

Baghera *wines*

La r●omanèe
m●em●ories

the ultimate collection from
the Bouchard Père & Fils historic cellars

geneva

april 18th, 2021

time to B wine #8

— from 1862 to 2005 —

“memories”

treasures

Michael Ganne, *Executive Director, Baghera/wines*

— from the “La Romanée Memories” sale, April 18, 2021 —

by Julie Carpentier

Nestled in the heart of the Vosne-Romanée vineyard between Romanée-Conti, Richebourg and La Tâche, throughout recent memory La Romanée has been one of the brightest jewels in Burgundy’s wine landscape. Its name alone evokes its mastery of space and time, rising to a place of distinction in a time-honoured craft that remains one of the most authentic on Earth. For decades, La Romanée’s vintages have blossomed, all the while respecting the vineyard’s background and the *Grand Cru* rank it has held since its creation.

As such, we are honoured to have been entrusted with the last 1,926 bottles of Maison Bouchard Père & Fils, dating from 1862 to 2005. There are 33 vintages that have never left this historic cellar. These bottles are more than just an extraordinary tribute to an exceptional plot of land. They represent almost 150 years of the history of La Romanée, the smallest of the “*Appellation d’Origine Contrôlée*”.

This catalogue explores a slice of this history, taking us on a journey through time and memory meant to be transcribed, preserved and shared. The Maison Bouchard’s impressive archives are our eyes into this part of Burgundy’s wine tradition, which its majestic cellar holding the wines gives us a chance to experience first-hand. These magnificent bottles from 1862 carry particular emotional weight as a piece of wine history.

In addition to the magic of its history, this auction brings together a variety of perfect conditions:

Provenance: all the bottles in this auction come from the historical underground vaulted cellar of Bouchard Père & Fils located in Beaune. These bottles have been kept undisturbed in the cellar until Baghera/wines team arranged their transport to the Geneva FreePorts in January 2021.

Preservation: the bottles in this auction have been exceptionally well preserved in the historical cellar of Bouchard Père & Fils. Needless to say, the best of wines are those that are never moved from the peace of their original cellar... The bottles, magnums and jeroboam in this auction have been ideally well preserved and kept undisturbed in Maison Bouchard’s premises, except once every 30 years to undergo a concise and meticulous recorking process.

New corks: Maison Bouchard Père & Fils has a well-established approach and technique when it comes to recorking: after organoleptically checking every bottle

put on sale, all the corks were changed at the estate in December 2020, thereby assuring the wine’s perfect quality using long-lasting corks that future generations can benefit from (five vintages were recorked in the past 8 years: 1996, 1992, 1989, 1978 and 1977).

New wax capsules and labels: as the tradition in Burgundy, Bouchard Père & Fils kept the wines “*sur pile*” (without capsules and labels) in their cellar. Waxes and labels were therefore placed on all the bottles in December 2020, just before the wines were removed from the premises. The La Romanée labels on these bottles are Bouchard’s historical label model especially customized for this unprecedented La Romanée event. All the waxes and labels on these bottles are new and in excellent condition, regardless of the wine’s vintage.

Transport and Geneva Freeports: the wines were transported from Bouchard Père & Fils’ cellars to the Geneva FreePorts in a specially chartered truck. The wines were escorted to our Geneva FreePorts’ cellar, where they are currently stored in perfect temperature and hygrometric conditions.

Prooftag™ and original wooden cases: giving the uniqueness of this collection, every bottle in this auction benefits from the Prooftag™ protection system enabling each buyer to identify and authenticate each wine that they acquire at the historic auction. All the bottles, magnums and jeroboam are offered in original wooden cases created exclusively for this auction.

A warm thanks to Gilles de Larouzière Henriot for sharing this beautiful part of La Romanée’s memoirs with all Burgundy lovers far and wide, offering through this auction a final chapter to a beautiful and inspiring history. My warm thanks to the whole Maison Bouchard Père & Fils’ team, particularly to Thomas Seiter, Antoine Granger and Céline Livera whose precious help was crucial in setting up this historic catalogue.

I shared so many wonderful feelings and memories throughout the course of this project. In that spirit, I raise my glass to La Romanée’s legacy!

