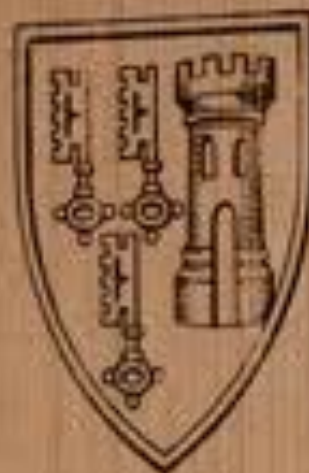




Aether
WINES & SPIRITS

Hospices de Beaune



163^{ème} Vente des Vins

Pièce des Présidents

Mazis Chambertin Grand Cru 2023

Vendue au profit de



et



Aether Wines & Spirits

163rd



**HOSPICES
DE BEAUNE**

NOVEMBER 19th, 2023

[HOSPICES-BEAUNE.COM](https://hospices-beaune.com)

DOMAINES
ALBERT BICHOT
— MAISON FONDÉE EN 1831 —

www.aether-wines.com

Aether Wines & Spirits

THE FINEST FRENCH WINES IN SINGAPORE

Delicate wines are the perfect traditional companion for a soiree and other gatherings with friends and family. It is a symbol of celebration, friendship and happiness. Aether is a certified wine seller of renowned and premium wine labels for wine lovers. At Aether Wines, we deliver great choices of iconic French wines in Singapore from distinguished winemakers from the region. With our online wine store, we can supply your favourite premium wine and spirits that suite for every festivities and celebration.

www.aether-wines.com

Hospices de Beaune

FIVE CENTURIES OF A UNIQUE HISTORY

Hospices de Beaune charity auction has been arranged annually since 1859, taking place on the third Sunday in November amid a three-day festival devoted to the food and wines of Burgundy called Les Trois Glorieuses.

The Domaine des Hospices de Beaune is a non-profit organisation which owns around 61 hectares (150 acres) of donated vineyard land, much of this classified Grand and Premier Cru.

With bidding by professional and private buyers, the barrels, from 37 cuvées of red wine and 13 of white wine, attain prices usually well in excess of the current commercial values, although the results give some indication of the trend in expected bulk wine prices for the vintage from the rest of the region.



Albert Bichot & the Hospices

A VERY SPECIAL RELATIONSHIP

Albert Bichot is an independent, family-owned wine company founded in 1831. It owns 106 hectares of vineyards in Burgundy, primarily in Chablis, Côte de Nuits and Côte de Beaune with six exceptional domaines. Its wines, a faithful reflection of their terroir of origin, are appreciated around the world.

Since 1876, discerning customers have entrusted the buying and ageing of their Hospices wines to the company. Albert Bichot is proud to have been the top buyer at the auction for 20 years, often accounting for 20% of the total auction sales. This position gives Albert Bichot an immense expertise in the 3 key stages of the process:



01

Careful selection thanks to numerous tastings between the harvest and the auction

www.albert-bichot.com



02

Purchase at the right price thanks to our buying power

www.hospices-beaune.com

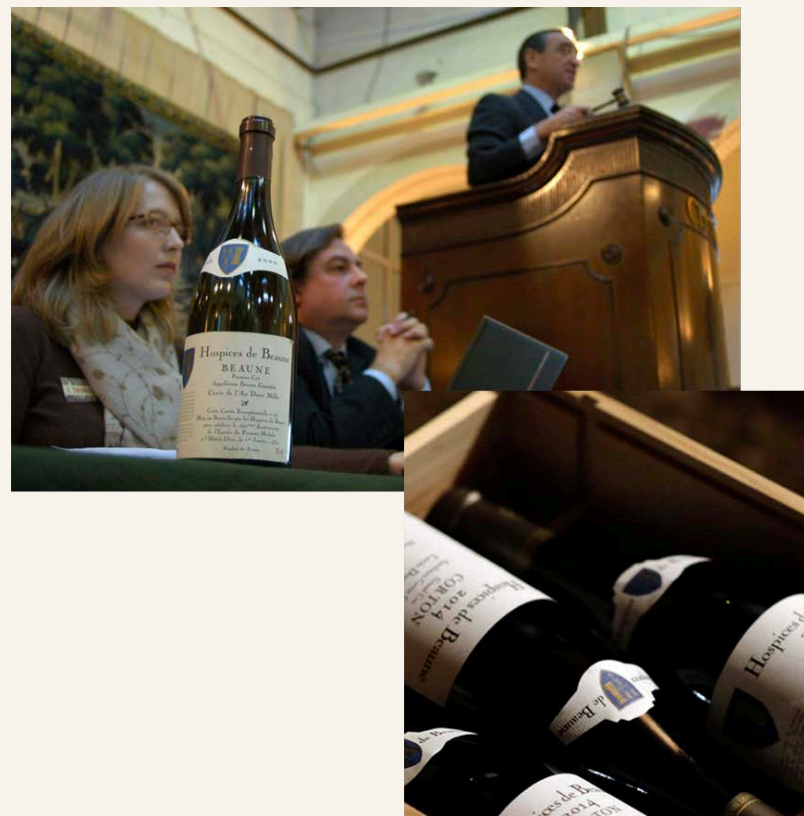


03

'Haute couture' ageing of these exceptional wines with rigour, passion and excellence.

