

Baghera/*wines*

ORIGINS •

1 march 2020

Geneva

The unique cellar
of a visionary wine collector

time to B wine #6

visions of
utopia
a found paradise...

“Live... decently, fearlessly, joyously.”

Adlai E. Stevenson II

”

It is with a feeling of immense privilege that we present you our coming auction, to be held on Sunday March 1st, at the Beau-Rivage Hotel, Geneva. The distinguished collection which will be on sale is surely one of the most magnificent wine cellars in the world, and celebrates rarity and history in a unified assemblage. It reflects the orderly and meticulous character of its collector who through extensive knowledge and exquisite taste has created a treasure trove that rightly can be defined as “visionary”.

Many components comprise this evaluation. One is the memory of “first love”. The collector confided that early on he remembers the consummate pleasure of tasting a bottle of La Tâche 1947. I too have tasted this vintage and can concur heartily. Quality, rarity, a taste for the exceptional are factors that guide the epicurean as well as the art collector. This passion and knowledge of years of collecting wine has culminated in these unique jewels which are offered to you today.

This sale thus presents additionally an impressive array of large formats. Methuselahs and Jeroboams are unquestionably rarities amongst rarities, evanescent, fleeting objects of desire in an ever volatile world. Other impossible-to-find vintages complete the collection, many in original wooden cases. 13 Methuselah or Imperial formats (6 liters), 9 Jeroboam formats (5 liters), 55 Jeroboam or Double-Magnum formats (3 liters), 614 Magnums and 1201 bottles from the greatest Domaines and Châteaux give the scope of this impressive heritage.

Each bottle offers perfect provenance and traceability, verified invoice by invoice. A large majority of the Bordeaux wines were purchased directly from the official local distributors and

picked-up from the Châteaux (Cheval Blanc, Haut-Brion, Lafite-Rothschild, Latour, Lynch-Bages, Margaux, Mouton-Rothschild and Pichon Longueville Comtesse). A vast majority of the Domaine de la Romanée-Conti wines were purchased directly from the official local importer and were shipped directly to Geneva by the Domaine. All these measures further insure unquestioned provenance. In Geneva, the wines, in order to gain maturity, have resided in an ideal condition of conservation in an ambience of controlled temperature and humidity.

A collector’s catalogue in limited edition was published for this exceptional sale. The aesthetic atmosphere prevailing in the album refers to the collector’s interest for the paintings of the old masters. Each lot was photographed in a setting evoking the bucolic landscapes of the *fêtes galantes*, located in the gardens of *folies*, references to the mythical land of Arcadia. The catalogue also shows a wide selection of original wooden cases available in the sale, within an index at the end of the book.

The joy of a wine collection is the ability to share and savor its treasured components with others. We will be hosting an exceptional Burgundy and Bordeaux tasting at Michelin star Restaurants Anne-Sophie Pic Beau-Rivage Lausanne Palace and Le Chat Botté Beau-Rivage Genève, with a selection of wines from the same collection, accompanied by a gourmet lunch and dinner.

Join us in this heavenly weekend, a preamble to the found paradise!

And you now have the unprecedented opportunity to perpetuate the pleasures of the senses and inextricable sociability in a collection clearly wrought from love.

