## COASTLINE CONNOISSEUR



# Cellar Highlights



### **Coastline Connoisseur:** *A Single-Owner Cellar*

Zachys is proud to present an incredible single-owner cellar representing a lifetime of passionate, studied, and focused collecting. This sale truly has the perfect wine for every occasion with extra points for Burgundy obsessives, ranging from age-worthy DRC to ready-todrink village wines. For those with palates that wander off the Côte d'Or, this cellar meets the need with the rarest of Californians hailing from the heydays of the 60's and '70s, extending to an eye-widening pristine case of 1982 Latour en magnum and more.

The story of this consignor could fill a book. Every conversation delightfully drifts into a history lesson on the early days of California winemaking, or an in-depth discussion of the merits of the various vineyards in Vosne. He caught the wine bug early in his life while working in advertising and his curiosity propelled him into the cellars of Napa when Highway 29 was still a dirt road (figuratively). He recalls the days when you could pick a phone and call Joe Heitz and Chuck Wagner and Dick Steltzner. Today he can still rattle off the yields for what would become the first vintage of Phelps Insignia (an astounding 10.2/acre!) or tell you how much Chenin Blanc was in the famed '74 Villa Mount Eden (7%) that Nils Venge had to add to the Cabernet to jump-start a stuck fermentation. Possessed with an extraordinary memory and nearly perfect recall, he was able to amass so much knowledge in a short amount of time just by asking questions, showing up early and often, and buying in depth. He made strategic bets on excellent vintages like '74 California Cabs and purchased an astounding 10 cases of Heitz Martha's before it was even released to market.

Nils Venge, a close friend of the consignor, labeled him as "extraordinarily meticulous." Our consignor laughs recalling this: "This was a nice way of saying that I was neurotic." Indeed, all of these early purchases from Napa were picked up and transported by hand down to a temperature and humidity-controlled cellar immediately, somewhat of a rarity in the mid 70's. Then, all the bottles would be lined up and rated one through twelve based on minuscule differences in fill level. 12 would be consumed first, leaving the best fills to age longer. As the recipient of more bottles that we can count over decades of drinking together, it should be a maxim that you want to buy your wines from the cellar of a neurotic, as nearly every single bottle has shown far younger than counterparts.

Despite the blue chips en masse, our consignor wasn't merely a trophy hunter. He loves village level as much as the Grand Crus and finds as much intellectual interest in these more "entry-level wines." A true academic, he found his way to Burgundy and never left, amassing several thousand bottles one by one. Nearly 90% of the wines in his collection are from Burgundy and he can tell you where he bought each one. It's important to note that in the early 90's, Burgundy didn't hold cult-like fascination for wine lovers as it does now. If you had strong relationships with proven retailers, when they received their allocations of DRC, you could buy what your cellar and budget could hold. It boggles the mind today, but at one point he owned five cases of 1990 La Tâche purchased directly on release.

Having become close friends with some legendary restauranteurs in Los Angeles in the early 90's, our consignor helped build several lists in exchange for free dinner. This is where he was able to truly sharpen his palate, as we he was able to work with trade reps and attend industry events where he could taste hundreds of wines at a time. As time passed, our consignor became a huge supporter of charitable causes, raising hundreds of thousands of dollars with focused wine dinners and auctions where he leveraged his relationships with chefs and trade to benefit incredible organizations.

Though nearly 4,000 bottles are on offer for lucky bidders in this sale, this is a small portion of his overall collection. Our consignor has enjoyed an active cellar for many decades and has been able to drink every great wine in the world on multiple occasions. Stacks of cases are also still on hold for future charity donations. Highlights include bottles of Leroy Chambertin and Romanée-Conti, as well as a gorgeous case of 1982 Latour magnums. In nearly all cases, verticals across vineyards and producers exist echoing the focused and consistent buying methods of our consignor. We wanted to present the collection as a whole in one sale to appeal to buyers of all shapes and sizes and fully represent the scope of our consignor's interests.

In terms of provenance and storage, they are, in a word, both perfect. Original receipts stacked high back-up the memory for the source and price of nearly every single bottle. Packing up the cellar was a journey through California retail history as each case that left came with a story of why it was purchased, from whom, and for how much. Often a detailed tasting note and suggested food pairing were included! Nearly everything was sourced on release, either directly from the producers in California or from local retail. All wines were removed from Ideal 55, one of the best professional storage facilities in Southern California.

