



THE INSTITUTE OF
MASTERS OF WINE
ENDOWMENT AUCTION
LONDON, 30TH OCTOBER 2006

6.30PM

8 KING STREET, ST. JAMES'S

CHAMPAGNE RECEPTION 6.00PM

WITH THE SUPPORT OF
CHRISTIE'S



The Institute of Masters of Wine exists to promote the highest level of educational achievement for the wine industry, culminating in the internationally recognised qualification of Master of Wine (MW). It organises all aspects of the Master of Wine education programme and examination over three continents, runs tastings and other events programmes in Europe and the USA, provides membership services to the 257 MWs world-wide, and information and access to specialist advice for the wine industry in general.

In 2004, the Institute was given seed funding of £200,000 to establish an Endowment Fund on the condition that it raised matching funds of at least another £200,000 [\$375,000]. The income generated by this auction will contribute significantly to this target figure. Once established, the Endowment Fund will be used to further and expand the education work of the Institute by, for example:-

- o funding scholarships and bursaries to enable talented students of limited means to join the Institute's education programme;
- o funding tastings and seminars of educational importance to Masters of Wine, MW students and other wine professionals that would not otherwise be affordable and;
- o establishing additional MW education programmes in areas of the world where they are not currently available.

Overall, the aim is to use the funds to make the Master of Wine qualification available and accessible throughout the wine world.

The lots in tonight's auction have been provided by Masters of Wine and their contacts in the wine trade to whom we are very grateful and the wine lots have come directly from the cellars of MWs or the wineries themselves.

We ask that successful bidders for all non-wine lots make contact with the donor at the earliest opportunity via the Institute's office to arrange a mutually agreed date and time which should preferably be by the end of 2007 at the latest.

We thank you for your interest in this auction and for your support of the Institute of Masters of Wine Endowment Fund.

Patrick McGrath MW

Chairman of the Endowment Fundraising Panel

Chairman of the Institute of Masters of Wine (September 2004 to September 2006)

CONDITIONS OF SALE - LONDON

o Bidding will be conducted in £s per lot with **no buyers premium** on the hammer price.

o Wine lots are offered duty paid unless otherwise stated.

o Transfer or delivery of wine lots should be arranged with Antonia Essex or James Temple of Christie's Wine Department (details below) following settlement. All other paperwork relating to lots involving visits or travel will be issued by the Institute of Masters of Wine

All payments should be made on the night of the sale, ideally by Visa or Mastercard. Personal and company cheques should be made payable to **The IMW Endowment Fund**.

Absentee bids may be made using the bid form at the back of the catalogue. This should be faxed to Christie's Wine Department on: 020 7752 3023 or e-mailed to Antonia Essex at aessex@christies.com

Successful bidders for non-wine lots should obtain further contact details for the relevant donors by contacting the Institute of Masters of Wine office on: 020 7621 2830 or by e-mailing endowment@mastersofwine.org

All absentee bids must be received by 5pm on Sunday October 29th

VISITS

1

European New Wave Tasting

Caroline Gilby MW is one of the world's best known writers on Eastern European wines. The countries across Eastern Europe have changed beyond all recognition since the Iron Curtain came down and a new generation of exciting producers has emerged in countries like Slovenia, Hungary, Bulgaria, Romania and Georgia, making truly unique wines with a real sense of place. Caroline will take you and your friends (up to 30 people) through a selection of this new generation of wines.

Location - within 2 hours travel from Bedfordshire

Venue - to be arranged by successful bidder: Caroline will supply wines, glasses and spittoons.

Donated by: Caroline Gilby MW

2

Sotheby's Wine Course and wine to practice on

A place for one term at Sotheby's famous London wine school on either a varietal or regional tasting course. Courses are held on a Monday night. The lot also includes 2 cases of French wine for you to practice on.

Donated by: Serena Sutcliffe MW and John Brownsdon MW

3

Dinner at Roast

Dinner for four at Roast, the acclaimed restaurant in historic Borough Market with delicious food showcasing the best of seasonal British cooking.

Donated by: Roast and Peter McCombie MW

4

Day at the Races

A VIP Hospitality Race Day at Haydock for six people (for either Red Square Brush Hurdle or Lambrini Nights, dates to be confirmed) in 2007 season. Event includes meal and drinks, with paddock visit to judge the best turned out horse then watch the race from a private viewing stand before presenting the prizes.

Donated by: Halewood International Limited

5

Wine Connoisseur Week at Château Magnol

Four night stay at Château Magnol, visits to chateaux in the Bordeaux region including Graves, Sauternes, St Emilion and the Médoc, and all meals including a gala dinner on the Thursday night. Dates to be agreed with successful bidder.

