

Baghera/*wines*

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r 6, 2020

time to B wine #7

noble mysteries

“We do not remember the days, we remember the moments.”

Cesare Pavese, *Il mestiere di vivere. Diario* (1935-1950)



Some of life's journeys provide memorable gustatory delights, of incredible food and wine, combined with passionate and exciting human encounters whose emotion transports you and infuses you with an extraordinary energy. Annie Féolde and Giorgio Pinchiorri are part of this wonderful alchemy where talent, elegance, the love of beautiful things, all this and more, sprinkled with a touch of folly... becomes an open book ready to be feasted upon.

It is clear that passion has always directed the eye and the palate of Giorgio Pinchiorri – a knowledgeable and loving collector – a passion that is today as present and communicative after more than 50 years in the noble vocation that is the service of wine. The decision made at the end of 2019 to put the jewels of the Enoteca Pinchiorri up for sale is the crowning achievement of 35 years of life shared between a man and his legendary collection.

Yes, this collection of large-format wines from the Domaine de la Romanée-Conti from the royal 1985 vintage is truly unequalled, both for its illustrious provenance and its perfect conservation. Let it be said: unless you acquire the Enoteca Pinchiorri collection offered to you in December 2020, it is impossible today to recreate such a collection, as the Domaine no longer produces these very large formats.

Passion is also at the heart of the second collection in this catalogue. It bears witness to an epicurean's continuous quest, his eagerness to deepen his knowledge of wine, his desire to indulge his senses and discover the

new experiences offered by all the lovingly selected nectars that make up this extraordinary collection.

This journey will genially invite us to discover numerous verticals, ready to be enjoyed and always in the spirit of sharing these majestic bottles.

The wine collections of Domaine Prieuré-Roch and Domaine Bizot are of great rarity and, of course, of perfect provenance and conservation, too – I have had the privilege of tasting a number of these bottles... trust me! These vertical journeys are offered in the finest French appellations, the fruit of the labour, talent and passion of the winegrowers represented in this catalogue.

The final surprise of this collection, as a humble yet dazzling finale, appears in the fabulous set of traditional Chartreuse Liqueurs which concludes this catalogue. You will have the pleasure of following their peregrinations over more than a century, of appreciating their ‘*holy oeuvre*’ and their generosity to which each of these elegant bottles bears witness... It is one of the finest collections in Europe that is offered to you and I encourage any sincere epicurean to penetrate the mystery of these secret Chartreuse liqueurs to discover a vertiginous array of aromas.

I like to think that man's heart is like a wine – it has its sensibilities, it has its character and in its depths it also has its pearls. I would also like to hope that the wines in this sale will offer you the joy of discovering your own pearls and that they will live up to your wildest expectations...

Best regards,
Michael Ganne

— late XIXth century to 2017 —

gems

— in the “kingdoms” sale —

by Julie Carpentier



24

Domaine
de la
Romanée-
Conti

1985 Vintage

Romanée-Conti,
La Tâche,
Richebourg,
Romanée-St-Vivant,
Grands-Echézeaux,
Echézeaux

12 jeroboams
+
12 methuselahs

211

Domaine
Prieuré-
Roch

From 1988 to 2015

137 bottles
+
70 magnums
+
3 jeroboams
+
1 rehoboam

158

Domaine
Jean-Yves
Bizot

From 1999 to 2017

142 bottles
+
16 magnums

116

Domaine
Georges
de Vogüé

From 2005 to 2016

101 bottles
+
15 magnums

77

Domaine
Leflaive

From 2005 to 2013

67 bottles
+
7 magnums
+
3 jeroboams

122

Chartreuse
Liqueurs

From late XIXth
century to 2015

122 bottles
+
half-bottles

a word from the experts... in the cellar...

Alessandro Tomberli, *Restaurant manager — Enoteca Pinchiorri***, Florence since 1984.*

“I remember the arrival at the Enoteca of those large bottles from Domaine de la Romanée-Conti. It was in the spring of 1988. We were waiting for a lorry coming from Piedmont, from Gaja, Domaine de la Romanée-Conti’s importer. Mr Pinchiorri and everyone here at the Enoteca was quite anxious waiting for this delivery. I didn’t understand this tension (at the time I was 20 years old). The bottles arrived and Mr Pinchiorri said “*Open them, open the cases, I need to see the labels – they must be labelled No. 1.*” And indeed, each bottle carried a ‘No. 1’ label!”

