

**HOSPICES
DE BEAUNE**

CHRISTIE'S

**153rd HOSPICES DE BEAUNE
WINE AUCTION
17TH NOVEMBER 2013**



***Under the presidency of*
Madame Clotilde Courau, Princesse de Savoie**

THE 2013 BURGUNDY VINTAGE

As seen by Roland Masse, vineyard-manager and wine-maker Domaine des Hospices de Beaune

2013: A rare and precious vintage

The pinot noir de Bourgogne became a rare wine in 2013.

The autumn-like weather during the spring and a hailstorm in July ruined many vineyards in Côte de Beaune.

The Côte de Nuits and the colline de Corton came away unscathed, and will offer red Grands Crus with an elegant ruby hue.

The late harvest at the beginning of October promises to give us invigorating / healthy / tonic and tannic red wines.

In 2013 the general quality level is less harmonious/regular than it was in the previous years, given different weather conditions between the terroirs.

The white wines were less affected by the weather's whims; their quality level is the consequence of weak outputs (30hl/ha).

2013 rare in quantity, precious thanks to a few nuggets

INTRODUCTION TO THE 2013 BURGUNDY VINTAGE

By Anthony Hanson, Master of Wine, Senior Consultant, Christie's international Wine Department

2013 vintage shows great promise, both red and white

There were hazardous moments during the growing season, but the *vignerons* of the Domaine des Hospices de Beaune, and the teams in the winery, have risen to the challenges superbly this year.

April and May were wet, with a shortage of sunshine, which pushed the vineyards' flowering period to the end of June. Great care was taken, to prevent outbreak of mildew. Then in July, superbly sunny weather arrived. Temperatures and sunshine hours throughout the month were higher than recent averages, with rain being concentrated into four stormy periods. One of these, on 23 July, was a damaging hail-storm which particularly affected vineyards in Beaune and Pommard, along with neighbouring villages to south and north.

The vegetative cycle of the vines had been brought back on track in July, then both August and September saw normal levels of sunshine, with occasional rains to favour beneficial, slow maturation of the grapes.

The Vintage

At harvest time Roland Masse, the Hospices vineyard manager and wine-maker, summarised : “The grapes are in good health, with many small berries, both white and red. The balance between sugars and acidity is excellent. White wines look consistent, showing good maturity and fresh aromas, thanks to their natural acidities. The red Cuvées will be less even, as some suffered in the July hail-storm. We can expect superb quality from the Côte de Nuits, from our Cortons, and indeed Monthelie – with attractive potential for ageing.”

The Hospices harvest began in earnest on the Côte de Beaune on 1st October – one of the latest starts of the last 30 years. There had been some rain during the previous week, raising alarms that grey rot might develop. But grape bunches were healthy and well-aerated, with berries which were small and sturdy. Elimination of any less-than-perfect grapes was, of course, essential. For this, some crucial, new investments had been made in the winery.

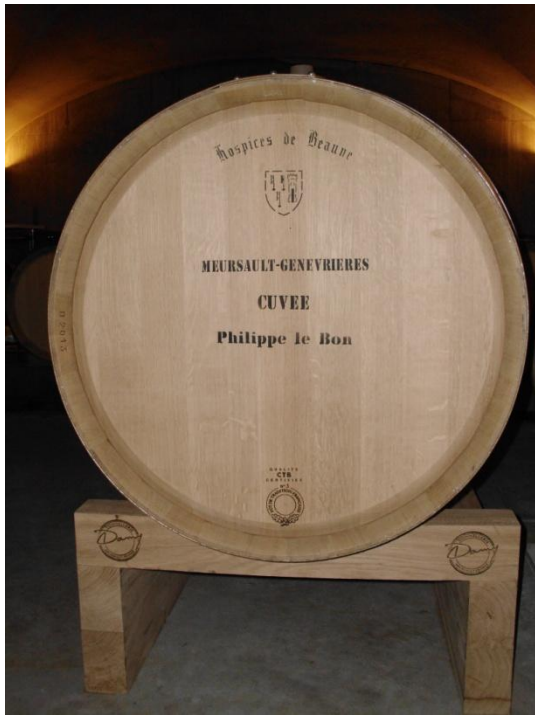
Optimum sorting and handling by gravity

Careful grape-sorting took place in the vineyard, then twice again in the winery, before and after the stems were removed. In recent years, an increasing proportion of the grapes for Hospices red wine Cuvées has been gently brought by gravity into the fermentation vats. In 2013, this process was extended to all red Cuvées, allowing more precise decisions to be taken concerning punching-down of skins, pumping-over of juice, length of maceration, etc..