Donated by: Carmel Kiline MW

6

Lunch for six at Corney & Barrow

Lunch at one of the 12 locations of this London mini-chain of wine bars, where the menus focus on classic and seasonal British cuisine and the constantly changing wine list features wines from around the world.

Donated by: Adam Brett-Smith

7

Dinner for six at Cavalry and Guards Club

Dine at this historic club, 127 Piccadilly, London in the company of one of the donors.

Donated by: Farthinghoe Fine Wines.

8

Fishing on River Eachaig

One salmon rod for the week on River Eachaig, Argyllshire (runs from Loch Eck into the Holy Loch near Dunoon) the last full week in October 2007. The river offers good sport with stunning and dramatic West Highland Scenery. Exact details to be agreed with the successful bidder.

Donated by: Farthinghoe Fine Wines

9

Exmoor break

A two night break for two people at an award-winning B&B, built in 1460, in Dunster; Somerset, in the beautiful Exmoor region. The stay includes a champagne welcome and dinner with good wines!

Donated by: Cliff Nicholson

10

Cottage on the Isle of Mull

Want to get away from it all? One week's self-catering accommodation in May or June 2007 at this West Highland retreat on the Isle of Mull for up to 8 people at Ardvergnish, Pennyghael - the house featured on the British First Class postage stamp 2002. Spectacular touring, walking, birdwatching, wildlife and local seafood and venison. The successful bidder will also receive 10 cases of French wine to help pass the week.

Donated by: Robin Don MW and John Brownsdon MW

11

Week in Peak District

A holiday for six people for one week in a "Gold Selection" apartment in a converted silk mill. The apartment is situated in the historic village of Eyam in Derbyshire's beautiful Peak District. Time of visit to be negotiated with the successful bidder. The successful bidder will also receive 10 cases of wine from innovative and interesting producers sourced from throughout France.

Donated by: Andrea Hargrave MW and John Brownsdon MW

12

Week in Montmartre

A chance for two people to indulge in some serious romance! A week in a flat in the artistic Montmartre district of Paris with a welcome bottle of La Grande Dame Veuve Clicquot. Dates to be agreed with successful bidder.

Donated by an anonymous donor and Alan Crowley MW

13

Villa in Umbria

Two weeks accommodation for up to 10 people in a recently restored villa in the glorious countryside of Umbria in Italy, the region tucked into the hills north of Rome and east of the better known Tuscany. Available from summer 2008 onwards at a time to be arranged with the successful bidder.

Donated by: Jane Hunt MW

14

Villa in Languedoc

One week in a six bedroom villa in a wine village in Languedoc, Southern France.

Times to be agreed with the successful bidder, but excludes July and August.

Donated by an anonymous donor.

15

Lunch at Berry Bros & Rudd

Berry Bros's wine shop in St James's is virtually unchanged since it was opened in 1698. Lying underneath this part of UK wine trade history are the Georgian cellars, where six people will enjoy fine food and wine. As an added incentive, the quality of the wines served will increase the greater the successful bid! Lunch to be held on a date to be negotiated with the successful bidder.

Donated by: Berry Bros & Rudd.

16

Architectural consultation and instant wine cellar

Architectural consultation and project management for a wine cellar from the Institute of Master of Wine's only fully qualified and practising architect. Patricia Stefanowicz has worked on a number of high profile wineries and will absorb the costs of ground studies, and subsoil drainage and will offer cooling advice if required. Project to take place within 12 months of the auction. The successful bidder will also have an instant cellar, as you will receive 10 cases of wine from a variety of exciting French producers.

Donated by: Patricia Stefanowicz BSc(Hons) BArch MArch RIBA AIA MW and John Brownsdon MW

17

France v Italy Corporate Tasting

A tutored tasting for up to 40 people which pits France against Italy. Led by Richard Bampfield MW (taking the French side) and Michael Palij MW (a man with a passion for Italian wines), the evening promises to be entertaining and informative. Event to take place on a date to be negotiated. Must be in London and take place during the evening.

Donated by: Richard Bampfield MW and Michael Palij MW

18

Dinner at Christies

Not only can you bid in Christie's London auction room but this lot gives an opportunity for 10 people to dine in the Director's boardroom hosted by the Wine Department at a time and date to be agreed with the successful bidder. (This lot could be dinner or lunch).

Donated by: Christie's

WINES

19

**1 magnum (1.5litres) Chablis Grand Cru Les Clos, J. Moreau, 1992,
(Original wooden case)**

1 bottle (75cl) Chablis Grand Cru Valmur, Verget, 1995

1 bottle (75cl) Château Latour 1983

1 bottle (75cl) Château Ducru Beaucaillou 1970

1 bottle (75cl) Cockburn's Port 1985

1 bottle (75cl) 1792 Noel Cossart Madeira

1 bottle (75cl) 1845 Cossart Gordon Centenary Solera Bual.