Warmest regards,
Michael Ganne

1819
bottles

106
magnums



1
jeroboam

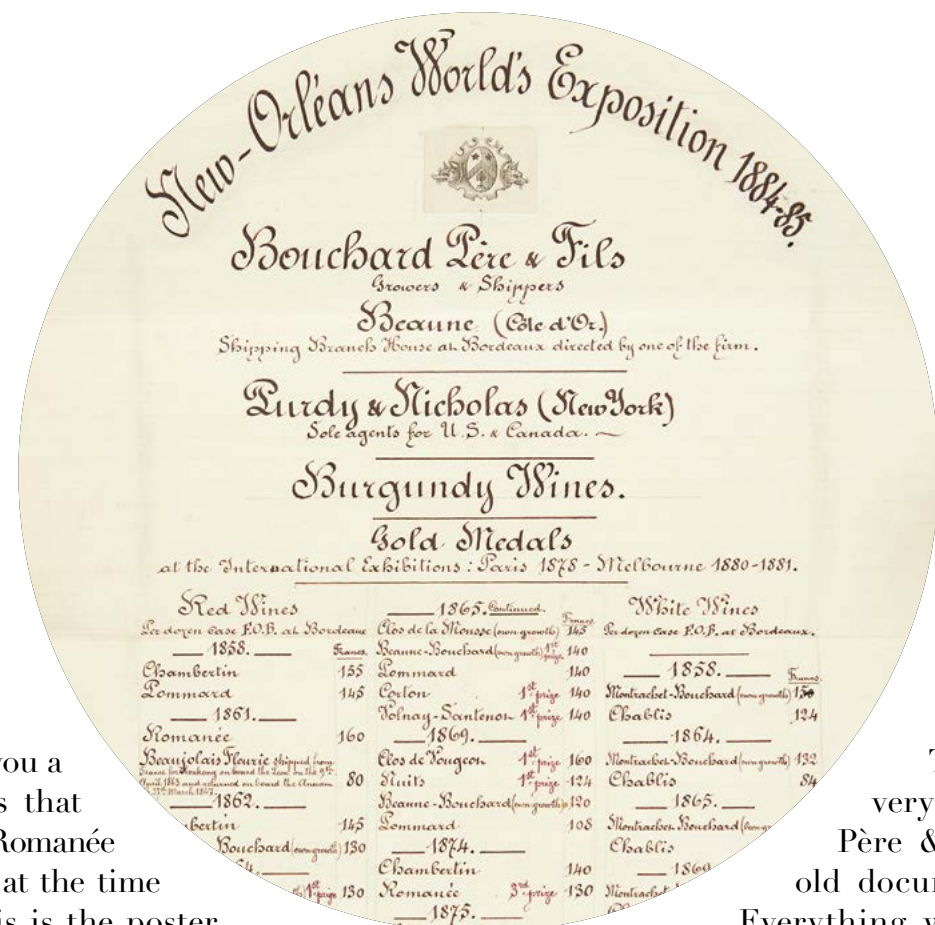
48 52 28 18 12 35

La Romanée	La Romanée	La Romanée	La Romanée	La Romanée	La Romanée
—	—	—	—	—	—
Vintage 1996	Vintage 1994	Vintage 1990	Vintage 1978	Vintage 1906	Millésime 1865
—	—	—	—	—	—
42 bottles	44 bottles	28 bottles	18 bottles	12 bottles	35 bottles
+	+				
6 magnums	7 magnums				
	+				
	1 jeroboam				

in the archives with ...

Christophe Bouchard

Archives Consultant, Bouchard Père & Fils



I am now going to show you a poster which illustrates that Burgundy wines, and La Romanée in particular, were already at the time extremely sought-after. This is the poster presenting La Romanée at the New-Orleans exhibition in 1884–1885, where La Romanée 1865 won first prize. We see that the wines presented here were also presented in Paris in 1878 and in Melbourne, Australia in 1880–1881. And here we find La Romanée 1865 having won first prize. All these old vintages were vintages that were marketed by Bouchard Père & Fils, bought in bulk at the time, sometimes just one, sometimes several, sometimes almost the entire harvest depending on the year, and these wines were then distributed to the customers of Bouchard Père & Fils.

I have also found a book of circulars concerning the 1862 vintage, again circulars sent by Bouchard Père & Fils to its customers. “As every year at the same time, we wish to inform you of the situation of our vineyard after a season which, as a result of very opposing atmospheric influences, has brought us from the greatest hopes to the most well-founded fears. We have a harvest whose yield can be estimated at that of an ordinary year. So there is a careful choice to be made among the 1862 wines. The time of the harvest, hastened by some, delayed by others, is one of the main reasons for the variation that can be seen in the success of a single wine.” All this to say that the choice of harvest date is very important in the quality of a vintage.