The 2013 vintage and the 153rd wine auction

Cuvées Pommard Billardet and Beaune 1er Cru *Hugues et Louis Bétault* where all damaged, However their best 1st growth grapes were joined respectively with those of Pommard Dames de la Charité and Beaune-Grèves 1er Cru *Pierre Floquet*. For the 2nd year running, Beaune Premier Cru Cuvée Cyrot-Chaudron was severely hail-damaged, and could not be made. So in 2013, there will be 43 different Cuvées in the sale : 30 red wines and 13 whites. **443 barrels** are being offered, **333** being red, and **110** White. 85% of the Hospices de Beaune vineyards are Premiers Crus and Grands Crus, which is an exceptionally high proportion, and one of the reasons – along with low yields, due to careful pruning – why so many, superb Cuvées are available. As this catalogue goes to press no wines have finished fermenting, so it is too soon to comment on the style of the vintage. But having watched so many fine bunches coming in, and seen how meticulously they were sorted and handled, I confidently believe there will be many beautiful wines, with intense, fresh fruitiness and silky textures. We wish you superb acquisitions at the auction!

THE PRESIDENTS OF THE 2013 WINE SALE AND THEIR CHARITIES



Since 1945, every year the Hospices de Beaune have lent their support to one or more charities by donating the proceeds from one barrel of wine, called a pièce in Burgundy, sold especially for that purpose – the "Pièce du Président".

For this 153rd Sale the "Pièce du Président" will be a 456 liters barrel **of Meursault- Genevrières Premier Cru – Cuvée Philippe Le Bon.**

This year **Madame Clotilde Courau, Princesse de Savoie** is the President of the 153rd Hospices de Beaune wine auction. She has been a faithful support of the Association **Petits Princes**, and will preside over this event which will make sick children's dreams come true.

Proceeds from the "Pièce du Président" will also go to the Association **Les Papillons Blancs**.



Madame Clotilde Courau, Princesse de Savoie

When she was a teenager, she went with her sister to a theater audition: she found herself on stage, acting opposite her sister, and was immediately hired!

At 18, she stopped her studies, with her mother's approval, and took theater lessons, then went to numerous classes in Paris: the rue Blanche, the cours Simon, the cours Florent, the cours Périmony...

Her début

Her first roles on stage: in 1989 she played in *The Miser* by Molière with Michel Bouquet, then in *Lorenzaccio* by Alfred de Musset under Francis Huster's direction.

Shortly afterwards the cinema open its doors and welcomed her in: in 1990 Jacques Doillon offers her one of the main roles in *The Little Gangster*, with Richard Anconina and Geraldine Tomassin... This role would earn her the award for the Best Actress at the Berlin European Film Festival.

On stage

After her first movies, she went to the United States and spent some months in Los Angeles.

In 1992 she met John Malkovich: she spent 8 months in his company: Steppenwolf Theater Company, and played with him in *A slip of the tongue* in Chicago and in London.

In 1995 she worked with Jérôme Savary for the first time, for the show *The Importance of being Earnest* at the theatre of Chaillot, with Rupert Everett.

In 2001 she worked again with Jérôme Savary at the theatre of Chaillot, in *Irma la Douce*.

In 2004, she played in *La Profession de Mme Warren*, with Judith Magre, directed by Michel Fagadau.

In 2006 she replayed *Le Chanteur de Mexico* by Francis Lopez – with her friend Rosy de Palma, whom she had met during the filming of *Hors jeu* with Michel Galabru, Miou Miou, Patrick Bruel and Arielle Dombale.

