





Sunday 8 November 2020

Session 1 at 11am

**A Private Single-owner
Collection of Fine Wines from
Renowned Burgundy and
Rhône Valley Domaines**

Lots 1–90

Domaine Armand Rousseau Père et Fils
Image courtesy of Great Domaines

Strauss & Co

Fine Wine Auctions



Higgs Jacobs



Roland Peens

Strauss & Co Fine Wine Auctions is a ground-breaking venture between leading South African retailer Wine Cellar, sommelier Higgs Jacobs and Strauss & Co.

It is no secret that South Africa is undergoing a fine wine renaissance. Interest in vintage South African wines is at an all-time high, especially as the country raises its profile in the local and international wine market. Clearly the time is right to elevate South Africa's finest wines, both old and new, to the same level of collectability as northern hemisphere wines, as well as professionalise their availability via a transparent auction platform.

The aim of the curated wine sale is simple: to present prospective buyers and collectors with a meticulously sourced sale of rare and esteemed South African and international wines.

The auction process offers a transparent, structured and sustainable model for affirming the status of our finest wines. We have made absolutely sure that all the wines featured in the Strauss & Co Fine Wine Auctions come with credible provenance and have been properly stored, in order to pass onto our clients the guarantee that these wines represent the pinnacle of rare, properly matured, fine wines.

Higgs Jacobs, Auction Curator and Wine Specialist

Higgs Jacobs's experience in the wine industry spans over 20 years. He started by doing harvests in Stellenbosch in 1998 and 1999, before being interrupted by a law degree from the University of Stellenbosch. He has experience on either side of the cellar door, first as winemaker's assistant, then in marketing and sales. Relocating to the UK in 2007, he cut his teeth on the wines of the world, working with highly respected wine merchants Anthony Byrne Fine Wines and Jeroboams of London, and completing studies with the Wine and Spirit Education Trust (WSET) and Court of Master Sommeliers certification.

Higgs returned to South Africa in the role of resident sommelier at the five-star Steenberg Hotel in Constantia, after which he began consulting to the industry. He is the driving force behind a variety of projects ranging from annual fine wine events and auctions, to sommelier education and competitions. Higgs is a senior judge at the International Wine Challenge (IWC) and Decanter World Wine Awards. He is a founding member and past chairman of the South African Sommelier Association (SASA), which does training and development for the profession in South Africa, as well as a member of by-laws committee of the ASI (Association de la Sommellerie Internationale), the international regulatory body for the sommelier profession.

'The application of strict criteria with regard to quality, provenance and rarity will enable collectors to buy outstanding wines with confidence, in a seamless and transparent manner.' – Higgs Jacobs

Roland Peens, Wine Specialist and Director of Wine Cellar

Studying economics at the University of Stellenbosch meant that Roland was surrounded by wine. He succumbed to its lures and, as soon as he had finished his BComm degree, he found his way into the industry. Roland worked in marketing, retail, exports and as a sommelier before joining Wine Cellar Fine Wine Merchants in 2005. As one of South Africa's foremost importers and retailers of fine wine, Wine Cellar focuses on the traditional regions of Europe as well as on South Africa's finest wines. Wine Cellar leads the industry in offering the biggest allocations of South Africa's most sought-after wines. As a cellaring operation, Wine Cellar manages the holdings of 900 clients and some 450 000 bottles, constituting arguably, the largest collection of fine wine in South Africa. Wine Cellar has also helped develop the secondary market in South Africa by identifying and brokering local and international vintage wines. Since 2018, various wine investment portfolios have been launched, adding 35 000 bottles of South African fine wine to the future secondary market.

Local and international study, as well as regular travel, have added to Roland's extensive insight into the wine world. You will find Roland at most of South Africa's top wine events, judging, learning and exploring the world of wine, forever expanding his palate. Roland has been a taster for Platter's Guide, Winemag.com and the Nederburg Auction, and participated in the world wine tasting championships in Bordeaux in 2013.

'Over the last decade we have seen a huge leap in South African fine wine, and in 2020 alone, critics have awarded three 100 point wines! Strauss & Co Fine Wine Auctions is contributing towards the development of the secondary market, as the demand for current and vintage South African wines continues to grow.' – Roland Peens

Buying Wine at Strauss & Co

Provenance definitions

Every effort is made in selecting only the very best, well-stored bottles for auction.

Producer – sourced directly from the producer's cellars

Wine Cellar – stored since release in Wine Cellar's professional cellars under optimum conditions

Private client – sourced from a private client or stored at a renowned or commercial cellar. Rigorous tasting and vetting has been performed by Higgo Jacobs and the Wine Cellar team.

Cataloguing information

1. **Descriptions** include size, vintage, provenance, background information and tasting notes from a highly regarded source, where possible.
2. **Estimates** are given for all lots and are based on recent prices achieved for comparable property, taking into account quality, condition and provenance. Estimates are exclusive of Buyer's Premium and VAT.
3. **The reserve** is a confidential figure between Strauss & Co and the seller below which a lot may not be sold. It never exceeds the lower estimate.

If your bid is successful:

All the lots you purchase will be invoiced to the name and address that appear on the registration form.

You will receive an invoice and payment instructions shortly after the sale. Please arrange payment and indicate to Sarah Jordaan via wine@straussart.co.za or +27 82 922 2594 your delivery, collection or further cellaring requirements.

How much will I pay?

If you are successful, you will pay the hammer price plus the buyer's premium of 12% for lots selling over R20 000 15% for lots selling at and below R20 000 + VAT on the buyer's premium on each lot.

Methods of payment:

- a) Electronic Transfer (EFT)
Current Account
Strauss & Co
Standard Bank: Killarney
Bank code: 007205
Current Account No: 001670891
Swift address: SBZA ZA JJ
- b) Credit cards acceptable to Strauss & Co: Mastercard, Visa and Diners Club
- c) Telegraphic Transfer (TT)
Remitter to bear all costs

Insurance

Wine Cellar covers insurance of R450 per 750ml bottle whilst under Wine Cellar management and cellaring. Full insurance on transport across South Africa is included.

Deliveries

All wine purchases are currently being stored in refrigerated, secure ideal conditions at Wine Cellar in Observatory, Cape Town. The Strauss & Co Fine Wine Auction Coordinator will be in contact with you once payment has been received to finalise options for collection, delivery or further cellaring for long or short term.