Wanted: one dinner party menu and guests to build around this super lot of classic wine. A little grand cru Chablis comparative for the aperitifs and hors d'oeuvres followed by some fully mature claret, with some port celebrating its very own 21st birthday, and a Madeira, a bottle of which when served by Sir Winston Churchill was accompanied by the statement, "Do you realise that when this wine was vintaged Marie Antoinette was alive".

Donated by: Jane Boyce MW, Charles Crawford MW, David Bird MW, Robin Crameri MW

20

1 bottle (75cl) Graham's Port 1935

1 bottle (75cl) Château de Bataille 1950 Armagnac (Darroze)

1 bottle (75cl) Quinta do Noval 1966

1 bottle (75cl) Château Latour 1985

1 bottle (75cl) Chateau d'Yquem 1990

1 bottle (75cl) Quarts de Chaume, Domaine Baumard 1990

A marvellous opportunity to savour some truly special wines from the best that France and Portugal have to offer.

Donated by: Simon Cox MW & Alex Cox, Farthingoe Fine Wines

21

1 bottle (75cl) approximately 100yr old Commanderie

1 bottle (75cl) Château Gruaud Larose 1945

1 half bottle (50cl) Tokaji Szamordni dry 1953

1 half bottle (50cl) Tokaji Szamordni sweet (unknown vintage)

1 bottle (75cl) Sassicaia (CS) 1968

1 bottle (75cl) Château Pape Clement 1970

1 bottle (75cl) Château Leoville Lascases 1970

1 bottle (75cl) Château Beychevelle 1978

1 bottle (75cl) Château Chasse Spleen 1982

1 bottle (75cl) Puligny Montrachet 1er cru Les Referts Louis Jadot 1983

1 bottle (75cl) Château Caronne St Gemme 1985

1 bottle (75cl) Vina Izadi Rioja Reserva 2001

A veritable smorgasbord of discovery in this mixed case of 10 bottles and 2 half bottles, including a bottle of Château Gruaud Larose from the exceptional 1945 vintage and the very first vintage of Sassicaia to be offered on the open market.

Donated by: Derek Stuart Todd MW

22

1986 Chablis Grand Cru, Les Clos, Domaine Michel Laroche

1989 Chablis Grand Cru, La Moutonne, Domaine Long-Depaquit

1989 Chablis Premier Cru, Fourchaume, Domaine de Chantemerle

1990 Chablis Premier Cru, Fourchaume, Alain Geoffroy

1990 Chablis Grand Cru, Vaudésir, Jean-Paul Droin

1992 Chablis Grand Cru, Valmur, Jean-Claude Bessin

1992 Chablis Premier Cru, Montmains, Domaine de Bois d'Yver

1993 Chablis Premier Cru, Côte de Léchet, Domaine Sylvain Mosnier

1994 Chablis Premier Cru, La Forêt, René et Vincent Dauvissat

1995 Chablis Premier Cru, Montée de Tonnerre, Domaine Louis Michel

1996 Chablis Premier Cru, Cote de Lechet, Domaine des Malandes

1998 Chablis Premier Cru, Les Lys, Domaine Daniel-Etienne Defaix

Great Chablis takes time to blossom and can last more favourably than many Côtes d'Or whites. Here is a treat of a mixed case of mature Chablis from some of the most famed and respected producers, including Grand Cru La Moutonne, which straddles Vaudésir and Les Preuses, from Domaine Long-Depaquit.

Donated by: Rosemary George MW

23

La Chablisienne Château Grenouille

8 bottles (75cl) of each of the vintages from 1998 to 2003 inclusive (48 bottles total)
The noted Château Grenouille is situated entirely within Chablis Grand Cru appellation and its vineyards account for about a quarter of the Grenouille Grand Cru. The best Chablis blooms only slowly and can keep the flame burning longer than many of its compatriots on the Côte d'Or, so the string of vintages offered from this single property will be an delicious education in vintage character and evolution.
Donated by: Robin Kinahan MW

24

6 magnums (1.5 litres) Zind-Humbrecht Pinot-Gris Rangen Clos Saint Urbain 2000

The Pinot Gris on the steep, south-facing, volcanic Rangen vineyard retains the smoky, flinty character of the Rangen along with its own varietal personality in this wine from the powerful and aromatic 2000 vintage. Olivier Humbrecht MW says this biodynamically cultivated wine can be enjoyed any time now till 2025 and possibly beyond.
Donated by: Olivier Humbrecht MW