In 2008 and 2009: *Faisons un rêve* by Sacha Guitry, directed by Bernard Murat at the theatre Edouard VII, with Pierre Ardity and Martin Lamotte.

In 2011: *L'Amour, les fringues, la mort* by Danièle Thompson

In 2013 Clotilde Courau created *PIAF L'ETRE INTIME*, with Lionel Suarez playing the accordion.

In the cinema

In 1995, after her long stay in the United States, she is approached by Bertrand Tavernier, in order to play in *The Bait*; afterwards she is contacted by Jean Becker to play in *Elisa* with Vanessa Paradis.

She next played in *les Grands ducs* by Patrice Leconte, *Fred* by Pierre Jolivet, *Le Poulpe* by Guillaume Nicloux, *La Parenthèse enchantée* by Michel Spinoza, *En face* by Mathias Ledoux, *Embrassez qui vous voudrez* by Michel Blanc, *Mon idole* by Guillaume Canet and *La Vie en Rose* by Olivier Dahan.

Laureate for the Prix Romy Schneider in 2000

Nominated for the César Award for Most Promising Actress and Best Supporting Actress for «*Elisa*»

Chevalier des arts et des lettres



FOR ONE CHILD SEVERAL DREAMS CAME TRUE

Created in 1987, the **Association Petits Princes** make the dreams of children sick with cancer, leukemia, and various genetic diseases, **come true**.

By living their passions and accomplishing their dreams, children find a new energy to fight their sickness.

Dominique Bayle, Cofounder of the **Association Petits Princes**, has not lost the enthusiasm of her first days. She is still as convinced as ever that one must pursue one's dreams, fight and believe in one's self, and she remains driven by the same passion: **make the sick children and teenagers dream**.

**Since 1987, 4.700 dreams for 2.100 sick children
Every day a child's dream comes true.**

For one child, several dreams came true: the volunteers of the **Association Petits Princes** organize several dreams for the same children around his passions, taking into account his medical treatments and hospitalizations.

Acting as a support for the family: As sickness upsets the whole family universe, most of the parents and siblings live the dream alongside the child.

Close ties with the hospitals: all the dreams are prepared and realized with the treatment team's agreement, given the child's treatments and hospitalization. Every year more than 150 hospital services collaborate with the **Association Petits Princes** in all France.

A trust relationship: the **Association Petits Princes**, recognized of public utility, is a member of the Comité de la Charte, a label of financial transparency.

Several dreams are already being prepared: meet one's favorite singer, become a one-day healer, cook with a chef, fly in a helicopter, stroke dolphins... So many dreams, allowing children to get away from the hospital.



Give wings to life projects of disabled people



Founded in 1958 the Association les Papillons Blancs de Beaune et sa Région is a social and medical-social action association, and a policy maker in social and disability matters in the region.

A fifty-year experience in the voluntary sector and special education

From the very beginning, the Association's goal lies in mobilizing disabled children's parents, who find themselves isolated and are trying to find themselves again, looking for answers to their difficulties and their needs.

The Association strives for a permanent rapprochement between the special education sector, the community and the economic and social stakeholders. She aims at reducing all forms of segregation or exclusion of people affected by disability: children, adults and families.

The Association today is :

- An Educative and medical Institut with an IMPro, of an autist section and a class integrated within t public school A Special Education and Homecare Service
- A Center providing Care through Employment
- Two Residential Services
- Three Day-Activities Services
- A Social Support Service
- A medico-social Support Service for Disabled Adults
- A Special Home
- A Medical-Care Home

The Association does not restrict itself to the management of the establishment and services. It is devoted to bringing ideas, reflections and research on matters related to disabled people and the best ways to meet their needs.

THE HOSPICES DE BEAUNE, SINCE 1443

1443

At a time of misery and famine, Nicolas Rolin, chancellor to Philippe Le Bon, Duke of Burgundy, and his wife, Guigone de Salins, establish the Hotel-Dieu (Hospital) to take care of the ill and poor. Since its foundation, the Hospital has been funded by legacies and gifts in the form of money, land, buildings and –naturally in Burgundy– vineyards.