Collections

Collections can be made during office hours by prior arrangement at Wine Cellar, Unit 4, Prices Park, Nelson Road, Observatory, Western Cape, South Africa. Wine Cellar will charge successful bidders cellaring fees from 4 weeks after the sale.

Door-to-door delivery

Wine Cellar is able to assist in delivering your purchased lot/s almost anywhere in South Africa.

International delivery

For international bidders, the cost of shipment, import duties and taxes is for your own expense. Vineyard Connection can assist you with a quote. Please enquire about international shipping fees first by emailing info@vineyardconnection.co.za.

Further cellaring

Wine Cellar is able to continue cellaring your purchased lot/s at Wine Cellar, Unit

4 Prices Park, Nelson Road, Observatory, Western Cape, South Africa.

The secure underground cellars have ideal wine cellaring conditions of 13 to 14°C with 70% humidity. Clients are required to open a cellaring account with Stefan van der Merwe at stefan@winecellar.co.za. Cellaring rates are viewable on the website at www.winecellar.co.za. Clients are billed quarterly in arrears and wines can be viewed or withdrawn at any time via the website.

For more information, please visit www.straussart.co.za/strausswine or contact Sarah Jordaan via wine@straussart.co.za or +27 82 922 2594.

Storage tips and tricks

To ensure that you get the maximum enjoyment out of your purchase, it is important that these optimum cellaring conditions are continued, especially if you are considering reselling the wines in the future. Here are a few important pointers on how to store your wines correctly until you decide to open them.

Temperature – Ideal range between 12°C and 16°C. The key is avoiding fluctuations.

Darkness – Store wines in a dark space, as light ages wine prematurely.

Store wine on its side – This position keeps the liquid in touch with the cork.

Quiet – Keep free from vibrations and other movements that disturb the sediment.

Humidity – Roughly at around 70%. This prevents the cork from shrinking.

OPENING OLDER CORKS

Natural corks are a great closure for ageing wines; however, it is wise to expect a cork in an aged wine (whether white, red or fortified) to be brittle and fragile.

It is hard to predict exactly when a cork will lose its youthful vigor, a sensible rule is to handle all wines older than 10 years with care when uncorking for enjoyment. The old sweet wines can be especially tricky.

Where we were entirely doubtful of the integrity of the corks in any of the wines on auction, we re-corked them with new corks to ensure quality. Where capsules, corks and fill heights still looked satisfactory we opted not to disturb the original packaging.

If you are using a regular (screw) opener, make sure that the screw is inserted into the center of the cork, and make sure that you go deep enough, otherwise you will only pull out the top half of the cork. Pull upwards very softly and very slowly. Tools of the trade for easier opening are the prong openers, also called the 'Ah So' for when we expect really fragile corks. Generally, most corks are removed with regular bottle openers, as long as it's done slowly and carefully.

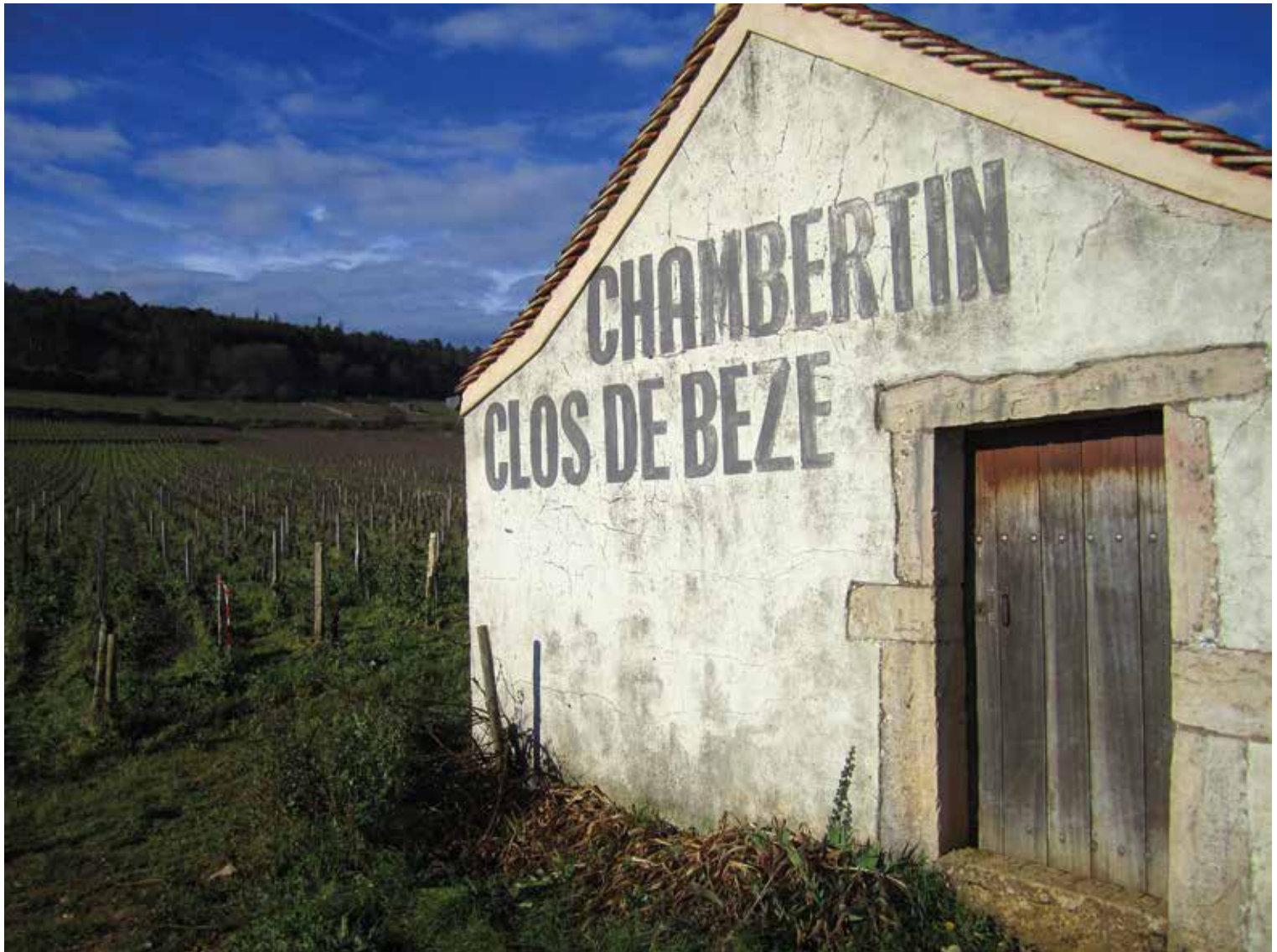
IMPORTANT

If the cork does disintegrate and a few pieces fall into the wine, this does not mean that your wine is spoilt. Simply decant the wine with a funnel and sieve, or any clean filter process that you can muster. A corked wine is a wine that has been sealed with a defective cork and can be a perfectly healthy looking cork in a young wine. Note that a brittle cork does not mean the wine is spoilt. The only proof of a wine's condition is its taste.