Warm regards, Michael Ganne

— from 1999 to 1928 —

treasures

— from the “origins” sale, march 1, 2020 —

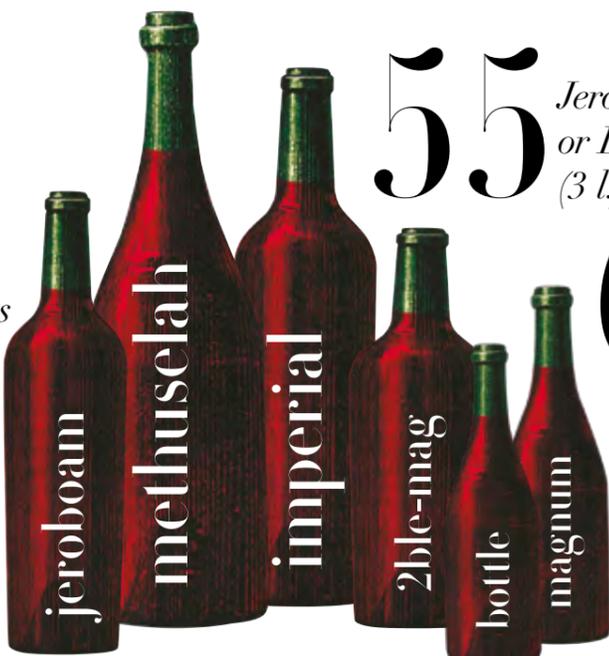
13 *Methuselahs
or Imperial formats
(6 l.)*

9 *Jeroboam formats
(5 l.)*

55 *Jeroboams
or Double-Magnum formats
(3 l.)*

614 *Magnums*

1201 *Bottles...
... from the most important
Domaines and Châteaux.*



240



Domaine de la Romanée-Conti
La Tâche

from 1979 to 1999

177 bottles + 53 magnums + 7 jeroaboams + 3 methuselahs

288



Domaine de la Romanée-Conti
Richebourg

from 1967 to 1998

246 bottles + 37 magnums + 3 jeroaboams + 2 methuselahs

336



Domaine de la Romanée-Conti
Romanée-Saint-Vivant

from 1987 to 1998

270 bottles + 64 magnums + 2 jeroaboams

136



Château Latour

from 1982 to 1986

72 bottles + 51 magnums + 13 double-magnums

144



Château Mouton Rothschild

from 1981 to 1990

12 bottles + 126 magnums + 1 double-magnum
+ 3 jeroaboams + 2 imperials

The Domaine de la Romanée-Conti

legendary

In the heart of a terroir which has remained unchanged for many centuries, in the legendary Burgundy vineyards of Côtes de Beaune and Côtes de Nuits, the 25.5 hectares that make up the Domaine de la Romanée-Conti produce only great vintage wines: Romanée-Conti, Échézeaux, Grands-Échézeaux, Romanée-Saint-Vivant, La Tâche, Richebourg, Montrachet... the reputation of such names is associated with a legendary and magical aura, enhanced by the simplicity and discretion of the area.

The prestigious heritage is endorsed by a multi-secular history and a philosophy centred on the respect of the soils and their balance, the “*climat*”. This privileged Burgundian geographical specificity, natural and living ecosystem, is a heritage which is both precious and fragile. The preservation of the balance and the maintaining of the dynamics through the faithful, meticulous and patient ancestral practices of the winemakers guarantee sustainability.

To trace the origin of these legendary wines is to go back almost a thousand years, and to consider the evolution of the history of Burgundy viticulture, initially closely linked to the expansion of the monastic orders, Cluny and Cîteaux. Through donations, exchanges and purchases, the monks acquired land, cleared it and planted vines for the needs of monastic life. They cultivated and developed the vineyards, studying the soils, the sunshine, the quality of the land, its location, and were the first to understand the extraordinary diversity of the terroirs, which are at the origin of the delimitation of the different climats.

The first vines of the actual Domaine de la Romanée-Conti were planted after the bequests by the Duchy of Burgundy between the XIIth and XIIIth centuries, of various lands from Vosne, to the Benedictines of the Priory of Saint-Vivant de Vergy, which depended on the Cluny Abbey.

With the annexation of Burgundy to the crown of France at the end of the XVth century, the Church now had to pay taxes. A net property statement was made of the Priory of Saint-Vivant for the first time in 1512. The area of the vineyards, known under the name of “*Le Cloux de Saint Viven*” was made up of 4 “*cloux*” (an enclosure of four lots surrounded by walls and located side by side): Cloux des Neuf Journaux, Cloux du Moytan, Cloux des Quatre Journaux and Cloux des Cinq Journaux, the “*journal*” being an agrarian unit of measurement of area.