These documents are very important. Bouchard Père & Fils has always kept old documents, old notebooks. Everything was recorded in them.

Everything has always been recorded, which makes it possible in more recent vintages, when faced with a somewhat exceptional or unusual quality, to find in the past the way in which this quality – if it ever existed – was dealt with.

In these archives, we can find the dates of harvest of all the old vintages. This allows us to follow the evolution of the maturity of the grapes as it occurs today. We can see that in the past the harvest often took place at the end of September/early October, sometimes even mid-October. Nowadays, the harvest takes place around 15th September or even earlier (end of August). This clearly shows an acceleration in ripening and precocity. We can also see that production varies greatly from one year to the next. Indeed, there were very variable climatic conditions from one year to the next with frosts that could be very harsh.

This information is invaluable for the winemakers and vineyard managers of today. History continues, and history was passed on with the arrival of the Henriot family. Nowadays, the notes are no longer taken in small notebooks by hand but are carefully archived in the hearts of computers. These archives are beginning to be exploited and scanned in order to preserve their continuity.

Excerpts of the interview with Christophe Bouchard in maison Bouchard Père & Fils archives. Beaune, December 16, 2020

sharing the history ...

...of Bouchard Père & Fils

Thomas Seiter, CEO, Bouchard Père & Fils

Michael Ganne: Tell us about this event «La Romanée Memories»: how did this project come about?

Thomas Seiter: The project for this event focusing on La Romanée was born from the observation that the Maison Bouchard Père & Fils was home to a unique heritage, which these bottles of La Romanée represent! Indeed, the establishment has real treasures in its collection, one of them being these wines from La Romanée, which now belong more to the past than to the future of Bouchard Père & Fils. As prestigious and gratifying as the association between La Romanée and Bouchard Père & Fils has been, this event with Baghera/wines represents an opportunity to close this chapter in the most wonderful way, by offering an exceptional showcase to this heritage, the memory of the imprint of La Romanée’s ‘climat’ on the *Maison*, which dates back to the middle of the 19th Century. By parting ways with its final bottles of La Romanée, Bouchard Père & Fils is refocusing and fully committed to what represents its future, namely the historic ‘climats’ of its 130-hectare estate, particularly its *Grands Crus* and *Premiers Crus*.

These wines from La Romanée are kept at Château de Beaune, under our feet, in the historic cellars of the ‘Maison’, some of them for over 140 years!

Yes absolutely. These wines from La Romanée are stored in the cellars of the *Château* where Bouchard Père & Fils has been established for 200 years, offering them perfect storage conditions, in the heart of the historic ramparts of the *Château de Beaune*. Bouchard Père & Fils has preserved and pampered these wines from La Romanée with the same care it takes of all its wines, in the tradition of the most precise control possible, with tastings and regular cork changes to guarantee optimal conservation of the wines. Bouchard Père & Fils has taken this care with the wines of La Romanée — from the oldest, 1862 to the most recent, 2005 — as well as with all the wines of its collection and its domain.

Bottles that have thus regained a new longevity: 40, 50 years, even for the oldest ...

Yes, bottles for which we have optimised the «life expectancy» in our cellars, thus offering them an exceptional ageing potential, validated by tastings of the oldest bottles, and which everyone will be able to discover thanks to this upcoming event. Our most fervent wish is that this heritage remains alive, that these wines, magnificent vectors of emotion, will be drunk and shared, and not kept as trophies.

Beaune, December 18, 2020

Thomas Seiter



“Our most fervent wish is that this heritage remains alive, that these wines, magnificent vectors of emotion, will be drunk and shared, and not kept as trophies.”



BOUCHARDE PÈRE & FILS
LA ROMANÉE
1906

BOUCHARDE PÈRE & FILS
LA ROMANÉE
1906
BEAUNE (Côte d'Or)
MEMORIES. THE ULTIMATE COLLECTION

BOUCHARDE PÈRE & FILS
LA ROMANÉE
1906
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LA ROMANÉE
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MEMORIES. THE ULTIMATE COLLECTION

vintage stories

...by Bouchard Père & Fils

2003

Thanks to exceptional sunshine throughout the vintage, this year was the one of record-breaking temperatures, early development, and drought. Some of the weather conditions were far from ideal, such as frost in April, hail and scorching temperatures in the summer. This resulted in historically low yields. The reds display some very deep colours, and aromas of jammy red fruit. The palate is full-bodied, dense, very rich and has superb length. Of course, the freshness is a little reduced, but the power and very mature, silky tannins rebalance the whole.