1457

The first gift of vineyards is made by Guillemette Leverrier: “Beaune, lieu dit Beaumont-le-Franc”. Two years later Jean Plampays and his wife donate further vineyards. Many other such donations will follow over the next centuries until the domain reaches over 60 hectares today. The vineyard production is sold every year, and the proceeds are dedicated to funding the charitable activities of the Hospices. The methods of sale have varied over time, since the private sales in force until the French Revolution.

1859

For the first time, the Hospices wines are sold at auction.

2005

The Hospices de Beaune entrust Christie's with the organization of the 145th wine auction, thus combining tradition and modernity. The sale is opened up to private people, who, on their own, or combining with friends and family, can buy together and share one or several barrels of wine (called *pièces* in Burgundy). After the sale, your wine will be tended by a Burgundy *négociant-éleveur* in whose cellars it will mature until the chosen moment of bottling.

2006

Princess Margarita of Romania and the French actresses Fanny Ardant and Alice Taglioni, guests of honour, encourage bidding for the special barrel “la pièce des Présidents”. The barrel of Beaune Premier Cru Cuvée Dames Hospitalières reaches 200,000 euros, a record in the Hospices' History. These funds were dedicated to the charities *Enfants et Santé* and *Princess Margarita of Romania*.

2007

For the first time, Christie's Live™ allows buyers to attend the sale live via Internet and to bid from their personal computer anywhere in the world.

2008

The most remarkable novelty for the 2008 sale was the presence of a new Cuvée, the Pommard-Epenots 1er Cru Cuvée Dom Goblet, which was received with enthusiastic acclaim and reached the highest average price for a Pommard in the sale: 5.750 euros.

In 2007 we had already witnessed similar enthusiasm for another new cuvée, the Corton Clos du Roi Grand Cru Cuvée Baronne Du Baÿ. Today, this has properly earned its place amongst the greatest wines of the Hospices de Beaune.

2009

2009 was a great vintage for Burgundy wines, both white and red. A large production enabled the Hospices to sell the largest numbers of *pièces* since 1973 (799 lots). The high quality of the wines and the international demand lead to a 20 percent rise of the average price for a barrel which made the 2009 sale result (5 million euros) the second greatest total, after the famous record of the 2000 Millennium sale.

Besides, the Hospices de Beaune had the opportunity to sell for the first time a new cuvée of white wine, a Saint Romain Cuvée Joseph Menault.

2010

For the 150th anniversary, after a scant harvest (producing 643 barrels) the sale total nevertheless reached nearly 5 million euros. Of this, 400,000 euros, a record amount, represented the price paid for *la Pièce du Président*, a barrel of 500 litres of Beaune Premier - Cru Cuvée Nicolas Rolin, which had been specially designed for the occasion, and was brilliantly auctioned by Fabrice Luchini. A new wine, Santenay - Cuvée Christine Friedberg increased the number of the Hospices' cuvées available for sale, and there was one name change: Corton-Charlemagne Grand Cru - Cuvée Charlotte Dumay became for the first time "Cuvée du Roi Soleil".

The 150th sale was a first-time opportunity to organize several events in China, in order to promote the Hospices de Beaune's selection to connoisseurs in Beijing, Shanghai and Hong Kong.

2011

The 151th Hospices de Beaune wine auction, the oldest and most prestigious charity wine sale in the world, is to take place at the Halles de Beaune. Proceeds from the sale on Sunday 20 November will once again be dedicated to the improvement of medical equipment and structures, as well as the upkeep of historical monuments such as the world-famous Hôtel-Dieu in Beaune and its treasures.

This year we celebrate 40 years since Beaune's modern hospital was built, called Centre Hospitalier Philippe Le Bon. Vitally important renovations now need to be made, and the Hospices Civils de Beaune will rely more than ever on the proceeds from the wine auction to finance the most important modernizations to be undertaken since this pilot hospital was first opened. A challenging project which will entirely redesign the hospital, both inside and out, is being developed. The engineering design is about to be completed and work should start near the end of 2012 with an estimated execution period of six years. During this time the activity of the hospital will, of course, be fully maintained. The costs of the proposed investments are estimated at 40 million euros (all expenses combined).