In 1584 the Prior of Saint-Vivant signed, with the notable Claude Cousin, a perpetual lease on the plot of Cloux des Cinq Journaux. The Croonembourg family subsequently became its owner by inheritance. Around 1650 the vineyard appeared under the name

of “*La Romanée*”. In 1760, it was sold to Louis François de Bourbon, Prince de Conti, first cousin of Louis XV, enlightened wine lover, lavish benefactor and art collector. The growing reputation of the wines of the Côte, the improvement of their conservation and ageing thanks to the invention and the use of bottles of a dark colour meant an increase in prices, but the value of La Romanée was already much higher than that of other vineyards. The entire production was intended for the exclusive use of the Prince for his weekly dinners and the vintage became all the more prestigious due to not being available on the market and only accessible to the Prince’s inner circle.

In the course of the Revolution, the vineyards of the greatest vintages were confiscated, the plantations sold to Parisian speculators and the upper middle class of Dijon in order to avoid fragmentation. This was the case with the Saint-Vivant de Vergy vineyard for the La Romanée Saint-Vivant plot, which still belonged to the Benedictines.

The area belonging to the Prince de Conti was put up for sale under the name of “*Romanée-Conti*”. The vineyard ultimately became the property of Jules Ouvrard, Napoleon’s banker, who also acquired Clos de Vougeot and the Château de Gilly where he settled. After his death, the vineyard was put up for auction in 1869 and was bought by Jacques-Marie Duvault-Bloch, wine merchant and General Councillor of the Côte d’Or, renowned for his work in oenology and already owner in Richebourg, Échézeaux and at Grands-Échézeaux.

In 1912, his heirs Jacques Chambon and Marie-Dominique Gaudin de Villaine, as well as her husband, Edmond Gaudin de Villaine, who took over the management, registered the trademark “*Domaine de la Romanée-Conti*”. They set up the qualitative bases recognized today. They acquired the historic surface of La Tâche in 1933 and established a monopoly by adding it to the parcels of Les Gaudichots.

A new chapter began in 1942 when Jacques Chambon sold his shares to Henri Leroy, wine merchant and family friend. The Estate was then transformed into the “*Société civile du Domaine de la Romanée-Conti*” in order to preserve its unity. It became the joint property of the Villaine and Leroy families. With the acquisition in 1988 of Romanée-Saint-Vivant, the Domaine now owns practically the same land as the Prieuré de Saint-Vivant 11 centuries ago. Today it is co-managed by Aubert de Villaine and Perrine Fenal.

Julie Carpentier

Bibliography: *Le Domaine de la Romanée Conti*, Gert Crum, Hachette Pratique, 2005. *Vosne Romanée*, René Engel, 1980

A brief overview of “Le Domaine” wines...

drink, keep, give

Richebourg

area — 3,5110 Ha

Historically, Citeaux Abbey owned 3 hectares of Richebourg. There are two twin climates on the hillside of Vosne-Romanée which produce Richebourg: “Les Richebourgs” and “Les Véroilles”. This is why we say “*Les Richebourgs*” for the vine and “*Richebourg*” only for the wine.

Today, the area of the PDO (“*Protected Designation of Origin*”) is 8,3 hectares, including the lieu-dit Les Véroilles, plots which were added during the appellation decree of 1936.