25

12 bottles (75cl) Leeuwin Estate Art Series Chardonnay 2001

One of just two white wines rated at the highest level of Langton's classification - the benchmark of Australian wine investment; and this from one of the finest recent vintages. Andrew Caillard MW notes: "These are rare, long-lived, fine-boned Chardonnays with superb fruit definition and clarity. The palate is creamy yet a fine bead of acid cuts a swathe across the palate giving life and incredible length."
Donated by: Katherine Richardson MW

26

2 bottles (75cl) Dom Pérignon 1995

In its youth, Dom Pérignon shows incredibly smooth, creamy fruit with perfect balance and weight. As it ages, it takes on wonderfully toasty aromas and a finesse equalled by very few of the other Grandes Marques. 1995 was a classic vintage, ready for drinking, but a wine that can be enjoyed for years to come.
Donated by: Clive Barlow MW

27

12 bottles (75cl) Moutard 6 Cepages Champagne

A hand crafted Champagne of great quality, made not just from the classic blend of Chardonnay, Pinot Noir and Pinot Meunier; but including the rarely seen other permitted varieties Pinot Blanc, Petit Meslier and Arbane. The juice for this Champagne was fermented in old Meursault Burgundy oak barrels to give greater flavour complexities to the wine.
Donated by: Jan Critchley-Salmonson MW

28

1 magnum (1.5 litres) Taittinger Comtes de Champagne 1998 with label signed by 1966 World Cup winners

For the football fanatic who also appreciates a fine vintage champagne - a bottle of the sublime Comtes de Champagne, with the back label signed by the 10 surviving members of the 1966 World Cup-winning England football team.

Donated by: John Downes MW and Patrick McGrath MW

29

1 bottle (75cl) Quinta do Noval Naçional 1982

Naçional is the critical word, meaning the port has been made using grapes from a prime-positioned 2.5 hectare vineyard of ungrafted vines producing top quality fruit. Because no American rootstocks were used to counter the devastating phylloxera of the 19th century, the vines remain "attached directly to the soil of the nation" hence the moniker. Just 200-300 cases are made, and not in every year, so rarity value alone is pretty stratospheric.

Donated by: Liz Robertson MW

30

12 bottles (75cl) Graham's Port 1970

12 bottles (75cl) Graham's Port 1977

The legendary 1977 vintage is beginning to come into its own now, so this will be a real treat. In a 2004 tasting, Jancis Robinson MW gave it 18.5/20, saying: "Quite deep crimson but with an evolved ruby to brick rim. Rich, round nose - seems at first almost fully evolved and yet with a real punch of acidity and, right at the end a kick of tannin. Complete and with lots still to give". 1970 is thought to be the best of the trio of vintages generally declared in the 1970s and one that was declared by all the major houses. It's now fully mature, but will continue in this vein for many more years, so there's absolutely no need to hurry your way through the case.

Donated by: Anne Tupker MW and Robin Walters MW

31

12 bottles (75cl) Warre's Port 1963

A classic vintage and now fully mature. This wine has been described as "one of the best and most elegant of all the '63s" (Michael Broadbent 2002) and James Suckling, writing in 1990 described it as "extremely impressive, with beautifully balanced, harmonious sweet fruit on the palate. Medium ruby-red, ripe cherry and cassis aromas, medium-bodied, with rich, velvety fruit flavors, full, soft tannins and a powerful finish". The bottles come from the cellars of Mr William Warre MW and are in their original wooden packing case.

Donated by: William Warre MW

32

6 half bottles (37.5cl) Vidal Icewine 2003, Inniskillin

6 half bottles (37.5cl) Cabernet Franc Icewine 2003, Inniskillin

One of those peculiar twists of icewine-making fate for grapes created and nurtured during 2003 and labelled as such is to be harvested in 2004. The grapes for both these wines were picked during January 2004, the crispest, coldest, iciest corner of the Canadian winter, when the temperature drops to the -10°C or so needed to create this coolest style of wine.

Donated by: Ed Adams MW

33

12 bottles (75cl) Château Lafaurie-Peyraguey 2002

Premier cru Sauternes which is regarded as one of the very best properties of the appellation, creating one of the best wines of the 2002 vintage. The vintage is an accessible, early-maturing one, with fresh late harvest fruit rather than dense botrytis character. The timing of harvest called for by the style of wine allowed grapes to ripen after the early rains had challenged some other parts of Bordeaux.

Donated by: Siobhan Turner

34

12 bottles (75cl) Château Rieussec 1983

Rieussec's reputation is for being deeply-coloured, rich and with a powerful and often exotic character. The property abuts the vineyards of Château d'Yquem at one of the highest points in the appellation. The 1983 is a top sweet wine vintage, and is argued to be the best since the fabled 1976.

Donated by: Angela Muir MW

35

1 bottle (75cl) Château d'Yquem 1962

One might be forgiven for thinking this is just a vintage too late, and indeed 1962 does live forever in the shadow of 1961. But the classiest red wine vintages don't always coincide with the most sublime Sauternes vintages. And thus it is that 1962 was the much better year for Sauternes; it should be drinking well now.