1986

Temperatures were freezing without interruption from 25 January to 17 March, hovering between -2°C and -14°C. Flowering finished at the end of June. As in 1982, nature was generous and there was no shatter during flowering and no hail afterwards. An abundant crop was expected. The fine weather continued from June until mid-August, allowing the vines to compensate for the delay caused by the cold spring. Sunny, cool weather returned for the harvests, which started on 24 September in the Côte-de-Beaune and on the 26th in the Côte-de-Nuits, thereby curbing the botrytis.

1949

Winter was cold enough for the vines to rest. Spring was rather gloomy although this did not really disrupt the growth cycle. Flowering was slightly hampered by a rainy June. The vines pulled through, with only a little shatter and a lot of *millerandage*, just as we like it in Burgundy. July and August were very hot and dry, but some rain arrived at the beginning of September, at the right time and in just the right quantities, restoring the grapes' equilibrium. Thanks to this life-saving rain, the thick-skinned grapes ripened well, ensuring good colour, superb flavours and excellent substance.

1998

After a relatively mild winter, the first signs of active growth appeared at the end of March. However, this slowed in April due to rather cool temperatures and a period of frost on 13 and 14 April, which caused some damage in the vineyards in the South of the region. Then warmer temperatures from 8 May led to a quick development of the vegetation and early flowering, between 5 and 9 June. The June weather was rather cold, unsettled and wet. However, this did not affect the vines, as flowering had already been completed. The weather then improved steadily whilst remaining cloudy during the day and cool at night. The maturing process began at the end of July and continued during August, which was sunny, dry and hot. However, the vines did not suffer water stress. The good weather continued with a few showers during the first two weeks of September, which enabled the grapes to reach maturity.

1977

On the whole, it was quite a wet year, making up for the previous drought. May was rainy and cold until the 20th and then warm. The first flowers in the Côte-de-Nuits were observed on 13 June. This was a wet, cold month and flowering was drawn out until the 4 July. There was a sunny spell, which lasted until the 25th, followed by cool weather until 15 August. From this date on, there were storms and rain. September was milder, but still cold and the grapes could not fully ripen even though harvesting did not start until 4 October.

1911

Pleasant spring weather favoured good development of the vegetation. Flowering was disrupted by a rainy, cold spell, which resulted in some shatter and a lot of *millerandage*, promising a moderate quantity of good quality grapes. The very dry summer, combined with hot spells, did not make the Pinot Noir suffer unduly. The harvest was small, and the wines presented well right from the start with evident intensity of fruit, vigorous substance and a smooth texture.

1862

The hot weather in April led to a notable vegetative advance followed by an early flowering mid-May. From the beginning of June, storms combined with cool conditions diminished the vegetative earliness while hail damages reduced the expected crop. However, the improvement of the weather conditions in the Côte-de-Nuits in July followed by rains in August, allowed grapes to reach a healthy quality and good concentration during fruitful September hot sunny days.

La Romanée to drink, to keep, to give highlights

Julie Carpentier, Deputy Director, Baghera/wines



To evoke La Romanée is to conjure up one of the treasures of an age-old wine-growing Burgundy. To invoke La Romanée Memories is to personify, for all lovers of the great vintages of the Côte de Nuits, the harmonious alliance between man and an authentic terroir, extraordinarily unique and brimming with history.

1926, this is the number of souls that bear witness to the fruitful history between La Romanée and Bouchard Père & Fils that we have the privilege of highlighting in this catalogue. A tribute to the devotion of a great three centuries-old house to the maturing of wines from a unique parcel of land with an eminently evocative name.

This event — La Romanée Memories 1862–2005 — is also the story of a fascinating encounter between Bouchard

Père & Fils and Baghera/wines, and the remarkable affinity of values, approach and respect for the past, as well as a concern for the preservation of the world's œnological heritage.

We feel honoured by the mission entrusted to us by Bouchard Père & Fils: to unveil this majestic collection to all Burgundy *aficionados*.

“La Romanée Memories 1862–2005” is a unique opportunity to acquire one of the majestic bottles of this extraordinary 144-year-old vertical, bottles, magnums and jeroboam, with perfect provenance and an impeccable state of preservation.