Many red wines and port-style wines drop a sediment. This is a harmless deposit that actually points to positive elements of more natural winemaking and less intensive filtration by the winemaker. Prevent the sediment from being poured into your glass by standing the bottle in a vertical position for a few hours before service.

Very old wines are sensitive to oxidation and should never be aerated in a decanter for as long as a younger wine. If an older red wine has been decanted for sediment, it should be served immediately thereafter.

The older a bottle of wine, the more respect it demands, but your extra care will be rewarded by the contents in the bottle.



Domaine Armand Rousseau Père et Fils Images courtesy of Great Domains

A Private Single-owner Collection of Fine Wines from Renowned Burgundy and Rhône Valley Domaines

Strauss & Co Fine Wine Auctions is honoured to offer a unique single-owner collection from a private cellar of the most hallowed wines of Burgundy and the northern Rhône.

The nineteen producers on sale include Domaine Armand Rousseau Père et Fils, Domaine Comte Georges de Vogue and Domaine de la Romanée-Conti – increasingly among the most sought-after wines in the world. Produced from small parcels of Pinot

Noir and Chardonnay, Burgundy wines date back to Roman times more than 15 centuries ago. During the middle ages, the Cistercian monks developed the complex terroir classification that defined the famous region today. Over centuries, certain vineyards have consistently produced greater wines than others, leading to the hallowed vineyards such as Chambertin, Echezeaux and Richebourg. Under the custodianship of the leading producers these wines

are able to age for many decades and have attained cult status.

The Rhône valley has a shorter history but is starting to command similar demand. We are delighted to include two legendary producers who, over the last half century, have become synonymous with the northern Rhône. Both Domaine Jamet and Augustus Clape are classically styled, historic producers that are considered one of the greatest Syrah producers in the world.



Domaine Armand Rousseau

80
Domaine Armand Rousseau
Père et Fils Chambertin 2008 –
1 bottle lot

'The 2008 Chambertin is rather delicate and almost ethereal in its seductive personality. This is another surprisingly open, expressive 2008. The tannins are elegant, while the wine's balance is simply terrific. Anticipated maturity: 2018-2038.' – Antonio Galloni, Vinous.com
 R25 000 - 30 000

82
Domaine Armand Rousseau
Père et Fils Chambertin 2010 –
1 bottle lot

'The 2010 Chambertin is exceptional for its polish and sheer elegance. Nothing in particular stands out, instead the Chambertin impresses for



its fabulous overall sense of harmony. The integration of fruit, tannin and oak is beyond impeccable. Silky tannins wrap around a finish laced with dark red berries, licorice and sweet spices. Anticipated maturity: 2025-2050.' – Antonio Galloni, Vinous.com
 R38 000 - 60 000

73
Domaine Armand Rousseau
Père et Fils Clos de la Roche
2007 – 2 bottle lot

'Pretty cherry and strawberry aromas and flavors are accented by spice from the oak in this silky red, which has plenty of tannins for support, with bright acidity that keeps it all lively and persistent through the finish. Best from 2013 through 2023.' – Bruce Sanderson, Wine Spectator
 R16 000 - 22 000

75
Domaine Armand Rousseau
Père et Fils Gevrey-Chambertin
1er Cru Clos Saint Jacques
2007-2010 – 4 bottle lot

2007
'Drunk from double-magnum, Rousseau's 2007 Gevrey-Chambertin 1er Cru Clos Saint-Jacques is showing very well, bursting from the glass with an expressive bouquet of raspberries, red plums, raw cocoa, peonies, sweet soil tones and spicy new oak. Medium to full-bodied, supple and charming, it's an open-knit, expressive wine, its ample core of fruit framed by succulent acids and melting tannins. It's drinking very well already.' – William Kelley, Wine Advocate

Domaine Armand Rousseau Père et Fils

Armand Rousseau is one of Burgundy's greatest domaines offering a deep history of prestigious vineyards and pinnacle wines. The domaine has been family run ever since its inception in the early 20th century and was one of the first producers to estate-bottle its own wines in the 1930s. By acquiring new plots of grands crus and other noble old vines, Rousseau has steadily increased its enviable status in the Gevrey-Chambertin commune and Burgundy at large.

Armand's son Charles, who trained as a lawyer, put aside his legal

aspirations and joined his father in 1945. Armand passed away unexpectedly in 1959. Charles' son Eric joined the team in 1982 and Armand's great-granddaughter Cyrielle, who came to South Africa in 2017, started working for the domaine in 2012. The prestigious baton is being passed securely down from one generation to the next.

Domaine Armand Rousseau Père et Fils combines modern techniques such as green harvesting and leaf removal with organic viticulture and minimal intervention in the cellar. The resultant wines are elegant and richly layered with a genuine expression of terroir and a signature Rousseau fingerprint. They offer a refreshing lack of pretence, even though the domaine produces some of the finest and rarest wines in the world.