It should be said that in all of our years of advising and working with collectors, there isn't a kinder, more thoughtful one to be found. Every dinner with him includes a birthday vintage sourced from his cellar, and often one for a spouse for good measure. His prodigious memory stores more wine trivia than we'll forget in a lifetime, and yet he still remembers important personal interests and milestones without fail. It is one of the greatest pleasures to bring this important and beloved cellar to market. Bid with confidence.

Cheers,



Amanda Crawford Consultant & Sr. Specialist



Fritz Hatton Sr. Consultant & Auctioneer

### Highlights

#### ARMAND ROUSSEAU

One will get little argument to the assertion that Domaine Armand Rousseau is the finest estate in Gevrey-Chambertin...

The vintages of the 1980s and 1990s at Domaine Rousseau have produced one of the greatest runs of profound Burgundy ever witnessed by any estate in the region, with the domaine producing legendary efforts in the widely recognized great years of the span from 1985 to 1999. Their two flagship bottlings of Chambertin and Chambertin "Clos de Bèze" have always ranked amongst the top dozen wines to be found in these vintages.

Of the two Grand Crus at the pinnacle of the brilliant portfolio of Rousseau wines, the Chambertin "Clos de Bèze" tends to be the more exotic and spicy of the two wines, with glorious fruit tones of black cherry, plum, blood orange often augmented by notes of Gevrey's grilled meat, chocolate and exotic spices. The Chambertin is typically the slightly slower wine to unfold, with a more understated profile of plum, red cherry and strawberry, coupled with notes of cocoa powder, coffee, grilled meats and violets... impeccably balanced, tangy and never come across as over-oaked. They are amongst the very greatest red wines to be found in the world.

John Gilman, "View From the Cellar"

#### Chambertin Armand Rousseau 2007

Côte de Nuits, Grand Cru

23 1 bottle

US\$1,800-2,800



#### **COMTE GEORGES DE VOGÜÉ**

Delicate, feminine and fragrant, the epitome of finesse: lace, silk and taffeta; violets and dog-roses; raspberries and blackcurrants with a finish of liquorice; amplitude and generosity; intensity without a trace of hardness. All this has been said by those attempting to describe the taste of Le Musigny. Le Musigny consists of two sub-climats, Le Musigny itself and at the same altitude next door to the south, Les Petits-Musigny. The lion's share, more than seven hectares, almost seventy percent, and including the totality of Les Petites-Musigny, belongs to the Domaine Comte Georges de Vogüé. This estate proclaims itself the Domaine des Musigny. The domaine also comprise 2.75 hectares of Bonnes-Mares, located entirely in the southern, Chambolle end of the climat, sixty ares of Amoureuses, 1.80 hectares of Premiers Crus (Baudes and Fuées) and a small parcel of village wine. Wines of the domaine are defined as classy and fragrant, very exciting indeed. The domaine is in good hands. The future is bright.

Clive Coates, MW, "Côte d'Or"

127

Musigny Vieilles Vignes Comte Georges de Vogüé 1993 Côte de Nuits six 2cm or better, one with signs of old seepage 6 bottles US\$4.000-6.000

#### **DOMAINE DE LA ROMANÉE-CONTI**

The domaine is known for picking very late, sometimes, as in 1978, later than any other producers. They prune endlessly, make many passes through the vineyards at harvest and sort grapes rigorously both in the vineyard and at the winery. Average age of the vines is around thirty-five to forty-five years with yields typically around thirty hl/ha. The wines are aged in new French oak casks for approximately twenty months. There is usually only one racking and since 1985 the wines from all casks in each cru have been blended together prior to bottling to reduce bottle variation. Recently they have been moving towards biodynamic viticultural practices. Like many of the region's leading growers they have seen concrete evidence of soil and vine health improvement. It's hard to imagine that these wines could get better, but that is what separates them from the rest of the pack: an unrelenting pursuit for perfection in the Pinot Noir grape. In addition to the majestic reds, a white is also produced from a plot in Montrachet.