By the way, if you would like me to guide you through a selection of wines to drink, wines to keep and wines to offer your children amongst the jewels in this collection, here is a list of a few delights which deserve a closer look:

3 vintages to drink

Bouchard Père & Fils, La Romanée 1991: 1 magnum

Bouchard Père & Fils, La Romanée 1949: 1 bottle

Bouchard Père & Fils, La Romanée 1865: 1 bottle

3 vintages to keep

Bouchard Père & Fils, La Romanée 2000: 3 magnums

Bouchard Père & Fils, La Romanée 1994: 1 jeroboam

Bouchard Père & Fils, La Romanée 1977: 12 bottles

3 vintages for your children

Bouchard Père & Fils, La Romanée 1992: 6 magnums

Bouchard Père & Fils, La Romanée 1984: 24 bottles

Bouchard Père & Fils, La Romanée 1978: 6 bottles

It is up to you, admirers, collectors, enthusiasts, gourmets, to taste and share these eternal bottles so that their memory remains.

the place 2 be ...

2 adhémar-fabri

come and feel like home ...

the boutique

The streets are calm in this month of February, the diversity of cultures in the city hosting the United Nations headquarters has abruptly diminished. The city is as though asleep, waiting for time to pass to make way for the world again.

At 2 rue Adhémar-Fabri, nestled at the foot of the majestic Beau-Rivage, La Boutique by Baghera/wines is a place of journeying, which transports you for a moment of respite, to wine-growing regions near and far. Each bottle has its own history with a range of more than 210 years of vintages that are waiting – patiently bottled – for you to open a new chapter in their lives.

Whether the bottles are kept in a cellar or enjoyed in good company, the history of what is in each bottle will continue to evolve, be it in your cellar or in your memories.

Numerous legendary estates are represented, such as Château Rayas, Henri Bonneau, Domaine de la Romanée-Conti, Henri Jay, Château Mouton-Rothschild, Château d'Yquem... More than 1600 references are available for you, dear devotees of precious nectars.

I look forward to the pleasure of welcoming you,

Arthur Leclerc, Chief Operating Officer

La Boutique by Baghera/wines
2 rue Adhémar-Fabri –
1201 Genève

10:00 am to 7:00 pm
Tuesday to Saturday

Henri Bonneau: one of the legends of châteauneuf-du-pape

When one savours a red wine from Châteauneuf-du-Pape, one inevitably expects to experience this concentration, gorged with sunshine inherited from the clay soils that channel water, and rich in rolled pebbles that store the sun's heat during the day to rediffuse it throughout the night.

But when one tastes a wine from Henri Bonneau, one is completely overwhelmed and bewitched by this timeless nectar, leaving one's taste buds as sole judge.

In order to try to explain this intensity of emotion, we must first of all talk about the great gentleman who unfortunately left us on March 22nd 2016, Henri Bonneau.

He was a true wine lover, of incredible bonhomie, a playful man, a genius winemaker with a magical palate far from all speculation and modern winemaking techniques. He embodied the 12th eponymous generation to work the 6 hectares of old vines of the Domaine planted mainly with Grenache (75%), Mourvèdre (10%), Cinsault (10%) and Counoise (5%), on soils of large pebbles (called rolled pebbles) mainly on the Crau plateau, which many consider to be one of the finest terroirs of Châteauneuf-du-Pape.

Produced from old, low-yield vines (10 to 15 hl per hectare), the grapes would be harvested at high maturity and then put into long fermentation in concrete vats on indigenous yeasts, without temperature control and without sulphur. One of the particularities of Henri Bonneau's wines also lies in the long ageing process of between 5 and 10 years in old Burgundy barrels – themselves 10 to 20 years old, with the aim of never «toasting» the

aromatic structure of the wine but making it racier, deeper, and to heighten both its finesse and its complexity.

Every day, Henri Bonneau would invariably descend to his 17th century cellar and perform the same rituals: tasting all his barrels to determine whether the wine was ready or whether it still needed to wait.

There are no plot-based cuvées at GAEC Henri Bonneau, it is the palate of this amazing *vigneron* that did the work and he who, depending on the typology of the vintage and the nature of his wines, decided to produce – or not – the 3 different cuvées: the classic Châteauneuf-du-Pape, the Marie-Beurrier cuvée and the most powerful cuvée, La Réserve des Célestins.

Henri Bonneau's wines are of exceptional depth and rare complexity, offering concentrations of ripe fruit and satiny tannins like no other. These rare and singular wines will wait in your cellar to take you on a journey through time when you taste them.

