

October 18, 2017



**THE RUSTY STAUB FOUNDATION**

***“Benefiting Youth, Fighting Hunger”***

It was 1985 and for Rusty Staub, it was time to go to bat for those much less fortunate in life. The Rusty Staub Foundation\*\* was founded that year and, true to our motto “Benefiting Youth, Fighting Hunger”, our only mission ever since has been to give children the opportunity to live full, happy and productive lives and to give aid to the hungry. To this end we have established the Rusty Staub Foundation Emergency Food Pantries. Presently, we have food pantries in Harlem, Brooklyn & Queens. Additionally, our mobile unit brings food to the Bronx and Staten Island and is available in case of an emergency. This year we expect to serve more than one million meals in New York City to the needy.

To date, the foundation has raised nearly \$22 million for organizations that share our mission. We raise funds primarily through events held annually in New York City such as our annual wine auction dinner in October. We also host a golf tournament in June of each year to help fund our food pantries and mobile unit.

We are sincerely grateful for all of the financial assistance we have received throughout the years and promise to work as hard as possible to continue to earn your valued support. We, and especially the children and families who have benefited so much from your generosity, thank you from the bottom of our hearts.

*\*\*The Rusty Staub Foundation is a not-for-profit, 501c(3) charitable organization recognized by the U.S. Federal Government, the Internal Revenue Service and the State of New York (Federal Tax ID # 13-3340651). Any donation received is tax-deductible in accordance with the Federal and State Tax Codes. N.Y. State #221992.*

October 18, 2017

**The Rusty Staub Foundation Would Like to Thank**

**Michael Troise for his unending efforts to make our auction the finest in America**

\*\*\*\*\*

**Ursula Hermacinski**

\*\*\*\*\*

**Michael Hodes, Joel Rubins, and Christina Burden of WESTERN CARRIERS  
for their generosity and tireless assistance before and after the auction**

\*\*\*\*\*

**All of the California and Burgundy vintners  
who gave us so much help with our lots**

\*\*\*\*\*

**Frederick Wildman and Sons, especially John Seller, John Little and Becky  
Thomas for all their tremendous help in bringing in all of our wines**

\*\*\*\*\*

**All of our friends at WILSON DANIELS**

\*\*\*\*\*

**Elsie Palotta, and the staff of  
CATHOLIC CHARITIES**

\*\*\*\*\*

**Becky Wasserman of  
Becky Wasserman Selections  
SARL LE SERBET**

\*\*\*\*\*

**Kathleen McGowan**

\*\*\*\*\*

**Rosemont Press, Inc.**

\*\*\*\*\*

**Alan Stillman and the management and staff at Maloney & Porcelli**

October 18, 2017

**The Rusty Staub Foundation Extends  
A Special Note of Thanks to:**

**Allen Meadows and BURGHOUND.COM  
for all the notes on Burgundy wines**

***Special Notes to Bidders:***

***Wines may not be available until 2018 due to growers production schedule.  
Winners will be notified that wine has shipped as soon as possible.  
We thank you for your patience, in advance.***

***ALL bidders will need a paddle number.  
Paddle numbers are assigned by Elsie Pallotta – [elsie.pallotta@archny.org](mailto:elsie.pallotta@archny.org).***

***To secure online items: secure an ibid mobile password by contacting:  
[auctions@ibidmobile.net](mailto:auctions@ibidmobile.net).***

***Online Auction: [www.ibidmobile.net/rs](http://www.ibidmobile.net/rs)***

October 18, 2017



**Ursula Hermacinski** is one of the foremost wine auctioneers in the world. She has been standing at a podium from the very start of her career at Christie's in New York in 1984. Ursula worked as furniture and decorations generalist until Christie's called upon her to actualize her passion for the grape. In 1994, Ursula established Christie's New York wine department along with their original auction partner Zachys, the Scarsdale, NY fine wine mega-retailer. The Zachys-Christie's New York wine auctions set new standards for the American wine auction market. Ursula left Christie's at the end of 1998 and jumped into the high adventures of the dot com arena. Her pioneering interest in online wine auctions prompted Wine Spectator to profile Ursula in its article "The Changing Face of Auctions."

Over the years, Ursula has been invited to work most of the country's top ten benefit wine auctions. In 1992 Ursula became the first woman to take the rostrum at the world famous Napa Valley Wine Auction and continues to appear annually. Ursula works personally with record-holding baseball player Rusty Staub, presiding each year over his foundation's wine auction. Ursula has also joined forces with celebrity chef Emeril Lagasse to wield the gavel for his foundation. In addition, to banging a gavel, Ursula has spoken at a number of wine conferences and symposia, including the Aspen Food & Wine Festival, The International Pinot Noir Celebration and the American Institute of Wine and Food Nation Convention. Additionally, you may have seen her profiled in Wine Spectator, Decanter, Wine & Spirits, Drinks, Town & Country, and Glamour magazines. Along with the wine world's most influential figures in the international wine scene, Ursula is included in Ann B. Matasar's, *Women of Wine* (University of California Press). Vanity Fair magazine included her as a definition in their 2005 Wine Snob's Dictionary.

Ursula is the Senior Advisor and Principal Auctioneer to the wine auction world's new powerhouse, Wally's Wine Auctions. She is the author of *The Wine Lovers Guide to Auctions: The Art & Science of Buying and Selling Wine* (Square One Publishers).

Ursula continues to be one of the most requested and respected wine charity auctioneers in the country. We can't begin to tell you how honored we are to have Ursula here with us again tonight to do what we think she does better than anyone else.

October 18, 2017

## CONDITIONS OF PURCHASE

1. The auctioneer is the agent for the Rusty Staub Foundation (herein "seller").
2. These Conditions of Purchase, as amended by addenda or oral announcements during the sale, constitute the entire terms and conditions of seller with respect to the sale and purchase of wines listed herein. By bidding, the bidder agrees to be bound by these Conditions of Purchase.
3. All bids are per lot as announced by the auctioneer, listed on the bid sheet, or amended in the addendum. Seller may divide, duplicate and/or combine any lot or lots as its sole discretion.
4. **Absentee bids for this auction may be placed several ways: via fax (978-535-4214) prior to 5:00 p.m. E.S.T. on October 17<sup>th</sup> EST or via telephone (917-797-5834), online ([ibidmobile.net/rs](http://ibidmobile.net/rs) for lots 300+), or email ([Igodjs@gmail.com](mailto:Igodjs@gmail.com)) until 6:00 p.m. EST on October 18<sup>th</sup>. All lots will be sold to the highest bidder to be sold at the fall of the gavel. Duplicate lots may be offered to under-bidders at the discretion of the auctioneer.**
5. ALL bidders will need a paddle number. Paddle numbers are assigned by Elsie Pallotta – [elsie.pallotta@archny.org](mailto:elsie.pallotta@archny.org). To secure online items: secure an ibid mobile password by contacting: [auctions@ibidmobile.net](mailto:auctions@ibidmobile.net).
6. Seller may, at any time prior to the fall of the gavel, withdraw a lot from the Auction.
7. Seller shall have the right to reject any bid at any time prior to the fall of the gavel. Bids will be accepted only from registered bidders.
8. Should a dispute arise between bidders in the Auction, or should the auctioneer doubt the validity of any bid, the auctioneer shall have the right to resolve the dispute, re-offer, re-sell or withdraw the lot in question.
9. No bid shall be valid unless acknowledged by the auctioneer. A lot will be deemed sold at the fall of the gavel, after which the buyer assumes full risk and responsibility.
10. Bids that are submitted to the seller in writing, via the internet or otherwise left with the seller prior to the sale, for execution at or below a specified price, are entertained and executed by the seller for the convenience of the bidders; but the seller shall not be responsible for failing to execute such bids or for errors relating to the execution of such bids.
11. All wines sold herein are subject to the provisions of the New York Alcoholic Beverage Control Act and are offered and sold subject to its provisions. Any offer or sale shall be governed and interpreted by the laws of the State of New York.
12. For federal income tax purposes, seller is classified as a tax-exempt corporation (Tax I.D. #13-3340651) under Internal Revenue Code Section 501(c)(3).
13. Prior to the receipt of any wine, purchasers must make full payment, in U.S. dollars, by November 30, 2017. All payments must be made by cash, check credit card, or money transfer. Seller reserves the right to re-sell any lot or lots for which payment has not been made.
14. Should any dispute related to these Conditions of Purchase arise, the prevailing party shall be entitled to its reasonable attorney's fees and costs.
15. No representative of seller shall have the right to waive or modify any of the terms and conditions set forth herein, without written permission of Daniel J. Rusty Staub.
16. The Auction is a widely publicized event. As a condition of and in consideration for participation in the Auction, participant releases the seller from any liability connected with the reproduction, adaptation, display, publication, and distribution, in any and all media, whether now known or yet to be developed, of any videos, photographs or other images taken of the participant at the Auction, participant's name, voice likeness, city of residence, and any other information regarding her or his participation in the Auction.
17. Terms and conditions of all lots and certificates must be strictly adhered to. Changes may not be allowable.

