



Hospices Civils  
de Beaune

CHRISTIE'S

**159<sup>th</sup> HOSPICES DE BEAUNE WINE AUCTION  
17 NOVEMBER 2019**



**IN 2019, THE HOSPICES DE BEAUNE SUPPORT**

**The *Brain & Spine Institute* represented by  
The international basket-ball player **Tony Parker****

**The *Autour des Williams* association represented by  
Journalist and French television presenter **Ophélie Meunier**  
And humorist, actor and producer **François-Xavier Demaison****

## CONTENTS

<b>OPENING SPEECH FOR THE 159TH HOSPICES DE BEAUNE WINE AUCTION</b>	<b>P3</b>
<b>HOSPICES DE BEAUNE 2019 VINTAGE</b>	<b>P4 - 9</b>
<b>THE PRESIDENTS AND CHARITABLE ORGANISATIONS BENEFITING FROM THE SALE OF HOSPICES DE BEAUNE 2019 WINES</b>	<b>P10 -13</b>
<b>HOSPICES DE BEAUNE: SIX CENTURIES OF HISTORY 1443-2019</b>	<b>P14-17</b>
<b>HOSPICES DE BEAUNE Hôtel Dieu and Hospital</b>	<b>P18</b>
<b>CHRISTIE'S</b> Leading auction house	<b>P19</b>
<b>HOSPICES DE BEAUNE WINERY</b>	<b>P20 - 21</b>
<b>THE 589 PIECES OFFERED AT AUCTION</b> <b>THE 50 CUVEES</b>	<b>P22 - 23</b>
<b>THE HOSPICES DE BEAUNE WINE AUCTION, 2005-2018</b>	<b>P24 - 26</b>
<b>BENEFICIARY ORGANISATIONS AND THEIR PRESIDENTS, 2005-2018</b>	<b>P27 - 28</b>
<b>PRESS CONTACTS</b> Hospices de Beaune and Christie's	<b>P29</b>

## **OPENING SPEECH FOR THE 159TH HOSPICES DE BEAUNE WINE AUCTION**

*Mr. Poher – Director and President, Board of Directors, Hospices Civils de Beaune*

### The Hospices de Beaune: A charitable hospital

“For 576 years, the hospital has provided the Beaune community with modern, quality care delivered compassionately and safely.

Nicolas Rolin and Guigone de Salins’ original organisation still lives on to serve everyone, without distinction of origin or circumstances.

The 2018 auction marked the final step in the reconstruction of the hospital in order to offer first-class hotel comfort for all.

The 2019 auction will allow us to continue this work and purchase the most advanced equipment for our operating rooms.

By bidding and buying an item from the 2019 vintage at the 159th Hospices de Beaune Auction, you are becoming part of our history and participating in a charitable work.

Bidding and purchasing a charitable wine means participating in a worthy medical cause for the good of all.”

## **THE HOSPICES DE BEAUNE 2019 VINTAGE**

### **2019 SUN & BURGUNDY: THEY HAVE SAID YES. ODE TO VINE!**

The 2018 post-harvest sky struggled to recover in the autumn-winter period. Indeed, unlike the previous year, the rainfall deficit was already apparent in December and January. The difference between areas was already emerging: while Vosne-Romanée was only 6 mm away from normal, Chassagne-Montrachet was under by 100 mm at the end of March. There was a water shortage of 50% to 70% in January and February, which amounted to roughly 280 mm instead of 360 mm.

This unusual precipitation was combined with extremely mild temperatures: the autumn-winter period was almost 3°C above normal, which was the highest in the last 25 years. It wasn't until January that we felt the bite of a few days of frost (about ten), but they were not consecutive and hardly went below -5°C. The vine pruning thus took place under sunshine that was 140 hours in excess over the seasonal norms.

Once again this year there were very few days with negative temperatures; there was no real winter. By the end of March, the vegetation had already gotten so much sun that we could foresee an early start for the vines.

The cold weather at the beginning of April offset this and considerably slowed down the vines' growth. We could barely sleep on the night of 5 April since the frost was looming...

It was -3°C starting at midnight and lasted over six hours along with high humidity... What we'd initially thought was a spring frost was actually a black frost, and the damage was very mixed depending on the extent of the growth cycle. Add this to the disparity in precipitation (depending on the plots) and growth (on the same branch), and you can understand how hard it was, at this stage, to gauge what the damage would be to the future harvest. Another frost expected for 14 April led to unprecedented preparations: all along the slope, from Chablis to Macon, candles were burning, fans were running and hay bale smoke screens were permitted (by ministerial order). As the water context was weaker than before, the damage caused was not very serious.

As for precipitation, it was significantly higher than normal, while the sunshine and even, paradoxically, temperatures, remained close to seasonal averages. It wasn't until the last ten days of April that beautiful spring days warmed the atmosphere and growth resumed.

Representing a shift, 2019 was one of the latest vintages because, with all these hazards, growth slowed down considerably.