10 Reasons Why You Should Buy Hospices de Beaune

01 We are Singapore No. 1 Buyer Since 154th Hospices de Beaune



02 We have an inventory of 24 Barrels of Grand Cru and 26 Barrels of Premier Cru and still counting



03 We aged & store our wines in 12 degrees bonded facilities in Singapore, Hong Kong and Beaune



05 We have been operating since 2015 and still ongoing

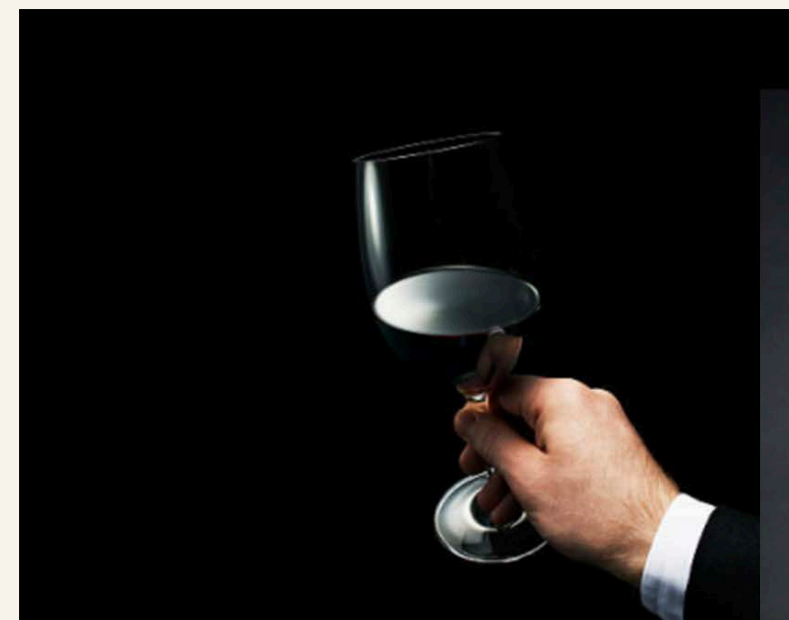


04 We are wine lover like you!

06 We are wine importer and we buy direct from Bordeaux negociants during En Primeur and from domains in Burgundy



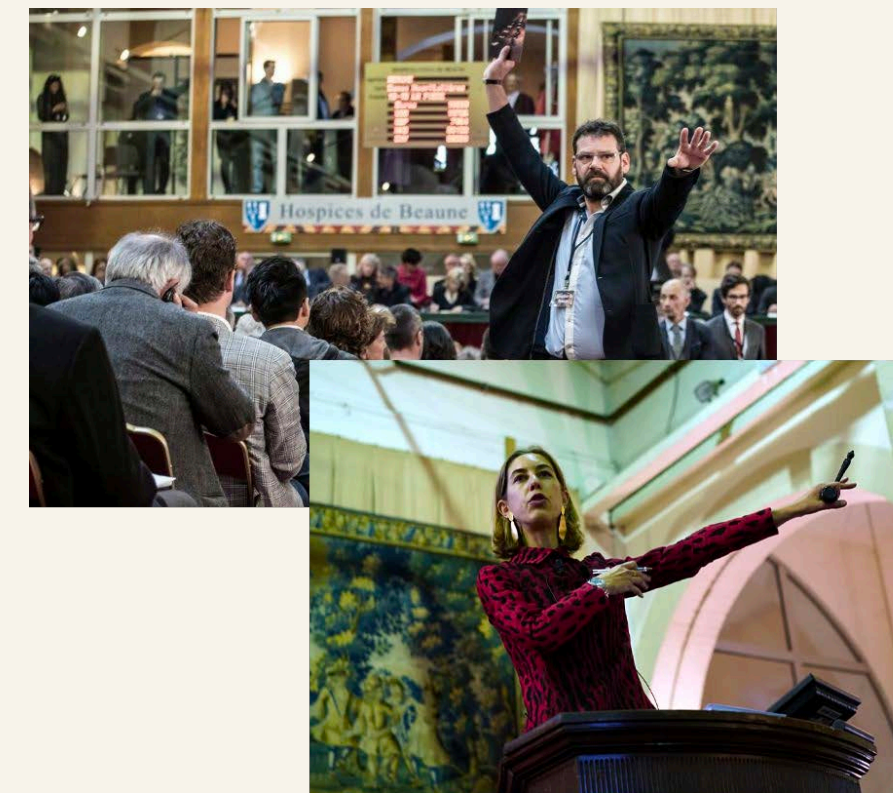
07 We are using the best freight forwarders agency in the world to transport your wines



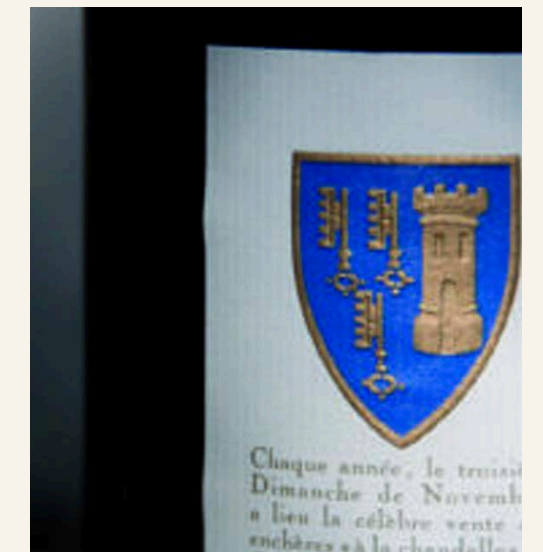
08 We assist you in navigating the 50 different wine cuvees available at the auction



09 We provide you with the best support for the planning and budgeting of your bid



10 Our team has been present at the auction every year, and if you decide you want to experience Hospice de Beaune auction first hand. We will plan a beautiful Burgundy experience for you!



163rd Hospices de Beaune

Benefit from Aether Wines & Spirits and Albert Bichot's joined expertises

THE KEY STAGES AT WHICH YOU CAN BENEFIT FROM OUR EXPERTISE BEFORE, DURING AND AFTER THE AUCTION

01. REGISTRATION



After your registration, Douglas Soh will become your personal guide throughout the process. He will answer all your questions and advise you on the character, potential and the price to aim for each wine.

02. SELECTION



Determine the maximum hammer price for the wines at the auction. Albert Bichot will make every effort to purchase the wines below the ceiling price agreed.

03. ORDER



Before the auction, you will pay a deposit of 50% of the total price. The balance will be due in the June of the following year.

04. AUCTION



Enjoy the auction with us or remotely if you cannot make it to Beaune. The following day, we will give you the results with the final hammer price.

05. AGEING



After the auction, we will carefully age your wine in Albert Bichot's cellars for 12 to 18 months. During this period, you are welcome to come and taste the wine from the barrel in our cellars. This is a fantastic experience in which you will have the privilege of going behind the scenes at Albert Bichot's Maison. You can also decide to convert your bottles into magnums or jeroboams (extra charge) and personalise the labels with your name or your company name as the buyer.

06. SHIPPING



Shipment of your wines to your home address around 18 months after the auction. We can also store your wines in Albert Bichot's cellars (extra charge) for a few years should you so wish.

“The 2023 vintage began with an extremely mild winter and very little rain, so there was a clear water deficit until February. This situation was reversed in the spring and the vines never ran out of water thanks to the clay-limestone soils, which capture and store water. The storms that followed had a significant impact, particularly on 11 July over a fairly narrow area, which saved the vineyards from disaster. After that, things were fairly calm until the heatwave in September, which I would describe as a climatic hazard.