In order to promote the century-old wine auction, Christie's organises tastings around the globe each year, supported by its international network of offices and specialists. This year, tastings and dinners featuring Hospices de Beaune wines have been, or will be, organized in many capitals and big cities,

with, for the second time, several events in China. Destinations in 2011 include : Singapore, London, Hong Kong, Shanghai, Beijing, Tokyo, Kobé, Kyoto, Palm Beach, Arizona, New York, Boston, Vienna and of course Paris and Beaune.

2012-2013

The proceeds of the auction sale, as well as the exploitation of the Hospices de Beaune historical monument, bring to the hospitality institute some appreciated receipts, to finance the modernisation of its buildings and of its technical installations. Indeed, the renewal of the diagnostic and therapeutic equipment, essential to ensure the implementation of medical advances and implantation of all standards to ensure the safety of patients, representing very high investment expends.

Moreover, the Hospices de Beaune decided of two major architectural operations:

- the extension and modernization of a building housing the frail elderly, with a budget of 18 million euros: this operation which started in 2010 finished in 2013.

- the entire expansion and modernization of their hospital for their short stay, for a budget of 48 million euros: the beginning of the construction work is scheduled for beginning of 2014, and will last for six years, as part of an operation complicated by the need to continuously maintain the care and good treatment of patients.

The incomes of the Hospices de Beaune greatly ease the programming of these two sites.

THE HOSPICES DE BEAUNE DOMAINE

REFLECTING A MULTITUDE OF TERROIRS, AND BURGUNDIAN GENEROSITY

Ever since the XVth century, men and women have been leaving their possessions and wealth to the Hospices de Beaune. In Burgundy, nothing being more precious than vines, it is from vineyard-donations that the Domaine of the Hospices de Beaune has grown – reflecting the multitude of great Burgundian *terroirs* and the generosity of its people. Out of respect for the donors, the Domain is managed with the most exacting drive for quality. This commitment is expressed by rigorous cultivation methods in the vineyards, always seeking to remain faithful to the great diversity of Burgundian soils. The auction, every third Sunday of November, enables local Burgundian buyers, and those who come from all corners of the globe, to express their generosity, by taking part in the sale.

85% of the Domaine consists of First Growths and Great Growths, which is an exceptionally high percentage. The vineyards are mainly located around Beaune (Auxey-Duresses, Beaune, Meursault, Monthelie, Pommard, Pernand-Vergelesses, Chassagne-Montrachet, Savigny-les-Beaune, Volnay, Saint Romain and now Santenay) due to the geographical position of the Hospital. They have such prestigious names as Beaune Clos des Avaux Premier Cru, Corton Grand Cru, Bâtard-Montrachet Grand Cru etc.

The Hospices de Beaune own vines on the Cote de Nuits as well with the Grands Crus Mazis-Chambertin and Clos de la Roche, and also in the Maconnais with parcels of Pouilly-Fuissé.

The average age of the vines is around 35 years. The production area being run by the Hospices is close to 60 hectares, of which 50 are used for Pinot Noir, the rest for Chardonnay. The cuvées are sometimes from single vineyards, and sometimes the result of harmonious assembling of grapes from different plots. This is a singularity of the Domaine, which contributes to the uniqueness of the range of wines being offered by the Hospices de Beaune.

The work in the vineyard is carried out by 22 individuals, known as *vignerons*, who are employed by the Hospices and working under the direction of Roland Masse, *Régisseur du domaine*, wine-maker and manager. Each *vigneron* is responsible for approximately 2,5 hectares of land. They respect their environment and limit the production of their vines in order best to express the typicity of the individual plots (the *terroir*).

Since 1995, carefully thought-through farming is practised: no herbicides are used, ploughing is done in summer and winter and all treatments are chosen with regard to them not endangering the natural biological equilibrium. Since 2008, almost all the grapes have been produced without the use of synthetic products, and according to the methods of biological viticulture.