These bottles are the legend of Enoteca Pinchiorri. They have been here for 30 years. Every day I see them in the cellar, every day I touch them, every day we show them to our customers because these bottles are unique. We are all very moved to see them go. This collection of N°1, N°2 and N°3 Jeroboams & Methuselahs put together by Mr Pinchiorri, is more than rare,

Ivano Boso, *Cellar manager — Enoteca Pinchiorri***, Florence since 1992.*

“I have been at Enoteca Pinchiorri since 1992. Together with Alessandro and Mr. Pinchiorri, I look after the Enoteca’s cellar, more specifically of wine purchases and relations with the producers.

I remember my arrival at the Enoteca and my very first time in the cellar. There was the collection of large-format bottles of wine from the Domaine de la Romanée-Conti in an isolated room in the cellar, arranged in a spectacular and imposing pyramid, for the pleasure of our customers when they visited the collection.

Mr. Pinchiorri had always wanted to get the waxes replaced on the bottles. So I contacted the Domaine to find out if they could do this. I contacted Monsieur de Villaine directly. He answered very kindly that for this extraordinary collection, he would make an exception to the rule and would receive us in Burgundy to carry out the waxing.

So we left for Burgundy in 2011. When we arrived at the Domaine, we entrusted the precious bottles to Jean-Charles Cuvelier. After a wonderful week in Burgundy visiting the great estates, we returned to the Domaine to collect the bottles. I remember that Mr Cuvelier on this occasion complimented us on the ‘*extraordinary, unique*’ collection. It is true that this collection is unique. In fact, I have learned that the Domaine no longer makes large-format bottles.

On our return to Florence with the bottles newly waxed, they were immediately returned to the cellar. I have also kept all correspondence with the estate, as

it is unique. There is no equivalent anywhere else in the world.

When you open a bottle from Domaine de la Romanée-Conti, there is something that is different from other wines. It’s a rare wine, it’s an expensive wine, it’s a wine with extraordinary qualities. When you open a bottle of Romanée-Conti 1985, it’s like entering a cathedral. You have to be calm, respectful: it imposes silence. When I open a bottle of Romanée-Conti 1985 at the restaurant, I think of the larger bottles that are downstairs in the cellar. If the wine is that good in 75cl, just imagine how exceptional it must be conserved in a 3 liter or 6 liter bottle!

Mr. Pinchiorri once opened a Methuselah (6 liters) of Romanée-Conti 1981: an extraordinary gift for all the staff of the Enoteca on the occasion of the arrival of the 3rd Michelin star at the restaurant. A great moment for all of us, a beautiful memory of sharing too.”

well as the invoice for this re-waxing service.

I have been looking after the cellar for many years. The cellar of Enoteca Pinchiorri is exceptional, it contains many bottles and only the crème de la crème of the world’s wines. Mr. Pinchiorri is passionate about wines, about all wines, but above all about Burgundy wines. He has passed this passion on to us, and we are always on the lookout for wines and new producers from this region.

Here in the cellar, there are many Grands and Premiers Crus from Burgundy, which Mr Pinchiorri has always bought and continues to buy passionately. But the Enoteca’s cellar is also very rich in great wines from Italy, California, Spain and so many other regions of the world where the greatest wines are produced. The Enoteca is a real education for us who work alongside Mr. Pinchiorri: every day we are fortunate enough to open 2 or 3 bottles from the cellar, bottles which are tasted as a team, all together and blind. This daily exercise very often reserves wonderful surprises, and very fine wines (and sometimes wines from the Domaine de la Romanée-Conti).

The walls of the Enoteca’s cellar have conserved up to 80,000 bottles, covering more than 4,000 references. Here at the Enoteca in Florence we open around 8’000 – 10’000 bottles a year, and only the greatest wines. We organise numerous tastings throughout the year, and our customers are ever present to taste these, the finest of wines, the treasures of our establishment.”