October 18, 2017

## **TERMINOLOGY**

### **.375**

A half bottle which holds .375 milliliters of wine.

### **.750**

A standard-size bottle which holds 750 milliliters of wine, or 4/5 quart.

### **Magnum**

A bottle which holds 1.5 liters of wine, the equivalent of two 750ml bottles.

### **Double Magnum**

Also called a Jeroboam in Burgundy, a bottle which holds 3 liters of wine, the equivalent of four 750ml bottles.

### **Rehoboam**

A bottle which holds 5 liters of wine, the equivalent of six 750ml bottles.

Methuselah (Burgundy) or Imperial (Bordeaux)

A bottle which holds 6 liters of wine, the equivalent of eight 750ml bottles.

### **Salmanazar**

A bottle which holds 9 liters of wine, the equivalent of twelve 750ml bottles.

### **Balthazar**

A bottle which holds 12 liters of wine, the equivalent of sixteen 750ml bottles.

### **Nebuchadnezzar**

A bottle which holds 15 liters of wine, the equivalent of twenty 750ml bottles.

---

October 18, 2017

### ***2015 Vintage Notes***

Hello all,

Ah, to be back in Burgundy again. It has been cold this year. In Bouilland, we had a lot of mornings with -5°/-6°C temperatures. But the skies were mostly blue, and I got to taste the wines of so many of the great growers of Burgundy in this excellent 2015 vintage.

This vintage has all you need, both in red and white wine. It is tough not to love this vintage. “They” (the famous “they”) are saying the reds of 2015 will outshine the whites, and that the whites outshined the reds in 2014. Actually, for me, both years have been a treat to taste in both colors.

Most of the growers I see say many of the same things...They talk about picking early to specificity that they all want. “Aromatic” and “pure” were words evoked by almost everyone. The growers loved their 2014s, and rightly so, but they are also very excited by the 2015s. Even the Regional and Village wines are terrific for their level. All the way up the ladder, the wines have true merit.

The Lafarges said that the vintage is very pure, with the terroir dominating. Etienne Grivot said the 2015s are the best wines he has ever made! At Rousseau, they said it was an easy vintage. They feel the wines have perfect balance, and the wines will drink well early on, but that they all have great potential to age. Jean-Marc Roulot said he felt that 2015 was one of his finest vintages. And at the tasting, the wines really saying. Denis Bachelet described the tannins as very nice, and said that the wines display both great freshness and concentration. At Mugnier, they said the harvest was easy but smaller than expected, and that the wines are very ripe, but fresh and not heavy. 2015 has everything it takes to be a great vintage.

At De Vouglüe, François said that after an early drought, some rain came (late in the season) but it was not too much, producing a vintage with beautiful acidity, concentration and freshness. They began to pick on September 3<sup>rd</sup>, Christophe Roumier said that there was clear terroir definition in 2015. Yes, there is higher alcohol than what is typical, but the wines still show great balance and concentration. They are fresh and alive, and he feels it is a great vintage. And finally, at Domaine de la Romanée Conti, they talked about high quality grapes, producing wines that are approachable, with high salinity, energy and terrific richness. All in all, we are very lucky to have back-to-back vintages that are so outstanding.

I would highly recommend that you buy both red and white wines from the 2015 vintage. They both excel. Like Grivot, there are many growers who think 2015 is the best vintage in a very long time in Burgundy.

So there you go. They won't be inexpensive, but then what is nowadays? “Go get ‘em!”

In Vino Veritas,

*Daniel J. Rusty Staub*

October 18, 2017

**LOT 1**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***One (1) Magnum (1.5L)***

***Romanée Conti Grand Cru***

***2014, 1-1.5L***

Remarkably intense and beautifully well-detailed middle weight flavors. Culminating in a stony, powerful, focused and explosively long finish that delivers sneaky good length.

**Opening Bid: \$18,000**

RSF9032

**LOT 2**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***One (1) Magnum (1.5L)***

***Montrachet Grand Cru***

***2014, 1-1.5L***

A whiff of the exotic can be found on the notably ripe and beautifully layered nose. There is superb size, weight and minerality to the impressively scaled big-bodied flavors that are so dense that there is a distinctly lavish and lush mouth feel to them all wrapped in an explosive and almost painfully intense finish that really fans out as it sits on the palate.

**Opening Bid: \$8,000**

RSF9033



October 18, 2017

**LOT 3**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***One (1) Magnum (1.5L)***

***La Tâche Grand Cru***

***2014, 1-1.5L***

Fireworks in a glass would be the operative description of the super-fresh nose of the 2014 La Tâche. Imposingly powerful and tautly muscular flavors. Outstanding mid-palate density. Excellent delineation on the intensely mineral-infused youthfully, austere and very firmly structured finish that just goes on and on.

**Opening Bid: \$6,000**

RSF9031

**LOT 4**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***One (1) Magnum (1.5L)***

***LOT A***

***Romanée St. Vivant Grand Cru***

***2014, 1-1.5L***

Airy, cool and strikingly elegant nose. Refined and caressing middle weight flavors. Sleek and cool mouth feel. Good definition on the firm but well-balanced finish that exhibits a bit less finesse than usual even if it is still quite fine.

**Opening Bid: \$3,600**

RSF9034

***LOT B***

***Romanée St. Vivant Grand Cru***

***2014, 1-1.5L***

**Opening Bid: \$3,600**

RSF9034

***LOT C***

***Romanée St. Vivant Grand Cru***

***2014, 1-1.5L***

**Opening Bid: \$3,600**

RSF9034

October 18, 2017

**LOT 5**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***One (1) Magnum (1.5L)***

**LOT A**

***Échézeaux Grand Cru***

***2014, 1-1.5L***

A wonderfully complex nose features a broad array of spice elements. There is good punch to the refined cool and pure medium-bodied flavors. Better concentration on the balanced, persistent and youthfully austere finale.

**Opening Bid: \$1,500**  
RSF9035

**LOT B**

***Échézeaux Grand Cru***

***2014, 1-1.5L***

**Opening Bid: \$1,500**  
RSF9035

**LOT C**

***Échézeaux Grand Cru***

***2014, 1-1.5L***

**Opening Bid: \$1,500**  
RSF9035

**LOT 6**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***Three (3) Standard (.750ml)***

**LOT A**

***Romanée Conti Grand Cru***

***2014, 3-.750ml***

Remarkably intense and beautifully well-detailed middle weight flavors. Culminating in a stony, powerful, focused and explosively long finish that delivers sneaky good length.