2008
'The 2008 Gevrey-Chambertin Clos St. Jacques is an unusually warm, pliant 2008. The use of 80% new barrels here undoubtedly contributes to the wine's open, generous expression of fruit. The Clos St. Jacques is a beautiful wine, even at this early stage. Anticipated maturity: 2018-2038.' – Antonio Galloni, Vinous.com

2009
'The 2009 Clos St. Jacques is a rich, deeply pitched wine built on a serious core of dark red fruit, menthol, spices and licorice. Readers won't find much of the early appeal of 2009 here, rather this is a wine built for the cellar. Layers of flavor build to a huge finish

supported by considerable tannin. This intense, powerful wine is going to require quite a bit of patience. Anticipated maturity: 2019-2029.' – Antonio Galloni, Vinous.com

2010
'The 2010 Gevrey-Chambertin Clos St. Jacques flows across the palate with fabulous depth and richness. Dark red fruit, licorice, smoke and exotic spices all come together in the glass, while the intensity of the fruit covers every corner of the palate. This huge, powerful wine will require considerable patience, but it is impeccable, not to mention stunning in its beauty. Anticipated maturity: 2025-2045.' – Antonio Galloni, Vinous.com
 R55 000 - 75 000



Domaine Dujac Cellar Images courtesy of Great Domaines



Domaine Dujac

The domaine was founded by Jacques Seysses, the son of a wealthy biscuit manufacturer, who bought the struggling 4.5ha Domaine Marcel Graillet in 1967. He renamed it Domaine du Jacques, which evolved into Dujac – a playful moniker.

Seysses, in contrast to typical Burgundian vignerons, was a well-travelled, multilingual gourmet with a sophisticated palate. He developed the domaine under the tutelage of his father, Louis, who was president of the Club des Cent, a fraternity of wine and food lovers. Thanks to his father's connections, Jacques managed to

place his wines in some of France's best restaurants. In 1973, Rosalind Boswell came from California for the 1973 harvest and never left. Jacques and Rosalind now have three sons, Jeremy, Alec and Paul. Jeremy, Alec and Jeremy's wife, Diana, who is a trained oenologist, are all involved in the running of the domaine.

The domaine has holdings of up to 14.5 hectares and cultivates 18.5 hectares in total. As parcels of vineyard have become available, the domaine has expanded and boasts some of the most exceptional holdings in the area, such as the grands crus of Echézeaux, Bonnes-Mares, Clos St. Denis, Romanée-St-Vivant, Charmes-Chambertin and Clos de la Roche.

Dujac stopped using herbicides in the early 1990s and invests the better part of the domaine's time and energy in the vineyards. Dujac aims for elegance, finesse, complexity and charm ahead of alcohol and tannic structure. They prefer to keep their wines unfiltered and shy away from any fining. The deftest of touches are applied in the winemaking process and Dujac often prefers the stems to be included in the fermentation.

The wines from this domaine possess beautiful aromatics, firm structure and the potential to age over long periods of time. The quality of the seven parcels of grands crus vineyards testify to this being one of the leading domaines in Burgundy.

65

**Domaine Dujac Bonnes-Mares
2009 – 1 bottle lot**

'The 2009 Bonnes-Mares is cool, implosive and totally reticent. In other words, classic young Bonnes-Mares. Sweet red cherries, flowers and mint sit on a bright, sinewy frame that gradually relaxes just enough to release the wine's potential. There is more than enough verve and structure to support several decades of fine drinking. Today the blend of Dujac's holdings in Bonnes-Mares is approximately equally divided between terres rouges and terres blanches. Anticipated maturity: 2024-2044.' – Antonio Galloni, Vinous.com
R14 000 - 18 000

61

**Domaine Dujac Clos Saint
Denis 2007-2009 – 3 bottle lot**

2007

'Black tea on the nose; a stony background on the palate; and palate inflections of ginger and rhubarb all offer counterpoint to an almost raspberry syrup-like sweetness of fruit as well as a vanillin overlay in the Dujac 2007 Clos St. Denis. While this might sound like the recipe for yet another bifurcated wine of its vintage, somehow the whole Gestalt works. The combination of relative delicacy with intensity of flavor; tenderness of texture with a focused if elusive sense of minerality; and satisfying primary juiciness all suggest a wine as worth revisiting 4-5 years from now as it is a delight today. "It's a quintessential Dujac wine," says Seysses, more or less summarizing my impressions. It should be worth following for close to a decade.' – David Schildknecht, Wine Advocate

2008

'The 2008 Clos St. Denis emerges from the glass with layers of fruit. This is an especially round, generous wine for the vintage. The Clos St. Denis has plenty of underlying structure to support the fruit and also allow for significant aging. The finish lingers on the palate for what seems like an eternity. The qualities of the vineyard as seen through the lens of the year come through loud and clear in this profound Burgundy. Anticipated maturity: 2018-2033.' – Antonio Galloni, Vinous.com

2009

'The 2009 Clos St. Denis initially comes across as big and powerful. The wine finds a more feminine side of its personality with time in the glass. Despite its deceptively mid-weight body, the 2009 has plenty of underlying structure and ideally needs to be cellared for at least a few years. The Clos St. Denis is the epitome of weightless elegance. Dark raspberries, flowers and sweet spices wrap around the eternal finish. Anticipated maturity: 2019-2039.' – Antonio Galloni, Vinous.com
R32 000 - 40 000

68

**Domaine Dujac Echezeaux
2007-2010 – 4 bottle lot**

2007

'Pomegranate and red raspberry set the tart, bright, yet ripe themes for Dujac's 2007 Echezeaux, with vanilla, ginger spice, sage-like pungency, and cherry pit piquancy lending stimulating complexity to fruit of surprisingly liqueur-like sweetness and creaminess of texture, yet strongly lingering brightness. This is so ravishing now there's no need to wait, but I would not be surprised to see it continue on excellent behavior for another 4-6 years.' – David Schildknecht, Wine Advocate

2008

'Dujac's 2008 Echezeaux displays a cool, aloof flavor personality, featuring lightly-cooked yet somehow crisp-edged red fruits, high-toned herbs, and elusive suggestions of salt and peat. These traits are beautifully complimented by subtly soothing creaminess of texture and tannic tenderness for a very Dujac-typical performance. Ravishingly long and refined, this represents a sort of alter ego to the collection's Malconsorts, yet possessed of its own vibrant inner-energy. Look for a dozen years' pleasure and intrigue.' – David Schildknecht, Wine Advocate

2009

'The 2009 Echezeaux is another inward wine. With time in the glass, some of the layers of fruit begin to flesh out, showing the depth I sensed when I tasted the wine from barrel. There is plenty of elegance and finesse, although today the 2010 appears to be more promising by a touch. Anticipated maturity: 2017-2039.' – Antonio Galloni, Vinous.com