August 2020

... and the enamoured collector ... of the enoteca

interviewed by Julie Carpentier

Giorgio Pinchiorri, *Enoteca Pinchiorri, August 2020.*

“When founding the ‘*Enoteca Nazionale*’ — ‘*nazionale*’ because it was constituted exclusively of Italian wines — I had already built up a discreet collection of foreign wines, especially Bordeaux, because in Italy at the time, with the exception of a few great champagnes, you could hardly find anything but Bordeaux.

So I continued my travels in France to discover Bordeaux wines so as to become better acquainted with all the châteaux. My memory of the teachings of the school all related to Bordeaux wines. My acquisitions from the time enriched my personal collection, there being, of course, no question of offering them at the Enoteca Nazionale.

When I won the Best Sommelier of Italy award following the sommelier course organized by the AIS (Italian Association of Sommeliers) in 1971, I was offered a one-week trip to the domains of Burgundy, in order to visit the Calvet cellars, but also those of Drouhin. Cellars which produced thousands of bottles! This is the programme that was proposed to me by the Association.

For my part, I thought well of extending this visit by a few days, in order to meet the ‘real’ winegrowers. This is how I had the incredible luck to meet Sylvie Cathiard-Molinier the entire Gros family, the two Roumier brothers, the descendants of one of the two still being owners of Georges Roumier today – the other being [in charge of] Georges de Vogüé. Subsequently I had the chance to get to know all the other producers and winegrowers, and to fall definitively in love with the domains of Burgundy.

In 1978, we decided to transform the Enoteca Nazionale into a restaurant, called the Enoteca Pinchiorri. That’s when Annie entered the story, or rather the kitchen, because I didn’t know anything about cooking strictly speaking, it was not my domain. So we transformed the Enoteca, which you would now call a ‘wine bar’, into a restaurant. Annie ran the kitchen with her best cooks and I officiated in the ‘*cantina*’ and attended to the wines, still Italian at the time.

Wines from all over the world nourished my passion, but especially French wines. Little by little I turned away from Bordeaux to take a closer interest in Burgundy wines. I made two visits a year on average, which allowed me to get to know all the greatest vigneronns of the time, such as André Ramonet in Burgundy, the great, the immense Henri Jayer, Coche-Dury, Guy Roulot. Many of them are no longer with us, but by luck for some, their children still own these large estates.

By deleting the word ‘nazionale’ I was free to buy all the wines directly as far as châteaux and champagnes were concerned, on the other hand, I had to go through importers for Burgundy. With all due respect to the Maison Louis Latour and Maison Drouhin, I was able to start importing them directly into Italy, starting with the 1975 vintage. I wanted to import the vigneronns or producers’ wines that I contacted directly. My ultimate dream, however, was to be able to visit Domaine de la Romanée-Conti, something that was almost impossible at the time. It is to

Jean Gros of the Gros family, then Mayor of Vosne-Romanée, that I owe the privilege of having been able to visit Domaine de la Romanée-Conti, on August 4, 1986. I was accompanied that day by my great friend Antonio Santini, owner of the restaurant Il Pescatore, which also has three Michelin stars. Tears in our eyes, hearts pounding, incredulous that we were finally able to pass through the door of the holy of holies! I had, of course, already seen the vines, counted each one in Romanée-Conti and La Tâche.

Having finally arrived, we were presented a bottle of La Tâche 1981 to taste, then the 1985 tasting followed, something beyond comparison, something to get down on one’s knees for, to experience the quality, not only from Domaine de la Romanée-Conti, but of this Pinot noir, of this great vintage of the future. As Antonio and I did not understand, Annie, who was French, translated as we went, and Monsieur Vincent said, “*Remember this year. Try to buy as much as possible, not just the Romanée-Conti wines, but those from all over Burgundy, because it is a historic vintage!*” And that’s how I tried to buy as many wines as possible from my vigneronns, whether white or red from 1985. I give thanks to Angelo Gaja through whom I was able to have my wish granted and gain access to part of the collection of Bottles, Magnums, Jeroboams and Methuselahs of la Romanée-Conti.

The cellar master was already receiving very large requests from all over the world, which is why he could not reserve the whole series for me.