Clive Coates, MW, "Côte d'Or"

187

Romanée-Conti Domaine de la Romanée-Conti 1999 Côte de Nuits, Grand Cru 0..5cm, bin-soiled label 1 bottle US\$16,000-24,000

#### Romanée-Conti

188

Domaine de la Romanée-Conti 1999Côte de Nuits, Grand Cru0..5cm, lightly bin-soiled label1 bottleUS\$16,000-24,000



#### **DOMAINE DES LAMBRAYS**

The Clos des Lambrays (for which the Domaine is named) is the largest of the Burgundian monopolies. Thierry Brouin has been managing the Domaine for an impressive twenty-five years. Three red wines are produced from vines in the Clos while their whites come from Premier Cru vineyard holdings in Puligny-Montrachet (Clos du Cailleret and Les Folatières). All are made using traditional Burgundian winemaking practices. The terroir of the Clos des Lambrays is complex-three separate micro climates are recognized within the Clos. The largest section at the heart of the vineyard is called either the Clos des Lambrays or Les Larrets. Les Bouchots is the name given to the northern portion of the Clos, while Meix Rentier occupies the small, southeastern corner. Unlike the neighboring climats, the soil in the Clos des Lambrays contains a high percentage of limestone. These wines are full-bodied and powerful but remain supple and elegant; an interesting study in terroir.

Clos des Lambrays Domaine des Lambrays 2005

*Côte de Nuits, Grand Cru original wood case* 12 bottles

198

US\$3,000-4,400



#### **DOMAINE DUJAC**

This domaine was founded in 1968 by Jacques Seysses and currently comprises approximately fifteen hectares. Winemakers Jeremy and Diana Seysses have been at the helm of the Domaine since 2001. They believe that the success of their wines lie in the team effort at the Domaine from their Chef de Culture in the vineyard, Lilian Robin, to Jeremy's brother, Alec, and father, Jacques, who contribute in the cellar. In 2009, the Domaine began its conversion to total biodynamic farming practices. The Domaine chooses to emphasize intensity over power and prides itself on producing individualistic wines that are elegant, delicate, and complex.

> **Charmes-Chambertin Domaine Dujac 1999** *Côte de Nuits, Grand Cru two lightly scuffed labels*

202 2 bottles US\$1,100-1,700



#### **DOMAINE LEROY**

Domaine Leroy boasts wines with the same energy and intensity as the woman behind them: Lalou Bize-Leroy. By 1955, when Lalou was still in her early 20s, she was running her family's historied negociant company, Maison Leroy. By 1974, she became co-director of Domaine de la Romanée -Conti, and, less than 20 years later, she was ousted by the board of DRC, in part for establishing such a successful competitor in Domaine Leroy (although she still has a quarter stake in DRC).

In 1988, finding it increasingly difficult to acquire wine from growers that met the exacting standards of Maison Leroy, Lalou purchased Domaine Charles Nöellat in Vosne-Romanée, renamed it Domaine Leroy, and proceeded to pioneer biodynamic viticulture at what would become one of most legendary domaines in Burgundy. Domaine Leroy has practiced biodynamic viticulture from day one — well before it became trendy - and has even stuck to its astrological guns through such hurdles as the mildew-riddled 1993 vintage. After all, according to Lalou, "wine is inspired from the cosmos, it tastes of the world itself."

At Domaine Leroy, Lalou insists that "there is no winemaking and no winemaker," just grapes that guide their stewards. To coax the utmost quality possible from her berries, Lalou never replants her vines, allowing them to mature; she eschews vine hedging (cutting back shoots after the flowering stage); and practices severe pruning and crop-thinning in the vineyard. Domaine Leroy's old vines, combined with unique vine training and strict pruning techniques, lead to ridiculously low yields and intensely concentrated flavor in the final product.

If you ask Lalou her secret to producing such iconic wines, she'll tell you "It is simple, I love my vines more deeply than most people." Given the wines these vines produce, we don't blame her.