In May, the vines had trouble growing: barely one leaf every six days during the first few weeks. Temperatures were abnormally cool, and it wasn't until the middle of the month that the average temperature reached about 15°C. The temperature was low, but so was the amount of rainfall. May also had deficient rainfall, with only 40 mm instead of the average of 90 mm.

While there was no shortage of sunshine, cool temperatures prevailed. The late trend of the vintage amounted to a delay of about 20 days compared to 2011 (the earliest vintage of the decade).

June was a month of contrasts! The first few days were very hot without rain. The temperature in Côte de Beaune even exceeded 30°C on Sunday, 2 June. Despite the low availability of water in the soil, summer was setting in. Rainfall was once again quite uneven from one area to another. The vines turned green again and the first signs of flowering were detected the first weekend in June.

As the Chamber of Agriculture reported on 12 June: “Flowering is already well under way”. Despite some chilly mornings (9°C in Hautes Côtes), the month ended with considerably more sunshine than the average (+53 hours).

In mid-June, once again, rainfall was the main factor: while it was overall in the normal range this month, several times there were heavy downpours, such as in Savigny, sometimes bringing 25 mm in one hour. This made it difficult to manage ploughing and using the tractors. On average, flowering ended as best it could around 18 June along the slope. It had become so variable due to the erratic weather conditions that by 25 June it was not uncommon to see, on one root, berries already forming next to barely sprouted blossoms!! A big headache at harvest time? Too early to say, but the question would surely be in the back of our minds!

The last two weeks of June were extremely hot, culminating in a heat wave from 26 June to 1 July: 39°C in the shade and an average of 28°C over seven consecutive days. Light rain around 21-23 June was enough to stimulate active growth of the vines; they appeared strong and resisted this heat wave incredibly well. If it's necessary to highlight the huge temperature differences over the month of June, just note that it ended only slightly warmer than normal!

July was hot, almost 2°C warmer than normal. The heat came in waves; while the vines initially tolerated it rather well and continued to grow, the first symptoms of drought were visible on the young vines around 16 July. It was hot (more than 80 extra hours of sunshine), to be sure, but also dry. Rainfall alerts constantly appeared in our memos from the Chamber of Agriculture, indicating a water deficit of over 110 mm since January and 140 mm since October – which was about 45% of the norm since April. The little rain we got came in the form of storms, sometimes heavy ones, and we had two hail storms: on 7 July at Savigny and Chorey, and on 14 July at Corton Hill. Not as bad as feared, but still between 10% and 15% of the harvest was lost. The totals varied, but the heavy rains of 27 and 28 July nevertheless salvaged the crops. Finally, the veraison started ramping up. We already had the feeling that the vintage might not be so late after all: the Hospices de Beaune grapes might well be ready for harvest around 10-12 September instead of 15-20 September as had been expected at the end of flowering. To be determined!

In the first ten days of August, the weather was more seasonal, with bearable temperatures at last (18-26°C). Between 5 and 19 August, it started raining again and the berries could finally grow some more! By 20 August, the Pinot Noir grapes were now getting red, while the Chardonnay was gradually turning golden. The wind helped us out as it did a good job of drying the leaves between each rainfall. With temperatures rising again to summer levels around 25 August, the grapes were ripening rapidly: the “delay” was then only 10-12 days compared to 2018. Incidentally, the variation in the growth cycle observed since flowering held firm, and would continue until the week before harvest! Overall health was excellent on all our plots. There was no other option but to wait and begin to check for ripeness.

Sunshine in early September beat records and rainfall was once again lacking. By 4-5 September, we were now certain that 2019 would not be too late, and we were ready to start harvesting because the grapes were ripening in increments of 1% to 2% (v/v) per week. Even if the vines were protected, the first signs of water strain began (only just now!) to appear: some berries withered and some leaves turned yellow. Nevertheless, the vines remained strong and the grapes were getting tastier and tastier.

There’s never been a year whose climate was harder to sum up than 2019! By listing all the climatic events that the vines had to withstand in one year, we realise even more just how incredibly resistant these plants have been. We can bet they’ll need a good winter to recover.

### ***Growth cycle***

The first signs of new growth were observed in late February to mid-March. After a very mild stretch, on 25 March the bud break stage was reached. There were even some green buds here and there in young vines or in early areas (closed, etc.).

On 1 April, it was not uncommon to already be 10 to 12 days ahead of the average bud break date, but the cool weather returned and slowed this trend down sharply. The nights of 5 and 14 April gave us a fright, with temperatures of -3°C on young leaves – all over a much longer night span than a “classic” spring frost. The vines took a hit. Growth slowed down considerably. There was no new growth from about 6 to 17 April, as if the plants had become dormant again.

It wasn’t until the mild temperatures of 20-25 April that we began to see signs of recovery, with the first two to three leaves growing. We could already observe major variation in the growth cycle, not only within the same plot, but also on the same vine!

At the beginning of May, leaf growth became denser; at last the region was turning green. Chardonnay grapes had four to five leaves growing and Pinot Noir only three to four. This was also when we began to closely monitor mildew because, up to this point, it had not yet appeared.