The Romanée-Conti n°1 (a Magnum) went to Il Pescatore, only the Romanée – the La Tâche, on the other hand, went to join a customer in Austria, as well as another in Switzerland and America. This is how I had to be satisfied, as my friend Gaja advised me, with what I had been able to obtain. Since then I have not let a single year go by without buying these great wines from France.

There have been many of my clients eager to buy the collection with the aim of consuming it. I have always refused and saved it for the future. My grandson is extremely disappointed, he does not want us to part with the collection. To console him I told him, “*We have the Ferrari Testarossa and we will keep it. The collection I can entrust to our friends in Switzerland, partners dear to my heart.*” I am convinced that our friends will help us find a delighted buyer, with means proportional to the dose of heart it takes to appreciate this heritage. I would like the emptor to have the passion and some of the madness that were mine when I put together the collection. The purchaser will not only have the complete collection of Romanée-Conti n°1, but also the importance of the content, of the delectation associated with this wine, this myth! This myth that will go through history, for millions of years to come this wonderful wine will be evoked, and Romanée-Conti will endure!

I have the hope that my friends will find a passionate buyer, who will also put the ‘*children*’ because that’s what I call these bottles, ‘*my children*’, in a sheltered cellar, together, that they continue to be preserved for a better future for each one.”

Leroy & Co. domaines



“If you follow your natural bent you will definitely go to heaven.”

Dante Alighieri, The Divine Comedy

the happy problem of drinking...

"a natural process"



The happy problem of drinking any bottle of Domaine Prieuré Roch is its immediate readiness and satisfaction anytime anywhere. He attracts all kinds of wine lovers and converts a lot of people into wine lovers. The first bottle of Prieuré Roch converts me is Nuits-St-Georges Clos des Corvees 1999. It does not have the cold tannin atypical in the appellation. On the contrary, its floral aroma and fine texture quickly locks me down. The unique blood orange flavors from this climats always stays in my mind.

Philosophy can never be separated from a wine but lives as the soul. I love what belated Henry Frédéric Roch and Yannick Champ defines vigneron as a manager of natural process. Like what I-Ching philosophy, we listen to the nature and cooperate with the Nature's will. The symbol of the Domaine borrows from the wine-making hieroglyph of ancient Egypt. Mr Henry-Frédéric Roch had found in the composition of this hieroglyph a true expression of the values which he intended to carry high whilst developing culture and vinification according to entirely 'natural' methods, certainly very 'avant-garde' in Burgundy. I am not sure I understand the God all the times but I am sure that the Domaine is listening closely with good understanding to show us grapes lovely nature.

Proper breathing is a key to unlock the truth in great wines. We had a focus tasting recently. Two Corvées 1999 showed differently with 3 hours difference in breathing duration and the one with more breathing has more black fruits. Goillotte 1999 is similar to a

Vosne-Romanée Les Suchots without proper breathing. Clos de Bèze 2005 is a powerful giant that composes of all perfect components in perfect balance. You would just drink it without any hesitation even without enough breathing. Amazingly, I had Bèze Pure 2005 two months ago and it is a completely different wine. Pinoterie Pure 2017 is a combination of different climats with perfectly ripe grapes detached themselves from the stem while on the 'table de tri'. Its concentration and proximity to fresh grape juice is the character. Clos de Vougeot is the one who shows more weather driven style than other climats. Vougeot 2001 showed more sour cherry character like Vosne-Romanée while Vougeot 2014 is as round and dense as Clos de Bèze.

Large formats of Domaine Prieuré Roch is absolutely rare. I have the luck to appreciate two magnums this year, Vosne-Romanée Clos Goillotte 2006 and 2011. The Goillotte 2006 magnum was a giant in front of Pétrus 75 not just in size but in depth. It is the memorable experience that Goillotte can expand into a wide spectrum of fruits and spices in a very subtle and steady manner. It is exactly like a modest professor that never shows off but can always teach you the meaning of life. A comparison between Goillotte 2011 magnum and Comte Liger Belair Vosne-Romanée Aux Reignots 2002 magnum over six hours marathon showed that Goillotte 2011 changed from a shy boy to a steady and confident young adult while Aux Reignots was very silky and danced with ballet around him.