#### **Chambertin Domaine Leroy 2005**

Côte de Nuits, Grand Cru lightly scuffed label, 1506 bottles produced 257 1 bottle US\$10,000-15,000



Clos de Vougeot Domaine Leroy 2005 Côte de Nuits, Grand Cru

258 1 bottle

US\$3,400-5,000



#### **GEORGES ROUMIER**

The domaine was enlarged a number of times since its inception in 1924, with Georges acquiring a bit more Bonnes-Mares in 1952, as well as two parcels of Clos Vougeot in the same year. In 1953 the Roumiers also purchased the monopole Premier Cru Morey St Denis "Clos de la Bussierre." In 1968, Jean-Marie's wife, Odile Ponnelle, purchased a tract of unplanted Corton-Charlemagne, which was subsequently committed to vine and the first Roumier Corton-Charlemagne was released in the 1974 vintage. In 1978 the domaine finally purchased the small slice of Musigny that they had been sharecropping since the mid-1920s.

Domaine Georges Roumier is one of my favorite domaines in all of the Côte d'Or. In my personal cellar, by quite some margin, I have more Roumier wines than from any other producer. I find them to be extremely reliable for cellaring, and to deliver at their apogees all the majestic complexity for which Burgundy is rightly renowned. Out of the blocks they are not the typically delicate style of Chambolle, but rather wines that are full and well-structured in their youth. For young Chambolles they are atypical, but within the fullness of time, they develop all the silk and perfume for which the wines of this village are so rightly cherished. From the superbly crafted Chambolle-Musigny village bottling that I buy in depth in every vintage to the lonely bottle of Roumier Musigny, these are among the greatest wines that I have in my cellar, and bottles that I look forward to growing old with comfortably.

John Gilman, "View From the Cellar"

Bonnes-Mares Georges Roumier 2005 Côte de Nuits, Grand Cru

342

1 bottle

US\$1,500-2,200



#### **JF MUGNIER**

The Mugniers added to their vineyard holdings in the area when they bought the Château de Chambolle-Musigny in 1889 (also from the Marey- Monge family), though the house was used primarily as an occasional retreat from the city for the family for many, many years to come, with no one from the Mugnier family settling down in Chambolle until today's proprietor, Jacques-Frédéric Mugnier returned to Chambolle from overseas in 1984. As he relates, "my family were people from the city" so it is not surprising that "I am the first one to live permanently in this house." During the 1920s, the family business was run by five grandsons of Frédéric Mugnier (who had passed away in 1911), with James Mugnier officially in charge of the wine side of the business and the vineyards. Of these five grandsons, only one, Jacques Mugnier, ever married and had children, and it is from this grandson of Frédéric Mugnier that today's proprietor, Jacques-Frédéric Mugnier is related. Making wines of purity and grace, JF Mugnier is surely one of the most sought after producers in all of Burgundy.

John Gilman, "View From the Cellar"

#### **Musigny JF Mugnier 1993**

Côte de Nuits, Grand Cru 1.5cm, lightly damp-stained label 407 1 bottle

US\$1,600-2,400



#### **JOESPH ROTY**

Since 1710 the family has been based in Gevrey. The current 'reputation' of Domaine Joseph Roty was down to Joseph himself, not just the comments of Remington and Clive, but also the quality of domaine's highly sought-after wines, wines mainly produced from old and in some cases some very, very old vines — très vieilles vignes if you prefer!

Joseph started the core of today's domaine in the late 1960s with vines that came from his grandfather, vines that included Mazy (they spell like Rousseau), Griotte and Charmes-Chambertin Grand Crus.

Joseph was lost to this world in 2008, and although widow Roty still works behind the scenes, it is the sons of Joseph — Philippe and Pierre-Jean — the elventh generation at this family domaine that do the heavy stuff while a twelfth generation are playing in the yard. Philippe had anyway being working progressively more with his father since about 1990 — there is very little that has been changed.

Bill Nanson

#### Charmes-Chambertin Cuvée Trés Vieilles Vignes Joseph Roty 1995

Côte de Nuits, Grand Cru six 1.5cm or better, three lightly scuffed labels, two scuffed labels, one lightly torn label, one lightly dampstained label, two different importers

566 6 bottles US\$1,500-2,200



#### **DOMAINE PONSOT**

Domaine Ponsot began rather meagerly with just a hectare of vines in the 1920s, but had grown to the six hectares by the last 1940s, when Jean-Marie Ponsot began to work with his father, Hippolyte Ponsot. Jean-Marie succeeded to full control of the domaine in 1957, and his son, Laurent, made his first vintage in 1983. Today the domaine is just short of nine hectares, with more than a third of it in Clos de la Roche, of which the Ponsots are the largest landholders. In addition to the family's own vines, the Ponsots had over the years entered into a number of different metayage (sharecropping) agreements, which brought vines under their control in crus such as Latricières- Chambertin, Griottes-Chambertin, Chambertin and Chambolle-Musigny Les Charmes, as well as a bit more Clos de la Roche and Clos St Denis to augment their own holdings.