The different vintages produced at GAEC Henri Bonneau are produced in very limited quantities and are therefore particularly difficult to find. The wines of the great Henri Bonneau have all become precious and ardently coveted gems.

La boutique by Baghera/wines offers you the opportunity to enrich your personal cellar with some of these marvellous nectars. When you taste them, and I am sure you will, your taste buds will not be able to resist the temptation to dance.

Gary Bovagne, Boutique Manager

wine o'clock stories

woc around the clock

memories at your fingertips ...



Different wines for different times. In these times when travelling is more and more difficult, we have still access to several very healthy ways to travel without leaving home. And one way is to open a good bottle of wine. As we have discussed in previous articles, we all have a great wine associated with a special moment in our lives.

This time I'd like to talk about a wine and a region of Spain where, in my opinion, one of the best wines in the world is produced. I am referring to the wines of the registered designation of origin of Jerez, located mainly in the province of Cadiz between Jerez de la Frontera, Sanlúcar de Barrameda and El Puerto de Santa María. Marco de Jerez has a climate dominated by westerly (*Poniente* – humid Atlantic) and easterly (*Levante* – dry Mediterranean) winds, which offers the possibility of carrying out the special production that takes place in this region. The wines of the registered designation of origin of Jerez are mainly made with the *Palomino* grape variety.

Many different styles and categories are produced in the Marco de Jerez. A fundamental distinction can be made between dry and sweet sherries. Among them are naturally sweet wines such as *Pedro Ximénez* and Muscat wines. Dry sherries can be divided into two categories: those that have undergone biological ageing, in the presence of the flor yeasts, and those that have aged by oxidation, without the protection of the flor yeasts.

Among the wines aged by oxidation, I have a preference for one in particular, the *Palo Cortado*. *Palo Cortado* is a very special wine wrapped in a certain mystery. Nowadays, *Palo Cortado* is considered an oxidatively aged wine, which in turn must have come into contact with the yeast veil. This defines it as a very fine wine, with accents of *Amontillado* (with biological ageing) on the nose and similar to an *Oloroso* (oxidative ageing) on the palate. In a way, it combines the tonalities of the two groups of dry white wines that are made in the Marco de Jerez.

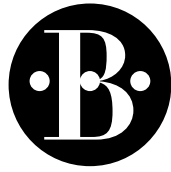
Evoking these wines brings back great memories, especially those of a time spent near Jerez de la Frontera at the house of a friend and client. This wine lover, especially of Jerez wines, had invited me to his *Cortijo* to show me his collection of wines, with a view to having them evaluated. He welcomed me with a glass of *Palo Cortado Extra Viejo* from the producer El Maestro Sierra, one of the best to my taste. After a pleasant moment spent together, sharing past experiences, we went to visit his cellar with the glass of *Palo Cortado* in hand, of course! One of the things that surprised me the most was the great selection of Jerez wines in his cellar. Among them, a great selection of wines from the Toro Albalá Don PX Convento Selección cellar, considered to be one of the best sweet wines in the region. These wines with aromas of coffee beans, liquorice and tobacco are very persistent on the palate, offering notes of caramel, coffee and dark chocolate, making it perfect to drink as a dessert wine.

After much discussion, we agreed to put some of these bottles from the PX Convento selection from the 1930s and 1940s in one of our upcoming Wine o'Clocks auction.

More than just a wine, I wanted to share with you my attachment to a region, El Marco de Jerez. This region of southern Spain, where «magic» wines are made with that very particular ageing system, the system of «*criaderas* and «*soleras*» that gives rise to nectars so different and singular. In my opinion, it is impossible to talk about any single Sherry wine without evoking the diversity of the wines of this region.

Once again, I would like to underline the close bond between wines, wine producers and aficionados, which in my opinion is unique to Baghera/wines. For all those who wish to get to know the wonderful world of Jerez more intimately, I will be happy to organise tastings of these exceptional wines. Please don't hesitate to contact me to share this common passion.

Pablo Alvarez, Wine Specialist



“la romanée memories”

1862 — 2005

the ultimate collection from the Boucharde Père & Fils historic cellars

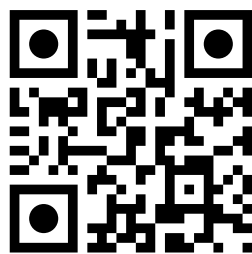
— auction —

april 18, 2021

— hôtel beau-rivage, geneva —

catalogue

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