Francesco Lee

the elixir was red...

chartreuse

legendary & arcane

The world-renowned Chartreuse liqueur arouses an eternal fascination for the beverage itself and for the benefits attributed to it, as well as for all that constitutes its history. A skilful combination produced by a religious order, this liqueur incorporating 130 plants, whose recipe still remains a mystery, is an integral part of popular culture and, through its elaboration over the centuries, it constitutes a remarkable heritage combining knowledge of plants, the art of distillation, meticulous woodwork for the making of the cases and the perpetuity of the secrecy surrounding its fabrication, despite the vicissitudes of its saga.

The secret origins surrounding this long-life elixir or health liqueur elaborated from a mysterious manuscript dating from the beginning of the 17th century, along with the persistence of its confidential nature – only two people know the formula – and the vicissitudes of the history of its production fully contribute to its lore and reinforce the atmosphere of legend that continues to enchant Chartreuse enthusiasts.

A geographical massif, a religious order, a liqueur and a colour (Chartreuse green), the name Chartreuse most probably comes from the Franco-Provençal patois 'Chartroussa' meaning turned over or ploughed meadow, and designates the toponymy where the first dwellings were implanted in this remote setting of a pre-Alps massif, between Isère and Savoy.

The origins of the Carthusian order go back to 1084 with the arrival of six monks led by a monk from Cologne, Bruno (Saint Bruno) who settled there with the help of Hugues, Bishop of Grenoble. They created a hermitage, the foundation of the monastery and the Carthusian order, which was recognised in 1184 by the papacy. In the 14th century, at the height of the order, there were 150 active Carthusian monks, who answered to the Father General, the prior of the Grande Chartreuse monastery. The spiritual doctrine of the order was hermit silence and solitude and it existed in virtual self-sufficiency. 'Stat crux dum volatutur orbis' (the cross remains stable while the world turns) is the motto of the monastery's emblem.

In 1258 a monastery of the order was founded in Paris, the Chartreuse de Vauvert (near the site of the present Luxembourg Gardens), where remarkable nurseries and horticultural know-how were developed. The Archives of the Charterhouse of Paris having disappeared, but according to oral tradition, a manuscript containing a list of medicinal plants was originally donated to the Carthusian monks of Paris in 1605 by a benefactor of the Order, the Marshal of Estrées. It is not known where the original recipe came from – perhaps from Constantinople? – but the Carthusian monks of Vauvert treated the sick and probably worked on the elixir in the apothecary, already at that time keeping it secret.

In 1737, the manuscript arrived in Chartreuse, probably with the aim of bringing resources to the monks who had considerable overheads. Three Brothers, including Brother Jérôme Maubec, worked for several years to modify the formula to make it more pleasing in sight and taste, through several phases of infusion and maceration of the plants to extract the active principles or the aromas, then through distillation. Following the recipe to the letter, the elixir was red. The first transformations modified the colour, making it greenish, then the taste was sweetened by adding sugar and reducing the alcohol content. In 1764 the final recipe was elaborated. A 6-page manuscript specifies its composition, which, on the whole would not change. The elixir was named 'Chartreuse Elixir Végétal'. All the plants mentioned in the initial manuscript were maintained in the recipe. The question of colour would remain a permanent challenge, as it was the result of a skillful balance between the interactions of the plants.

With the French Revolution, the monastery experienced a period of sacking and closure. The community of the Grande Chartreuse was expelled. The original manuscript of the recipe was lost but had previously been copied and kept secret.

The monastery reopened in 1816, in extreme poverty, by obtaining the lease of the Grande Chartreuse from the State. The resumption of production led in 1825 to the first appearance of a product which was different from the plant elixir. Its purpose was no longer medicinal; the aim was to make a real liqueur, to which the plants would give a unique taste, and which would be easier to sell. The years of research that followed concluded in two directions: a completely new recipe was invented, Melissa water, (whose name would become White Chartreuse and which would be marketed from the 1860s onwards), and secondly a liqueur was created which remained in the initial trend. In 1840, it was the culmination of the evolution of this table elixir that definitively became Green Chartreuse. At the same time, a milder and less alcoholic formula was produced, Yellow Chartreuse. The liqueur allowed the monks to escape poverty and the resources gathered permitted the Order to expand.

