



59<sup>TH</sup>

HOSPICES DE  
NUITS-SAINT-GEORGES  
WINE AUCTION

*Sunday 8 March 2020*





## NEW MOMENTUM FOR THE PRESTIGIOUS HOSPICES DE NUITS-SAINT-GEORGES WINE AUCTION

The Hospices de Nuits-Saint-Georges 2020 Wine Auction will be held on the second Sunday of March after harvest - Sunday 8 March - at the Château du Clos de Vougeot. This date has been carefully chosen so that it fits in with the Wine World's international calendar - not too close to the ProWein trade fair and as an opening event for the Grands Jours de Bourgogne Biennale. As such, this date will now be the fixed date for future editions. As well as this symbolic date, there is new momentum for the 59<sup>th</sup> edition, so that the true worth of this exceptional auction becomes evident to all.

With this in mind, a new team has been put together, including a first ever duo: auctioneer Hugues Cortot and wine expert Aymeric de Clouet.

Originally from Burgundy, 39-year-old Mr Cortot has been working as an auctioneer in Dijon for 10 years. He organises two prestigious wine sales every year, together with Mr de Clouet, who is behind some of the most impressive sales at auction in recent years. These include the legendary Tour d'Argent's cellars as well as those of Alain Delon, Lino Ventura, the Hôtel Matignon and the Drouant restaurant. Such experience makes this young and dynamic duo a major asset in restoring the Hospices de Nuits to their former glory.

The new team has decided to shake-up the very organisation of the auction to make it run more smoothly and render it more accessible to buyers from around the world. Rather than sale by candle, this dynamic new formula will include live streaming on the Internet and the sale of each lot individually.

For its 59<sup>th</sup> edition, the prestigious charity piece will be a remarkable Nuits-Saint-Georges Premier Cru "Les Didiers", cuvee Fagon, sold by subscription with proceeds going to the France Alzheimer association. (Details of how to buy the charity lot can be found on Page 4 of this press pack).





## ORGANISATION OF THE AUCTION

Tastings will be held at the Vat Room of the Domaine des Hospices de Nuits-Saint-Georges, 6 rue Henri Challand.

### *Program*

FRIDAY 6 MARCH 2020

from 9 am to noon and  
from 2.00 to 5.30 pm:  
Tastings for professionals only

SATURDAY 7 MARCH 2020

from 9 am to noon:  
Tastings for professionals only  
from 2.00 to 5.00 pm:  
Tastings for private individuals  
only / price: €10

DUNDAY 8 MARCH 2020

9.30 – 11.30 am:  
Tastings for professionals only

The official lunch will be held at Château de Clos de Vougeot at noon and will be followed by the wine auction at 2.30 pm precisely in the Grand Cellar.





## PRACTICAL INFORMATION

A system of advance registration with the Auction House has been set up to facilitate bidding and ensure the auction runs smoothly.

Sale by candle is traditional, albeit traditional, did slow bidding down significantly, and has been abandoned in favour of classic bidding.

Each lot must be paid for in full, item by item, with an option to buy one or several lots from series put together by cuvee.

As well as the hammer price, buyers are also liable for:

- Costs of 6% and 20% VAT unless an exoneration applies.
- VAT is applied to the hammer price and the costs.
- The cost of the barrel, which maintains cooperage in Burgundy, at cost price
- The cost of ageing and bottling by a Burgundy wine merchant

## HOW TO BUY HOSPICES WINES?

While the majority of buyers are professionals, individuals are also welcome at this prestigious auction. Here is a guide to purchasing a few precious bottles.

### 1 – THE CHOICE OF PROFESSIONAL MERCHANT-BUYER

The appellation can only be applied if the wine is aged and bottled by a merchant in the designated "Bourgogne Vinicole" region of production; the private buyer must therefore contact a merchant from the region. As guidance, the list of buyers from the last five years can be found on the Hospices de Nuits-Saint-Georges website ([www.hospicesdenuits.com](http://www.hospicesdenuits.com)). This list is not exhaustive, any professional exercising as a trader can take part in the auction.

### 2 – PURCHASING

The professional thus hired may provide advice as to the choice of wines depending on individual tastes and criteria. A "piece" of wine comprises approximately 288 bottles, but this investment may be shared.

### 3 – PATIENCE

The chosen professional will age the wine in the best conditions, before delivering it to the buyer. Private buyers have until 31 March to make their choice of merchant known.