**Opening Bid: \$24,000**  
RSF9037

**LOT B**

***Romanée Conti Grand Cru***

***2014, 3-.750ml***

**Opening Bid: \$24,000**  
RSF9037

October 18, 2017

**LOT 7**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***Three (3) Standard (.750ml)***

**LOT A**

***Montrachet Grand Cru***

***2014, 3-.750ml***

A whiff of the exotic can be found on the notably ripe and beautifully layered nose. There is superb size, weight and minerality to the impressively scaled big-bodied flavors that are so dense that there is a distinctly lavish and lush mouth feel to them all wrapped in an explosive and almost painfully intense finish that really fans out as it sits on the palate.

**Opening Bid: \$10,000**

RSF9036

**LOT B**

***Montrachet Grand Cru***

***2014, 3-.750ml***

**Opening Bid: \$10,000**

RSF9036

**LOT 8**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***Six (6) Standard (.750ml)***

***La Tâche Grand Cru 2014, 6-.750ml***

***2014, 6-.750ml***

Fireworks in a glass would be the operative description of the super-fresh nose of the 2014 La Tâche. Imposingly powerful and tautly muscular flavors. Outstanding mid-palate density. Excellent delineation on the intensely mineral-infused youthfully, austere and very firmly structured finish that just goes on and on.

**Opening Bid: \$12,000**

RSF9038

October 18, 2017

**LOT 9**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***Six (6) Standard (.750ml)***

**LOT A**

***Richebourg***

***2014, 6-.750ml***

This is both bigger and richer than the RSV. Excellent muscle and intensity. Flavors that deliver stunningly good complexity on the impressively concentrated but seamlessly well-balanced finale

**Opening Bid: \$8,000**  
RSF9039

**LOT B**

***Richebourg***

***2014, 6-.750ml***

**Opening Bid: \$8,000**  
RSF9039

**LOT 10**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***Six (6) Standard (.750ml)***

***Romanée St. Vivant Grand Cru***

***2014, 6-.750ml***

Airy, cool and strikingly elegant nose. Refined and caressing middle weight flavors. Sleek and cool mouth feel. Good definition on the firm but well-balanced finish that exhibits a bit less finesse than usual even if it is still quite fine.

**Opening Bid: \$8,000**  
RSF9040

October 18, 2017

**LOT 11**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***Six (6) Standard (.750ml)***

***Grands Échézeaux Grand Cru***

***2014, 6-.750ml***

Expressive nose is even spicier and more floral. Bigger, richer, more powerful and more muscular. Excellent volume to the rich and mouth coating flavors that deliver superb length on the chiseled, robust and hugely long finale.

**Opening Bid: \$5,000**  
RSF9041

**LOT 12**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***Six (6) Standard (.750ml)***

***Échézeaux Grand Cru***

***2014, 6-.750ml***

A wonderfully complex nose features a broad array of spice elements. There is good punch to the refined cool and pure medium-bodied flavors. Better concentration on the balanced, persistent and youthfully austere finale.

**Opening Bid: \$4,000**  
RSF9042

**LOT 13**  
**Domaine de la Romanée Conti**  
**2014 Vintage**  
***Six (6) Standard (.750ml)***

***Corton Grand Cru 2014, 6-.750ml***

***2014, 6-.750ml***

A notably floral nose. There is good power and muscle. Generously proportioned and notably rich big-bodied flavors. A robust finish that offers fine depth and length.

**Opening Bid: \$3,000**  
RSF9043

October 18, 2017

**LOT 14**  
**Domaine Leflaive**  
**2013 Vintage**  
***Three (3) Six (6) Pack Standard (.750ml)***

**LOT A**

<b><i>Puligny-Montrachet Les Combettes</i></b>	<b><i>2013, 6-.750ml</i></b>
<b><i>Puligny-Montrachet Les Folatières</i></b>	<b><i>2013, 6-.750ml</i></b>
<b><i>Puligny-Montrachet Clavoillon</i></b>	<b><i>2013, 6-.750ml</i></b>

**Opening Bid: \$3,600**

**LOT B**

<b><i>Puligny-Montrachet Les Combettes</i></b>	<b><i>2013, 6-.750ml</i></b>
<b><i>Puligny-Montrachet Les Folatières</i></b>	<b><i>2013, 6-.750ml</i></b>

**Opening Bid: \$3,600**

RSF8469

RSF8472

RSF8467

**LOT 15**  
**Domaine Leflaive**  
**2015 Vintage**  
***Six (6) Standard (.750ml)***

**LOT A**

<b><i>Chevalier-Montrachet Grand Cru</i></b>	<b><i>2015, 6-.750ml</i></b>
--	------------------------------

This offers the most elegant nose in the range. There is outstanding volume, power and concentration to the focused, intense and palate coating broad-shouldered flavors that despite the imposing scale remain highly refined and particularly so on the markedly mineral-driven and explosively long finish. It is a terrific effort for the vintage.

**Opening Bid: \$4,000**

**LOT B**

<b><i>Chevalier-Montrachet Grand Cru</i></b>	<b><i>2015, 6-.750ml</i></b>
--	------------------------------

**Opening Bid: \$4,000**

October 18, 2017

**LOT 16**  
**Domaine Leflaive**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Chevalier-Montrachet Grand Cru***

***2015, 3-1.5L***

This offers the most elegant nose in the range. There is outstanding volume, power and concentration to the focused, intense and palate coating broad-shouldered flavors that despite the imposing scale remain highly refined and particularly so on the markedly mineral-driven and explosively long finish. It is a terrific effort for the vintage.

**Opening Bid: \$4,200**

**LOT 17**  
**Domaine Leflaive**  
**2015 Vintage**  
***One (1) Jeroboam (3L)***

***Chevalier-Montrachet Grand Cru***

***2015, 1-3L***

This offers the most elegant nose in the range. There is outstanding volume, power and concentration to the focused, intense and palate coating broad-shouldered flavors that despite the imposing scale remain highly refined and particularly so on the markedly mineral-driven and explosively long finish. It is a terrific effort for the vintage.

**Opening Bid: \$3,000**

---

October 18, 2017

**LOT 18**  
**Domaine Leflaive**  
**2015 Vintage**  
***Six (6) Standard (.750ml)***

**LOT A**

***Bâtard Montrachet Grand Cru***

***2015, 6-.750ml***

A pungent and more expressive nose. The mouth feel of the big-bodied flavors is notably more refined than usual yet the underlying power of a fine Bâtard is certainly present and especially so on the hugely long, firm and built-to-age finish. In a word, impressive.

**Opening Bid: \$3,500**

**LOT B**

***Bâtard Montrachet Grand Cru***

***2015, 6-.750ml***

**Opening Bid: \$3,500**

**LOT 19**  
**Domaine Leflaive**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Bâtard Montrachet Grand Cru***

***2015 3-1.5L***

*Same as above.*

**Opening Bid: \$3,600**

**LOT 20**  
**Domaine Leflaive**  
**2015 Vintage**  
***One (1) Jeroboam (3L)***

***Bâtard Montrachet Grand Cru***

***2015 1-3L***

*Same as above.*

**Opening Bid: \$2,500**

---



October 18, 2017

**LOT 21**  
**Domaine Leflaive**  
**2015 Vintage**  
***Six (6) Standard (.750ml)***

**LOT A**

***Bienvenus-Bâtard Montrachet Grand Cru***

***2015, 6-.750ml***

As is often the case this evidences a similar aromatic profile to that of the Pucelles and in particular with respect to the honeysuckle character. While there is a bit more size, density and mid-palate volume to the middle weight plus flavors they manage to retain the same heightened sense of refinement and particularly so on the sneaky long and focused finish. This is potentially really fine juice.