While production is small-scaled at the beginning of the 19th century (300 litres in 1824), and mainly sold on the markets of Chambéry and Grenoble, the liqueurs start to be recognized more widely and consequently distributed on a larger scale. Facing with growing demand, a larger still became necessary and the 'brand name' is thus registered in 1852 by Father Garnier, who was in charge of the management of the Distillery. Henceforth, the distillery will experience considerable growth thus demonstrating the rise the Liqueur des Pères Chartreux, whose quality and reputation have since then made their way across the centuries and borders.

Dovinia Angeli

the place 2 be...

2 adhémar-fabri

at home in the effervescent city...

the club

After over 37 online sales, 7 room auctions and numerous tastings and concerts, the time has come for Baghera/wines to finally take possession of its new residence at 2 rue Adhémar-Fabri so that all year round we can share with our guests the exceptional bottles around us.

This is the philosophy behind the Club 1865 by Baghera/wines. A unique venue in Geneva, made available to twenty members, a haven of peace in the bustling city. Our members are invited to enjoy this address in complete discretion amid a soothing setting created by the expert hands of the Geneva firm Dupin 1820.

But even more than the decor, the furniture hand-picked by Michael Ganne, an original library with a wealth of antique works, what makes this residence a unique venue can be summed up in these three qualities:

- A list of exceptional wines that have been patiently assembled over several years, representing nearly 1,400 references, of which nearly 400 are exclusively reserved for members.

- A splendid location at the foot of the most historic hotel in Geneva: the legendary family hotel, the Beau-Rivage. Thanks to this location, we have the pleasure of collaborating with the hotel in general, but especially with the kitchens under the leadership of Michelin-starred Chef Dominique Gauthier and his restaurant Le Chat-Botté *. Because it is the restaurant's cuisine – one of the gems of Geneva's gastronomy – which is served in the 1865 by Baghera/wines club to the delight of the epicureans who meet there.

- A fingerprint lock-secured cellar where each member has his personal locker in which he keeps his own bottles in optimum conditions, which can be savoured within the walls of the club, at any time, without corkage fee.



What we wanted for this venue was for our guests to feel ‘*at home*’ and I hope we have achieved this. Come and see for yourself, the doors of Baghera/wines are open and the whole team is looking forward to welcoming you into our world.

But why 1865 by Baghera/wines? The answer can be found here at 2 rue Adhémar-Fabri in Geneva. And I won't say any more because like wine, to discover it you have to wait for it and most importantly... open it.

the boutique

Baghera/wines is delighted to have opened its *Boutique* in the arcade of the 5* Beau-Rivage Hotel at 2 rue Adhémar-Fabri in Geneva, on Tuesday, September 1st 2020.

The moment you cross the threshold, you will be awed by the elegance of the rare wood species employed and the muted charm created by the play of lights that greets you.

Once through the double glass doors, you will pass into the most exclusive wine cellar that the City of Calvin has ever harboured.

This is the beginning of your most amazing Bacchic journey.

This boutique has been designed as a showcase for the finest wines, and I am eager to share with you the utterly astounding selection that Baghera Wines has in store for you.

The most prestigious references, including Sauternes, Pauillac, Pomerol, Romanée-Conti, Chambertin, Châteauneuf-du-Pape... succeed the most enigmatic ones, namely Château-Chalon, Trockenbeerenauslese, Madeira, Stellenbosch, Barossa, Napa... . The vintages are never the same, the range of wines spanning from 1850 to the present day. A significant portion is made up of rare and sought after large volumes, with a wide selection of magnums, double-magnums and imperials.

We also have an astonishing collection of spirits, such as Cognacs from the 19th century, Armagnacs from 1900 to 1955, vintage and limited edition Whiskies.

As an auction house, we have access to particularly mature bottles in perfect condition. The price range is very wide and will satisfy all your desires.

The team and I are dedicated to making your experience memorable, each time you visit.