Starting on 15 May, the sunshine enabled regular growth to resume, and we could finally start our vine work:

- The small budding branches on the roots were removed.
- So were the double buds, in order to promote uniform leaf density later on.

- This year, bud removal was moderate.

These decisions by the manager in consultation with the team were based on careful observations of each plot: as soon as the inflorescences emerged, we could estimate a moderately good harvest at this stage; the load regulation by bud removal therefore had to be done carefully and on a case-by-case basis. It should also be noted that, at that point, the vines were still not very robust and remained a fairly pale green for the season.

In early June, the vines gained strength and started growing, with the first flowers visible around 2-3 June in the earliest areas (Volnay Premier Cru Les Caillerets) and in the most uniform vineyard plots in terms of the growth cycle (Pommard Premier Cru Les Épenots).

The high temperatures at the beginning of the month caused the shoots to grow longer, but did not affect the size of the grape bunches! By the end of the first ten days of June, flowering was well under way. We then counted 13 leaves growing at this stage, and our visits to the vineyards were filled with scents of Chardonnay flowers.

During the same period, we performed the first lifting of the branches, in order to prepare for the vine training and subsequently guarantee perfect arrangement of the branches, fruits and leaves. Rainfall, often in the form of heavy downpours, led to increased growth of the side shoots that overtook the trellises.

A long and meticulous leaf-stripping process then began in mid-June: the grapes would then have time to acclimate to the sun if necessary. The procedure was straightforward: we removed the side shoots in order to air out the vegetation, plus a few leaves if necessary. However, the plant cover needed to be left in place enough to maintain its “shield” and/or “umbrella” effect.

In addition, fertilisation, which has been organic throughout the winery since 2016, was all the more effective because it was better targeted around the fruit. This preventive approach was of great help in the fight against powdery mildew, which considerably affected the leaves this year.

So in mid-June the flowering was nearing its end and simultaneously signalling the variation in the growth cycle: by 20 June, the Volnay Premier Cru was already at fruit set while the Beaune Premier Cru Bressandes was only at the cap-fall stage. Coulure was seen as quite significant in all areas. We feared for our yields because the turbulent weather at the end of flowering had in a sense disrupted the fruiting process.

Late June to early July took a completely different turn: the heat wave, with favourable humidity, allowed for explosive growth. This year there was a lot of wind, which weakened the branches: they had to be stapled firmly down. Trimming was done carefully to avoid shrivelling. Despite the overwhelming dry heat, the grapes grew visibly and it was not uncommon to see bunch closure by 5-8 July.

Every passing day, we got the sense that the differences in growth cycle were blurring and that the uniformity between the plots was on the rise. However, it was not unusual to observe many poorly formed grapes and millerandage – a sign of modest yields. The summer rain would be decisive, so we kept an eye on the sky.

Fortunately, the damage caused by the hail storm of 7 July at Savigny and 14 July at Corton was limited.

The leaves were not torn off and the grapes were only moderately affected. In any case, there was nothing we could do – only the wind and sun that followed would help the grapes dry and heal.

In mid-July, the bunches were closed, but it was hot and dry: the first yellowed leaves appeared on the youngest vines, but the rest were fairly resistant and the leaves remained a shiny dark green. Growth, while slower, did not prevent the plant cover from doing its job, and the first green berries appeared around 22-25 July. We then began to seriously rethink the lateness of the vintage, as the harvest date seemed approaching sooner than originally thought.

The week of 20-25 July was a scorcher, the second heat wave in sight. We limited trimming and ploughing in order to avoid the phenomenon of shrivelling; we welcomed the rain at the end of July as a blessing! It had the twofold advantage of effectively and dramatically triggering the veraison, which was just waiting for the right moment to happen.

As the veraison progressed (from about 5 to 22 August), the health risks decreased, as did the plants' vulnerability to disease. Although there was virtually no mildew this year (due to lack of water), powdery mildew was rampant. Organic cultivation was a success: the Hospices de Beaune's vines were healthy and beautiful. The fruits were slowly bursting with colour and sugar, and the leaves, which were very green, effectively performed photosynthesis. The sun and wind helped to concentrate the sugar as well as the acid; this was very reassuring, and all we had to do now was wait.

Starting on 27 August, we began checking for ripeness, which confirmed the major variation of this vintage. More than ever, scrutinising each plot would be crucial for making the right decision about when to harvest. And so Pommard is earlier than Beaune!? Volnay remained true to form with its early nature. But to drive the point home, Côte de Nuits was ripening faster than Corton!!! This time, there would be no doubt, the decision about when to harvest would be a challenge, and would really require us to keep our cool!

So we decided:

- 1 - To not rule anything out: after all, if Corton had to wait...
- 2 – To sample all the grapes: the Pinot Noir skins were top-notch.
- 3 – To analyse the juice: acidity was stable – good news!
- 4 – To decide: and let's go!



So we harvested earlier than expected: on 6 September in Chaintré for the Pouilly Fuissé; then starting on 9 September for the Côte d'Or Chardonnay, which grew even faster than the Pinot Noir at the end of the cycle. The reds arrived in the vat room on 12 September – Volnay and Pommard kicked it off!