2010

'The 2010 Echezeaux fleshes out beautifully on the palate with layers of seamless, totally integrated fruit. All of the elements meld together with supreme grace, making it hard to pick out the specific components. A deep, implosive finish laced with dark fruit, cassis, spices and minerals shows the palate. This is a fabulous young wine. Anticipated maturity: 2020-2040.' – Antonio Galloni, Vinous.com
R 38 000 - 50 000

60

**Domaine Dujac Vosne-
Romanée 1er Cru Aux
Malconsorts 2008 –
3 bottle lot**

'The 2008 Vosne-Romanée Aux Malconsorts blossoms with endless layers of dark fruit. This is a totally sensual, enveloping wine graced with finesse, class and elegance. The Malconsorts is a pretty open 2008, but it will be even better in another few years' time. Anticipated maturity: 2016-2028.' – Antonio Galloni, Vinous.com
R25 000 - 35 000





Domaine Jean-Marie Fourier Images courtesy of Great Domaines

Domaine Jean-Marie Fourier

Domaine Jean-Marie Fourier is owned and run by Jean-Marie who took over from his father in 1994, who had, in turn, trained with the legendary Henri Jayer in Vosne-Romanée. Jean-Marie's vision and talents have enabled him to turn the estate around completely. This was during the challenging time for Burgundy when the trend was to follow the over-extraction wave that pleased the likes of wine authority Robert Parker.

Jean-Marie is assisted by his wife Vicki and the domaine now owns 10 hectares of vines spread across the commune of Gevrey-Chambertin, with small plots of vines in other villages. The impeccably tended vines range from 70 to 100 years in age and *sélection massale* is the only method used to replace any when necessary. Respect for terroir is paramount and therefore spraying of the vineyards is kept to an absolute minimum and the use of herbicides is avoided entirely.

Today, Domaine Jean-Marie Fourier enjoys a cult following in Burgundy, offering a legacy of fine, elegant, terroir-driven wines.





17
Domaine Jean-Marie Fourier
Gevrey-Chambertin 1er Cru Clos
Saint Jacques – 2 bottle lot

2010

'The 2010 Gevrey-Chambertin Clos St. Jacques comes across as quite feminine in this vintage. Graphite, dark red berries, plums and licorice are all woven together gracefully in this expressive, impeccable wine. The tannins show a satin-like finesse that is striking. Anticipated maturity: 2020-2030.' – Antonio Galloni, Vinous.com

2011

'The 2011 Gevrey-Chambertin 1er Cru Clos Saint Jacques, has a very reduced nose at first and required vigorous aeration. There is a herbaceous and stem-like element that I had not noticed in previous bottles, before the wild berry and gamy scents emerge. The quality is really delivered on the palate: here there is the purity, the fineness of the tannin, the symmetry and precision we come to expect from both Fourier and Clos Saint Jacques. It still requires another couple of years in bottle and I would not ascribe profundity to it. But there is something enigmatic and intriguing about this Clos Saint Jacques that impels me to plot its evolution.' – Neal Martin, Wine Advocate

R18 000 - 25 000



15
Domaine Jean-Marie Fourier
Gevrey-Chambertin 1er Cru La
Combe Aux Moines VV – 4 bottle
lot (1 x 2009; 1 x 2010; 2 x 2011)

2009

'Soft floral notes add nuance and breadth to the ripe and pretty red berry fruit and earth aromas that precede the powerful, concentrated and focused middle weight plus flavors that culminate in a balanced, focused and beautifully precise and mildly austere finish. This displays plenty of underlying tension and there is a lovely sense of overall harmony here.' – Allen Meadows Burghound.com

2010

'A slightly riper though still extremely fresh nose features notes of plum and dark berry fruit liqueur aromas that complement the equally ripe and velvety full-bodied flavors that brim with both minerality and plenty of dry extract that coats the mouth. Despite the seductive texture the overall impression is that this understated effort is both very serious and notably austere, indeed this is a classic Combe Aux Moines that is built to age. In a word, superb.' – Allen Meadows Burghound.com

2011

'Soft but not invisible wood weaves through the beautifully well-layered and relatively high-toned red berry, plum, wet stone and sauvage scents. There is an appealing texture to the lush, indeed even opulent medium weight plus flavors that display a subtle

minerality on the precise, firm and impressively persistent finish. This is a big but not especially rustic or muscular Combe Aux Moines.' – Allen Meadows Burghound.com
 R18 000 - 22 000

16
Domaine Jean-Marie Fourier
Gevrey-Chambertin 1er Cru Les
Cherbaudes VV – 4 bottle lot

2010

'This is ripe yet quite cool and airy with its ultra-pure blend of red currant, plum and violet aromas. There is plenty of pungent Gevrey style earth on the seductive and strikingly refined medium-bodied flavors that are also supported by impressive mature tannins that are pushed to the background by the copious amount of dry extract. I very much like the delivery as the tannins are quite finely grained though dense and the overall sense of harmony is entirely beguiling.' – Allen Meadows Burghound.com

2011

'An attractively fresh and layered nose of both red and dark pinot fruit is laced with plenty of pungent Gevrey-style earth, humus and underbrush notes. There is a touch of the savage to the bigger and more powerful flavors that display fine complexity but not nearly the finesse. I do like the richness and this too should repay up to a decade of cellar time.' – Allen Meadows Burghound.com

R15 000 - 20 000



Domaine Jamet

Domaine Jamet was founded in 1950 by Joseph Jamet and in 1976, his son, Jean-Paul began making wine alongside his father. Jean-Paul was instrumental in transforming the northern Rhône from subsistence farming to one of the greatest wine regions in the world. As one of the first to bottle their own wines and focus on quality, Jamet has remained staunchly traditional in a changing era of ripe, heavily oaked wines.

Domaine Jamet owns some of the finest vineyards in the northern Rhône and their flagship Côte-Rôtie is a blend of more than 20 parcels from this hallowed 'roasted slope'.

After 40 vintages, the next generation, Loïc Jamet, is taking over the winemaking duties. But don't expect big changes to the classically styled wines, as the tradition runs deep! The Jamet's produce long-ageing, whole-bunch Syrahs which remain profound and authentic renditions of Côte-Rôtie.