**Opening Bid: \$3,000**

**LOT B**

***Bienvenues-Bâtard Montrachet Grand Cru***

***2015, 6-.750ml***

**Opening Bid: \$3,000**

**LOT 22**  
**Domaine Leflaive**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Bienvenues-Bâtard Montrachet Grand Cru***

***2015, 3-1.5L***

As is often the case this evidences a similar aromatic profile to that of the Pucelles and in particular with respect to the honeysuckle character. While there is a bit more size, density and mid-palate volume to the middle weight plus flavors they manage to retain the same heightened sense of refinement and particularly so on the sneaky long and focused finish. This is potentially really fine juice.

**Opening Bid: \$3,300**

October 18, 2017

**LOT 23**  
**Domaine Leflaive**  
**2015 Vintage**  
***One (1) Jeroboam (3L)***

***Bienvenues-Bâtard Montrachet Grand Cru***

***2015, 1-3L***

As is often the case this evidences a similar aromatic profile to that of the Pucelles and in particular with respect to the honeysuckle character. While there is a bit more size, density and mid-palate volume to the middle weight plus flavors they manage to retain the same heightened sense of refinement and particularly so on the sneaky long and focused finish. This is potentially really fine juice.

**Opening Bid: \$2,400**

**LOT 24**  
**Domaine Leflaive**  
**2015 Vintage**  
***Twenty-four (24) Standard (.750ml)***

***Puligny-Montrachet Les Pucelles 1er Cru***

***2015, 6-.750ml***

The caressing and very refined middle weight flavors possess a highly seductive mouth feel that also brims with dry extract while delivering excellent length on the beautifully complex and persistent finale that, like the Combettes, is unusually dry relative to what is common for the vintage. Class in a glass.

***Puligny-Montrachet Les Folatières 1er Cru***

***2015, 6-.750ml***

A riper but still quite fresh nose displays notes of white peach, floral, citrus and a whiff of the exotic. Yet again there is excellent volume to the sappy mouth coating flavors that also exude evident minerality on the lingering and well-balanced finish.

***Puligny-Montrachet Les Combettes 1er Cru***

***2015, 6-.750ml***

Pretty essence of pear and apple aromas that enjoy floral and citrus top notes. The beautifully textured, concentrated and sappy medium weight plus flavors are both sleek and delineated, all wrapped in a classy and impeccably well-balanced finish that flashes more minerality than is usual for Combettes.

***Puligny Montrachet 1er Cru Le Clavoillon***

***2015, 6-.750ml***

The rich, generously proportioned and fleshy medium weight flavors possess more size and weight than is usual for this wine thanks to the copious level of dry extract that confers a sappy texture to the moderately structured and notably dry finish in the context of the vintage.

**Opening Bid: \$4,800**

October 18, 2017

**LOT 25**  
**Domaine Leflaive**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Puligny-Montrachet Les Pucelles 1er Cru 2015, 3-1.5L***

***2015, 3-1.5L***

The caressing and very refined middle weight flavors possess a highly seductive mouth feel that also brims with dry extract while delivering excellent length on the beautifully complex and persistent finale that, like the Combettes, is unusually dry relative to what is common for the vintage. Class in a glass.

**Opening Bid: \$2,000**

**LOT 26**  
**Domaine Leflaive**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Puligny-Montrachet Les Folatières 1er Cru***

***2015, 3-1.5L***

A riper but still quite fresh nose displays notes of white peach, floral, citrus and a whiff of the exotic. Yet again there is excellent volume to the sappy mouth coating flavors that also exude evident minerality on the lingering and well-balanced finish.

**Opening Bid: \$1,500**

**LOT 27**  
**Domaine Leflaive**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Puligny-Montrachet Les Combettes 1er Cru***

***2015, 3-1.5L***

Pretty essence of pear and apple aromas that enjoy floral and citrus top notes. The beautifully textured, concentrated and sappy medium weight plus flavors are both sleek and delineated, all wrapped in a classy and impeccably well-balanced finish that flashes more minerality than is usual for Combettes.

**Opening Bid: \$1,500**

October 18, 2017

**LOT 28**  
**Domaine Leflaive**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Puligny-Montrachet Clavoillon 1er Cru***

***2015, 3-1.5L***

The rich, generously proportioned and fleshy medium weight flavors possess more size and weight than is usual for this wine thanks to the copious level of dry extract that confers a sappy texture to the moderately structured and notably dry finish in the context of the vintage.

**Opening Bid: \$1,200**

**LOT 29**  
**Rousseau**  
**2012 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Chambertin***

***2012, 6-.750ml***

***Chambertin Clos de Bèze***

***2012, 6-.750ml***

***Gevrey Chambertin Clos St. Jacques***

***2012, 6-.750ml***

**Opening Bid: \$8,000**

RSF8015

RSF8020

RSF8023

**LOT 30**  
**Rousseau**  
**2013 Vintage**  
***Six (6) Standard (.750ml)***

***Chambertin Clos de Bèze***

***2013, 6-.750ml***

**Opening Bid: \$4,000**

RSF8229

October 18, 2017

**LOT 31**  
**Rousseau**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Gevrey Chambertin Clos St. Jacques***

***2014, 6-1.5L***

**Opening Bid: \$3,600**

RSF8912

**LOT 32**  
**Maison Olivier Bernstein**  
**2015 Vintage**  
***Three (3) Standard (.750ml)***

***LOT A***

***Bonnes Mares Grand Cru***

***2015, 3-.750ml***

Fresh nose of spicy and earthy red and black cherry liqueur-like scents. The freshness and energy continue onto the big-bodied and powerful flavors. Impeccably well-balanced finish. The prior wines are clearly of very fine quality but this is definitely at another level.

**Opening Bid: \$1,200**

***LOT B***

***Bonnes Mares Grand Cru***

***2015, 3-.750ml***

**Opening Bid: \$1,200**

October 18, 2017

**LOT 33**  
**Maison Olivier Bernstein**  
**2015 Vintage**  
***Three (3) Standard (.750ml)***

**LOT A**

***Clos de la Roche Grand Cru***

***2015, 3-.750ml***

The underlying fruit clearly seems quite ripe. There is a bit more refinement. This is still a muscular Clos de la Roche. A strikingly persistent finish.

**Opening Bid: \$1,000**

**LOT B**

***Clos de la Roche Grand Cru***

***2015, 3-.750ml***

**Opening Bid: \$1,000**

**LOT 34**  
**Maison Olivier Bernstein**  
**2015 Vintage**  
***Three (3) Standard (.750ml)***

**LOT A**

***Clos Vougeot Grand Cru***

***2015, 3-.750ml***

Exceptionally good richness and volume. Full-bodied, mouth coating and powerful broad-shouldered flavors. Good if not excellent length on the noticeably warm and firm finish.

**Opening Bid: \$800**

**LOT B**

***Clos Vougeot Grand Cru***

***2015, 3-.750ml***

**Opening Bid: \$800**

---

October 18, 2017

**LOT 35**  
**Maison Olivier Bernstein**  
**2015 Vintage**  
***Three (3) Standard (.750ml)***

**LOT A**

***Charmes Chambertin Grand Cru***

***2015, 3-.750ml***

There is fine richness and a taut muscularity. Bigger and more powerful flavors that possess a lovely sense of energy. Structured, balanced and beautifully persistent finish.

**Opening Bid: \$800**

**LOT B**

***Charmes Chambertin Grand Cru***

***2015, 3-.750ml***

**Opening Bid: \$800**

**LOT 36**  
**Maison Olivier Bernstein**  
**2015 Vintage**  
***Six (6) Standard (.750ml)***

***Gevrey-Chambertin Les Cazetiers 1er Cru***

***2015, 6-.750ml***

There is good freshness and energy to the bigger and more muscular flavors. A lovely mineral streak that extends to the sleek, succulent and slightly longer and more complex finale.