The Domaine de la Romanée-Conti, with three large plots, holds 45% of the total area, including those adjoining Romanée-Conti. The most beautiful parcels have wonderful sunlight and ideal East exposure, with average slope. The Richebourg has the silky character of its neighbour Romanée-Conti and the firmness of La Tâche. As the Domaine specifies, “*It is a king’s musketeer who loves company, laughing and singing and knowing that we admire the power contained in its athletic body*”.

to drink

1988 — 1 jeroboam

to keep

1997 — 6 bottles

for your children

1967 — 6 magnums

Romanée-Saint-Vivant

area — 5,2858 Ha

This grand cru located between Richebourg to the West and the village of Vosne to the East, comes from part of the old Cloux de Saint-Vivant, cultivated by the Saint-Vivant monastery in Vergy, after the Benedictines received lands in bequest from Hugues II, Duke of Burgundy, in 1131, and started planting them. One part sold in 1584 became the actual Romanée-Conti, the other remained property of the monastery and was first mentioned as Romanée-Saint-Vivant in 1765. Confiscated during the Revolution, the Romanée-Saint-Vivant was sold to the Marey-Monge family in 1791, who later parted with several plots. In 1966 the remaining sector was leased to the Domaine de la Romanée-Conti, who ultimately bought the property in 1988. The total area of the appellation is 9,43 hectares, Domaine de la Romanée-Conti owns one plot of 5,28 hectares.

According to the Domaine, “*La Romanée-Saint-Vivant is a seductress: you can’t help but love her. Behind her grace is a power, so perfectly in balance that we do not at first see it*”.

to drink

1987 — 12 bottles

to keep

1993 — 6 bottles

for your children

1987 — 1 magnum

La Tâche Monopole

area — 6,0620 Ha

The original area of 1,4 hectares belonged to the Liger-Belair family between 1815 and 1933. It was bought on auction by the Domaine de la Romanée-Conti and combined with part of the wine of the Gaudichots locality already belonging to the domaine, representing 4,6 hectares, adjoining La Tâche, which was previously often marketed under the name of ‘La Tâche’. The 1936 appellation decree ratified the Monopole boundaries. The Domaine is now the sole owner of this grand cru, which, due to its location extending from the top of hill to the bottom, covers a variety of different soils and has perfect exposure to the East, at an altitude ranging from 250 to 300 metres, giving it a complex and powerful character. The geological analysis shows a soil that allows an excellent natural draining. Very subtle variation of the microclimate is due to the vineyard situation.

“*La Tâche is elegance and vigour. Under the frequent firmness of the tannins, burns the passion, controlled by an implacable court elegance*”.

to drink

1979 — a methuselah

to keep

1991 — 12 bottles

for your children

1999 — 1 magnum

Romanée-Conti Monopole

area — 1,8140 Ha

Another monopole, the historical heart of the Domaine, the small number of Romanée-Conti vines benefits from optimal natural conditions for the rare production of the most perfect red wines from Burgundy.

The original area of the vineyard, first belonging to the clunisian Saint-Vivant monastery in Vergy, has not changed over the centuries even though its name has. It was first known as Cloux des Cinq Journaux (part of Cloux de Saint-Vivant), then Cros des Cloux, and then Romanée, before being acquired by the Prince de Conti in 1760 and being renamed “Romanée-Conti” by the Revolutionaries before its auction in 1794, stating: “*We cannot hide the fact that Romanée wine is the best on the entire Côte d’Or. We cannot even deny that Romanée is the most beautiful of all the vineyards of the French Republic (...), its brilliant and velvety color, its fire, its fragrance, charms all the senses. This well-maintained and well-conditioned wine, (...) is a balm for the old, the weak and the sick and it gives life to the dying*”.