## CHARITY LOT

The sale of the charity piece functions as follows:

- You must put your name down for one or more bottles of NSG 1er Cru Les Didiers, cuvee Fagon,
  - o €135 - 1 bottle
  - o €270 - 2 bottles
  - o €405 - 3 bottles
  - o €540 - 4 bottles
  - o Other amounts €..... (multiples of €135) or..... bottles.

The wine will then be aged for one year at the Hospices de Nuits-St-Georges and can be collected from April 2021, either directly from the cellar or delivered free of charge (should you be far away). The cheque should be made payable to "Trésor Public des Hospices Civils de Beaune".

- Make a donation of € ..... This is eligible for a tax deduction of 60% for companies and 66% for private individuals. The cheque should be made payable to "FRANCE ALZHEIMER".

Contact for the charity piece : Agnès CHIONO - Tél. : 03.80.62.67.03 - Email : [agnes.chiono@ch-beaune.fr](mailto:agnes.chiono@ch-beaune.fr)



# 123 PIECES UP FOR SALE

The 2019 harvest has enabled 123 barrels to be put up for auction: 121 of red wine and one- and one-half barrel of white wine.

## DETAILS OF LOTS UP FOR SALE

- Nuits-Saint-Georges 1 <sup>er</sup> cru les Murgers cuvée Guyard de Changey	2 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Corvées-Paget cuvée Saint-Laurent	3 pieces
- Nuits-Saint-Georges les Maladières- les Brulées cuvée Grangier	20 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Porrets-Saint-Georges cuvée Antide Midan	3 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Boudots cuvée Mesny de Boisseaux	2 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Didiers cuvée Fagon	8 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Vignerondes cuvée Bernarde Delesclache	15 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Rues de Chaux cuvée Camille Rodier	6 pieces
- Nuits-Saint-Georges les Lavières- les Bas de Combe cuvée Guillaume Labye	4 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Saint-Georges cuvée Georges Faiveley	5 pieces
- Gevrey-Chambertin les Champs-Chenys cuvée Irène Noblet	12 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Terres Blanches cuvée Pierre de Pême	1,5 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Didiers cuvée Cabet	8 pieces
- Nuits-Saint-Georges les Saint-Julien -les Plateaux cuvée Claude Poyen	4 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Saint-Georges cuvée des Sires de Vergy	7 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Didiers cuvée Jacques Duret	8 pieces
- Nuits-Saint-Georges les Fleurières-les Plantes au Baron cuvée des Soeurs Hospitalières	11 pieces
- Nuits-Saint-Georges 1 <sup>er</sup> cru les Terres Blanches cuvée Saint Bernard de Citeaux	3 pieces

The charity piece is a Nuits-Saint-Georges 1<sup>er</sup> Cru "Les Didiers", cuvee Fagon





# A TYPICALLY BURGUNDY STYLE 2019 VINTAGE, BY JEAN-MARC MORON, Vineyard Manager of the Hospices de Nuits-Saint-Georges

"This 2019 harvest is a dream vintage; it has given us all the balance we seek in a Burgundy, naturally."

## THE DREAM VINTAGE

The 2019 vintage at Hospices de Nuits is really a dream vintage. When we saw the grapes going by on the sorting table, we recognised at once that they were perfectly mature. The berries had not burst, they were intact. We already knew then, even before the berries fell into the vat, that we had a superb, very mature crop.

## MINIMAL INTERVENTION IN 2019

In 2019 the grapes were able to really express themselves in the vat with minimum intervention in terms of winemaking. By that I mean we did a light pump-over every day to moisten the top of the vat so that the cap didn't dry out. We knew that the quality of the grapes was such that extraction would occur naturally; the yeasts would strip the skins of their colour, their aromas and their tannins.

A smooth and elegant 2019 vintage, naturally rich in aroma, colour and tannins

For 'ripe' years like these, one must especially not force things, because to go too far would take away the smoothness and elegance that characterises this 2019 vintage. That would give it a hard, tannic edge, an over-extracted character that would create imbalance in the wines. This 2019 harvest has given us naturally all the balance we could possibly hope for. It was enough to simply accompany the grapes and yeasts in their work to create a wine rich in tannins, rich in colour and rich in aromas, but always with that silky quality.