As a result, all these climatic factors meant that our decisions in the vineyards were not linear. Very quickly, the quantity was such that we thought we'd have a harvest close to 2022, but the diverse rainfall, water conditions and the context of the weather meant that the growth of the vines was very slow. The vines were irregular within the same plot or from one plot to another. 2023 should therefore be singled out for its highly diverse nature.

The 2023 harvest, which began on 6 September in Pouilly-Fuissé and finished on 19 September in Saint Romain and Monthelie, was meticulously sorted both in the vineyards and in the winery to ensure that the quality of the grapes met the estate's high standards. The focus was firmly on quality rather than quantity.

At present, the vinification is going very well, with the whites fermenting efficiently and a fairly severe settling to remove the lees, which were not of sufficient quality. The juices are fairly clear and are fermenting as usual in barrels on the basis of a whole, uncrushed harvest. The whites can be described as very pure aromatically, with good body, quite voluptuous on the palate, and good levels of acidity.

The 100% de-stemmed reds are already showing lovely colour and polyphenolic richness. They are in vats for two to three weeks of maceration. They seem round and fruity, and the tannins derived from the pips and skins are likely to be silky and round. The smell of red fruit is already wafting through the winery.

This year's charity barrel, known as the "Pièce des Présidents", will bring together three key players in the timber industry. We have been asked by the d'Harcourt family, owners of the forest estate in the Vibraye forest, to produce a very special cask that will contain an equally extraordinary wine. The barrel will be made from the wood of an oak tree that was also used to restore the spire of Notre Dame in Paris. A remaining part of this tree was entrusted to the Barraud stave mill in Charente and then to the Cadus cooperage to make the barrel.”

Ludivine Griveau

— HOSPICES DE BEAUNE WINEMAKER

Contents of the 2023 Charity Piece

— HOSPICES DE BEAUNE ESTATE

To mark the occasion, the charity coin, known as the “Pièce des Présidents”, the barrel of which was made from the wood of an oak tree used to restore the spire of Notre Dame in Paris, will be sold in aid of the **Fondation pour la Recherche Médicale (FRM)** and the **Initiative de Recherche pour une Longévité en Bonne Santé (IRLB)**

After the emotion of the Notre Dame fire on the night of April 15-16, 2019, the d'Harcourt family acts by donating 10 prestigious trees for the restoration of the nave and spire of the cathedral. Among these 220-year-old trees from the Vibraye forest, one of them measured 19 meters while builders only needed 15.5 meters. Bernard d'Harcourt decided to donate the remaining volume to the Hospices de Beaune Charity Auction.

In the hands of the same family since 1510, the private forest of Vibraye (Sarthe) has always been open to the public with the intention of preserving a high level of multifunctionality. The d'Harcourt family ensures the sustainability of this unique space through the practice of continuous covered mixed silvstry.

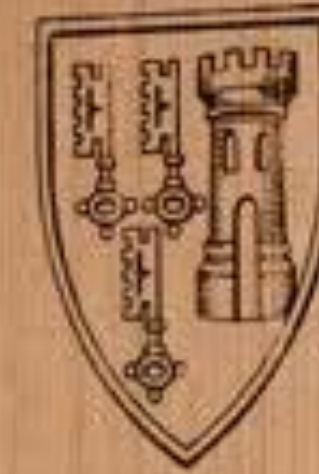
This practice aims to leave standing volume to manage light, preserving soil water reserves and thus reducing soil stress for the trees. Simultaneously, biodiversity preservation (bats, amphibians, etc.) is at the heart of the project, with the maintenance of species diversity and deadwood. This forest is the only one in its region to be part of the Natura 2000 Zone.

The bicentennial oak stave was entrusted to Barraud's cooperage, a small artisanal business located in Charente, which is celebrating its 40th year in the cooperage industry this year. Its manager, Mr. Barraud, is the fourth generation of this family-owned company specializing in wood processing.

The crafting of the barrel was carried out in the heart of Burgundy by Tonnellerie Cadus. With one foot in the forests and the other in the vineyards, the cooperage stands at the crossroads of an entire industry. Beyond preserving traditional French craftsmanship, Tonnellerie Cadus had the privilege of working with these unique oak woods, a living material that, much like the vine, requires precision and expertise to be tamed. The demands, the patience inherent to the craft, and the expertise of the entire wood industry converge in the creation of this one-of-a-kind and exceptional charity piece for the 2023 vintage.

163rd Hospices de Beaune

Hospices de Beaune



163^{ème} Vente des Vins

Pièce des Présidents

Mazis Chambertin Grand Cru 2023

Vendue au profit de



et



Hospices de Beaune aged by Albert Bichot are now recognized as some of the very best wines in the world!



INTERNATIONAL WINE CHALLENGE 2023

- 2 TROPHIES
- 5 GOLD MEDALS
- 4 SILVER MEDALS

DECANTER WORLD WINE AWARDS 2023

- PLATINUM MEDALS
- SILVER MEDALS





163rd Hospices de Beaune

RECOMMENDED BARRELS LIST

CLOS DE LA ROCHE GRAND CRU, CUVÉE CYROT CHAUDRON

A SUPERLATIVE WINE IN ITS GREATNESS AND POWER. CHIC AND EXCEPTIONAL.



HISTORY

In 1991, Clos de la Roche was the second Côte de Nuits vineyard to be acquired by the Hospices, the first having been Mazis-Chambertin, in 1976. A donation from Mr. & Mrs. Cyrot-Chaudron allowed the purchase of rows of vines at the heart of the gently sloping Grand Cru hillside between Morey-Saint-Denis and Gevrey-Chambertin. Two thirds of these vines were planted in 1972, or before. Because of the rarity and beauty of this wine, it is regularly one of the most fiercely contested Cuvées.



TASTING

Nose: mineral, almost rocky, with a touch of candied fruit.

Mouth: very compact tannins, amplitude, class. A very beautiful expression. What a length ! The minerality of La Roche will carry this wine for a very long time. Admirable.



TERROIRS

Les Froichots 0.25 ha.



FOOD MATCHING

Coq au vin, fillet steak, truffle risotto

KEY INFO

Region: Côte de Nuits
Village: Morey-Saint-Denis
Level: Grand Cru
AOC: Clos de la Roche
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



* 198,000 €

HISTORY

2016 (156th HdB) *38,000€
2014 (154th HdB) *82,800€

Buyer: Aether Wines & Spirits Pte. Ltd.