**Opening Bid: \$1,000**

**LOT 37**  
**Maison Olivier Bernstein**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Gevrey-Chambertin Les Cazetiers 1er Cru***

***2015, 6-1.5L***

There is good freshness and energy to the bigger and more muscular flavors. A lovely mineral streak that extends to the sleek, succulent and slightly longer and more complex finale.

**Opening Bid: \$2,000**

October 18, 2017

**LOT 38**  
**Maison Olivier Bernstein**  
**2015 Vintage**  
***One (1) Magnum (1.5L)***

**LOT A**

***Chambertin Grand Cru***

***2015, 1-1.5L***

There is both excellent verve and delineation. Obviously mineral-driven, bold and muscular flavors. A sleek mouth feel. Marvelously long, serious and built-to-age finale. This, together with the Bonnes Mares, is the best in the cellar in 2015.

**Opening Bid: \$900**

**LOT B**

***Chambertin Grand Cru***

***2015, 1-1.5L***

**Opening Bid: \$900**

**LOT C**

***Chambertin Grand Cru***

***2015, 1-1.5L***

**Opening Bid: \$900**

**LOT 39**  
**Maison Olivier Bernstein**  
**2015 Vintage**  
***One (1) Magnum (1.5L)***

**LOT A**

***Chambertin Clos de Bèze Grand Cru***

***2015, 1-1.5L***

Rich, powerful, full-bodied and impressively scaled flavors brim with dry extract that coats the palate. Vibrant and hugely long finish.

**Opening Bid: \$900**

**LOT B**

***Chambertin Clos de Bèze Grand Cru***

***2015, 1-1.5L***

**Opening Bid: \$900**

**LOT C**

***Chambertin Clos de Bèze Grand Cru***

***2015, 1-1.5L***

**Opening Bid: \$900**

---



October 18, 2017

**LOT 40**  
**Fund a Need**

*Please help us feed those of us who won't be at a family feast during the holidays. Let's make sure some of our neediest families have a great meal or two during the holidays.*

*This may be our most important lot of the night.*

≈ **\$10,000**

≈ **\$5,000**

≈ **\$2,000**

≈ **\$1,000**

October 18, 2017

**LOT 41**  
**Maison Olivier Bernstein**  
**2014 Vintage**  
***Six (6) Standard (.750ml)***

***Bonnes Mares***

***2014, 6-.750ml***

**Opening Bid: \$2,800**

RSF8923

**LOT 42**  
**Maison Olivier Bernstein**  
**2013 Vintage**  
***Six (6) Magnum (1.5L)***

***Chambertin***

***2013, 6-1.5L***

**Opening Bid: \$3,600**

RSF8187

**LOT 43**  
**Maison Olivier Bernstein**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Chambertin***

***2014, 6-1.5L***

**Opening Bid: \$3,600**

RSF8909

October 18, 2017

**LOT 44**  
**Maison Olivier Bernstein**  
**2013 Vintage**  
*Six (6) Magnum (1.5L)*

*Chambertin-Clos de Bèze*

*2013, 6-1.5L*

**Opening Bid: \$3,600**

RSF8189

**LOT 45**  
**Maison Olivier Bernstein**  
**2014 Vintage**  
*Six (6) Magnum (1.5L)*

*Chambertin-Clos de Bèze*

*2014, 6-1.5L*

**Opening Bid: \$4,000**

RSF8908

**LOT 46**  
**Maison Olivier Bernstein**  
**2014 Vintage**  
*Eighteen (18) Standard (.750ml)*

*Clos de la Roche*  
*Charmes Chambertin*  
*Clos Vougeot*

*2014, 6-.750ml*

*2014, 6-.750ml*

*2014, 6-.750ml*

**Opening Bid: \$3,600**

RSF8924

RSF8927

RSF8922

October 18, 2017

**LOT 47**  
**Maison Olivier Bernstein**  
**2015 Vintage**  
***Two (2) Magnum (1.5L)***

**LOT A**

***Mazis Chambertin Grand Cru***

***2015, 2-1.5L***

Notably ripe yet attractively fresh nose. Unctuous rich, full-bodied and lightly mineral-inflected flavors coat the palate with dry extract.

**Opening Bid: \$1,500**

**LOT B**

***Mazis Chambertin Grand Cru***

***2015, 2-1.5L***

**Opening Bid: \$1,500**

**LOT C**

***Mazis Chambertin Grand Cru***

***2015, 2-1.5L***

**Opening Bid: \$1,500**

**LOT 48**  
**Domaine des Epeneaux**  
**2015 Vintage**  
***One (1) Jeroboam (3L)***

***Pommard Clos des Epeneaux***

***2015, 1-3L***

This is the most elegant wine in the range with a pure and strikingly complex, if reserved, nose of pure red berry fruit, earthy, floral and spice hints. The sleek tautly muscular and powerful flavors are underpinned by slightly more sophisticated tannins and outstanding length on the beautifully complex finale. In a word, terrific.

**Opening Bid: \$900**

October 18, 2017

**LOT 49**  
**Domaine des Epeneaux**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Pommard Clos des Epeneaux***

***2015, 6-1.5L***

This is the most elegant wine in the range with a pure and strikingly complex, if reserved, nose of pure red berry fruit, earthy, floral and spice hints. The sleek tautly muscular and powerful flavors are underpinned by slightly more sophisticated tannins and outstanding length on the beautifully complex finale. In a word, terrific.

**Opening Bid: \$1,800**

**LOT 50**  
**Domaine Bachelet**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Charmes Chambertin Grand Cru***

***2015, 12-.750ml***

**Opening Bid: \$2,400**

**LOT 51**  
**Domaine Alain Burguet**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Chambertin - Clos de Bèze Grand Cru***

***2015, 6-1.5L***

Spicy, cool and well-layered aromas. There is a lovely sense of vibrancy and detail. Mineral-inflected and relatively powerful flavors. A highly attractive mouth feel while delivering excellent complexity on the sneaky long finish. Lovely and fashioned in an understated style.

**Opening Bid: \$3,200**

RSF9080

October 18, 2017

**LOT 52**  
**Domaine Alain Burguet**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Chambertin - Clos de Bèze Grand Cru***

***2015, 1-6L***

Spicy, cool and well-layered aromas. There is a lovely sense of vibrancy and detail. Mineral-inflected and relatively powerful flavors. A highly attractive mouth feel while delivering excellent complexity on the sneaky long finish. Lovely and fashioned in an understated style.

**Opening Bid: \$2,400**

RSF9078

**LOT 53**  
**Domaine Sylvain Cathiard**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Romanée St. Vivant Grand Cru***

***2015, 6-1.5L***

An overtly floral, elegant and airy nose. The super-refined middle weight flavors possess a gorgeously sophisticated mouth feel that is at once silky yet packing plenty of punch that continues onto the harmonious finish. I was knocked out by the palate impression because when RSV is “on”, the finesse is unmatched by any of the other grands cru in Burgundy. This is quite simply a ‘wow’ wine.

**Opening Bid: \$3,000**

October 18, 2017

**LOT 54**  
**Domaine Sylvain Cathiard**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Vosne-Romanée 1er Cru, Aux Reignots***

***2015, 3-1.5L***

Spicy dark berry fruit. The mouth feel of the overtly stony middle weight flavors is notably finer. A strikingly well-delineated and intensely saline-suffused finish that delivers sneaky good length. This is a first-rate example of Reignots.

***Vosne-Romanée 1er Cru, Les Suchots***

***2015, 3-1.5L***

A brilliantly spicy nose. There is more volume and richness. Velvety and seductive-textured medium weight plus flavors that coat the palate on the beautifully well-balanced, persistent and equally classy finish. The sheer level of dry extract buffering the ripe and dense tannins is impressive and as such this terrific effort should age effortlessly.

**Opening Bid: \$2,400**

**LOT 55**  
**Domaine Sylvain Cathiard**  
**2015 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Vosne-Romanée 1er Cru, Malconsorts***

***2015, 6-.750ml***

There is good freshness, verve and power. Concentrated flavors that deliver superb depth and length. This is reference standard Malconsorts.