Donated by: John Taylor MW

36

1 double magnum (3 litres/ 4 x 75cl) Lamaione 1999

1 double magnum (3 litres/ 4 x 75cl) Luce 2000

1 double magnum (3 litres/ 4 x 75cl) Montesodi 2001

1 double magnum (3 litres/ 4 x 75cl) Mormoreto 2001

The Marchesi de' Frescobaldi has a 700 year lineage of producing Tuscan wines. From their stable is offered a duet of Super Tuscans from Bordeaux grape varieties as well as the Luce Super Tuscan which blends merlot and sangiovese, and the pure sangiovese Montesodi Chianti Rufina.

Donated by: Marchese de' Frescobaldi

37

12 bottles (75cl) Pommery 1995

12 bottles (75cl) Bodegas Luis Canas Rioja Gran Reserva 1996

12 bottles (75cl) Bodegas Luis Canas Rioja Reserva Especial 'Amaren' 1999

From a leading producer in the Rioja Alavesa who uses very high proportions of Tempranillo are offered a Gran Reserva from the classy 1996 vintage, and the 'Amaren' cuvée dedicated to the owners' late mother, matured in French oak as well as the traditional American. This is joined by a case of champagne approaching maturity. Donated by: Giles Cooke MW

38

1 magnum (1.5 litres) Château Canon La Gaffelière 1995

1 magnum (1.5 litres) Château Gazin 1995

1 magnum (1.5 litres) Château Branaire-Ducru 1995

1 magnum (1.5 litres) Château Smith Haut-Lafite 1995

1 magnum (1.5 litres) Château Pontet-Cantet 1995

A magnum from each château of the Club des Cinqs from the 1995 vintage, which was reliably very good across the whole of Bordeaux for reds. Comprising properties from different appellations in Bordeaux, and with a mix of left and right banks, these top estates have joined forces to spread the word.

Donated by: Comte Stefan von Niepperg

39

1 impériale (6 litres) Château Cissac 1995

The perfectly-proportioned party piece from this reliable and classic Haut-Médoc Cru Bourgeois property. 1995 was an very good vintage of consistent quality across the board in Bordeaux. In this format the wine should be mellowing out nicely.

Donated by: Markus del Monego MW

40

1 impériale (6 litres) Château Ausone 1996

From the very top tier of the Saint Emilion Grand Cru Classé taxonomy comes the wine named after the Roman poet and consul Ausonius. Steep south-east facing slopes to the south of the town of St. Emilion provide an advantage of terroir. The 1996 is a great year for vins de garde

Donated by: Pascale Delbeck

41

6 magnums (1.5 litres) Château Rauzan Ségla 1995

Having been regarded, along with Château Mouton Rothschild, as the leading 2ème Cru Classé Châteaux in the 19th century, Rauzan Ségla spent the 1980s successfully regaining some of the former glory it had lost during much of the 20th century. Things were looking good by 1995, and improvements continue under the aegis of owners since 1994, Chanel.

Donated by: Sandrine Begaud

42

12 bottles (75cl) Château Phélan Ségur 1996

The property was bought in 1984 by the Gardinier family, who have since been investing in this highly regarded Cru Bourgeois Exceptionnel. The vineyards are well-sited, being importantly close to the Gironde and rubbing shoulders with 3ème Cru Classé Château Calon-Ségur. The 1996 was super for age-worthy wines, especially those of the Médoc and these should now be approaching a delicious point in their evolution.

Donated by: Thierry Gardinier

43

12 bottles (75cl) Château Figeac 1982

This Saint Emilion Premier Grand Cru Classé, along with its neighbour Château Cheval Blanc, is set apart from most of the other Premier Grand Cru Classés, to the north west of the appellation, bordering Pomerol. The property has a high proportion, for Saint Emilion, of Cabernet Sauvignon in the blend, which means it is often regarded as 'the most Médoc-like of Saint-Emilions'. The lot comes from one of the most extolled of vintages.

Donated by: Jonathan Pedley MW

44

1 x double magnum (3 litre) Château Haut Brion rouge 2003

1 x double magnum (3 litre) Château Haut Brion blanc 2003

1 x double magnum (3 litre) Château La Mission Haut-Brion 2003

1 x double magnum (3 litre) Château Laville Haut Brion 2003

A clutch of classified growths from the Domaines Clarence Dillon portfolio is offered from the year of France's record heatwave, the 2003 vintage. Whilst Château Haut Brion is uniquely classified in both the 1855 Médoc and the 1959 Graves classifications, the other properties are both rated under the Graves classification, Laville for the white wine it solely produces, La Mission likewise for its red.