CLOS DE LA ROCHE GRAND CRU, CUVÉE GEORGES KRITTER

A SUPERLATIVE WINE IN ITS GREATNESS AND POWER. CHIC AND EXCEPTIONAL.



HISTORY

Georges Kritter was a childhood friend, and cousin, of the late André Boisseaux, and worked with him for 40 years at the head of a famous négociant-éleveur. André Boisseaux regularly bought the first lot, and the lion's share, of the Hospices de Beaune wine auction, over many decades. A legacy from Georges Kritter's widow enabled the Hospices de Beaune to purchase these Clos de La Roche vines in 1991 and to create a second cuvée on this prestigious appellation, thanks to generous benefactors.



TASTING

Nose: mineral, almost rocky, with a touch of candied fruit.

Mouth: very compact tannins, amplitude, class. A very beautiful expression. What a length ! The minerality of La Roche will carry this wine for a very long time. Admirable.



TERROIRS

Les Froichots 0.25 ha.



FOOD MATCHING

Coq au vin, fillet steak, truffle risotto

KEY INFO

Region: Côte de Nuits
Village: Morey-Saint-Denis
Level: Grand Cru
AOC: Clos de la Roche
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



* 198,000 €

HISTORY

2020 (160th HdB) *95,000 €
2016 (156th HdB) *60,500 €

Buyer: Aether Wines & Spirits Pte. Ltd.



MAZIS-CHAMBERTIN GRAND CRU, CUVÉE MADELEINE COLLIGNON

A MYTHICAL AND IMPRESSIVE TERROIR FROM THE HEART OF CÔTE DE NUITS. DENSITY AND INTENSITY.



HISTORY

This magnificent plot of Grand Cru vineyard was donated by Jean Collignon in 1976, and named in memory of his mother. The vines lie at the heart of the hillside, on the same contours as its immediate neighbour, Chambertin Clos de Bèze. Nearly 60% of this Cuvée comes from vines planted in 1947. This no doubt contributes significantly to the remarkable fruit density and structure of the wine, to its silky tannins and to its length of aftertaste, which are consistently exceptional.



TASTING

Nose: very black fruits, touches of cocoa and violet.

Mouth: voluptuous, faithful to the expression of the great Chambertin wines. We admire its depth and density as well as its quality of tannins. A wine of great persistence. Unavoidable.



TERROIRS

Mazis Hauts 1.75 ha.



FOOD MATCHING

Wild turkey, pork chops with herbs, beef tenderloin with foie gras

KEY INFO

Level: Grand Cru
AOC: Mazis-Chambertin Grand Cru
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*155,000 €

HISTORY

2021 (161st HdB) *120,000 €
2020 (160th HdB) *80,000 €
2016 (156th HdB) *38,000 €
2014 (154th HdB) *82,800 €

Buyer: Aether Wines & Spirits Pte. Ltd.





CORTON CLOS DU ROI GRAND CRU CUVÉE BARONNE DU BAÿ

A CORTON GRAND CRU FROM ONE SINGLE TERROIR. POWER AND CONTROL.



HISTORY

Baroness Du Baÿ was the daughter of Dr. Peste, a physician at the Hôtel-Dieu, who, during her lifetime, donated vineyards on the Alox-Corton hillsides, in 1924. This Cuvée has been separately vinified since 2007. It allows the unique personality of this exceptional Grand Cru terroir to be fully expressed and produces structured, distinctive and longlived wines. Over 45% of this cuvee is planted with vines aged 40 years or more, the balance being between 26 and 14 years old.



TASTING

Nose: nicely expressive on fresh fruit with a hint of spice (nutmeg)

Mouth: liveliness and depth, with freshness and length. A wine of remarkable elegance.



TERROIRS

Le Clos du Roi - 0,84 ha



FOOD MATCHING

Sweetbread, chicken in red wine sauce, steak tartare.

KEY INFO

Region: Côte de Beaune
Village: Alox-Corton
Level: Grand Cru
AOC: Corton Clos du Roi
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*44,000 €

HISTORY

2022 (162nd HdB) *42,000 €
2020 (160th HdB) *35,000 €
2015 (155th HdB) *45,500 €

Buyer: Aether Wines & Spirits Pte. Ltd.



ECHEZEAUX GRAND CRU, CUVÉE JEAN-LUC BISSEY

GENEROSITY IN ALL THE WORD'S MEANINGS. WIDE AND MAJESTIC.



HISTORY

This vineyard is a gift made in 2011 by Monsieur Jean-Luc Bissey, whose family has been cultivating vines in the region for four generations. He thus maintains the great tradition of Burgundian generosity. The vines are located in the climat of « Les Echézeaux du Dessus », where the land becomes slightly sloping, towards « Les Rouges du Bas ». They were planted by Monsieur Bissey's father after 1945. Echézeaux thus became in 2012. The third Grand Cru of the Côte de Nuits to have wines being offered for sale by the Hospices, after Mazis-Chambertin since 1976 and Clos de la roche since 1991.



TASTING

Very complex nose but which is gentle. Black fruits, cherry and dark flowers.

Mouth: beautiful maturity without any excess, roundness and fullness. Like the nose, the palate is gently indulged, the sign of great wines. Finesse in its purest form. Outstanding.



TERROIRS

Les Echezeaux du Dessus - 0,43 ha.



FOOD MATCHING

Osso bucco, chicken with mildly spiced sauce, grilled meat.

KEY INFO

Level: Grand Cru
AOC: Echezeaux Grand Cru
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*175,000 €

HISTORY

2018 (158th HdB) *65,000 €

Buyer: Aether Wines & Spirits Pte. Ltd.

CORTON BRESSANDE GRAND CRU, CUVÉE CHARLOTTE DUMAY

A HISTORICAL WINE ON LEADING TERROIRS. STRUCTURE AND ELEGANCE.



HISTORY

This gift to the Hospices was made in gothic lettering on parchment, in 1534. "For the cure and salvation of her soul," the childless Charlotte Dumay, wife of the King's Keeper of the Mint in Dijon, gave 100 ouvrées of vineyard and fallow land in the territory of Aloxe, with a house in stone. Today, this is one of the Hospices's longest-lived, most sumptuously structured wines. Corton-Renardes makes up 63% of the Cuvée, Corton-Bressandes the balance, the vines being planted on a total of 24 different sectors of the famous hillside.