***Vosne-Romanée 1er Cru, Aux Reignots***

***2015, 6-.750ml***

Spicy dark berry fruit. The mouth feel of the overtly stony middle weight flavors is notably finer. A strikingly well-delineated and intensely saline-suffused finish that delivers sneaky good length. This is a first-rate example of Reignots.

***Vosne-Romanée 1er Cru, Suchots***

***2015, 6-.750ml***

A brilliantly spicy nose. There is more volume and richness. Velvety and seductive-textured medium weight plus flavors that coat the palate on the beautifully well-balanced, persistent and equally classy finish. The sheer level of dry extract buffering the ripe and dense tannins is impressive and as such this terrific effort should age effortlessly.

**Opening Bid: \$3,600**

October 18, 2017

**LOT 56**  
**Domaine Chave**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Hermitage Rouge Grand Cru***  
***Hermitage Blanc Grand Cru***

***2015, 3-1.5L***  
***2015, 3-1.5L***

**Opening Bid: \$3,000**

**LOT 57**  
**Domaine Bruno Clair**  
**2015 Vintage**  
***Twelve (12) Magnum (1.5L)***

***Chambertin Clos de Bèze Grand Cru***  
***Bonnes Mares Grand Cru***  
***Corton-Charlemagne Grand Cru***  
***Gevrey Chambertin Clos St. Jacques 1er Cru***

***2015, 3-1.5L***  
***2015, 3-1.5L***  
***2015, 3-1.5L***  
***2015, 3-1.5L***

**Opening Bid: \$6,000**



October 18, 2017

**LOT 58**  
**Domaine Bruno Clair**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Chambertin Clos de Bèze Grand Cru*** ***2015, 3-.750ml***

Cool, elegant, spicy and even more complex. There is excellent richness, power and mid-palate density. Flavors that exhibit a subtle minerality on the mouth coating and hugely long finish. This is certainly an imposing wine yet the mouth feel is one of glass and grace.

***Bonnes Mares Grand Cru*** ***2015, 3-.750ml***

There is superb richness. Full-bodied, powerful and concentrated. Flavors that possess a velvety and mouth coating palate feel. A gorgeously complex and persistent finish.

***Corton-Charlemagne Grand Cru*** ***2015, 3-.750ml***

***Gevrey Chambertin Clos St. Jacques 1er Cru*** ***2015, 3-.750ml***

Sense of underlying tension and vibrancy. Intensely mineral-driven middle weight flavors is almost irresistible. Outstanding complexity, balance and sheer class of the finish. This hugely long effort is harmonious and sophisticated. Brilliant.

**Opening Bid: \$2,000**

**LOT 59**  
**Domaine Bruno Clair**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Chambertin-Clos de Bèze Grand Cru*** ***2015, 1-6L***

Cool, elegant, spicy and even more complex. There is excellent richness, power and mid-palate density. Flavors that exhibit a subtle minerality on the mouth coating and hugely long finish. This is certainly an imposing wine yet the mouth feel is one of glass and grace.

**Opening Bid: \$1,800**

October 18, 2017

**LOT 60**  
**Domaine Bruno Clair**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Bonnes Mares Grand Cru***

***2015, 1-6L***

There is superb richness. Full-bodied, powerful and concentrated. Flavors that possess a velvety and mouth coating palate feel. A gorgeously complex and persistent finish.

**Opening Bid: \$1,800**

**LOT 61**  
**Domaine Bruno Clair**  
**2015 Vintage**  
***Two (2) Methuselah (6L)***

***Corton-Charlemagne Grand Cru***

***2015, 1-6L***

***Gevrey Chambertin Clos St. Jacques 1er Cru***

***2015, 1-6L***

Sense of underlying tension and vibrancy. Intensely mineral-driven middle weight flavors is almost irresistible. Outstanding complexity, balance and sheer class of the finish. This hugely long effort is harmonious and sophisticated. Brilliant.

**Opening Bid: \$1,800**

**LOT 62**  
**Domaine des Croix**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Corton-Charlemagne***

***2015, 6-1.5L***

**Opening Bid: \$1,800**

October 18, 2017

**LOT 63**  
**Domaine des Croix**  
**2015 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Corton-Charlemagne Grand Cru***  
***Corton Les Grèves Grand Cru***  
***Corton La Vigne au Saint***

***2015, 6-.750ml***  
***2015, 6-.750ml***  
***2015, 6-.750ml***

**Opening Bid: \$1,500**

**LOT 64**  
**Château Margaux**  
**2009 Vintage**  
***One (1) Imperial (6L)***

***Château Margaux***

***2009, 1-6L***

**Opening Bid: \$7,000**

RSF 8127

**LOT 65**  
**Domaine du Comte Liger-Belair**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***La Romanée Grand Cru***

***2015, 6-1.5L***

Sleek, refined and powerful yet restrained. Flavors that exude evident minerality on the intense, palate coating and massively long finish that is incredibly refined and graceful. As good as the Ech and the Clos de Vougeot are, and they are indeed excellent, the 2015 La Romanée quite simple outclasses them. A genuine 'wow' wine.

**Opening Bid: \$20,000**

October 18, 2017

**LOT 66**  
**Domaine du Comte Liger-Belair**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***La Romanée Grand Cru***

***2015, 12-.750ml***

Sleek, refined and powerful yet restrained. Flavors that exude evident minerality on the intense, palate coating and massively long finish that is incredibly refined and graceful. As good as the Ech and the Clos de Vougeot are, and they are indeed excellent, the 2015 La Romanée quite simple outclasses them. A genuine 'wow' wine.

**Opening Bid: \$20,000**

**LOT 67**  
**Domaine du Comte Liger-Belair**  
**2015 Vintage**  
***One (1) Jeroboam (3L)***

***La Romanée Grand Cru***

***2015, 1-3L***

Sleek, refined and powerful yet restrained. Flavors that exude evident minerality on the intense, palate coating and massively long finish that is incredibly refined and graceful. As good as the Ech and the Clos de Vougeot are, and they are indeed excellent, the 2015 La Romanée quite simple outclasses them. A genuine 'wow' wine.

**Opening Bid: \$20,000**

**LOT 68**  
**Domaine du Comte Liger-Belair**  
**2015 Vintage**  
***One (1) Jeroboam (3L)***

***Échézeaux Grand Cru***

***2015, 1-3L***

A broad-ranging nose. Rich, concentrated and full-bodied. A seductively textured, balanced and ever so mildly austere finale. I really like the complexity here and this should age beautifully.

**Opening Bid: \$2,000**

October 18, 2017

**LOT 69**  
**Domaine du Comte Liger-Belair**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Échézeaux Grand Cru***

***2015, 3-1.5L***

A broad-ranging nose. Rich, concentrated and full-bodied. A seductively textured, balanced and ever so mildly austere finale. I really like the complexity here and this should age beautifully.

**Opening Bid: \$2,400**

**LOT 70**  
**Domaine du Comte Liger-Belair**  
**2015 Vintage**  
***Five (5) Jeroboam (3L)***

***Vosne-Romanée Aux Reignots***

***2015, 1-3L***

There is a wonderful sense of refinement. An intense minerality. Beautifully delineated flavors that culminate in a superbly long, lacy and lilting finish. This is textbook Reignots of class and grace.

***Vosne-Romanée Aux Brulées***

***2015, 1-3L***

An abundance of floral nuances. Juicy, indeed even succulent flavors that possess excellent mid-palate concentration, all wrapped in a driving, muscular and impressively persistent finish.

***Vosne-Romanée Les Suchots***

***2015, 1-3L***

Medium-bodied flavors possess a bit more mid-palate concentration that imparts a velvety texture to the mouth coating flavors that are shaped by already well-integrated tannins on the firm, dusty, complex and well-balanced finale. In a word, lovely.