Harvesting is done by hand, the grapes being transported in small cases to the new vathouse, where, since 1994, the winemaking takes place.

THE 43 CUVEES OF THE HOSPICES DE BEAUNE

The 2013 crop will be offering 443 barrels called *pièces* (333 *pièces* of red wine and 110 *pièces* of white wine). There will be 43 Cuvées at the wine auction - 30 of red and 13 of white.

The Cuvées are either from single vineyards, or are judicious assemblings of grapes from different vineyard plots. This assembling of wines is one of the originalities of the Domaine des Hospices, creating some special wines which are unique to the Domaine. Each Cuvée is named after an important donor or benefactor of the Hospices de Beaune:

30 CUVEES OF RED WINE

AUXEY-DURESSES PREMIER CRU LES DURESSES – Cuvée Boillot

BEAUNE PREMIER CRU – Cuvée Nicolas Rolin

BEAUNE PREMIER CRU – Cuvée Guigone de Salins

BEAUNE PREMIER CRU – Cuvée Rousseau-Deslandes

BEAUNE PREMIER CRU – Cuvée des Dames Hospitalières

BEAUNE PREMIER CRU – Cuvée Brunet

BEAUNE PREMIER CRU – Cuvée Maurice Drouhin

BEAUNE PREMIER CRU – Cuvée Clos des Avaux

BEAUNE –GREVES – Cuvée Pierre Floquet

CLOS DE LA ROCHE GRAND CRU – Cuvée Georges Ritter

CLOS DE LA ROCHE GRAND CRU – Cuvée Cyrot-Chaudron

CORTON GRAND CRU – Cuvée Charlotte Dumay

CORTON GRAND CRU – Cuvée Docteur Peste

CORTON CLOS DU ROI GRAND CRU – Cuvée Baronne Du Bay

ECHIZEAUX GRAND CRU – Cuvée Jean-Luc Bissey

MAZIS-CHAMBERTIN GRAND CRU – Cuvée Madeleine Collignon

MONTHELIE PREMIER CRU LES DURESSES – Cuvée Lebelin

PERNAND-VERGELESSES PREMIER CRU – Cuvée Rameau-Lamarosse

POMMARD PREMIER CRU – Cuvée Dames de la Charité

POMMARD – Cuvée Raymond Cyrot

POMMARD – Cuvée Suzanne Chaudron

POMMARD-EPENOTS PREMIER CRU – Cuvée Dom Goblet

SANTENAY – Cuvée Christine Friedberg

SAVIGNY-LES-BEAUNE PREMIER CRU – Cuvée Arthur Girard

SAVIGNY-LES-BEAUNE PREMIER CRU – Cuvée Forneret

SAVIGNY-LES-BEAUNE PREMIER CRU – Cuvée Fouquerand

VOLNAY PREMIER CRU – Cuvée Blondeau

VOLNAY PREMIER CRU – Cuvée Général Muteau

VOLNAY-SANTENOTS PREMIER CRU – Cuvée Jehan de Massol

VOLNAY-SANTENOTS PREMIER CRU – Cuvée Gauvain

13 CUVEES OF WHITE WINE

BATARD-MONTRACHET GRAND CRU – Cuvée Dames de Flandres

CORTON –CHARLEMAGNE GRAND CRU – Cuvée François de Salins

CORTON –CHARLEMAGNE GRAND CRU – Cuvée du Roi Soleil

CORTON –VERGENNES GRAND CRU – Cuvée Paul Chanson

MEURSAULT-PORUSOTS PREMIER CRU – Cuvée Jéhan Humblot

MEURSAULT – Cuvée Loppin

MEURSAULT – Cuvée Goureau

MEURSAULT –CHARMES PREMIER CRU – Cuvée de Bahèzre de Lanlay

MEURSAULT –CHARMES PREMIER CRU –Cuvée Albert Grivault

MEURSAULT –GENEVRIERES PREMIER CRU – Cuvée Baudot

MEURSAULT –GENEVRIERES PREMIER CRU – Cuvée Philippe Le Bon

POUILLY-FUISSE – Cuvée Françoise Poisard

SAINT ROMAIN – Cuvée Joseph Menault

LES HOSPICES DE BEAUNE

L'Hôtel-Dieu – « A palace for the poor »

At the end of the Hundred Years' War, Nicolas Rolin, chancellor of the Duke of Burgundy, Philippe le Bon, was moved by the state of misery in which many Burgundians found themselves. He decided to build a hospital for the sick, the old and the deprived.

