

*Depuis* 1270

**HOSPICES DE NUITS**

**61<sup>st</sup> WINE  
AUCTION  
HOSPICES DE NUITS**

**Sunday 20 March 2022 at 2:30 PM  
Château du Clos de Vougeot**

**PRESS FILE**

[www.hospicesdenuits.com](http://www.hospicesdenuits.com)



## THE 61<sup>TH</sup> HOSPICES DE NUITS-SAINT-GEORGES WINE AUCTION: A PROMISING EDITION

The 61<sup>st</sup> Hospices de Nuits-Saint-Georges Wine Auction will take place on Sunday, March 20, 2022. It will be held at the Château du Clos de Vougeot, as is the tradition, and will be streamed live on the website [www.interencheres.com](http://www.interencheres.com). The auction is open to all, both for the charity pièce sold by the bottle at a set subscription price, and for the other pièces sold to raise funds for the hospital. A pièce is a barrel containing around 288 bottles.

### A TYPICALLY BURGUNDIAN 61<sup>ST</sup> EDITION

The 2021 harvest means we are able to offer 109 pièces for auction made up of 18 different wines whose purity and balance augur great ageing ability, typical of Burgundy. The vagaries of the climate had little effect in the end on the identity of the wines which draw on parcels planted more than 40 years ago, with the vintage favouring quality over quantity.

This 61st edition is also the opportunity for the Hospices de Nuits-Saint-Georges to present an unusual pièce, a blend of the estate's nine premier crus, for the very first time. This practice, which we intend to repeat every year, makes this a unique wine, sold in a unique way, for the benefit of what all consider to be major public health issues.





## **THE 61<sup>TH</sup> HOSPICES DE NUITS-SAINT-GEORGES WINE AUCTION: A PROMISING EDITION**

### **NEW MOMENTUM SINCE 2020**

The end of sale by “candle”, live streaming on the internet, the auction of each pièce as a lot and, this year, the creation of a very special, unique wine for the charity pièce; the Wine Auction has been brimming with new ideas for three years now. This welcome new momentum and dash of modernity was set in motion by the arrival of a new team in 2020: auctioneer Hugues Cortot and wine expert Aymeric de Clouet\*.

### **INCREDIBLE ENTHUSIASM**

This wonderful dynamic has been crowned with success for the last two years. After the already significant increase in funds raised in 2020, sales from the 2021 auction reached some €1,923,000 - an increase of 19% on the previous year despite nine fewer pièces going under the hammer.

The average sale price of a pièce was up some 28% on 2020 and a pièce of Nuits-Saint-Georges red Premier Cru, Les Saint-Georges Cuvée Georges Faiveley, fetched an all-time record price of €32,000. As for the charity pièce, it also raised a record sum, bringing in €49,000 on the day of the auction and €58,380 in total through later subscriptions, with all proceeds going to the Institut Pasteur.

Another indication of the great enthusiasm there is for the Hospices de Nuits-Saint-Georges wines is that the number of buyers has risen steadily since 2020, despite the absence of some international bidders who were prevented from attending for a second year running because of Covid 19.

We hope that the Wine Auction will continue on this great trajectory for its 61<sup>st</sup> edition.

\*Originally from Burgundy, 41-year-old Mr Cortot has been working as an auctioneer in Dijon for 12 years. He organises two prestigious wine sales every year, together with Mr de Clouet, who is behind some of the most impressive auction sales in recent years. These have included 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 prestige of the Hospices de Nuits.



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

It was in the 13<sup>th</sup> 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 OF THE 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 1<sup>er</sup> 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. In order to pay tribute to the generosity of donors, it was agreed to sell a charity piece each year for the benefit of a charity devoted to a humanitarian or medical cause.





*« Tradition is progress in the past;  
progress in the future will be tradition. »*

This quote from Edouard Herriot is very appropriate for our Saint Laurent Hospital and the auction of wines from its estate.