TASTING

Nose: very noble (morello cherries), with a hint of coffee beans and liquorice
Very savory on the palate with floral notes, a lovely texture with mineral accents of Corton limestone.
Nice length.



TERROIRS

Corton-Renardes 1.50 ha.
Corton-Bressandes 0.97 ha.



FOOD MATCHING

Meat cooked in stew (lamb),
beautiful BBQ grilled meat,
local cheese (Epoisses)

KEY INFO

Region: Côte de Beaune
Village: Aloxe-Corton
Level: Grand Cru
AOC: Corton Grand Cru
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*50,000 €

HISTORY (CORTON GRAND CRU)

2022 (162nd HdB) *46,000 €
2017 (157th HdB) *16,500 €
2016 (156th HdB) *16,000 €

Buyer: Aether Wines & Spirits Pte. Ltd.





VOLNAY SANTENOTS 1ER CRU, CUVÉE JEHAN DE MASSOL

A HIGH LEVEL SINGLE TERROIR VOLNAY. SHINING AND SUBTLE.



HISTORY

Italian doctor Augustino Mazzoli was captivated by Beaune's beauty, so he elected to live there, and became one of the Hôtel-Dieu's first doctors, dying in 1505. One of his descendants was Jehan de Massol, a magistrate whose name was gallicized. On his death in 1669, he bequeathed his art collection, which saved the Hospices from ruin. This Cuvée consists of Premier Crus vineyards in Les Plures and Santenots. Over 30% of them were planted between 1948 and 1959, with 51% averaging 51 years of age, and the balance being over 33 years old.



TASTING

Nose of fresh raspberry, in an elegance very typical of the appellation.

Mouth: lovely finesse both in its silky tannins and its structure. Great length. Certainly an excellent representative of the Santenots premier cru.



TERROIRS

Santenots du Dessous 0.93 ha.
Santenots du Milieu 0.35ha.
Les Plures 0.26 ha.



FOOD MATCHING

Coq au vin, country-style farmer salad, slow-cooked lamb leg

KEY INFO

Region: Côte de Beaune
Village: Volnay
Level: Premier Cru
AOC: Volnay Santenots 1er
Cru Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*25,800 €

HISTORY

2022 (162nd HdB) *24,000 €
2017 (157th HdB) *16,000 €

Buyer: Aether Wines & Spirits Pte. Ltd.



BEAUNE 1ER CRU, CUVÉE DAMES HOSPITALIÈRES

A FINE BURGUNDY AND TRIBUTE TO THE SŒURS HOSPITALIÈRES. DEEP AND COMPLEX



HISTORY

Traditionally, this fine Cuvée of Beaune Premier Cru opens the sale. It is named for the lady nurses who have tended the sick of the Hospices since its foundation in 1443. Furthermore, several nurses left important legacies. These sisters originated from Saint-Omer, in northern France, and did their training at the Hospice of Valenciennes, which lies just within France's border today with Belgium. The wine is made entirely from Premiers Crus vineyards, mainly Les Bressandes (no vines being younger than 1985), La Mignotte and Les Teurons.



TASTING

Nose: very open, red fruits and eucalyptus, beautiful aromatic complexity

Palate: a rather fluid structure with enveloped tannins giving it a nice background with a slightly liquorice finish for a flagship wine of the Domaine.



TERROIRS

La Mignotte 1.13 ha.
Les Bressandes 1.07 ha.
Les Teurons 0.55 ha.



FOOD MATCHING

Sophisticated aperitif, good meal with friends and home-made cooking (duck parmentier, beef stew)

KEY INFO

Region: Côte de Beaune
Village: Beaune
Level: Premier Cru
AOC: Beaune 1er Cru
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*19,000 €

HISTORY

2020 (160th HdB) *9,000 €
2016 (156th HdB) *9,500 €

Buyer: Aether Wines & Spirits Pte. Ltd.



BEAUNE 1ER CRU, CUVÉE ROUSSEAU DESLANDES

A TYPICAL EXAMPLE OF THE WINE'S 2 TERROIRS. LIVELY AND SUAVE



HISTORY

In 1645, Antoine Rousseau and Barbe Deslandes founded the Hôpital de la Sainte-Trinité, later known as the Hospice de la Charité. It was joined to the Hôtel-Dieu to form the Hospices de Beaune at the time of the Revolution. Its rôle has evolved with time. Initially, it welcomed orphans after plague epidemics; today it is an old people's home. Les Cent Vignes with the majority of its vines dating between 1944 and 1958 is at the heart of this Cuvée (60% of the plantings). Close to Pommard, Les Montrevenots represents the balance of the Cuvée, with all its vines planted prior to 1966.



TASTING

Nose: on the restraint at this stage, small red fruits and fresh foliage.

Mouth: fairly firm tannins which will polish during aging but with good potential. A fairly fine structure with good length.



TERROIRS

Les Cent Vignes 1,06 ha.
Les Mignottes 0.42 ha.
Les Montrevenots 0.71 ha



FOOD MATCHING

Mushroom risotto, rack of lamb with a herb crust, mild-cheese

KEY INFO

Region: Côte de Beaune
Village: Beaune
Level: Premier Cru
AOC: Beaune 1er Cru
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*19,000 €

HISTORY

2019 (159th HdB) *11,000 €

Buyer: Aether Wines & Spirits Pte. Ltd.



BEAUNE 1ER CRU, CUVÉE MAURICE DROUHIN

A SUBTLE BEAUNE FROM THE HOSPICES, FULL OF HISTORY.



HISTORY

Maurice Drouhin was for many years Administrator of the Hospices de Beaune, and was then Vice-President of its administrative Commission from 1941 to 1955. At the same time, he ran the Beaune négociant-éleveur Joseph Drouhin. His generous donation of top vineyards constitutes one of the largest Cuvées of Beaune 1er Cru in the Domaine des Hospices (covering 2.69 ha.). 40% of the land lies in Les Avaux, 25% each being Champs Pimonts and Boucherottes, the balance Les Grèves.



TASTING

Nose: gradually reveals itself (red fruits)
Tannins present but without arrogance, a very digestible and well-built wine with a beautiful envelope.



TERROIRS

Les Avaux 1.08 ha.,
Les Boucherottes 0.7 ha.,
Champs Pimonts 0.66 ha.,
Les Grèves 0.26 ha.



FOOD MATCHING

Red-meat fondue, buckwheat pancakes (Brittany style!) or lasagna.