## RESPECTING THE HIERARCHY OF THE NUIITS-SAINT-GEORGES CRUS

The terroirs were respected in 2019. We are lucky enough to have nine premier crus at the Hospices de Nuits. Tasting, already reveals notable differences between the premier crus that will make the most supple and soft wines and those which will make more concentrated ones. In this vintage the terroirs speak for themselves very early on; it's pretty impressive.



## WINE EXPERT, AYMERIC DE CLOUET'S OPINION:

"The most impressive thing is the terroir-related differences in an ensemble of remarkably high quality. Because all the major harmonies are respected here, despite the richness of these wines from this hot vintage. Tasting reveals wines that are palatable, not at all heavy, and each terroir has been able to express itself fully, from healthy grapes. The tasting is like a stroll through the appellation; each slope, each soil type is represented, rolling out its aromatic palette, expressing its typicity and asserting its identity. We clearly find ourselves looking at an exceptional vintage, which has been able to assimilate all the qualities of a sunny vintage, whilst preserving the freshness and finesse characteristic of Burgundy. "



# THE HOSPITAL AND THE DOMAINE DES HOSPICES DE NUITS-SAINT-GEORGES

It was in the 13th century, around 1270, that the Hospices de Nuits was founded, as Saint Louis IX's reign drew to a close and Robert II, Duke of Burgundy, came to power. So this hospital-vineyard actually came into existence two centuries before its illustrious neighbour, the Hospices de Beaune, which was established in 1443. Less well-known but just as prestigious, the Hospices de Nuits operates in exactly the same way, combining a functioning medical establishment with a high-quality wine-growing estate.

## THE HOSPITAL

Originally, The Hospices de Nuits-Saint-Georges Hospital was a lazaretto opened in 1270 and entirely destroyed during the civil and religious wars. In 1633, the hospital, only made up of 4 beds, moved into a modest house on the banks of the Meuzin purchased by Guillaume Labye, the King's attorney. In 1684, the location being unsuitable, it was decided to transfer the establishment, still on the banks of the Meuzin. In 1689, construction began on the current hospital under the responsibility and devotion of chaplain Antide Midan. The Saint-Laurent room furnished with 16 beds was thus created in 1692. Gradually, the clumsiness of neighboring municipalities was attached to it and a Management Committee composed of the notables of Nuits was created. Thus, financial autonomy is guaranteed, and despite the difficulties the establishment will continue to this day, in particular thanks to donations which will gradually constitute the Wine Estate. Today, the hospital is a public health establishment that has been part of the Hospices Civils de Beaune since January 1, 2016.

From December 2016 to July 2018, a new infrastructure was built with a reunification of activities on the same site. The new Saint-Laurent hospital therefore opened its doors on Tuesday, September 4, 2018 presenting all the comfort and security of a modern and adapted care and reception structure. One of the main challenges of this architectural project was to work around a common goal for all the actors of the establishment: to care for and support the elderly in the best possible way. To do this, two new buildings have been created: the first accommodating 80 beds by moving from the historic site and the second, near the winery, combining the logistical functions of laundry, kitchen, store and workshop. The cumulative surpluses of the Hospices wine-growing area made it possible to partially finance these new, more functional buildings.

## THE DOMAINE DES HOSPICES DE NUITS-SAINT-GEORGES

The estate is an integral part of the hospital with its own operational budget. Four vineyard workers are employed on a full-time basis. Some seasonal work is carried out by a viticultural contractor and around 40 extra hands are taken on during the harvest.

Covering more than 12 hectares, the Domaine des Hospices de Nuits-Saint-Georges is mainly comprised of crus of the Nuits-Saint-Georges appellation, notably six village appellations and nine Premiers Crus that cover a large part of the appellation's slopes and terroirs. This prestigious vineyard produces 18 wines, one of which is in the 'monopole' of the Nuits-Saint-Georges 1er cru "Les Didiers". The vineyard manager Jean-Marc Moron keeps a close eye on each parcel. The hospital's historic vine holdings have been built up over time, following the Burgundy tradition, thanks to numerous donations and bequests since 1633, particularly of vines since 1688, with two plots donated by Mr Hugues Perdrizet. Over the centuries these were followed by donations from local families, the most recent being the Gevrey-Chambertin "Champs-Chenys" by Mrs Irène Noblet, and parcels of Nuits by the Jeanniard family.

There are spiritual motivations for donating these vines, but also a desire to ensure a renewable income, in order to improve the conditions in which patients and the elderly are received at the hospital. This charitable impulse has continued through the centuries and its effect endures to this day, with the annual profits from the estate providing considerable support for hospital investments.