By organising their very first wine auction in 1962, the Hospices de Nuits-Saint-Georges created an event that brought the sale of their wines into the modern era. This progress has become a wonderful tradition.

Progress is deeply rooted in the hospital's culture and everything we do is driven by this insistence on the high quality and standard of care we offer our patients and residents every day. The estate, and this 61<sup>st</sup> auction, demonstrate that they are not bound by tradition but continue to modernise and advance.

Our knowledge of our vineyard, the tools we use, and the auction itself are also progressing and evolving for the greater benefit of our wines and their distribution to all those who love Côtes de Nuits wines.

So we have just one ambition: that the progress we make today will be seen by those to come as a generator of tradition.

FRANÇOIS POHER  
Director



## THE 2021 VINTAGE: IN PRAISE OF TYPICITY

Jean-Marc Moron, Vineyard Manager of the Hospices de Nuits-Saint-Georges estate, and Aymeric de Clouet, wine expert, present the characteristics of the 2021 vintage.



Jean-Marc Moron - manager

After a series of intense vintages since 2018, the 2021 vintage has seen a return to pure Burgundy tradition: perfect balance, clear typicity, low yields and incredible harmony. The very rare 2021 vintage certainly has the emphasis on quality over quantity, both for the single white pièce and for the 108 red pièces. We will doubtless have to wait a little for the cooler crus, but overall there is a great consistency in quality. The individual personality of each cru is evident, as always brought out by the exclusive use of indigenous yeasts. The vagaries of the climate had little effect on the wine profiles, which draw on parcels planted more than 40 years ago.

It was a long and difficult gestation, with frost in early April, particularly on the night of April 6, unexpected snow falls, and icy temperatures similar to 2016. But as the Pinot had barely started its growth, the impact wasn't as great as feared. The vegetation was slow to get going again but by the end of May we were looking at vigorous, green vines once more. Flowering occurred mid-June amidst changeable weather, causing poor fruit set which led to significant loss of yield.

At the beginning of summer the vines began growing at an incredible speed, making up for their slow development in the spring! Unfortunately, downy and powdery mildew decided to join the party, but the good weather that settled in from mid-July enabled us to keep these conditions in check. As a result, veraison was earlier than expected, which meant we were able to bring the harvest date forward. This started on September 17.

The grapes were healthy and beautifully ripe, with practically perfect acidity/alcohol balances. The sorting table was put to good use to retain only the finest grapes, well-formed bunches with no disruptive bits of vegetation. The result was stunning and juicy grapes. Once in the vat, we only needed six or seven days of maceration before starting fermentation.

A little cap punching and just a few pumping over sessions later, fermentation was finished and the wines were ready, with each cuvée expressing its own qualities: finesse, elegance and fruit for some wines, and restraint and power for others.

First tastings revealed a broad aromatic palette, with good structure and texture. Here we find the specificity of Burgundy: a diversity of crus although they are close to each other, with the identity of each parcel quite distinct, as in previous years, with purity and balance on the palate as the common thread. All the wines hold the promise of great ageing ability, with superb freshness, an abundance of fruit, and great balance. These wines are following in the tradition of the great cellaring vintages. The colour, a lovely ruby between raspberry and cherry, is typical of Pinot Noir. It all makes sense in this back-to-Burgundy year!

## 109 BARRELS FOR AUCTION

The 2021 harvest has enabled 109 barrels to be put up for auction: 108 of red wine and one of white.