The red grapes were almost perfectly healthy – they were delicious, with crisp skins and intense flavours. For Pinot, only the dry grapes were carefully sorted, and within 12 days, the 60 hectares were harvested. The colour and tannin extraction from the skins was optimised and actually facilitated by their fine ripeness. Intense fruity aromas permeated the vat room during fermentation and until the vats were emptied.

The Chardonnay was fruity and very sweet, almost syrupy, but still with incredible acidity! The perfect vintage here too!

At present, the 2019 wines are ageing in barrels in our cellars. All wines, both white and red, fermented without any problems, despite the sometimes slightly high alcohol levels, which in no way hindered the fermentation process.

The preserved acidity (despite the high sugar content) seems to be the unifying feature of this vintage, which is superb in both red and white. That's why we can be satisfied to have a "very Burgundy vintage" despite its also very "sunny" aspect.

Here's to a great pairing between the sun and Burgundy!

Ludivine Griveau-Gemma

## THE “PIECES DES PRESIDENTS” OF THE 2019 WINE AUCTION AND THEIR CHARITIES



Since 1945, every year the Hospices de Beaune have lent their support to one or more charities by donating to them the proceeds raised from one barrel of wine, called “a pièce” in Burgundy, – the *Pièce des Présidents*.

**The Pièce des Présidents from the 2019 harvest** will be a 228 liters’ barrel from the **Corton Grand Cru Les Bressandes** appellation.

The Hospices de Beaune selected this barrel which will be offered for sale to support the selected charities for the 159<sup>th</sup> Hospices de Beaune Wine Auction, on 17 November.

### **An exceptional barrel**

In 2019, the Hospices de Beaune have decided to donate the proceeds of the charity to two associations : Brain & Spine Institute and Autour de Williams.

**L’Institut du Cerveau et de la Moelle épinière** has been sponsored by Albéric Bichot, President of the Burgundy wine-house Albert Bichot and leading buyer of the Hospices de Beaune wine auction for twenty years. Dr. Saillant who manage ICM since 2010, was working closely with a member of the family who passed away in 2016 following a brain injury. Moved by this tragic event, Dr. Saillant has been attentive and compassionate towards the family who naturally decided to support the research made by the ICM.

After several meetings and exchanges on the values brought by this auction, Dr. Saillant, sensitive to the charity inscribed in the history of the Hospices de Beaune since its foundation by Nicolas Rolin and Guigone de Salins in 1443 agrees to present the candidacy of the ICM for the 2019 edition.

« We had at heart with my wife Constance, to accompany the work directed by Dr. Saillant, exceptional man and great scientist and to pay tribute to a member of our family who worked for several years at the institut du Cerveau et de la Moelle épinière. We hope that the biddings for the Pièce des Présidents will contribute to the success and international reputation of this Institute, unique in the world. » Albéric Bichot.

## Brain & Spine Institute



The Institut du Cerveau et de la Moelle épinière – ICM (Brain & Spine Institute) – is an international brain and spinal cord research center whose innovative concept and structure make it the only institute of its kind in the world. The ICM brings patients, doctors and researchers together with the aim of rapidly developing treatments for disorders of the nervous system and enable patients to benefit from them as quickly as possible.

The best scientists from all backgrounds and countries come together at the institute to perform leading-edge research in this area. To help researchers advance in their work and give patients tangible reasons for hope, we must all play a role: government agencies, corporate actors and individuals. No one can afford to idly stand by, because this fight is vital to every one of us.

### Ambitious:

In order to treat and, one day, cure brain and spinal cord disorders, we need large research centers with the requisite resources and structure to function as a network. The ICM fits the criteria:

- 22,000 sq. meters of laboratory space;
- 1,200 sq. meters dedicated to clinical research;
- 1,000 sq. meters dedicated to start-up incubation;
- a €67 million investment in property;
- and, most importantly, 700 researchers, engineers and technicians, hand-picked
- to meet stringent standards, working on-site on a full-time basis.

The ICM is a pole of excellence for the central nervous system, located in the heart of the largest hospital: the Pitié-Salpêtrière Hospital in Paris.

### International :

To build and grow the best research teams, the ICM formed an international Scientific Committee to identify and recruit top talent. Its rigorous selection process is one of the main factors guaranteeing the ICM's scientific excellence.

### Unique :

Bringing patients, doctors and researchers together in one place facilitates both basic and clinical research. The aim is to shorten the time span between research and therapy, with significant benefit to patients.

Original :

The ICM is a private foundation, recognized as a public benefit organization on September 13, 2006, located on the property of a public institution, the Pitié-Salpêtrière University Hospital. The ICM receives financial support from governmental partners as well as private funds.

Multidisciplinary :

In the past, research being conducted in different fields (molecular and cellular biology, neurophysiology, cognitive sciences, therapeutic) has been too isolated. The multidisciplinary approach taken by ICM is a vital innovation in research.