to drink

1989 — a methuselah

to keep

1989 — 6 bottles

for your children

1995 — 6 magnums

julie's choice

UTO



SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE-D'OR) FRANCE

ROMANÉE-ST-VIVANT
APPELLATION ROMANÉE-ST-VIVANT CONTRÔLÉE

19.346 Bouteilles Récoltées

LES ASSOCIÉS-GÉRANTS
in Leroy 1974
A. de Villaine

ANÉE 1991

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE-D'OR) FRANCE

ROMANÉE-ST-VIVANT
MAREY-MONGE
APPELLATION ROMANÉE-ST-VIVANT CONTRÔLÉE

19.346 Bouteilles Récoltées

LES ASSOCIÉS-GÉRANTS
in Leroy 1974
A. de Villaine

ANÉE 1988

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE-D'OR) FRANCE

RICHEBOURG
APPELLATION RICHEBOURG CONTRÔLÉE

10.075 Bouteilles Récoltées

LES ASSOCIÉS-GÉRANTS
in Leroy 1974
A. de Villaine

ANÉE 1995

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE-D'OR) FRANCE

RICHEBOURG
APPELLATION RICHEBOURG CONTRÔLÉE

Bouteilles Récoltées

LES ASSOCIÉS-GÉRANTS
in Leroy 1974
A. de Villaine

ANÉE 1986

SOCIÉTÉ CIVILE DU DOMAINE DE LA ROMANÉE-CONTI
PROPRIÉTAIRE À VOSNE-ROMANÉE (CÔTE-D'OR) FRANCE

RICHEBOURG
APPELLATION RICHEBOURG CONTRÔLÉE

10.075 Bouteilles Récoltées

LES ASSOCIÉS-GÉRANTS
in Leroy 1974
A. de Villaine

ANÉE 1986

Pia



"I like this place and could willingly waste my time in it."

William Shakespeare, *As you like it*, II-4.

provenance is paramount
“Origins”
literally speaking...

Provenance and traceability are the paramount considerations for every serious wine lover and collector. The wines composing this out-of-the-ordinary collection were purchased from acknowledged providers and are listed below in a spirit of full transparency.

”

Alias Bordeaux

Alias Bordeaux is a Bordeaux-based négociant company. Wines purchased to Alias Bordeaux and offered in this sale benefited from a direct shipment from the Château to the Geneva FreePort.

Brocklehurst Wines

Brocklehurst Wines is a Suffolk (England) based wine company.

Cave Cru Classé

Cave Cru Classé is a UK-based wine company founded in 1989 in the heart of London.

Christie, Manson & Woods Ltd

The long time established auction house holds wine sales from their premises in King Street, St. James's in London.

Descaves

Founded in 1881, Maison Descaves is a historical Bordeaux trader specialized in top-class Bordeaux wines, today part of the Duclot Group.

Erwal Vins SA

Erwal Vins is a wine importer based in the canton of Nidwald in Switzerland. Wines purchased to Erwal Vins SA and offered in this sale benefited from a direct shipment from the Château to the Geneva FreePort.



Etude Tajan

Etude Tajan is a French auction house based in the heart of Paris, holding wine & spirits sales.

Fauchon

Founded in 1886 in Paris, Fauchon – the French gourmet food company – distributes wines and spirits through their stores and retail points.

J.P.L. Vins

Founded in the early 80s, J.P.L. Vins is a négociant based in Bordeaux. Wines purchased to J.P.L Vins and offered in this sale benefited from a direct shipment from the Château to the Geneva FreePort.

Official local importer

From 1992 to 2004, the official Swiss importer was in charge of importing and distributing Domaine de la Romanée-Conti wines in Romandy Switzerland.

La Vinothèque de Bordeaux

La Vinothèque de Bordeaux was founded in 1973 and is a Bordeaux retailer and négociant. Wines purchased to La Vinothèque and offered in this sale benefited from a direct shipment from the Chateau to the Geneva FreePort.

Sotheby's

Based in New Bond Street (London), Sotheby's wine department hosts specialized sales since the early 1970s.

event — the “origins”, wine & dine weekend

ecstasy

a weekend of delight

Saturday
29 February

1PM — 5PM

*Manufacture Girard-Perregaux,
La Chaux-de-Fonds*

Visit of the manufacture at La Chaux-de-Fonds with Patrick Pruniaux, General Manager and Willy Schweizer, Historian of the watchmaking house, followed by a talk on the world of Swiss haute horlogerie watches.