***Vosne-Romanée Clos du Château***

***2015, 1-3L***

The expressive nose is bright and fresh. There is a lovely sense of detail. Cool, pure and vibrant. Flavors that possess a sleek mouth feel before culminating in a saline, balanced and beautifully persistent finish. This is excellent.

***Vosne-Romanée La Colombière***

***2015, 1-3L***

Medium-bodied flavors possess a slightly finer and rounder mouth feel while delivering fine length. Well-balanced finale. I very much like the texture.

**Opening Bid: \$4,800**

October 18, 2017

**LOT 71**  
**Domaine Joseph Drouhin**  
**2015 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Musigny***

***2015, 6-.750ml***

***Montrachet Marquis Laguiche***

***2015, 6-.750ml***

A highly reserved, riper and more complex nose. Big bodied, dense and succulent flavors are muscular but still relatively refined.

***Chambertin-Clos de Bèze***

***2015, 6-.750ml***

Attractively spicy and notably ripe. Rich, full-bodied and quite serious broad-shouldered flavors also possess first-rate mid-palate concentration along with evident minerality on the driving and powerful if less refined finish. This is certainly impressive.

**Opening Bid: \$8,000**

RSF9150, RSF9151

**LOT 72**  
**Domaine Joseph Drouhin**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Bâtard Montrachet***

***2015, 6-.750ml***

***Corton Charlemagne***

***2015, 6-.750ml***

A ripe but beautifully fresh nose. Sleek, intense and mineral-inflected broad-shouldered flavors. Good delineation on the impressively long and dry finale.

**Opening Bid: \$3,600**

RSF9152, RSF9133

October 18, 2017

**LOT 73**  
**Domaine Joseph Drouhin**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Chambertin Clos de Bèze***

***2015, 3-1.5L***

Attractively spicy and notably ripe. Rich, full-bodied and quite serious broad-shouldered flavors also possess first-rate mid-palate concentration along with evident minerality on the driving and powerful if less refined finish. This is certainly impressive.

**Opening Bid: \$4,800**

RSF9156

**LOT 74**  
**Domaine Joseph Drouhin**  
**2015 Vintage**  
***Nine (9) Magnum (1.5L)***

***Charmes Chambertin***

***2015, 3-1.5L***

Rich, round and seductively textured medium-weight plus flavors possess fine depth and length if not the sheer potential of the best here. Still, this is really quite good.

***Grands Échézeaux***

***2015, 3-1.5L***

A beautiful combination of ripe and fresh red and dark pinot fruit. Broad-shouldered flavors. A sappy, structured and hugely long finale. This beauty is very clearly built to age.

***Corton Charlemagne***

***2015, 3-1.5L***

A ripe but beautifully fresh nose. Sleek, intense and mineral-inflected broad-shouldered flavors. Good delineation on the impressively long and dry finale.

**Opening Bid: \$3,800**

RSF9130, RSF9154, RSF9155

October 18, 2017

**LOT 75**  
**Domaine Joseph Drouhin**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Musigny Grand Cru***

***2015, 3-1.5L***

**Opening Bid: \$2,400**

RSF9157

**LOT 76**  
**Domaine Joseph Drouhin**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Montrachet-Marquis Laguiche Grand Cru***

***2015, 3-1.5L***

A highly reserved, riper and more complex nose. Big bodied, dense and succulent flavors are muscular but still relatively refined.

***Bâtard Montrachet Grand Cru***

***2015, 3-1.5L***

**Opening Bid: \$5,400**



October 18, 2017

**LOT 77**  
**Domaine Dujac**  
**2015 Vintage**  
***Four (4) Methuselah (6L)***

***Bonnes Mares Grand Cru***

**2015, 1-6L**

Rich, powerful and overtly muscular. Flavors coat the palate with dry extract before culminating in a hugely long finish. Subtle interplay of structural elements that contribute mightily to the sense of harmony and grace. In short, this is first-rate.

***Clos de la Roche Grand Cru***

**2015, 1-6L**

There is excellent mid-palate concentration. Muscular and powerful big-bodied flavors that possess impressive focus and persistence on the hugely long finale.

***Clos St. Denis Grand Cru***

**2015, 1-6L**

It's refined and sophisticated thanks to the fine-grained tannins. Wonderfully persistent finish. This is very classy and the balance is impeccable which should allow it to age effortlessly.

***Échézeaux Grand Cru***

**2015, 1-6L**

An exuberantly spicy and fresh nose. There is both fine richness and volume. Caressing flavors that tighten up on the firm and beautifully well-balanced finish.

**Opening Bid: \$8,000**

RSF9196, RSF9188, RSF9191, RSF9190

October 18, 2017

**LOT 78**  
**Domaine Dujac**  
**2015 Vintage**  
***Twelve (12) Magnum (1.5L)***

***Bonnes Mares Grand Cru***

***2015, 3-1.5L***

Rich, powerful and overtly muscular. Flavors coat the palate with dry extract before culminating in a hugely long finish. Subtle interplay of structural elements that contribute mightily to the sense of harmony and grace. In short, this is first-rate.

***Clos de la Roche Grand Cru***

***2015, 3-1.5L***

There is excellent mid-palate concentration. Muscular and powerful big-bodied flavors that possess impressive focus and persistence on the hugely long finale.

***Clos St. Denis Grand Cru***

***2015, 3-1.5L***

It's refined and sophisticated thanks to the fine-grained tannins. Wonderfully persistent finish. This is very classy and the balance is impeccable which should allow it to age effortlessly.

***Échézeaux Grand Cru***

***2015, 3-1.5L***

An exuberantly spicy and fresh nose. There is both fine richness and volume. Caressing flavors that tighten up on the firm and beautifully well-balanced finish.

**Opening Bid: \$4,200**

RSF9182, RSF9179, RSF9181, RSF9178

October 18, 2017

**LOT 79**  
**Domaine Dujac**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Bonnes Mares Grand Cru***

***2015, 3-.750ml***

Rich, powerful and overtly muscular. Flavors coat the palate with dry extract before culminating in a hugely long finish. Subtle interplay of structural elements that contribute mightily to the sense of harmony and grace. In short, this is first-rate.

***Clos de la Roche Grand Cru***

***2015, 3-.750ml***

There is excellent mid-palate concentration. Muscular and powerful big-bodied flavors that possess impressive focus and persistence on the hugely long finale.

***Clos St. Denis Grand Cru***

***2015, 3-.750ml***

It's refined and sophisticated thanks to the fine-grained tannins. Wonderfully persistent finish. This is very classy and the balance is impeccable which should allow it to age effortlessly.

***Échézeaux Grand Cru***

***2015, 3-.750ml***

An exuberantly spicy and fresh nose. There is both fine richness and volume. Caressing flavors that tighten up on the firm and beautifully well-balanced finish.

**Opening Bid: \$2,000**

RSF9184, RSF9183, RSF9186, 9187

October 18, 2017

**LOT 80**  
**Domaine Faiveley**  
**2015 Vintage**  
***Nine (9) Magnum (1.5L)***

***Bâtard Montrachet***

***2015, 3-1.5L***

Concentrated, thick and opulent flavors that are borderline massive, all wrapped in a sappy and overtly powerful finish.

***Bienvenues Bâtard Montrachet***

***2015, 3-1.5L***

Medium weight plus flavors that retain good precision on the relatively powerful and solidly persistent finish.

***Corton-Charlemagne***

***2015, 3-1.5L***

Soft floral nuances introduce powerful and punchy broad-shouldered flavors that possess a textured mouth feel before culminating in an almost painfully intense finish that goes on and on. This is really quite good and it's a wine that should be approachable after only a few years of bottle age yet reward up to a decade of cellaring.