In the founding charter of the Hôtel-Dieu, Nicolas Rolin declared:

"I, Nicolas Rolin (...) from now on and forever, found and irrevocably endow, in the town of Beaune, a Hospital for sick and poor people, with a chapel (...)."

The Hospices de Beaune were born. More than a mere hospital, Nicolas Rolin wanted to create a genuine "Palace for poor people" (« Palais des pôvres ») and in 1452 the Hôtel-Dieu, with its gothic facades and multicoloured tiled roofs welcomed its first patient. From then on and up to the 20th century, the Sisters of the Hospices de Beaune took care of the sick, elderly, disabled and needy. The last sick person left the Hôtel-Dieu in 1983.

The Hôtel-Dieu is one of the most beautiful examples of gothic architecture. Today, it has become a museum and is one of the most visited tourist venues in France. It thus continues to represent Beaune and Burgundy and to attract visitors to this beautiful region.

Centre Hospitalier Philippe Le Bon – A pilot Hospital

At the time of the 1966 wine auction, the decision was made to build a new « industrialised hospital » with 300 beds, in Beaune. This is how the Philippe Le Bon Hospital was born. It became a prototype for the French Ministry of Health, which subsequently built eight hospitals of this kind.

Since the moving of most patients from the Hotel-Dieu to the outskirts of the town of Beaune on April 20th 1971, this modern hospital has succeeded in adapting to the surgical and medical evolutions with the objective of always meeting patients' needs. A challenging project is being developed, redesigning entirely the hospital, both inside and out, and will be implemented in January 2014.

Centre Nicolas Rolin

Work on restructuring and expansion began a year ago, and capacity will increase to 180 beds in November 2013.

Maison de retraite de l'Hôtel-Dieu et la Maison de retraite de la Charité – Located in the heart of Beaune and inside the Hôtel-Dieu itself, these two retirement homes offer 124 beds to their residents.

Institut de Formation en Soins Infirmiers – Built in 1980 in the vicinity of the Hospital, the institute trains over 60 nursing students every year and thus completes the activities of the Hospices de Beaune.

SOME RESULTS ⁽¹⁾

	Average barrel price ⁽²⁾ (Wines and Spirits)	Barrels Sold	Total
2005	4 757 €	798	3 796 230 €
2006	5 508 €	688	3 789 646 €
2007	6 950 €	618	4 295 396 €
2008	5 122 €	553	2 832 272 €
2009	6 189 €	808	5 000 968 €
2010	6 876 €	642	4 414 260 €
2011	6 421 €	770	4 943 852 €
2012	10 073€	518	5 217 740 €

⁽¹⁾ Prix marteau

⁽²⁾ One barrel, *une pièce*, contains 228 litres, or approximately 288 bottles of 75cl.

The three most expensive cuvees (price of the most expensive barrel of each)

2005	Bâtard-Montrachet Dames de Flandres	52.000€
	Mazis Chambertin Madeleine Collignon	25.000€
	Clos de la Roche Cyrot-Chaudron	18.500€
2006	Bâtard-Montrachet Dames de Flandres	65.000€
	Mazis Chambertin Madeleine Collignon	28.000€
	Corton-Charlemagne François de Salins	26.000€
2007	Bâtard-Montrachet Dames de Flandres	52.000€
	Clos de la Roche Cyrot-Chaudron	36.000€
	Mazis Chambertin Madeleine Collignon	32.000€
2008	Bâtard-Montrachet Dames de Flandres	42.000€
	Clos de la Roche Georges Ritter	32.000€
	Clos de la Roche Cyrot-Chaudron	30.000€
2009	Bâtard-Montrachet Dames de Flandres	65.000€
	Clos de la Roche Cyrot-Chaudron	38.000€
	Clos de la Roche Georges Ritter	32.000€
2010	Bâtard-Montrachet Dames de Flandres	63.000€
	Clos de la Roche Cyrot-Chaudron	41.000€
	Mazis Chambertin Madeleine Collignon	32.000€
2011	Bâtard-Montrachet Dames de Flandres	53.000€
	Clos de la Roche Cyrot-Chaudron	32.000€
	Clos de la Roche Georges Ritter	31.000€
2012	Clos de la Roche Georges Ritter	67.000€
	Bâtard-Montrachet Dames de Flandres	56.000€
	Bâtard-Montrachet Dames de Flandres	54.000€