&

Lunch and Domaine de la Romanée-Conti

Richebourg tasting:

- Richebourg 1991 (*bottle*)
- Richebourg 1992 (*bottle*)
- Richebourg 1993 (*bottle*)
- Richebourg 1994 (*bottle*)
- Musigny Vieilles Vignes,
Comte George de Vogüé 1988 (*bottle*)

&

Masterclass:

Finishing workshop of iconic watch bridge from Girard-Perregaux’ manufacture.

6:30PM — 10PM

*Restaurant Anne-Sophie Pic**, Hôtel Beau-Rivage Palace,
Lausanne*

Dinner and Domaine de la Romanée-Conti

Romanée-Saint-Vivant tasting:

- Romanée-Saint-Vivant 1987 (*bottle*)
- Romanée-Saint-Vivant 1988 (*bottle*)
- Romanée-Saint-Vivant 1989 (*bottle*)
- Romanée-Saint-Vivant 1991 (*bottle*)
- Romanée-Saint-Vivant 1992 (*bottle*)
- Romanée-Saint-Vivant 1994 (*bottle*)

Sunday
1 March

12:30AM — 2PM

Restaurant Le Chat Botté,
Hôtel Beau-Rivage, Geneva*
Lunch and Domaine de la Romanée-Conti

La Tâche tasting:

- La Tâche 1987 (*bottle*)
- La Tâche 1989 (*bottle*)
- La Tâche 1991 (*bottle*)
- La Tâche 1992 (*bottle*)
- La Tâche 1994 (*bottle*)



2PM — 7PM

Lounges of Hôtel Beau-Rivage, Geneva

During the “Origins” auction, in the heart of the saleroom, a tasting of Bordeaux Grands Crus:

- Château Haut-Brion 1982 (*magnum*)
- Château Lynch-Bages 1982 (*magnum*)
- Château Pichon Longueville,
Comtesse de Lalande 1982 (*magnum*)
- Château Latour 1983 (*magnum*)
- Château Margaux 1983 (*magnum*)

Francesco Lee

“Now is the time
for drinking,
now the time
to dance footloose
upon the earth!”

HORACE, *Odes*

wine o'clock stories

woc around the clock

auctions at your fingertips



Each *“wine o'clock”* begins with an encounter and the visit to a cellar to examine the bottles that will be put up for sale at the next auction.

At the beginning of February, while carrying out an inspection of the wines of a Swiss collector, among excellent bottles from great Bordeaux châteaux and others from the most prestigious cellar in Spain, I came across several bottles of Burgundy which were of great significance to me personally. I then realized that a number of important events in my life were accompanied by wines from this Burgundian domain. For who does not have a great wine associated with an important moment in their life? In my case, one great moment transpired the day before my wedding; it was my last dinner as a single man and I was accompanied by my father. We decided on a family-friendly restaurant which gave us the privilege of bringing our own bottles; among champagnes and great white and red wines from Burgundy, a particularly remarkable bottle of Chambertin Clos de Bèze 2009 from Domaine Armand Rousseau stood out.

Domaine Armand Rousseau is a great name in

the Gevrey-Chambertin appellation and most of its wines come from this terroir. The climate of Chambertin-Clos de Bèze covers 15.4ha, including 1.42ha for Domaine Rousseau, the second largest owner of Clos de Bèze. This bottle that I shared with my father needed time to open-up and reveal all its character, and I was enchanted by its elegance and freshness. In a great vintage like 2009, the domain produced a particularly opulent Clos de Bèze and without any loss to its style. On the palate, it highlighted intense black fruit flavours and a marked presence of spices, all surrounded by silky and velvety notes.

The experience of organizing this latest *“wine o'clock”* has brought back dotting memories and I will remember with particular fondness the preparation of the lots for this sale.