Value-creating :

Extracting value from findings is a key issue today in scientific research. Partnerships with industry, especially in the pharmaceutical sector, give research an accelerating push.

The Institut du Cerveau et de la Moelle épinière will be represented on Sunday 17 November 2019 by the international Basketball player Tony Parker.



### **The association *Autour des Williams***

This French association created 15 years ago and is bringing together families of children with Williams and Beuren syndrome. It is a disease of rare genetic origin that occurs in all populations and affects both girls and boys.

### **What is Williams and Beuren Syndrome?**

Williams and Beuren syndrome is genetically based and is due to the loss of 28 genes on one of the two chromosomes 7.

This genetic disease is named after the New Zealand cardiologist Dr Williams, who first identified it in 1961 and the German pediatrician Beuren who described this association of symptoms in 1962.

This disease combines a heart defect, an intellectual disability and characteristic "elven" facial features. There currently is no cure for Williams syndrome.

### **Around the Williams**

The birth 15 years ago of the association *Autour des Williams* came naturally in response to the lack of precise and structured information about the syndrome and to fill a great void that parents face when they learn about the diagnosis.

One of our main objectives is to support families in order to make everyday life easier.

### **Priorities: information and sharing**

- Promote information on Williams and Beuren syndrome to reduce ignorance and change the way we look at difference.
- Support scientific and medical research on Williams syndrome, encourage scientific cooperation at a European level, especially through the organisation of the first scientific symposium in April 2008.

### **Our commitment to research**

Since its creation and with the help of its Medical and Scientific Council, *Autour des Williams* has contributed to 29 research programs.

Wishing to advance knowledge about the disease in all its dimensions, the association supports projects in genetics, clinical and therapeutic research and developmental psychology.

On Sunday 17 November, the association *Autour des Williams* will be supported by the journalist and TV host, Ophélie Meunier.

**"As the sponsor of this association full of positive energy and values, I am proud to support it in its initiatives and actions to improve knowledge about Williams syndrome and medical research"**  
**Ophélie Meunier.**

**François Xavier Demaison**, actor, comedian and producer supporting the *association Autour des Williams* will also be present alongside Ophélie Meunier.

## THE HOSPICES DE BEAUNE, SIX CENTURIES OF HISTORY

### 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 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 151<sup>th</sup> Hospices de Beaune wine auction, the oldest and most prestigious charity wine sale in the world, took place at the Halles de Beaune. Proceeds from the sale on Sunday 20 November were 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. 2011 was a celebration of 40 years since Beaune's modern hospital was built, called Centre Hospitalier Philippe Le Bon. Vitally important renovations were identified, and the Hospices Civils de Beaune looked to the proceeds from the wine auction to finance the most important modernizations to be undertaken since this pilot hospital was first opened 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).

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. In 2011, tastings and dinners featuring Hospices de Beaune wines were organized in many capitals and big cities, with, for the second time, several events in China. Destinations in 2011 included : Singapore, London, Hong Kong, Shanghai, Beijing, Tokyo, Kobé, Kyoto, Palm Beach, Arizona, New York, Boston, Vienna and of course Paris and Beaune.

### **2012-2017**

The proceeds of the auctions have brought much-needed finance for the modernisation of the Hospices de Beaune buildings and technical installations. Indeed, the renewal of the diagnostic and therapeutic equipment, is essential to ensure the implementation of medical advances and standards to ensure the safety of patients, this represents a very high-level of investment.

The Hospices de Beaune decided of two major architectural projects in 2012:

- the extension and modernization of a building housing the frail and elderly, with a budget of 18 million euros: this project started in 2010 and finished in 2013.
- the entire expansion and modernization of the short-stay hospital, with a budget of 48 million euros: the beginning of the construction work began in 2014, and will last for six years, the length of the building work is in part complicated by the need to continuously maintain the care and good treatment of patients.

### **2018 - An ambitious architectural project**



The new premises of the Philippe Le Bon Hospital were officially opened on 30 July 2018, an important stage in the architectural project to extend and modernise the Hospital which has been going on for several years. One of the major challenges of this architectural project was to work around an objective shared by everyone involved in the hospital: improve the quality of care for patients with a modern environment in terms of architecture and technology.



## **In 2019, the maternity service passes on the 2A level**

### **A real advantage for the city of Beaune.**

The objective of the maternity classification in 3 levels is to guide pregnant women to the most appropriate level of care. Regardless of the level of maternity, this is always an obstetric block and a full medical team. This path from maternity level 1 to level 2A is a real asset for the city of Beaune and its surroundings. Parents will be able to choose the proximity, a support according to their birth plan and the security of an early care if necessary. This transition to level 2A is accompanied by the inauguration of the pediatric neonatology unit. This unit will allow the care of the babies from Beaune but will also transfer children who would be born even more prematurely and whose condition has stabilized. A hospital in the heart of the city of Beaune, which is restructuring, modernizing and bringing to the population and its surroundings modern care of high quality, perpetuates and respects the original commitment of Nicolas Rolin and Guigone de Salins.

## 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 20<sup>th</sup> 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.