52 Domaine Jamet Côte-Rôtie 2005-2008 – 6 bottle lot

2005
'Jamet's 2005 Côte-Rôtie is still tight and backwards, with almost no evolution in its blackberry, bouquet garni, violets and

olive-scented bouquet. Medium-bodied, fresh, pure and lively, with bright acidity and notable tannin, give bottles another 3-4 years of bottle age and enjoy over the following decade.' – Jeb Dunnuck, Wine Advocate

2006
'Jean-Paul told me that 2006 was "a complex vintage to get even ripeness" and went on to say he "waited and waited to get ripe tannins." He produced an outstanding wine and his 2006 Côte-Rôtie is more elegant than the '09 and offers up pretty aromas and flavors of spice, smoked meats, pepper, currants and licorice. Medium to full-bodied, with bright acidity and fine tannin, it doesn't have the depth of top vintage, but is charming, silky and drinking beautifully.' – Jeb Dunnuck, Wine Advocate

2007
'As with most producers' 2007 Côte-Rôtie, this cuvee is difficult to judge. It was a challenging year with abundant hail damage, and horrible weather in August, but September turned things around for the better producers. This offering, which was aged in a combination of small barrels and demi-muids, exhibits a dark ruby/purple-tinged color, aromas of ground pepper and green vegetables, decent, medium-bodied, concentrated flavors, but little ripeness or depth.' – Robert Parker, Wine Advocate

2008
'Tasting through both cuvees of Jamet's 2008 Côte-Rôtie showed the 2008 Côte-

Rôtie regular bottling to be herbaceous, tannic, austere and tough to grasp. It possesses a dark ruby color as well as some raspberry and herbal fruit, but it comes across as sinewy and astringent.'
– Robert Parker, Wine Advocate

R20 000 - 25 000

51 Domaine Jamet Côte-Rôtie 2009 – 6 bottle lot

'Possessing more stuffing than the '12 (but maybe not its purity and seamlessness), the 2009 Côte-Rôtie offers tons of cassis, black raspberry, incense, peppery herbs and violets in a ripe, full-bodied, richly textured style. It shows the warmth of the vintage, yet still has plenty of Côte-Rôtie flair. Although, those craving the more perfumed, elegant side to Côte-Rôtie will need to give this another 5-7 years in the cellar as it's showing mostly fruit at the moment.' – Jeb Dunnuck, Wine Advocate

R20 000 - 28 000

50 Domaine Jamet Côte-Rôtie 2010 – 6 bottle lot

'Opaque purple. Heady aromas of red and dark berry preserves, potpourri, incense and Asian spices, with a bright mineral accent. Stains the palate with intense black raspberry, blueberry and candied violet flavors and becomes sweeter with air. Rich but lively, with superb finishing clarity, fully integrated tannins and lingering spice and floral notes. This wine's blend of power and finesse is remarkable; it was still in barrel when I tasted it in early November, 2012.'
– Josh Reynolds Vinous.com

R28 000 - 38 000

49 Domaine Jamet Côte-Rôtie 2011 – 6 bottle lot

'Looking at the 2011s from bottle, the straight Côte-Rôtie is a knockout effort that has soaring aromas of underbrush, herbed game, green coffee beans and white pepper to go with black cherry and blackberry-styled fruit. Medium to full-bodied, textured and layered, with fantastic precision and focus in the vintage, it should continue to shine through 2026.' – Jeb Dunnuck, Wine Advocate