KEY INFO

Region: Côte de Beaune
Village: Beaune
Level: Premier Cru
AOC: Beaune 1er Cru
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*21,000 €

HISTORY

2018 (158th HdB) *9,000 €

Buyer: Aether Wines & Spirits Pte. Ltd.

BEAUNE 1ER CRU, CUVÉE CLOS DES AVAUX

THE ONLY CLOS CUVÉE FROM BEAUNE. DISTINCTION AND PRECISION.



HISTORY

The name Les Aaux derives from the place names Vaux or Val, designating a depression in the hillside at this spot. Before the French Revolution, these vines belonged to the Hospice de la Charité. Vineyards planted in the 1980's or older, make up 42% of the Cuvée.



TASTING

Nose: ripe fruit, blackcurrant, blackberry under the sun, a floral hint.

Mouth: it begins with finesse, continues with firm but quality tannins, and ends with a beautiful structure.



TERROIRS

Clos des Aaux 1.14 ha.



FOOD MATCHING

Caraway risotto or lightly spiced risotto. Lamb skewers or Brie de Meaux creamy cheese.

KEY INFO

Region: Côte de Beaune
Village: Beaune
Level: Premier Cru
AOC: Beaune 1er Cru
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*22,000 €

HISTORY

2018 (158th HdB) *10,000 €

Buyer: Aether Wines & Spirits Pte. Ltd.



POMMARD 1ER CRU, CUVÉE DAMES DE LA CHARITÉ

SOLID AND NOBLE WINE. POWER AND SOPHISTICATION



HISTORY

The unstinting care with which the Sisters of Charity looked after old people and orphans would alone justify their right to recognition and gratitude. In addition, many left their personal possessions to the institution. This is the most prestigious Pommard Cuvée and has been 100% Premier Cru since 2005.



TASTING

Nose: expressive fruit (wild blackberry, blackcurrant) which reveals the nobility of the wine

Mouth: tannins that are both solid and elegant. Richness and power do not come at the expense of a very good general balance. Racy!



TERROIRS

Les Rugiens 0.63 ha.
La Refène 0.31 ha.
Les Combes dessus 0.16 ha.
Les Petits Epenots 0.43 ha.



FOOD MATCHING

The generosity and intensity of this wine will match food in the same vein: grilled seafood, mushroom creamy soup, poultry with truffles.

KEY INFO

Region: Côte de Beaune
Village: Pommard
Level: Premier Cru
AOC: Pommard 1er Cru
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*24,000 €

HISTORY

2020 (160th HdB) *9,000 €
2019 (159th HdB) *13,600 €
2018 (158th HdB) *12,500 €
2017 (157th HdB) *11,500 €

Buyer: Aether Wines & Spirits Pte. Ltd.



BEAUNE 1ER CRU, CUVÉE BRUNET

A CLASSIC BUT TOO UNKNOWN CUVÉE. BALANCE AND PLEASURE.



HISTORY

This historic charity sale commemorates five centuries of generous benefaction, and many members of the Brunet family, dating back to the 1600s (5 of whom were Mayors of Beaune), are in the roll of honour. These vineyards are all Premiers Crus and superbly placed – in Bressandes, Bas des Teurons and CentVignes. 15% of the Cuvée was planted in 1999, all the rest from 1976 back to 1954.



TASTING

Nose: a lovely Pinot Noir fruit, with a touch of blackcurrant.
Classic palate, some spicy notes. A still firm wine which must be accompanied by precision during aging.



TERROIRS

Les Bressandes 0.52 ha.,
Le Bas des Teurons 0.48 ha.,
Les Cent Vignes 0.47 ha



FOOD MATCHING

The generosity and intensity of this wine will match food in the same vein: grilled seafood, mushroom creamy soup, poultry with truffles.

KEY INFO

Region: Côte de Beaune
Village: Beaune
Level: Premier Cru
AOC: Beaune 1er Cru
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



* 18,000 €

HISTORY

2021 (161st HdB) *16,000 €
2020 (160th HdB) *10,000 €



CORTON LES CHAUMES GRAND CRU, CUVÉE DOCTEUR PESTE

A MAJOR CUVÉE BORN FROM VERY NOBLE TERROIRS. AUTHENTIC AND ASSERTIVE



HISTORY

Jean-Louis Peste was a doctor at the Hospices de Beaune for 30 years in the mid-19th century. His daughter, Baroness du Baÿ, bequeathed a vast estate to the Hôtel-Dieu in his memory, in 1924. Made from 89% fully mature, or very old vines, this Cuvée comes principally (52%) from Chaumes et Voierosses, which is south and south-west-facing land. These vines were planted 4 times between 1976 and 1985. Les Bressandes, whose oldest vines date from 1940, with Les Grèves bring complexity, richness and balance to this Cuvée.



TASTING

Nose: on the reserve, hint of chlorophyll and white flowers.

Mouth: very silky tannins, well integrated and polished. A distinguished and refined wine.



TERROIRS

Chaumes 1.02 ha.,
Les Bressandes 0.95 ha.,
Les Grèves 0.12 ha.



FOOD MATCHING

The generosity and intensity of this wine will match food in the same vein: grilled seafood, mushroom creamy soup, poultry with truffles.

KEY INFO

Region: Côte de Beaune
Village: Aloxé-Corton
Level: Grand Cru
AOC: Corton Grand Cru
Grapes: Pinot Noir
Colour: Red

163RD HDB RECOMMENDED MAX HAMMER PRICE



*46,000 €

HISTORY (CORTON GRAND CRU)

2021 (161st HdB) *48,000 €
2020 (160th HdB) *32,000 €

BATARD-MONTRACHET GRAND CRU, CUVÉE DAMES DE FLANDRES

THE ICONIC WHITE GRAND CRU FROM THE HOSPICES ESTATE. SUPERLATIVE INTENSE, VIBRANT.



HISTORY

This vineyard was planted in 1974. It was acquired by the Hospices in 1989, and named after the Ladies of Flanders, in commemoration of the origins of the community of Sisters who have cared for the sick of the Hôtel-Dieu, down the centuries. The vines lie in the commune of Chassagne-Montrachet. They regularly produce a great white wine which is striking for its minerality, its length of flavour, its capacity to age and its exceptional complexity



TASTING

Nose: a wine which imposes itself and impresses from the start, with a bouquet of fleshy fruits of great aromatic complexity.