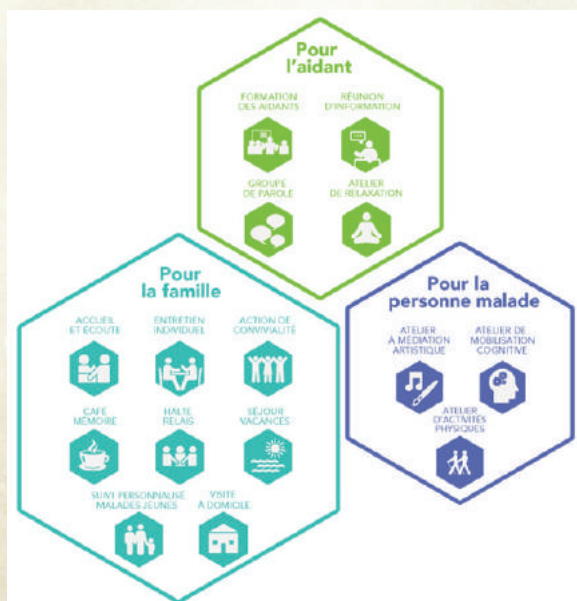
To pay tribute to the generosity of the donors, it was agreed that a charity piece should be put up for sale each year with the proceeds to be given to a humanitarian or medical cause. This year, the Nuits-Saint-Georges 1<sup>er</sup> Cru "Les Didiers", cuvee Fagon has been selected and will be auctioned in aid of the France Alzheimer Association.



# PRESENTATION OF THE PARTNER ASSOCIATION

This year, the piece will be sold in aid of the France Alzheimer Association.

## WHAT FRANCE ALZHEIMER DOES



SINCE ITS CREATION THE ORGANISATION "FRANCE ALZHEIMER AND RELATED ILLNESSES" HAS WORKED TO:

- Support families and sufferers (setting up and developing initiatives in our 99 departmental associations: support groups, psychological support, day centres and memory cafés etc.).
- Communicate on the condition and get public authorities involved (spreading documentation, lobbying activities, annual conference etc.).
- Contribute to research in medical and social sciences (providing research grants).
- Train tomorrow's caregivers, health professionals and volunteers.

## PRESENTATION OF FRANCE ALZHEIMER CÔTE-D'OR

France Alzheimer represents 250 Caregiving and Cared for Families. These are welcomed and supported through the various activities offered by the charity in the department of the Côte-d'Or.

The association has several spaces offering a welcome, information and someone to talk to in the department.

- Dijon and its suburbs: 40 new family contacts every month
- Haute Côte-d'Or
- Val de Saône
- Sud Côte-d'Or: Beaune, Nuits-St-Georges and Seurre

A team of 87 trained and committed volunteers means we are able to run a participatory operation, backed and supported by two professionals: a social worker and an administrative assistant.

Christine JOTTRAS presides over the governance of the charity, a governance in which caregivers play an important role. The charity is also supported by a number of partners, all convinced that a complementarity between health professionals, medico-social workers and the Association of Families is vital, and must be developed to provide coherent, humane and caring support for all those affected.

## FRANCE ALZHEIMER CÔTE-D'OR: A ROADMAP

### BEING AS CLOSE TO FAMILIES AS POSSIBLE TO PROVIDE BETTER SUPPORT

- Supporting requests for help: developing caregiver drop-in centres
- Meeting the needs of caregivers (developing sustainable help and support resources)
- Meeting the specific needs of sufferers (specific actions such as the "Living with Alzheimer's" program)

### MAKING OURSELVES BETTER KNOWN TO FAMILIES

- Reinforcing our presence in the Côte-d'Or and organising activities around the region such as the Bistrot Musical at Nuits-Saint-Georges.
- Developing joint actions with local figures

### DEVELOPING PARTNERSHIPS: COMPLEMENTARITY FOR THE BENEFIT OF FAMILIES

- Being identified and included in the network
- Collaborating with local projects such as the Caregiver's Café in Beaune
- Speaking up for families

ONE ALZHEIMER SUFFERER = A WHOLE FAMILY IN NEED OF HELP





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## CONTACT

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Please feel free to get in touch with us or request the catalogue for the next Hospices de Nuits-St-Georges Wine Auction which will be held on 8 March 2020.

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