### ***Les Hospices Civils de Beaune in 2016***

Since 2015, the Hospices Civils de Beaune have fused with the Centres Hospitaliers in Arnay-le-Duc, Seurre and more recently Nuits-St-Georges.

This new entity today groups together 982 beds covering all activities.

Alongside this evolution, an important modernisation project has been under way since January 2014, with the extension of the hospital in Beaune and entirely redesigning the building inside and out.

The Hospices Civils de Beaune continue their evolution, fully integrated in their territory and the modern age.

### ***The Centre Nicolas Rolin : An establishment for aged, dependent people***

Restructuring and extension work on this building in service since 1983 brought its capacity to 180 beds in November 2013.

### ***Retirement Nursing Homes of the Maison de Retraite de l'Hôtel-Dieu and the Maison de Retraite de la Charité***

Situated in the town centre and within the prestigious grounds of the Hôtel-Dieu, these retirement nursing homes offer 120 beds for their residents.

### ***The Training Institutes: Nursing Training and Healthcare Assistant Training***

Built in 1980 near the Centre Hospitalier, the Institutes train each year more than 130 students, nurses and 30 healthcare auxiliaries, and completes in this way the services of the Hospices Civils de Beaune.

## **CHRISTIE'S**

### ***The world leading auction house***

Christie's, the world's leading art business, had global auction, private and digital sales in first half of 2018 that totalled £2.97 billion / \$4.04 billion. Christie's is a name and place that speaks of extraordinary art, unparalleled service and expertise, as well as international glamour. Christie's offers around 350 auctions annually in over 80 categories, including all areas of fine and decorative arts, jewellery, photographs, collectibles, wine, and more. Prices range from \$200 to over \$100 million. Christie's also has a long and successful history conducting private sales for its clients in all categories, with emphasis on Post-War & Contemporary, Impressionist & Modern, Old Masters and Jewellery.

Alongside regular online sales, Christie's has a global presence in 46 countries, with 10 salerooms around the world including in London, New York, Paris, Geneva, Milan, Amsterdam, Dubai, Zürich, Hong Kong, and Shanghai.

In 2005 that the Hospices de Beaune chose Christie's to organise the wine sale. The leading auction house has successively won the public consultations in 2007, 2012 and 2017 and are entrusted to organise future auctions.

In order to promote the sale internationally, Christie's organises each year wine tastings all over the world. This year, wine tastings have been organised in several international capitals such as London, Paris, Beijing, Shanghai, Honk Kong, Tokyo, and Singapore as well as Paris and Beaune.

## 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...

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 and 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 23 individuals, known as *vignerons*, who are employed by the Hospices and working under the direction of Ludivine Griveau, *Régisseur du domaine*, wine-maker and manager since January 2015. 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 vat-house, where, since 1994, the winemaking takes place.

In 2012, important maintenance work has been done in the winery: modernized sorting tables, temperature control system for the fermentation tanks and since 2013, all the grapes are brought to the wineries via gravity, allowing the grapes to be directed with less handling, which improves its organoleptic characteristics and its cellaring potential.

In 2019, many innovations were introduced at the Hospices de Beaune winery.

The first major innovation concerns the installation of supervision software. This software was customised for the Hospices de Beaune winery in close collaboration with its manager. This software provides a visual overview of the premises and tanks, so the overall condition of the vat room can be seen at a glance.

This software allows for tank management, notably the programming, control and monitoring of temperature, both on site and remotely.

“This first year of implementation will make it possible to fine-tune our needs and upgrade features to meet the requirements of the Hospices de Beaune,” Ludivine said.

The innovations also include the purchase of several temperature-controlled vats that are in line with the plot-based work implemented since Ludivine Griveau’s arrival at the Hospices de Beaune in January 2015, for her first vintage.

Finally, the team performed a test on the use of two destemmers as a pilot winery in order to assist wine-producing companies in the introduction of their equipment.

This research and testing work has enabled the Hospices de Beaune winery to gain new momentum by combining traditional winemaking methods with modern technological solutions.

## THE 50 CUVEES OF THE HOSPICES DE BEAUNE

The **2019** crop will be offering **589** barrels called *pieces*, **471** *pièces* of red wine and **118** *pièces* of white wine. There will be **50** cuvées at the wine auction - **33** of red and **17** 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:

### 33 CUVEES OF RED WINE

**AUXEY-DURESSES PREMIER CRU-LES DURESSES - CUVÉE BOILLOT**  
**BEAUNE PREMIER CRU - CUVÉE BRUNET**  
**BEAUNE PREMIER CRU CLOS DES AVAUX**  
**BEAUNE PREMIER CRU - CUVÉE CYROT CHAUDRON**  
**BEAUNE PREMIER CRU - CUVÉE DAME HOSPITALIERES**  
**BEAUNE PREMIER CRU - CUVÉE GUIGONE DE SALINS**  
**BEAUNE PREMIER CRU - CUVÉE HUGUES ET LOUIS BETAULT**  
**BEAUNE PREMIER CRU - CUVÉE MAURICE DROUHIN**  
**BEAUNE PREMIER CRU - CUVÉE NICOLAS ROLIN**  
**BEAUNE PREMIER CRU - CUVÉE ROUSSEAU DESLANDES**  
**BEAUNE PREMIER CRU-LES GREVES - CUVÉE PIERRE FLOQUET**  
**CLOS DE LA ROCHE GRAND CRU - CUVÉE CYROT CHAUDRON/GEORGES KRITTER**  
**CORTON GRAND CRU - CUVÉE CHARLOTTE DUMAY**  
**CORTON GRAND CRU-CLOS DU ROI - CUVÉE BARONNE DU BAY**  
**CORTON GRAND CRU - CUVÉE DOCTEUR PESTE**  
**ECHÉZEAUX GRAND CRU - CUVÉE JEAN-LUC BISSEY**  
**MAZIS-CHAMBERTIN GRAND CRU - CUVÉE MADELEINE COLLIGNON**  
**MONTHÉLIE PREMIER CRU-LES DURESSES - CUVÉE LEBELIN**  
**PERNAND-VERGELESSES PREMIER CRU-LES VERGELESSES - CUVÉE RAMEAU LAMAROSSE**  
**POMMARD - CUVÉE BILLARDET**  
**POMMARD PREMIER CRU - CUVÉE DAMES DE LA CHARITÉ**  
**POMMARD - CUVÉE RAYMOND CYROT**  
**POMMARD - CUVÉE SUZANNE CHAUDRON**  
**POMMARD PREMIER CRU-LES ÉPENOTS - CUVÉE DOM GOBELET**  
**SANTENAY - CUVÉE CHRISTINE FRIEDBERG**  
**SAVIGNY-LES-BEAUNE PREMIER CRU-LES VERGELESSES - CUVÉE FORNERET**  
**SAVIGNY-LES-BEAUNE PREMIER CRU - CUVÉE FOUQUERAND**  
**VOLNAY PREMIER CRU - CUVÉE BLONDEAU**  
**VOLNAY PREMIER CRU - CUVÉE GÉNÉRAL MUTEAU**  
**VOLNAY PREMIER CRU-LES SANTENOTS - CUVÉE GAUVAIN**  
**VOLNAY PREMIER CRU-LES SANTENOTS - CUVÉE JEHAN DE MASSOL**

## 17 CUVEES OF WHITE WINE

**BATARD-MONTRACHET GRAND CRU - CUVEE DAMES DE FLANDRES**  
**BEAUNE BLANC PREMIER CRU-LES MONTREVENOTS - CUVEE SUZANNE ET RAYMOND**  
**CHABLIS PREMIER CRU COTE DE LECHET - CUVEE JEAN-MARC BROCARD**  
**CORTON GRAND CRU – CUVEE DOCTEUR PESTE**  
**CORTON-CHARLEMAGNE GRAND CRU - CUVEE FRANCOIS DE SALINS**  
**CORTON-CHARLEMAGNE GRAND CRU - CUVEE DU ROI SOLEIL**  
**CORTON-VERGENNES GRAND CRU - CUVEE PAUL CHANSON**  
**MEURSAULT PREMIER CRU - LES CHARMES - CUVEE ALBERT GRIVEAU**  
**MEURSAULT PREMIER CRU - LES CHARMES - CUVEE DE BAHEZRE DE LANLAY**  
**MEURSAULT PREMIER CRU - LES GENEVRIERES - CUVEE BAUDOT**  
**MEURSAULT PREMIER CRU - LES GENEVRIERES - CUVEE PHILIPPE LE BON**  
**MEURSAULT PREMIER CRU - LES PORUZOTS - CUVEE JEHAN HUMBLLOT**  
**MEURSAULT - CUVEE LOPPIN**  
**MEURSAULT - CUVEE GOUREAU**  
**POUILLY-FUISSE - CUVEE FRANCOISE POISARD**  
**PULIGNY-MONTRACHET - LES REUCHAUX - CUVEE BERNARD CLERC**  
**SAINTE-ROMAIN BLANC - CUVEE JOSEPH MENAULT**

## THE HOSPICES D BEAUNE WINE AUCTION FROM 2005 TO 2017

### SOME RESULTS <sup>(1)</sup>

	Average barrel price <sup>(2)</sup> (Red and White)	barrels	Total
<b>2005</b>	4 803 €	789	3 789 800 €
<b>2006</b>	5 560 €	680	3 780 800 €
<b>2007</b>	7 042 €	607	4 286 550 €
<b>2008</b>	5 196 €	544	2 826 800 €
<b>2009</b>	6 250 €	799	4 993 900 €
<b>2010</b>	6 911 €	638	4 409 700 €
<b>2011</b>	6 494 €	761	4 941 800 €
<b>2012</b>	10 238 €	509	5 210 900 €
<b>2013</b>	13 031 €	438	5 707 700 €
<b>2014</b>	13 775 €	532	7 328 500 €
<b>2015</b>	17 645 €	575	10 145 700 €
<b>2016</b>	13 041 €	585 and 2 feuilletes	7 677 686 €
<b>2017</b>	14 161 €	787	11 164 964 €
<b>2018</b>	<b>16 849 €</b>	<b>843</b>	<b>16 969 750 €</b>