R16 000 - 18 000



Wine List 750 ml per bottle

Lot	Description	Quantity	Estimates	Lot	Description	Quantity	Estimates
1	Domaine Alain Hudelot-Noellat; <i>Vosne-Romanée</i> , 2014	6 (1 x 6)	R8 000 - 10 000	21	Domaine Ghislaine Barthod; <i>Chambolle-Musigny 1er Cru Les Cras</i> , 2009	6 (1 x 6)	R28 000 - 38 000
2	Domaine Alain Hudelot-Noellat; <i>Vosne-Romanée 1er Les Suchots</i> , 2010	6 (1 x 6)	R22 000 - 30 000	22	Domaine Comte Georges de Vogue; <i>Chambolle-Musigny</i> , 2008 2009 2010	1 (1 x 1) 2 (1 x 2) 1 (1 x 1)	R14 000 - 18 000
3	Domaine Alain Hudelot-Noellat; <i>Vosne-Romanée 1er Cru Les Beaux Monts</i> , 2010	6 (1 x 6)	R22 000 - 32 000	23	Domaine Comte Georges de Vogue; <i>Chambolle-Musigny 1er</i> , 2008 2009	1 (1 x 1) 2 (1 x 2)	R12 000 - 16 000
4	Domaine Alain Hudelot-Noellat; <i>Vosne-Romanée 1er Cru Les Beaux Monts</i> , 2008	3 (1 x 3)	R11 000 - 14 000	24	Domaine Comte Georges de Vogue; <i>Bonnes-Mares Grand Cru</i> , 2008-2010	3 (3 x 1)	R20 000 - 28 000
5	Domaine Alain Hudelot-Noellat; <i>Clos de Vougeot</i> 2010 <i>Nuits-Saint-Georges 1er Cru Les Murgers</i> , 2010 <i>Vougeots 1er Les Petits Vougeot</i> , 2010 <i>Vosne-Romanée</i> , 2010	1 (1 x 1) 2 (1 x 2) 2 (1 x 2) 2 (1 x 2)	R14 000 - 18 000	25	Domaine Comte Georges de Vogue; <i>Chambolle-Musigny 1er Les Amoureuses</i> , 2009	1 (1 x 1)	R12 000 - 16 000
6	Domaine Alain Hudelot-Noellat; <i>Richebourg</i> , 2010	1 (1 x 1)	R15 000 - 20 000	26	Domaine Comte Georges de Vogue; <i>Musigny</i> , 2008	1 (1 x 1)	R10 000 - 14 000
7	Domaine Alain Hudelot-Noellat; <i>Richebourg</i> , 2008	3 (1 x 3)	R28 000 - 38 000	27	Domaine Comte Georges de Vogue; <i>Musigny</i> , 2009	2 (1 x 2)	R20 000 - 28 000
8	Domaine Auguste Clape; <i>Cornas Renaissance</i> , 2009 2010 2011	4 (1 x 4) 2 (1 x 2) 2 (1 x 2)	R14 000 - 18 000	28	Domaine Comte Georges de Vogue; <i>Musigny</i> , 2010	2 (1 x 2)	R25 000 - 35 000
9	Domaine Auguste Clape; <i>Cornas</i> , 2011	3 (1 x 3)	R6 000 - 8 000	29	Domaine Henri Gouges; <i>Nuits-Saint-Georges 1er Cru Clos des Porrets & 1er Cru Le Pruliers</i> , 2011	6 (2 x 3)	R8 000 - 10 000
10	Domaine Auguste Clape; <i>Cornas</i> , 2010	3 (1 x 3)	R16 000 - 22 000	30	Domaine Henri Gouges; <i>Nuits-Saint-Georges 1er Cru Clos des Porrets & 1er Cru Les Vaucrains</i> , 2010	4 (2 x 2)	R8 000 - 10 000
11	Domaine Auguste Clape; <i>Cornas</i> , 2009	3 (1 x 3)	R11 000 - 15 000	31	Domaine Henri Gouges; <i>Nuits-Saint-Georges & Nuits-Saint-Georges 1er Cru Les Vaucrains</i> , 2009	4 (2 x 2)	R6 000 - 8 000
12	Domaine Bonneau du Martray; <i>Corton-Charlemagne</i> , 2010-2015	6 (6 x 1)	R20 000 - 25 000	32	Domaine Jacques-Frédéric Mugnier; <i>Nuits-Saint-Georges 1er Clos de La Marechale</i> , 2010	3 (1 x 3)	R7 000 - 9 000
13	Domaine du Comte Liger-Belair; <i>Vosne-Romanée 1er Aux Reignot</i> , 2008	2 (1 x 2)	R30 000 - 45 000	33	Domaine Jacques-Frédéric Mugnier; <i>Nuits-Saint-Georges 1er Clos de La Marechale</i> , 2009	6 (1 x 6)	R14 000 - 18 000
14	Domaine Jean-Marie Fourrier; <i>Chambolle-Musigny 1er Les Gruenchers VV</i> , 2009-2011	6 (3 x 2)	R22 000 - 28 000	34	Domaine Jacques-Frédéric Mugnier; <i>Nuits-Saint-Georges 1er Clos de La Marechale</i> , 2005	2 (1 x 2)	R4 500 - 5 800
15	Domaine Jean-Marie Fourrier; <i>Gevrey-Chambertin 1er Cru La Combe Aux Moines VV</i> , 2009 2010 2011	1 (1 x 1) 1 (1 x 1) 2 (1 x 2)	R18 000 - 22 000	35	Domaine Marquis d'Angerville; <i>Pommard 1er Cru Combes-Dessus</i> , 2010	1 (1 x 1)	R2 500 - 3 000
16	Domaine Jean-Marie Fourrier; <i>Gevrey-Chambertin 1er Cru Les Cherbaudes VV</i> , 2010-2011	4 (2 x 2)	R15 000 - 20 000	36	Domaine Marquis d'Angerville; <i>Volnay 1er Cru Cos Des Ducs</i> , 2009-2010	4 (2 x 2)	R20 000 - 28 000
17	Domaine Jean-Marie Fourrier; <i>Gevrey-Chambertin 1er Cru Clos Saint Jacques</i> , 2009	2 (1 x 2)	R18 000 - 25 000	37	Domaine Méo-Camuzet; <i>Vosne-Romanée 1er Cru Les Chaumes</i> , 2008	2 (1 x 2)	R8 000 - 11 000
18	Domaine Jean-Marie Fourrier; <i>Gevrey-Chambertin 1er Cru Clos Saint Jacques</i> , 2010 2011	2 (1 x 2) 3 (1 x 3)	R38 000 - 55 000	38	Domaine Méo-Camuzet; <i>Clos de Vougeot Pres le Cellier, Vosne-Romanée 1er Aux Brulees, Vosne-Romanée 1er Cru Les Chaumes</i> , 2009	6 (3 x 2)	R32 000 - 45 000
19	Domaine Ghislaine Barthod; <i>Chambolle-Musigny & Chambolle-Musigny 1er Cru Les Cras</i> , 2010	6 (2 x 3)	R20 000 - 28 000	39	Domaine Méo-Camuzet; <i>Clos de Vougeot Pres le Cellier, Vosne-Romanée 1er Aux Brulees, Vosne-Romanée 1er Cru Les Chaumes</i> , 2009	1 (1 x 1) 2 (1 x 2) 2 (1 x 2)	R38 000 - 50 000
20	Domaine Ghislaine Barthod; <i>Chambolle-Musigny 1er Cru Les Cras</i> , 2008	6 (1 x 6)	R22 000 - 25 000	40	Domaine de la Romanée Conti; <i>Echezeaux</i> , 2014	1 (1 x 1)	R25 000 - 35 000
				41	Domaine de la Romanée Conti; <i>Echezeaux</i> , 2015	1 (1 x 1)	R28 000 - 40 000