A very nicely singular structure in the mouth with a lot of relief, almost tannic. The overall balance marks a truly great wine.



TERROIRS

Bâtard-Montrachet 0.29 ha.



FOOD MATCHING

Best enjoyed on its own, almost religiously in all its splendour, or to marry with a refined cuisine that will let the wine be at the center of the stage.

KEY INFO

Region: Côte de Beaune
Village: Chassagne-Montrachet
Level: Grand Cru
AOC: Batard-Montrachet Grand Cru
Grapes: Chardonnay
Colour: White

163RD HDB RECOMMENDED MAX HAMMER PRICE



* 320,000 €

HISTORY

2016 (156th HdB) *73,000 €
2015 (155th HdB) *80,000 €
2014 (154th HdB) *76,800 €

Buyer: Aether Wines & Spirits Pte. Ltd.



CORTON CHARLEMAGNE GRAND CRU, CUVÉE FRANÇOIS DE SALINS

HISTORY IN A BOTTLE. POWER AND BALANCE.



HISTORY

The name of Salins is naturally associated with Guigone, the cofounder of the Hospices de Beaune. She had many generous benefactor descendants, of whom François de Salins was one. He was Priest and Canon of the Collegiate church of Notre Dame de Beaune, and in 1745 left his Domaine of vines in Aloxe to the Hôtel-Dieu. These vines face south and southwest. They are situated in the historic lieu-dit Le Charlemagne, running uphill from the narrow road which links Pernand with Aloxe-Corton. 58% of the vines date from a planting in 1944, with 27% from 1981, the balance from 1998.



TASTING

Nose: very present and ample, in a fresh register of limestone terroir (hawthorn, white flowers)

Mouth: on the same register. A legitimate discretion at this stage but which suggests real potential over time. Patience will be rewarded.



TERROIRS

Le Charlemagne 0.48 ha.



FOOD MATCHING

Cauliflower puree, braised fennel, sea scallops, chalky cheese (comté, parmigiano)

KEY INFO

Region: Côte de Beaune
Village: Aloxe-Corton
Level: Grand Cru
AOC: Corton Charlemagne Grand Cru
Grapes: Chardonnay
Colour: White

163RD HDB RECOMMENDED MAX HAMMER PRICE



*155,000 €

HISTORY

2019 (159th HdB) *72,000 €
2018 (158th HdB) *64,000 €
2017 (157th HdB) *45,000 €



MEURSAULT GENEVRIÈRES 1ER CRU, CUVÉE PHILIPPE LE BON

A FANTASTIC TERROIR. HIGH LEVEL 1ER CRU. POWER AND ELEGANCE.



HISTORY

This Cuvée pays homage to Philippe le Bon Duke of Burgundy (1419- 1467), who gave his backing and authority to Chancellor Nicolas Rolin, during the latter's establishment of the Hôtel-Dieu, from 1443. It is regularly one of the finest whites, and fiercely contested at auction. The Genevrières dessous section was half planted in 1978, half in 2001, with the dessus section dating from 2009



TASTING

Nose: ripe and fleshy fruits (peach in the sun), with a caressing and even powerful envelope.

Mouth: very pleasant silky texture. An intensity carried by noble bitters which continues on a long finish.



TERROIRS

Genevrières dessous 0.44 ha.
Genevrières dessus 0.13 ha.



FOOD MATCHING

Grilled lobster, cheese soufflé, veal roast, saint-nectaire cheese

KEY INFO

Region: Côte de Beaune
Village: Meursault Level: Premier Cru
AOC: Meursault Genevrières 1er Cru
Grapes: Chardonnay
Colour: White

163RD HDB RECOMMENDED MAX HAMMER PRICE



*58,500 €

HISTORY

2020 (160th HdB) *29,000 €
2017 (157th HdB) *16,000 €

Buyer: Aether Wines & Spirits Pte. Ltd.



MEURSAULT PORUSOTS 1ER CRU, CUVÉE JÉHAN HUMBLLOT

AN ANTHOLOGY TERROIR. GENEROUS AND INTENSE.



HISTORY

Jéhan Humblot was the state prosecutor and royal notary in Beaune. He donated an extensive property near Montagny to the Hôtel-Dieu, in 1600. For the first time in 2005, this Cuvée was made up entirely from the Premier Cru Growth Les Porusots. All the vines here pre-date 1975, indeed some date back to 1936 and 1953.



TASTING

Nose: yellow fruits, freshly cut white flowers with seductive little bitter notes

Mouth: marked opulence without excess, beautiful length on the finish. A premier cru worthy of its rank.



TERROIRS

Les Porusots 0.79 ha.



FOOD MATCHING

The generosity and intensity of this wine will match food in the same vein: grilled seafood, mushroom creamy soup, poultry with truffles.

KEY INFO

Region: Côte de Beaune
Village: Meursault
Level: Premier Cru
AOC: Meursault Porusots 1er Cru
Grapes: Chardonnay
Colour: White

163RD HDB RECOMMENDED MAX HAMMER PRICE



*48,000 €

HISTORY

2017 (157th HdB) *16,000 € Buyer: Aether Wines & Spirits Pte. Ltd.

MEURSAULT CHARMES 1ER CRU, CUVÉE ALBERT GRIVAUT

A SUPERB TERRIOR FROM BURGUNDY'S COTE DES BLANC. ENERGY AND HARMONY



HISTORY

Mr. and Mrs. Grivault made their gift to the Hospices in 1904, the vines being magnificently situated in Les Charmes Dessus. 38% of the plantings date from 1958, 30% from 1985, and 32% from 1997.



TASTING

Nose: "charming" with notes of almond, hint of grilled dried fruits.

Mouth: nice salinity. Still on restraint but with promising material.



TERROIRS

Les Charmes dessus 0.55 ha.



FOOD MATCHING

Spicy monkfish skewers, lobster bisque, warm grilled oysters.



KEY INFO

Region: Côte de Beaune
Village: Meursault
Level: Premier Cru
AOC: Meursault Charmes 1er Cru
Grapes: Chardonnay
Colour: White

163RD HDB RECOMMENDED MAX HAMMER PRICE



*56,000 €

HISTORY

2022 (162nd HdB) *50,000 €
2020 (160th HdB) *26,500 €

Buyer: Aether Wines & Spirits Pte. Ltd.