Donated by: Prince Robert of Luxembourg

45

1 x double magnum (3 litre) Château Branaire (once Branaire-Ducru) 1998

St Julien's Branaire was separated from estate of Château Beychevelle in the 17th century, and both châteaux were latterly classified as fourth growths. The consistently-performing Branaire offers a vintage that was initially under-rated for the left bank, though it is now recognised that the best properties produced some very fine wines indeed, which are now coming into a drinking spectrum.

Donated by: Château Branaire

46

6 magnums (6 x 1.5 litres) Château Cantenac-Brown 2000

Although this third growth Margaux Château was released from the AXA-Millésimes stable earlier this year, it remains very much under the aegis of technical director José Sanfins, who was in charge for the already legendary 2000 vintage. Typically Margaux, this wine is fragrant and perfumed on the nose while medium bodied and harmonious on the palate.

Donated by: José Sanfins

47

1 impériale (6 litres) Château Beychevelle 1999

Beychevelle is tucked in the southern corner of St. Julien immediately to the south of 2ème cru classé Château Ducru-Beaucaillou. An impériale from the forward 1999 vintage, where the best producers made consistently good wine, should soon provide an elegantly poised wine.

Donated by: Philippe Blanc

48

3 bottles (75cl) Château Ducru Beaucaillou 1978

This 2ème Cru Classé St Julien is always distinctively fine and elegant, justifiably enjoying its 'super-second' status. Clive Coates describes it as 'quintessential claret'. This lot is from a classic vintage that's well into its drinking window.

Donated by: David Grandorge MW

49

3 bottles (75cl) Château Lafon-Rochet 1937 (Upper shoulder to neck fill)

This 4ème Cru Classé St. Estephe property occupies a long-envied patch of dirt on the same gravel croupe as neighbour Cos d'Estournel, and facing the vineyards of Pauillac neighbour Lafite-Rothschild across the Jalle du Breuil. 1937 was a good vintage and is certainly likely to be showing its age by now, but someone with an imminent 70th birthday celebration could be in for a super surprise.

Donated by: Anthony Foster MW

50

1 double magnum (3 litres) Château Grand Puy Ducasse 1983

1 double magnum (3 litres) Château d'Angludet 1986

A Margaux and Pauillac double bill here, an underestimated, and very good 1983 vintage, that is drinking now. Wait a little longer for the 1986, which was a great year, especially in the Médoc, for wines with keeping power.

Donated by: Martin Gamman MW

51

12 bottles (75cl) Château Giscours 2000

12 bottles (75cl) Château du Tertre 2000

A Margaux-fest with 3ème Cru Classé Château Giscours and 5ème Cru Classé Château du Tertre. Alexander van Beek took over management of Giscours in 1995 with an aim to restore the estate to glory, taking it into the top ten in the Médoc. He said they gauged the first effects of this restructuring in the 2000 vintage, so here is the opportunity to test his premise, in this vintage of superlatives. Similar investment and restructuring has occurred at nearby property du Tertre, under the same Dutch ownership.

Donated by: Alexander van Beek

52

1 impériale (6 litres) Domaine de Chevalier 2000 rouge

This is one of the finest efforts from this often-underrated winery: a very elegant wine displaying plums, blackcurrants, tobacco and charcoal with a hint of well-integrated oak

Donated by: Olivier Bernard

53

1 double magnum (3 litres) Château Bon Pasteur 2001

This rich wine, with silky tannins and vibrant fruit, is beginning to enter its peak, but will drink beautifully for a decade more.

Donated by: Michel Rolland

54

1 double magnum (3 litres) Château L'Eglise Clinet 1995

1 double magnum (3 litres) Château L'Eglise Clinet 1996

Among the elite of Pomerol producers, with a high proportion of old vines, the 1995 vintage was rated 96 points by the Wine Spectator. Robert Parker described the 1996 as “muscular, layered, multi-dimensional and nuanced”, giving it 93 points

Donated by: Denis Durantou

55

12 bottles Vieux Château Certan 2002

Out of the top drawer of properties in Pomerol, directly to the south of Château Pétrus. Clive Coates MW reckons this is one of the best wines on the right bank in 2002. It was a challenging vintage, but, as ever, the best and most conscientious properties produced succulent, ripe wines.

Donated by: Alexandre Thienpont

56

12 Bottles Grand Puy Lacoste 1996

From the cellars of Michael Broadbent MW where it has lain since being bought en primeur. Michael Broadbent considers 1996 to be a seriously under-rated vintage, being generally upstaged by the 1995s. Of this wine he has written that he considers it to have five star potential being perfectly balanced and with a similar quality of colour and fruit on both nose and palate and suggests that it will be ready to drink in 2008.