### DETAILS OF THE LOTS FOR SALE

- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Murgers – Cuvée Guyard de Changey	2 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Corvées Pagets – Cuvée Saint-Laurent	4 barrels
- Nuits-Saint-Georges Les Maladières – Les Brûlées – Cuvée Grangier	13 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Porrets-Saint-Georges – Cuvée Antide Midan	3 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Boudots – Cuvée Mesny de Boisseaux	2 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Didiers – Cuvée Fagon	8 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Vignerondes – Cuvée Bernarde Delesclache	15 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Rues de Chaux – Cuvée Camille Rodier	5 barrels
- Nuits-Saint-Georges Les Lavières – Les Bas de Combe – Cuvée Guillaume Labye	3 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Saint-Georges – Cuvée Georges Faiveley	4 barrels
- Gevrey-Chambertin Les Champs-Chenys – Cuvée Irène Noblet	13 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Terres Blanches – Cuvée Pierre de Pême	1 barrel
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Didiers – Cuvée Cabet	6 barrels
- Nuits-Saint-Georges Les Saint-Julien – Les Plateaux – Cuvée Claude Poyen	4 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Saint-Georges – Cuvée des Sires de Vergy	7 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Didiers – Cuvée Jacques Duret	7 barrels
- Nuits-Saint-Georges Les Fleurières-Les Plantes au Baron – Cuvée des Soeurs Hospitalières	8 barrels
- Nuits-Saint-Georges 1 <sup>er</sup> cru Les Terres Blanches - Cuvée Saint-Bernard de Cîteaux	4 barrels





## **PRACTICAL INFORMATION**

Tastings will be held in the vat room of the Domaine des Hospices de Nuits-Saint-Georges, 38 rue Henri Challand, and are reserved for professionals and independent buyers only on the following dates and times:

**FRIDAY 18 MARCH 2022**

From 9 am to noon and from 2 pm to 5.30 pm

**SATURDAY 19 MARCH 2022**

From 9 am to noon and from 2 pm to 5.30 pm

**SUNDAY 20 MARCH 2022**

From 9.30 am to 11.30 am

The 61<sup>st</sup> Hospices de Nuits-Saint-Georges Wine Auction will be held on Sunday, March 20, 2022, at 2.30 pm in the Grand Cellar of Château du Clos de Vougeot. It will be streamed live on the website [www.interencheres.com](http://www.interencheres.com).

## **PRACTICAL ORGANISATION**

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, albeit traditional, slowed 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 for each cuvée.

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 helps to maintain cooperage in Burgundy, at cost price;
- The cost of ageing and bottling by a Burgundy wine merchant.

## **HOW TO BUY THE HOSPICE DE NUITS 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 PROFESSIONAL MERCHANT-BUYER OPTION**

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 Burgundy professional exercising as a trader can be approached.

### **2 – PURCHASING**

The professional thus hired may provide advice as to the choice of wines depending on individual tastes and criteria. A "pièce" 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.

## THE CHARITY PIÈCE: AN UNPRECEDENTED WINE IN THE ESTATE'S HISTORY



As every year, this auction is an opportunity for the Hospices de Nuits-Saint-Georges to support a charity by donating the profits from the auction of one pièce of wine known as the “charity pièce”. This year, for the first time in its history, the Hospices de Nuits-Saint-Georges is offering up for auction an unprecedented and outstanding lot - a Nuits-Saint-Georges Premier cru made from a blend of the estate’s nine premier crus. In creating this new cuvée, the Hospices de Nuits-Saint-Georges sought to express all the character of the Nuits-Saint-Georges appellation while also emphasizing the personality of the 2021 vintage. It says more about the character of the vintage than about each cru, by aggregating the qualities of the Northern crus with those in the South, the upper slopes with the lower, and old and very old vines. It is a wine of elegance and finesse, seductively opulent, with great presence and intensity. A stunning wine from the outset that is a must for your cellar in order to lay down the beginnings of a magnificent vertical tasting of vintages to come!

This blend, which we intend to repeat every year, makes this a unique wine, sold in a unique way, for the benefit of what all consider to be major public health issues.

For the 61<sup>st</sup> Hospices de Nuits-Saint-Georges Wine Auction, proceeds from the charity pièce will go to APF France Handicap, France’s leading charity in support of the disabled, represented by the singer, Elodie Frégé.