(1) Hammer price

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



## THE MOST EXPENSIVE CUVÉE FROM 2005 TO 2017

<b>2005</b>	Mazis-Chambertin Madeleine Collignon	536 000 €
<b>2006</b>	Mazis-Chambertin Madeleine Collignon	459 000 €
<b>2007</b>	Mazis-Chambertin Madeleine Collignon	568 000 €
<b>2008</b>	Mazis-Chambertin Madeleine Collignon	209 000 €
<b>2009</b>	Mazis-Chambertin Madeleine Collignon	671 000 €
<b>2010</b>	Mazis-Chambertin Madeleine Collignon	552 000 €
<b>2011</b>	Mazis-Chambertin Madeleine Collignon	583 000 €
<b>2012</b>	Mazis-Chambertin Madeleine Collignon	801 000 €
<b>2013</b>	Mazis-Chambertin Madeleine Collignon	875 300 €
<b>2014</b>	Mazis-Chambertin Madeleine Collignon	1 166 500 €
<b>2015</b>	Mazis-Chambertin Madeleine Collignon	1 223 000 €
<b>2016</b>	Mazis-Chambertin Madeleine Collignon	1 147 500 €
<b>2017</b>	Mazis-Chambertin Madeleine Collignon	1 281 000 €
<b>2018</b>	<b>Mazis-Chambertin Madeleine Collignon</b>	<b>1 496 000 €</b>

## THE PRICES REALISED BY « La Pièces des Présidents »

2005	Beaune Premier Cru-Guigone de Salins	1 barrel of 228 L / 61.000€
2006	Beaune Premier Cru-Dames Hospitalières	1 barrel of 228L / 200 000€
2007	Beaune Premier Cru-Nicolas Rolin	1 barrel of 288L / 65 000€
2008	Pommard Premier Cru-Dames de la charité	1 barrel of 228 L / 50 000€
2009	Meursault Premier Cru-Les Charmes Corton Grand Cru Charlotte Dumay	2 barrels/ 81 000€
2010	Beaune Premier Cru-Nicolas Rolin	1 barrel of 500 L / 400.000€
2011	Corton Grand Cru Clos du Roi	1 barrel of 460 L / 110 000€
2012	Corton Grand Cru-Charlotte Dumay	1 barrel of 350 L / 270 000€
2013	Meursault Premier Cru - Les Genevrières	1 barrel of 456 L / 131 000€
2014	Corton Bressandes Grand-Cru	1 barrel of 228 L / 220 000€
2015	Corton Renardes Grand-Cru	1 barrel of 228 L / 480 000€
2016	Corton Bressandes Grand-Cru	1 barrel of 228L / 200 000€
2017	Corton Grand Cru Clos du Roi	2 barrels of 228L /410.000€
2018	<b>Corton Grand Cru Clos du Roi</b> <b>Meursault Premier Cru - Les Genevrières</b>	<b>2 barrels of 228L /230.000€</b>

## CHARITIES AND THEIR PRESIDENTS

### *Examples of the last 10 years*

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 ».

- 2018**        **Nathalie Baye and Erik Orsenna** : Institut Pasteur  
**Alice Taglioni and Pascal Elbé** : Association Asmae, Soeur Emmanuelle  
**Emmanuelle Béart** : Association BAB
- 2017**        **Agnès B and Julie Depardieu** : *Fondation Tara Expéditions*  
**Charles Aznavour** : *Fondation pour la recherche sur Alzheimer*  
**Marc Olivier Fogiel** : *Fédération pour la recherche sur le cerveau*
- 2016**        **Virgine Ledoyen and Khatia Buniatishvili** : Fondation Cœur et Recherche  
**Valérie Bonneton and Claude Lelouch** : Fondation ARC
- 2015**        **Claire Chazal**: Institut Curie  
**Christophe Lambert**: Fondation pour la recherche sur les AVC
- 2014**        **Adriana Karembeu and Teddy Riner** : Fondation *Imagine*  
**Michel Drucker and Tina Kieffer** : *Toutes à l'école*
- 2013**        **Clotilde Courau, Princesse de Savoie** : Associations *Petits Princes* et *Papillons Blancs*
- 2012**        **Carla Bruni Sarkozy** : Fondation Carla Bruni Sarkozy  
**Guy Roux** : Fondation *Idée*
- 2011**        **Ines de La Fressange** : Mécénat Chirurgie Cardiaque *Enfants du Monde*  
**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

## CONTACTS PRESSE

### **Hospices de Beaune**

**Estelle Bidault**

Attachée de presse

[estelle.bidault@ch-beaune.fr](mailto:estelle.bidault@ch-beaune.fr)

+33 (0)7 77 72 03 99

### **Christie's**

**Beverly Bueninck**

Head of PR, Christie's France

[bbueninck@christies.com](mailto:bbueninck@christies.com)

+33 (0)1 40 76 84 08