Looking forward to welcoming you,

Arthur Leclerc, Chief Operating Officer

wine o'clock stories

woc around the clock

memories at your fingertips...



Who does not have a great wine associated with an important moment in their life? Following on from the theme I introduced in my previous article last February, a great moment spent with friends comes to mind, a moment associated with a great white Burgundy wine.

This summer, I was visiting a client of Baghera/wines in the Valais region of Switzerland. He wanted to sell part of his collection of Bordeaux wines in one of our end-of-year Wine o'clocks. We spent a long time in his cellar talking about the superb bottles, until we managed to agree on a list of wines, mainly from Bordeaux plus a few great wines from northern Italy.

It is true that in his cellar red wines predominated, especially those from Bordeaux, but being a wine lover, he also had the biggest names from Burgundy, the Rhône and some Spanish wines. And among the Burgundy wines, several bottles from one of the great producers of the Côte de Beaune, one of which immediately reminded me of a gastronomic excursion with friends.

For several years now, in different regions of Spain, I have regularly met up with a few friends who, like me, love good wine and good food. In the chosen region, we visit good restaurants and during one of the evenings there, we organize a blind tasting. I remember well the time when we were together in one of the most important gastronomic cities in Spain: San Sebastian. We had the pleasure of visiting several restaurants in town, but we had also booked an evening at one of the restaurants in the world that gives me the most pleasure: Asador Etxebarri, in the Atxondo Valley, 60 kilometers from San Sebastian. In Etxebarri, Bitor Arginzoniz masters the embers like no one else and Mohammed Ben Abdallah, trained in Switzerland, is in charge of the ‘*liquid*’ part of this temple of gastronomy. It is there, in this establishment, that we participated in a unique gastronomic experience around a blind wine tasting.

We started the dinner with a first range of white wines. Among these wines, one stood out clearly from the others. It surprised us all and this bottle was to be one of the most remarkable of the evening. With great elegance and giving pride

of place to aromas of acacia and citrus peel, this full-bodied wine, very fruity and with refined acidity and minerality, blended perfectly with the smoky nuances of Bittor's cuisine as well as with the seasonal products which were at their peak at the time. Its acidity and complexity made this great white wine an ideal companion to the mackerel we ate (whose oiliness was in every way perfect), to the marinated anchovy and even the percebes, ‘*from another planet*’ because of their size and incomparable flavour. After a long moment sharing our impressions of this wine, we finally revealed the secret of its identity: a 2010 Bâtard-Montrachet from the Ramonet Domain. A great wine that I had already tasted on several occasions, but which did not shine like that bottle did that evening in that exceptional place.

Domaine Ramonet owns 0.64ha of this Grand Cru, produced partly in Puligny Montrachet and partly in Chassagne-Montrachet. In the case of the Ramonet Domain, one plot is located on the borderline with Bienvenue-Bâtard-Montrachet and the second in the middle of the vineyard between Chassagne and Puligny. This legendary domain is mainly known for its great white wines, including the Grands Crus Montrachet, Chevalier-Montrachet, Bâtard-Montrachet and Bienvenues-Bâtard-Montrachet, but also for magnificent premiers crus in Chassagne-Montrachet.

As I often tell the people around me, preparing a wine o'clock is not just having an auction, it is something more. Something that comes through interacting with our customers and very often sharing moments that awaken fond memories. Without a doubt, this Wine o'clock will remain in my memory not only because of the exceptional character of the wines that compose it, but also because it evokes an unforgettable personal experience.

Once again, it is this spirit of closeness, of sharing with our wine companions, whether customers or friends, which makes its impression and which constitutes the DNA of Baghera/wines. Who among us isn't always ready to share some good epicurean moments with the people we love?!

Pablo Alvarez, Wine Specialist



“kingdoms”

enoteca pinchiorri, wines & chartreuse

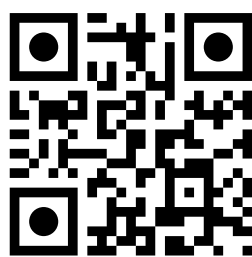
— room auction —

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catalogue

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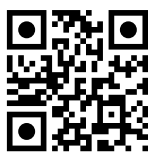


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