, whilst the Troisgros house obtained its first star in the Michelin guide. The Troisgros family has, moreover, naturally developed links with the Mayer family, with whom it shares Burgundian roots and artistic talent. Henri Mayer was also one of René Engel's students, who took him under his wing. The triad of planets is aligned ...

Engel wines can be enjoyed all day long and I am convinced. We will kick off the pre-auction event with a relaxing luncheon in the Engel's 100 years old underground cellar. The luncheon will be orchestrated by a dynamic young chef and paired with Domaine Engel wines, which will have been opened in the morning to allow them a perfect ventilation. We will then make a pilgrimage to Troisgros in Ouches for a 3-star gastronomic experience orchestrated by Michel Troisgros and his two sons César and Léo before the flagship event – the ex-cellar sale of Domaine René Engel's ultimate bottles. Join us for an immersion, dedicated to the wines of Domaine Engel, to unveil and appreciate their essence.

Francesco Lee

a simple click

wine o'clocks

a proven success

”

Three years ago, Baghera/wines inaugurated its “*wine o'clock*” sales, born from the observation of dial sales traditionally practiced on flower markets in Holland. More than twenty editions later, these regular Internet auctions take place exclusively online and are a real success with amateurs and collectors of great wines.

The main idea of these “*wine o'clocks*”: auctioning great bottles in a condensed time-lapse (a minute or so) during which prices gradually subside. Internet users around the world have the opportunity to acquire exceptional wines in

a fun and fast way, at the right price and with a simple click.

The tool available to buyers is a platform specially developed by Baghera/wines. Easy to use and ergonomic, the www.bagherawines.auction website allows all passionate Internet users to win the most sought-after wines in just a few seconds. The excitement and surprise, caused by the countdown interrupted at any time by a buyer's click, allied to the pleasure and the user-friendliness of the tool offer buyers a singular and fun moment during which the first to click wins the coveted lot.



a selection of the world's best wines & spirits | collections offering the best guarantees of conservation and provenance
wines "treasures" | exceptional prices | auction world records
luxury catalogues | tailor-made auctions | fun and reliable bidding platform

wine o'clock facts, figures ... and world-records

clicks are chic

coveted lots

chf

95%

sold lots

5,8M

sales total

23 WoCs

33'600

Port Ellen, The 15 Annual releases, vertical from 1978 to 1983
15 BOTTLES — WOC#17 "MR. BORDSKY"

46'800

Domaine Henri Jayet, Vosne-Romanée 1^{er} Cru Cros Parantoux 1991
1 MAGNUM — WOC#21 "DELIGHTFUL (S)WINE"

34'800

Domaine du Comte Liger-Belair, La Romanée 2010
6 BOTTLES — WOC#21 "DELIGHTFUL (S)WINE"

26'400

Pétrus 2000

6 BOTTLES — WOC#5 "DRINKING SIR?"

78'000

Domaine de la Romanée-Conti, Romanée-Conti 1999

5 BOTTLES — WOC#9 "MY DRC VALENTINE"

36'000

Château Haut-Brion 1945

12 BOTTLES — WOC#4 "FRENCH TERROIRS"

82'800

Domaine de la Romanée-Conti, Romanée-Conti 1999

1 JEROBOAM — WOC#16 "IMMACULATE DRC"

61'200

Domaine Henri Jayet, Vosne-Romanée 1993

12 BOTTLES — WOC#4 "FRENCH TERROIRS"



The Trilogy

Domaine René Engel

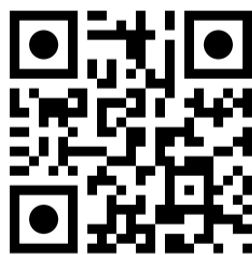
— room auction —

16.06.2019

— hôtel beau-rivage, geneva —

Catalogue

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watch the movie dedicated to the sale

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