Donated by: Michael Broadbent MW

57

1 bottle (75cl) Le Pin 1982

Not 'Château', merely modestly monikered 'Le Pin'. A property described by French wine writer Jacques Luxey as the "Domaine de la Romanée Conti de Bordeaux". A single, extremely rare, bottle of a wine that broke all records at auction; one of one of the most illustrious wines on the planet, from one of the best vintages in recent times. Just 3000 bottles were made in 1982.

Donated by: John Casson MW

VISITS

58

Lunch at Pichon-Longueville Comtesse de Lalande

Lunch for two guests at Château Pichon-Longueville Comtesse de Lalande, one of Pauillac's most prestigious properties, neighbour to Château Latour and producer of fabulous long-lived wines. Times to be agreed with the successful bidder but will require six months notice and must avoid the following dates: 10-25 June 2007, September and October 2007 (harvest; dates may be subject to change), Christmas season.

Donated by: May de Lencquesaing

59

Dinner and truffles in Alba with Pio Cesare

Dinner for six at Pio Cesare owner Pio Boffa's home, near Alba in Italy's Piemonte region, including wine and white truffles (if in season). Pio Cesare was founded in 1881 by Pio Boffa's great-grandfather and makes some of the most highly regarded wines in the region.

Donated by Pio Boffa

60

Deluxe visit to Champagne Veuve Clicquot

A visit for two people in 2007 to Champagne Veuve Clicquot. The lot includes transport from Paris to Reims, a stay at our private mansion, a private visit to the cellar, a guided private tour of Reims Cathedral, meals at Hôtel du Marc and a two star

Michelin restaurant, special training with one of our team of oenologists and a vineyard tour according to the length of the stay.
Donated by: Champagne Veuve Clicquot

61

Exclusive visit to Champagne

A two night, all expenses paid trip to Champagne for four people at a mutually agreed time in 2007 accompanied by Master of Wine, Susan Hulme. The visit will include access to Champagne houses and places not normally open to the public, and is likely to include a tasting of vins clairs and vins de reserve, opportunities for Champagne and food matching at various lunches and dinners and a flight over the vineyards (weather permitting).

Donated by: Susan Hulme MW

62

English Wine Weekend

Bed and breakfast for two nights for two people at the Hôtel du Vin, Tunbridge Wells, tour of Hush Heath Estate vineyard and Chapel Down Winery with tasting of Balfour Brut Rosé sparkling wine with Stephen Skelton MW, lunch at winery bistro and dinner at hotel. Dates to suit individual circumstances.

Donated by: Richard Balfour-Lynn

63

A weekend in the Palatinate

A weekend for two in the Palatinate region of Germany including visits to wineries, dinner on Friday and Saturday evenings, lunch on Saturday and Sunday and all transport within the region. Please note that transport to the region from the successful bidder's home is not included.

Donated by: Pfalzwein

64

A Champagne Trinity

A combined visit for two people to the Champagne houses of Bollinger, Pol Roger and Roederer, including three nights' accommodation and hospitality and a private tour of their cellars and vineyards. None of these houses are normally open to the general public. The offer includes transport within the locality but not travel to and from Champagne and the visit must take place by the end of 2007

Donated by: Bollinger, Pol Roger, Roederer

65

Quinta dos Malvedos Weekend

Symington Family Estates offer a weekend for two people at their Graham's Quinta dos Malvedos in the remote Upper Douro valley. The Douro is widely acknowledged as one of the most beautiful wine growing areas in the world and Malvedos is perhaps the

most stunning of all the great estate houses in the entire valley, to the extent that in the 1990s the British Prime Minister chose to spend two succeeding summer holidays at this lovely place.

Donated by: Symington Family Estates

66

A Weekend in the Douro

The Fladgate Partnership, owners of Taylor's Port, offers a weekend for two people in the Douro, including accommodation at Taylor's, dinner, and tastings of Port. Subject to the timing of the successful bidder, it could also include a VIP visit to the annual boat race, and a chance to crew one of the Barca Rabellos.

Donated by: The Fladgate Partnership

67

Laurent Perrier & Taittinger

A 3 day, 2 night visit during the week to Champagne, personally accompanied by David Hesketh MW and Patrick McGrath MW. The visit will include a visit to the cellars of both houses and meals with member of families of both houses. The visit will also include an extensive vineyard visit to the Taittinger cellars and vineyards. All travel and accommodation expenses are included.

Donated by: David Hesketh MW and Patrick McGrath MW

68

Gourmet weekend in the Rheingau

An all-inclusive weekend gourmet trip for two people to the romantic Rhine. Staying at Stromburg Castle it includes meals at the Val d'Or restaurant, the Schwarzer Bock Hotel, restaurant Zur Krone (the oldest in Germany) and Rheinfels Castle, together with a wine tasting with Jürgen Hoffmann. A boat trip on the Rhine to see the Lorelei completes the trip.