The prices of « *la Pièce des Présidents* »

2005	Beaune Guigone de Salins	1 barrel	61.000€
2006	Beaune Dames Hospitalières	1 barrel	200.000€
2007	Beaune Nicolas Rolin	1 barrel	65.000€
2008	Pommard Dames de la Charité	1 barrel	50.000€
2009	Meursault-Charmes Albert Grivault Corton Charlotte Dumay	2 barrels	81.000€
2010	Beaune Nicolas Rolin	barrel of 500 L	400.000€
2011	Corton Clos du Roi	barrel of 460 L	110.000€
2012	Corton Charlotte Dumay	barrel of 350 L	270.000€

CHARITIES AND THEIR PRESIDENTS

Since 1945, every year the Hospices de Beaune have lent their support to one or more charities by donating the proceeds from one barrel of wine, called a *pièce* in Burgundy, sold especially for that purpose – the "Pièce du Président".

This year, **Madame Clotilde Courau, Princesse de Savoie** is the President of the 153rd Hospices de Beaune wine auction. The proceeds will go to two Associations: the Association **Petits Princes** and the Association **Les Papillons Blancs**.

Examples of recent years :

2012	Carla Bruni Sarkozy : Fondation Carla Bruni Sarkozy Guy Roux : Fondation Idée
2011	Ines de La Fressange : Mécénat Chirurgie Cardiaque <i>Enfants du Monde</i> Christian Clavier : France Alzheimer
2010	Fabrice Luchini : Association pour la Vie et l'Espoir contre le Cancer (A.V.E.C) et Climats du vignoble de Bourgogne (pour La Croix Rouge)
2009	Andrea Casiraghi : La Fondation Motrice Patrick Bruel : Les Restos du Cœur Sœur Marie-Emmanuelle Minot : Communauté des Sœurs de Ste-Marthe
2008	Jean-Pierre Marielle : Comité de Côte d'Or de la Ligue contre le Cancer Michel Blanc : Enfants d'Asie
2007	Maréva Georges, Linda Hardy et Sonia Rolland : ELA Richard Berry : FRANCE ADOT et Fédération Française pour le Don de Sang Bénévole

2006	SAR Princesse Margarita de Roumanie et Fanny Ardant : Fondation Princesse Margarita de Roumanie Alice Taglioni : Enfants et Santé
2005	Catherine Jacob : IRIS Sonia Rykiel : Action contre la Faim
2004	Charlotte Rampling et Jonathan Nossiter : La Fondation de France Stéphane Bern : L'UNICEF
2003	Marlène Jobert : La Ligue Contre le Cancer Jean Reno : Médecins du Monde
2002	Chiara Mastroianni : De 7 à 97 ans Elsa Zylberstein : Equilibres et Populations
2001	Amira Casar : l'ARS Julien Clerc : Enfance et Partage
2000	Ines Sastre : l'UNISEP Charles Berling : Ecoles du Monde
1999	Kristin Scott Thomas : France Alzheimer
1998	Sandrine Kiberlain et Anouk Aimé : La Chaîne de l'Espoir

PRESS CONTACTS

Hospices de Beaune	Estelle Bidault	07 77 72 03 99	estelle.bidault@ch-beaune.fr
Christie's	Beverly Bueninck	01 40 76 84 08	bbueninck@christies.com