CORTON GRAND CRU, CUVÉE DOCTEUR PESTE

THE ONLY CORTON GRAND CRU IN WHITE AT THE HOSPICES. AUTHENTIC AND ASSERTIVE



HISTORY

Jean-Louis Peste was a doctor at the Hospices de Beaune for 30 years in the mid-19th century. His daughter, Baroness du Baÿ, bequeathed a vast estate to the Hôtel-Dieu in his memory, in 1924. Made from 89% fully mature, or very old vines, this Cuvée comes principally (52%) from Chaumes et Voierosses, which is south and south-west-facing land. These vines were planted 4 times between 1976 and 1985. Les Bressandes, whose oldest vines date from 1940, with Les Grèves bring complexity, richness and balance to this Cuvée.



TASTING

Nose: beautiful presence, discreet youthful citrus fruits

Mouth: removed, but still contained at this stage. An "original" wine worthy of its rank. A very nice introduction to the Corton hill.



TERROIRS

Chaumes,
Voierosses,
Les Grèves,
Les Bressandes



FOOD MATCHING

The wine's power deserves a cuisine on a par: beautiful grilled red meats, game or strong cheese.

KEY INFO

Region: Côte de Beaune
Village: Alox-Corton
Level: Grand Cru
AOC: Corton Grand Cru
Grapes: Chardonnay
Colour: White

163RD HDB RECOMMENDED MAX HAMMER PRICE



*57,000 €

HISTORY

2020 (160th HdB) *28,000 €

Q & A

WHY WE CHOSE THIS WINE SELECTION:

The Hospices de Beaune estate produces 50 cuvées. Alberic Bichot, the 6th generation owner of Maison Albert Bichot, has run the business since 1996 and is the great-grandson of its founder. Alain Servau, its Cellarmaster, will taste each cuvée and select a few based on their qualities and their potential to become award-winning cuvées. However, it is possible for us to bid on any other cuvée on your behalf for a minimum of one barrel (288 bottles).

WHAT DOES THE PRICE INCLUDE?

The price includes:

- The auction and the purchase of the cuvées at the auction.
- Administrative expenses and all administrative procedures connected with the Hospices (including the auctioneer's fees, licenses, etc.).
- Pick-up of the wines from the Hospices and transport to our cellars.
- Aging of the wines (12 - 18 months) in the best conditions under the supervision of our Cellarmaster.
- Analytical verifications, full responsibility for all the work, special insurance, and responsibility.
- Bottling (2), labeling (personalized label possible for a minimum of 72 bottles (3)), and packaging of the bottles in wooden crates, storage.

The price does not include transport (our prices are ex-cellar Beaune).

(2) Possibility to produce larger formats (magnums, jeroboams) at an additional cost.

(3) For a minimum of 72 bottles per cuvée, we can personalize the label for you to bear your name as the purchaser.

RESERVATION OF THE WINE:

We offer a variety of options to professional buyers with a reservation of a minimum of 72 bottles:

- You can mix and match from among the selected wines, with a minimum of 6 bottles per cuvée.
- You can concentrate on an entire barrel of one (or several) cuvée(s) within our selection.
- You are also free to choose another cuvée that we have not selected, which we will bid for on your behalf and purchase especially for you, in accordance with your budget (in this case, one or more barrels must be reserved).

TERMS AND CONDITIONS OF PAYMENT:

The following terms of payment apply to professional buyers:

- A deposit of 50% is due within one month after the auction.
- The balance will be due in June the following year.

WHAT HAPPENS AFTER THE AUCTION?

Several things can happen:

- We succeed in buying the cuvées that you reserved – perfect!
- We failed in buying the cuvées that you reserved: don't worry, you can choose from among those that we did purchase to make up for the missing bottles.

After the auction, Maison Albert Bichot will pick up the wines at the Hospices de Beaune winery and house them in our Grand Cru cellar, located beneath Maison Albert Bichot. The wines will age in perfect conditions alongside our own Grand Crus. You are welcome to come visit us and taste the wine(s) at any time during the aging process. When the wine is ready, it will be bottled at our winery. Finally, we will take care of labeling and packaging the bottles in wooden crates.

WHO IS HANDLING YOUR SHIPPING?

Aether Wines & Spirits Singapore is an exclusive partner with Maison Albert Bichot since 2014 to handle Freight, Duties, GST, handling import documents charges until they are ready for shipping in September 2025.

Terms & Conditions

Full Barrel (288 Bottles)

- Wines are sold EXW Beaune
- Prices are quoted in Euros
- The 2023 vintage will be sold en primeur (as futures)
- ***Wines are quoted before 2 years of ageing fees with Maison Albert Bichot Cellars & Auctioneer commission, Freight Charges, Duties, GST, handling & import documents charges until they are ready for shipping in September 2025.**
- A barrel of Hospices de Beaune wines represents after ageing 288 bottles, sold as default in 48 wooden cases of 6 x 75 cl bottles. You can convert your 75cl bottles in magnums (150cl) or Jeroboams (300 cl) with specific conditions detailed below. Prices and quantities are subject to confirmation from us before the order is considered as agreed.
- 2023 Incoterm: the sale is made EXWORKS BEAUNE (EXW). The buyer supports all risks, loss and damages – as soon as the goods are uplifted from Maison Albert Bichot. Albert Bichot disclaims all responsibility in case of quality spoiling during transport. Aether Wines & Spirits Pte Ltd will handle all logistic to the final destination for the buyer.
- Storage costs will automatically be added if your wine has not been shipped before the 31st of December 2025 at the rate of 0,50 Euros per bottle / per month.
- Ownership of goods: Aether Wines & Spirits Pte Ltd remains the owner of goods until full payment is collected.
- An ideal option for slower ageing conditions or as a gift. Minimum quantities below must be strictly respected for wine quality reasons.

> **Magnums (150 cl) : (75 cl bottle price x 2) + extra cost of 2 Euros** (excluding VAT) per magnum. **Minimum: 24 magnums.** Shipped in wooden cases of 3 magnums. One personalisation of label is free of charge (but not compulsory)

> **Jeroboams (300 cl) : (75 cl bottle price x 4) + extra cost of 30 Euros** (excluding VAT) per jeroboam. **Minimum: 12 jeroboams.** Shipped in individual wooden case. One personalisation of label is free of charge (but not compulsory)

> **Mathusalems (600 cl) : (75 cl bottle price x 8) + extra cost of 90 Euros** (excluding VAT) per mathusalem. Shipped in individual wooden case. One personalisation of label is free of charge (but not compulsory)



Aether
WINES & SPIRITS

Thank you.

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