John Gilman, "View From the Cellar"

Clos de la Roche Vieilles Vignes Domaine Ponsot 2005 Côte de Nuits, Grand Cru original wood case two lightly scuffed labels

675 12 bottles

US\$7,000-10,000



#### **RENÉ ENGEL**

685

2 bottles

René Engel was one of the most famous Vosne-Romanée estates until Philippe, René's grandson, died in 2005. Philippe had been making the wine at his grandfather's estate since the early '80s, under René's watchful eye, of course. The estate was famous for a classic style of Burgundy that focused on finesse and elegance, and less extraction. The Domaine was sold to François Pinault (owner of Château Latour and Christie's, among other things) after Philippe's death in 2005 and is now known as Domaine Eugénie, after Pinault's mother. The wines of René Engel are disappearing quickly as they're not being made, and the collectors who own them can't help but drink them.

#### Vosne-Romanée Les Brûlées René Engel 1996 Côte de Nuits, Grand Cru two lightly scuffed labels

US\$1,600-2,600



#### **DOMAINE D'AUVENAY**

Domaine d'Auvenay is the personal domaine of Lalou Bize-Leroy. When we think of Domaine Leroy, we think of tiny quantities of some of Burgundy's greatest wines. At Domaine d'Auvenay the quantities are microscopic, the quality just as high. The estate's entire holdings are around just four hectares. Even by top end Burgundy standards it is tiny. However since she first established the Domaine in 1989 it has gone on to become the stuff of legend among Burgundy collectors and connoisseurs the world over.

These are ultra-rare and the best of the best, no serious cellar is complete without them.

One will notice that many perfectly stored bottles from Domaine d'Auvenay will have assessment notes of signs of seepage. This is due to the fact they are overfilled at the domaine and are not an indication of poor storage conditions.

#### Meursault Les Narvaux Domaine d'Auvenay 1990 Côte de Beaune, Premier Cru

1cm, lightly bin-soiled and lightly scuffed label

759 1 bottle US\$3,000-4,600



#### **CHÂTEAU LATOUR**

Some of my fondest wine memories are of drinking wine bottles of the renowned Château Latour. It is, without a doubt, one of the greatest wine estates in the world. While its history goes well back to the fourteenth century, Latour began to be clearly defined as one of the greatest wine estates in the world in the mid-nineteenth century, and amazingly, It has kept that position for the last 150 years. Their wines, which are known for their power, richness and longevity, are sought after by collectors and wine lovers throughout the world.

As Robert M. Parker says of Château Latour in The World's Greatest Wine Estates, "The wine produced here has been an impeccable model of consistent excellence, in great, mediocre, and poor vintages. For that reason, many have long considered Latour to be the Médoc's finest wine... Latour remains one of the most concentrated, rich, tannic, and full-bodied wines in the world."

In 2000, I had the wonderful opportunity to taste over twenty-five vintages of Château Latour, including fourteen wines older than 1961 and four from the nineteenth century. It was an evening I will never forget. The wines were so rich, alive and fresh. What an extraordinary experience it was to be able to taste the 1900 and the 1899 side by side and discuss the differences, or to argue whether the 1955 or the 1949 is showing better right now (at my table we all thought the 1955 had the slight edge). In the end we tasted Latour from a 125 year span and although there was a lot of discussion about which were the better wines, the final conclusion of everyone in the room was that, "Latour makes some of greatest wines that any of us have ever tasted."

#### Jeff Zacharia

#### Château Latour 1982

Pauillac, Premier Cru Classé 6-pack original wood case six bottom neck or better, six oxidized capsules, six with signs of old seepage 6 magnums (1.5L) US\$18,000-26,000

845