It is ultimately these kinds of feelings that I try to share with our clients and wine friends, feelings that smooth the path towards a sincere and warm relationship with each and every one of them. It is surely the DNA of Baghera/wines, that which characterises us, the affinity we share with our passionate sellers and buyers of great wines. Pablo Alvarez

out on the town

baghera/cellar

from our cellar to your table



A trained chef, like me, will always have a certain soft spot for cuisine. To prepare food to suite your taste, your expectations with the perpetual search for surprise and amazement. The term devotion may seem excessive to those who have only a moderate interest in gastronomy, but for my part, and for the entire Baghera/wines team, it is a simple truth.

Nothing makes us happier than getting together over a meal and talking over a bottle that delights our taste buds. Wine and cuisine have always evolved together to form an inseparable couple. Let us remember what King Henry IV said: “*Good food and good wine, this is heaven on earth*”.

Gastronomy is therefore part of our daily life, and on a weekly basis we frequent restaurants in Calvin’s city where we very often discover a cuisine which is full of life and rich in the multiculturalism of Romandy Switzerland. There we meet fascinating restaurateurs, passionate about their craft, who bring joy through their cuisine.

Although we are more often than not delighted with the cuisine we are served in these restaurants, we are also sometimes grieved by the wine list, offering overly young wines which may deflect from perfect harmony, for passionate epicureans like you, dear readers.

We have spoken with restaurateurs, often young and motivated, who have explained their dilemma: when you open a restaurant, your first worry is about paying your staff and buying equipment to make the business work. Very often, the creation of a cellar can thus by the force of circumstance... take second place.

We are well aware that the creation of a quality cellar for a restaurateur requires not only technical knowledge, but also the financial means and the opportunity to buy at the right price. What could we do to offer a solution to these restaurateurs?

The idea rapidly took root. Since the creation of Baghera/wines, we have compiled a cellar made up of more than a thousand references. These “dormant” wines inspired us and the concept of a cellar system on consignment materialised. We are now developing wine lists entirely conceived by our teams, from design to price, made up of references selected in collaboration with the restaurant owner and presented in addition to the restaurant’s initial wine list.

Pricing is, for us, an important factor. Experiencing a moment of pleasure while sitting down to a meal goes hand in hand with prices consistent with the consumer’s expectations, so that the wine is not only looked at with envy on a list but above all uncorked and appreciated. Familiar with the issues of catering, I know how the “*drink*” part is a key element to the success of an establishment – it is therefore only natural that we leave the main margin to the restaurateurs so they can develop their activity.

Thanks to this new adventure, we are celebrating encounters time and again at the service of epicureans who, like us, look forward to getting together and sharing the pleasures of a good meal.

At “*Bistrot 23*”, 3 wines from the Baghera wine list to discover:

- Domaine Didier Dagueneau, Silex 2009 CHF 145
- Dominus Estate 2001 CHF 280
- Domaine Georges et Christophe Roumier, Chambolle-Musigny 2012 CHF 260

At “*Ciro*”, 3 wines from the Baghera wine list to discover:

- Domaine Bonneau du Martray, Corton-Charlemagne, 2006 CHF 240
- Château La Mission Haut-Brion, 1988 CHF 290
- Clos de Tart, 2008 CHF 590

Arthur Leclerc



“

Origins

the unique cellar of a visionary wine collector

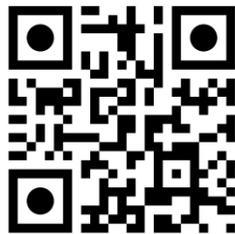
— room auction —

01.03.2020

— hotel beau-rivage, geneva —

catalogue

Consult on our new website
www.bagherawines.auction



Order the 366 page
limited edition here:
office@bagherawines.com

*scan to view
the online catalogue*

Baghera/wines

RUE DU RHÔNE, 59

1204 GENEVA, SWITZERLAND

TEL +41 22 910 46 30 – OFFICE@BAGHERAWINES.COM

WWW.BAGHERAWINES.COM | WWW.BAGHERAWINES.AUCTION



follow us on instagram



visit the website