Lot	Description	Quantity	Estimates
42	Domaine Trapet Père et Fils; <i>Chambertin</i> , 2007-2008	2 (2 x 1)	R10 000 - 14 000
43	Domaine Trapet Père et Fils; <i>Chambertin</i> , 2009-2010	2 (2 x 1)	R16 000 - 22 000
44	Domaine Robert Chevillon; <i>Nuits-Saint-Georges 1er Cru Les Saint-Georges</i> , 2008	1 (1 x 1)	R2 500 - 3 500
45	Domaine Robert Chevillon; <i>Nuits-Saint-Georges 1er Cru Les Cailles</i> , 2009 <i>Nuits-Saint-Georges 1er Cru Les Perrieres</i> , 2009 <i>Nuits-Saint-Georges 1er Cru Les Vaucrains</i> , 2009	1 (1 x 1) 2 (1 x 2) 2 (1 x 2)	R11 000 - 14 000
46	Domaine Robert Chevillon; <i>Nuits-Saint-Georges 1er Cru Les Caille</i> , 2010 <i>Nuits-Saint-Georges 1er Cru Les Perrieres</i> , 2010 <i>Nuits-Saint-Georges 1er Cru Les Vaucrains</i> , 2010	2 (1 x 2) 2 (1 x 2) 2 (1 x 2)	R16 000 - 20 000
47	Domaine Robert Chevillon; <i>Nuits-Saint-Georges 1er Cru Les Cailles</i> , 2011 <i>Nuits-Saint-Georges 1er Cru Les Perrieres</i> , 2011 <i>Nuits-Saint-Georges 1er Cru Les Saint-George</i> , 2011 <i>Nuits-Saint-Georges 1er Cru Les Vaucrains</i> , 2011 <i>Nuits-Saint-Georges 1er Cru Les Bousselots</i> , 2011	1 (1 x 1) 1 (1 x 1) 1 (1 x 1) 1 (1 x 1) 1 (1 x 1)	R9 000 - 12 000
48	Domaine Jayer-Gilles; <i>Echezeaux du Dessus</i> , 2009	3 (1 x 3)	R12 000 - 18 000
49	Domaine Jamet; <i>Côte-Rôtie</i> , 2011	6 (1 x 6)	R16 000 - 18 000
50	Domaine Jamet; <i>Côte-Rôtie</i> , 2010	6 (1 x 6)	R28 000 - 38 000
51	Domaine Jamet; <i>Côte-Rôtie</i> , 2009	6 (1 x 6)	R20 000 - 28 000
52	Domaine Jamet; <i>Côte-Rôtie</i> , 2005 2006 2007 2008	1 (1 x 1) 1 (1 x 1) 2 (1 x 2) 2 (1 x 2)	R20 000 - 25 000
53	Domaine Jean Grivot; <i>Vosne-Romanée 1er Cru Les Rouges</i> , 2008	2 (1 x 2)	R5 000 - 6 000
54	Domaine Jean Grivot; <i>Vosne-Romanée Bossieres</i> , 2008-2010	6 (3 x 2)	R14 000 - 18 000
55	Domaine Jean Grivot; <i>Clos de Vougeot</i> , 2008-2010	3 (1 x 3)	R10 000 - 12 000
56	Domaine Dujac; <i>Gevrey Chambertin 1er Cru Aux Combottes</i> , 2007 2008 2009 2010	1 (1 x 1) 1 (1 x 1) 2 (1 x 2) 1 (1 x 1)	R22 000 - 28 000
57	Domaine Dujac; <i>Vosne-Romanée 1er Cru Les Beaux Monts</i> , 2008 2009	3 (1 x 3) 2 (1 x 2)	R22 000 - 30 000
58	Domaine Dujac; <i>Vosne-Romanée 1er Cru Aux Malconsorts</i> , 2010	2 (1 x 2)	R18 000 - 25 000
59	Domaine Dujac; <i>Vosne-Romanée 1er Cru Aux Malconsorts</i> , 2009	3 (1 x 3)	R24 000 - 32 000

Lot	Description	Quantity	Estimates
60	Domaine Dujac; <i>Vosne-Romanée 1er Cru Aux Malconsorts</i> , 2008	3 (1 x 3)	R25 000 - 35 000
61	Domaine Dujac; <i>Clos Saint Denis</i> , 2007-2009	3 (1 x 3)	R32 000 - 42 000
62	Domaine Dujac; <i>Clos de la Roche</i> , 2009	2 (1 x 2)	R20 000 - 28 000
63	Domaine Dujac; <i>Clos de la Roche</i> , 2008	2 (1 x 2)	R18 000 - 25 000
64	Domaine Dujac; <i>Clos de la Roche</i> , 2007	1 (1 x 1)	R9 000 - 12 000
65	Domaine Dujac; <i>Bonnes-Mares</i> , 2009	1 (1 x 1)	R14 000 - 18 000
66	Domaine Dujac; <i>Bonnes-Mares</i> , 2008	1 (1 x 1)	R11 000 - 14 000
67	Domaine Dujac; <i>Bonnes-Mares</i> , 2007	2 (1 x 2)	R22 000 - 30 000
68	Domaine Dujac; <i>Echezeaux</i> , 2007-2010	4 (4 x 1)	R38 000 - 50 000
69	Domaine Armand Rousseau Père et Fils; <i>Gevrey-Chambertin 1er Cru Les Cazetiers</i> , 2008 2009 2010	1 (1 x 1) 2 (1 x 2) 2 (1 x 2)	R28 000 - 40 000
70	Domaine Armand Rousseau Père et Fils; <i>Charmes-Chambertin</i> , 2008	2 (1 x 2)	R14 000 - 20 000
71	Domaine Armand Rousseau Père et Fils; <i>Charmes-Chambertin</i> , 2009	2 (1 x 2)	R14 000 - 18 000
72	Domaine Armand Rousseau Père et Fils; <i>Charmes-Chambertin</i> , 2010	2 (1 x 2)	R20 000 - 28 000
73	Domaine Armand Rousseau Père et Fils; <i>Clos de la Roche</i> , 2007	2 (1 x 2)	R16 000 - 22 000
74	Domaine Armand Rousseau Père et Fils; <i>Clos de la Roche</i> , 2008	2 (1 x 2)	R16 000 - 22 000
75	Domaine Armand Rousseau Père et Fils; <i>Gevrey-Chambertin 1er Cru Clos Saint Jacques</i> , 2007-2010	4 (1 x 4)	R55 000 - 75 000
76	Domaine Armand Rousseau Père et Fils; <i>Chambertin Clos-de-Bèze</i> , 2007	1 (1 x 1)	R20 000 - 30 000
77	Domaine Armand Rousseau Père et Fils; <i>Chambertin Clos-de-Bèze</i> , 2009	1 (1 x 1)	R25 000 - 38 000
78	Domaine Armand Rousseau Père et Fils; <i>Chambertin Clos-de-Bèze</i> , 2010	1 (1 x 1)	R45 000 - 70 000
79	Domaine Armand Rousseau Père et Fils; <i>Chambertin</i> , 2007	1 (1 x 1)	R25 000 - 38 000
80	Domaine Armand Rousseau Père et Fils; <i>Chambertin</i> , 2008	1 (1 x 1)	R25 000 - 40 000
81	Domaine Armand Rousseau Père et Fils; <i>Chambertin</i> , 2009	2 (1 x 2)	R70 000 - 100 000
82	Domaine Armand Rousseau Père et Fils; <i>Chambertin</i> , 2010	1 (1 x 1)	R38 000 - 60 000



Lot 5 Alain Hudelot-Noellat 2010, 7 bottle lot