Donated by: Reh Kendermann GmbH

69

Romantic Romania

An all-inclusive weekend trip for 2 to the wild and romantic wine country of south-west Romania. Based at the organic Carl Reh Winery between the Carpathian Mountains and the Danube, the trip includes an extensive tasting, and sightseeing in Bucharest. Flights from a major UK or European airport, accommodation, meals and transport within Romania are included.

Donated by: Reh Kendermann GmbH

70

Best of South Africa

Enjoy the best of South Africa's wine lands - includes five nights' accommodation for

two, private tastings, lunches and dinners at top wineries and restaurants, face-to-face interaction with the country's famous winemakers and several bottles of wine to bring home as mementoes.

Donated by participating wineries - Boekenhoutskloof, Cordoba Winery, De Trafford Wines, Ernie Els Wines, Hamilton Russell Vineyards, Ken Forrester Wines, Klein Constantia Estate, Meerlust Estate, Tierhoek, Vergelegen, Vilafonté, Warwick Estate, Waterford Estate - and restaurants: Reubens, 96 Winery Road.

71

Burgundy Top to Bottom

A treat for lovers of fine Burgundy. A three day 'top to bottom' trip for 6 people including a variety of visits and tastings including

- accommodation at Hostellerie de Clos, the renowned, Michelin starred restaurant and hotel

- a visit to the Grands Crus of Chablis, tour of the La Chablisienne winery, and a comprehensive tasting

- a fascinating opportunity to visit the Cadus cooperage, and really appreciate the impact of oak on your wine

- a tasting and visit to the legendary Domaine de la Romanée-Conti

- tasting and vineyard visit to Louis Jadot, with lunch at the Domaine

- visits and tastings at Domaine Leflaive, Cave de Bailly, Cave de Buxy, Cave de Prisse, Château des Jacques

Donated by: La Chablisienne, Louis Jadot, Domaine Leflaive Cave de Bailly, Cave de Buxy, Cave de Prisse, Château des Jacques and Domaine de la Romanée-Conti

72

Bordeaux Trip of a Lifetime

This wonderful trip offers a fantastic opportunity to visit, dine and stay in some of the most exciting and prestigious Bordeaux properties. For four people, it comprises:

- two nights at the Relais du Château d'Arche Hotel, a peaceful haven overlooking the village of Sauternes where you will enjoy moments of unique calmness in an elegant and subtle environment, with a VIP welcome and bottle of d'Arche

- a night at the magnificent, neo-classical Château La Louvière, including dinner the night before sampling the expressive, complex, and powerful reds and whites of this exceptional Pessac-Léognan property

- dinner and a night at the incredible Cos d'Estournel, built in the early 19th Century to incorporate oriental influences in recognition of the remarkable success of the founder, Louis Gaspard d'Estournel, in selling his wine to India and the Far East. The wines today represent a virile elegance, in which power is matched by grace

- dinner and overnight accommodation if desired at the beautiful Château Figeac, in a park like setting in St Emilion and unusual in that appellation for its high Cabernet Sauvignon content and the potential of its wines to age. Each guest will also receive a souvenir bottle.
- dinner (or lunch if preferred) at the lovely Domaine de Chevalier, Graves producer of first class red and white wines
- visit and extensive tasting at Château Margaux, justifiably famous for the beauty and structure of its Château almost as much as the elegance and power of its First Growth wines
- visit and vertical tasting at Pauillac First Growth Château Latour, producer of the most powerful and longest lived of the Médoc crus classes, the best of which can age for several decades. This opportunity to taste older vintages of Château Latour is certain to be one of the highlights of any wine lover's vinous life
- lunch at Château Lascombes, one of the largest properties in the Médoc,
- lunch at Château Brane Cantenac, a Second Growth of Margaux now producing wines that balance the haunting bouquet of a typical Margaux with weight and power
- lunch at Château Gruaud Larose, a Second Growth of St Julien producing full-bodied and long-lived wines with complex and beguiling character
- lunch, a visit to the winery, tasting and a special bottle on departure at Château Haut-Bailly, makers of some of the most consistently successful wines from Graves

Times to be agreed with the successful bidder; but not on the following dates: 10 - 25 June 2007, September and October 2007 (harvest - date subject to change) and Christmas season

Donated by: Dominique Befve, Olivier Bernard, Corinne Conroy, Frederic Engerer, Thierry Manoncourt, Pierre Gommeaux, André and Jacques Lurton, Geraldine Marquay, Corinne Mentzelopoulos, Jean Merlaut, Veronique Sanders

Reverse of absentee bid form - leave blank