### DETAILS OF AUCTION MODALITIES

For the 4<sup>th</sup> year running, the Hospices de Nuits-Saint-Georges are offering the chance to purchase the charity pièce by subscription. There are several ways to do this:

- Sign up for one or more bottles below.
  - o €150 - 1 bottle
  - o €300 - 2 bottles
  - o €450 - 3 bottles
  - o €600 - 4 bottles
  - o Other ..... € (multiples of €150) or ..... bottles.

The wine will be aged for one year at the Hospices de Nuits-St-Georges and will be handed over at the 62<sup>st</sup> Hospices de Nuits-Saint-Georges Wine Auction which will be held on Sunday 12 March 2023.

Should the distance be too great, the subscription can be sent by post (costs will be met by the Hospices de Nuits-Saint-Georges). The cheque should be made payable to "Trésor Public des Hospices Civils de Beaune".

- Make a donation of € ..... giving companies automatic tax relief of 60% and individuals of 66%. The cheque should be made payable to APF.

### CONTACT FOR THE CHARITY PIÈCE

Agnès CHIONO - TEL: +33 (0)380 626 703 - EMAIL: [agnes.chiono@ch-beaune.fr](mailto:agnes.chiono@ch-beaune.fr)



## INTRODUCING APF FRANCE HANDICAP

The beneficiary of the charity pièce

### APF FRANCE HANDICAP PROVIDES SUPPORT FOR THE DISABLED IN ACCESSING NEW TECHNOLOGY AND THE DIGITAL WORLD



APF France Handicap is an association founded in 1933 by four young disabled people ready to “risk the impossible”. In 1945 the association was recognised as a charity, and until April 2018 it was known as the Association des Paralysés de France (association of the paralysed of France). APF France Handicap’s values are humanist, activist and social and it campaigns for an inclusive, supportive society for the benefit of all.

The charity is active throughout France, thanks to its network of 440 establishments and social and medical and community health services, its 96 delegations and its 25 adapted companies. It employs 15,000 people and has a membership of 20,000, while more than 35,000 people benefit from its services.

It can count on a solid network of 12,500 volunteers active in its delegations, and notably during the 96 all-inclusive trips organised by APF Evasion which provide some 900 highly dependent people with holidays.

For more than 20 years, APF France Handicap has been providing support for the disabled in accessing new technology and the digital world. Digital and technological innovation is an important lever in gaining autonomy and can significantly improve the lives of those with a disability. Tech-Lab is now present throughout France, involving 11,000 community health professionals and more than 56,000 users and/or members.

The main aim of the project through until 2023 is to raise awareness about technology, products and services that can alleviate the difficulties of disability among more than 1,200 disabled people and 2,500 community health professionals, and to help roll out the “Digital Community and Inclusion” project in Bourgogne-Franche-Comté.

### A WORD FROM AMBASSADOR ELODIE FRÉGÉ

*I am delighted to be able to support APF France Handicap which promotes the key values of solidarity, equality and humanism. I am even more delighted to support it during this event in the heart of my beloved home county of Burgundy.*

Elodie Frégé

Elodie Frégé was born on February 15, 1982, in Cosne-Cours-sur-Loire in the Nièvre. She very soon realised she wanted to pursue an artistic career. So, encouraged by her accordion-playing grandfather, she started music at the age of 6 and enrolled at a dance school at the age of 12. In 2003 she got the chance to launch her career after being selected as a contestant on a French TV talent show, Star Academy. Her talent struck home and on December 20, 2003, she was voted the show’s Season 3 winner. On March 30, 2004, in Cannes, she won World Best, (international Star Academy). In 2005, she was awarded the “Wings of Experience” trophy by the Académie de Mâcon. Since then, she has brought out four albums including a highly successful collaboration with Benjamin Biolay. Elodie is also an actor and has appeared in numerous films and series, including the satire Potiche, by François Ozon. Since 2013 she has been part of the group Nouvelle Vague, specialising in covers of New Wave songs. Her many live performances include a highly acclaimed jazz tour with Alain Manoukian. Elodie is pursuing her career with high degree of involvement in charity work.





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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 20 March 2022.

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