**Opening Bid: \$3,600**

RSF9139, RSF9142, RSF9134

**LOT 81**  
**Domaine Faiveley**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Chambertin-Clos de Beze Grand Cru***

***2015 3-1.5L***

***Latricières Chambertin Grand Cru***

***2015, 3-1.5L***

**Opening Bid: \$2,800**

RSF9136, RSF9138

October 18, 2017

**LOT 82**  
**Domaine Faiveley**  
**2015 Vintage**  
***One (1) Magnum (1.5L)***

**LOT A**

***Mazis Chambertin Grand Cru***

***2015, 1-1.5L***

There is obvious minerality. Rich, full and naturally sweet broad-scaled yet relatively elegant flavors that are solidly structured, muscular and wonderfully intense. Superb complexity on the hugely long and moderately rustic finish. Gorgeous effort.

**Opening Bid: \$1,500**

**LOT B**

***Mazis Chambertin Grand Cru***

***2015, 1-1.5L***

**Opening Bid: \$1,500**

**LOT C**

***Mazi Chambertin Grand Cru***

***2015, 1-1.5L***

**Opening Bid: \$1,500**

RSF9137, RSF9140, RSF9141

October 18, 2017

**LOT 83**  
**Domaine Faiveley**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Chambertin-Clos de Bèze Grand Cru*** ***2015, 3-.750ml***

Wonderfully broad-ranging spice notes. There is terrific punch. Big, robust, tautly structured and well-muscled flavors that ooze with minerality and buckets of mid-palate sap. Massively long effort.

***Latricières Chambertin Grand Cru*** ***2015, 3-.750ml***

There is terrific concentration to the rich and remarkably concentrated medium weight plus flavors that brim with both minerality and sappy dry extract. A saline, balanced and highly persistent finish that just doesn't stop.

***Mazis Chambertin Grand Cru*** ***2015, 3-.750ml***

There is obvious minerality. Rich, full and naturally sweet broad-scaled yet relatively elegant flavors that are solidly structured, muscular and wonderfully intense. Superb complexity on the hugely long and moderately rustic finish. Gorgeous effort.

***Clos de Vougeot Grand Cru*** ***2015, 3-.750ml***

Full-bodied and tautly muscled. Flavors possess excellent power and detail. Stunningly long, mildly rustic and youthfully austere finish. This is quite serious and clearly very structured.

**Opening Bid: \$2,800**

RSF9145, RSF9147, RSF9148, RSF9146

**LOT 84**  
**Domaine Jean Noel Gagnard**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Bâtard Montrachet Grand Cru*** ***2015, 1-6L***

There is super density of material to the sleek and tautly muscular big-bodied flavors that possess excellent complexity on the driving, firm and very serious finish.

**Opening Bid: \$4,000**

October 18, 2017

**LOT 85**  
**Domaine Jean Noel Gagnard**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Bâtard Montrachet Grand Cru***

***2015, 6-1.5L***

There is super density of material to the sleek and tautly muscular big-bodied flavors that possess excellent complexity on the driving, firm and very serious finish.

**Opening Bid: \$4,800**

**LOT 86**  
**Domaine Jean Noel Gagnard**  
**2015 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Bâtard Montrachet Grand Cru***

***2015, 6-.750ml***

There is super density of material to the sleek and tautly muscular big-bodied flavors that possess excellent complexity on the driving, firm and very serious finish.

***Chassagne Montrachet Les Caillerets 1er Cru***

***2015, 6-.750ml***

There is a succulent yet more sophisticated mouth feel to the more evidently mineral-driven flavors that possess a highly seductive mouth feel thanks to the copious amount of dry extract that coats the palate while buffering the moderately firm acid spine shaping the balanced and beautifully persistent finish.

***Chassagne Montrachet Blanchots Dessus 1er Cru***

***2015, 6-.750ml***

An admirably pure and layered nose. Exceptionally rich, full-bodied and overtly powerful big-bodied flavors possess outstanding mid-palate concentration that coats the mouth with sappy dry extract as well as buffers the citrus-tinged finish.

**Opening Bid: \$3,000**

October 18, 2017

**LOT 87**  
**Camille Giroud**  
**2015 Vintage**  
***Two (2) Methuselah (6L)***

***Chambertin Grand Cru***

***2015, 1-6L***

Sleek, intense and mineral driven big-bodied flavors possess impressive mid-palate concentration that helps to buffer the firm tannins on the wonderfully persistent and stony finish. I really like the sophisticated and refined mouth feel and overall, this is excellent.

***Corton-Charlemagne Grand Cru***

***2015, 1-6L***

Mouth feel of the broad-shouldered flavors. All wrapped in a more mineral-driven finish that possesses solid complexity as well as a bracing hint of bitter lemon.

**Opening Bid: \$2,400**

**LOT 88**  
**Camille Giroud**  
**2015 Vintage**  
***Twelve (12) Magnum (1.5L)***

***Chambertin Grand Cru***

***2015, 6-1.5L***

Sleek, intense and mineral driven big-bodied flavors possess impressive mid-palate concentration that helps to buffer the firm tannins on the wonderfully persistent and stony finish. I really like the sophisticated and refined mouth feel and overall, this is excellent.

***Corton-Charlemagne Grand Cru***

***2015, 6-1.5L***

Mouth feel of the broad-shouldered flavors. All wrapped in a more mineral-driven finish that possesses solid complexity as well as a bracing hint of bitter lemon.

**Opening Bid: \$4,000**



October 18, 2017

**LOT 89**  
**Camille Giroud**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Chambertin Grand Cru***

***2015, 12-.750ml***

Sleek, intense and mineral driven big-bodied flavors possess impressive mid-palate concentration that helps to buffer the firm tannins on the wonderfully persistent and stony finish. I really like the sophisticated and refined mouth feel and overall, this is excellent.

**Opening Bid: \$3,600**

**LOT 90**  
**Camille Giroud**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Corton-Charlemagne Grand Cru***

***2015, 12-.750ml***

Mouth feel of the broad-shouldered flavors. All wrapped in a more mineral-driven finish that possesses solid complexity as well as a bracing hint of bitter lemon.

**Opening Bid: \$3,200**

**LOT 91**  
**Domaine Henri Gouges**  
**2015 Vintage**  
***Two (2) Jeroboam (3L)***

***Nuits St. Georges Les St. Georges 1er Cru***

***2015, 1-3L***

There is excellent volume to the succulent yet quite serious medium weight plus flavors that exhibit more evident minerality on the energetic, precise and youthfully austere finale. Excellent effort.

***Nuits St. Georges Les Pruliers 1er Cru***

***2015, 1-3L***

Velvety, round and seductively textured. Flavors also possess excellent volume and mid-palate concentration. Very high level of phenolic maturity to the firm supporting tannins on the moderately austere and rustic finale. This too is very definitely classic Nuits in character.

**Opening Bid: \$900**

October 18, 2017

**LOT 92**  
**Domaine Henri Gouges**  
**2015 Vintage**  
***Nine (9) Magnum (1.5L)***

***Nuits St. Georges Les St. Georges 1er Cru***

***2015, 3-1.5L***

There is excellent volume to the succulent yet quite serious medium weight plus flavors that exhibit more evident minerality on the energetic, precise and youthfully austere finale. Excellent effort.

***Nuits St. Georges Les Vaucrains 1er Cru***

***2015, 3-1.5L***

Dense, powerful and brooding. Flavors possess outstanding volume and mid-palate concentration. The abundant dry extract serves to buffer the very firm but not really imposing tannic spine on the hugely long finish. Recommended.

***Nuits St. Georges Les Pruliers 1er Cru***

***2015, 3-1.5L***

Velvety, round and seductively textured. Flavors also possess excellent volume and mid-palate concentration. Very high level of phenolic maturity to the firm supporting tannins on the moderately austere and rustic finale. This too is very definitely classic Nuits in character.

**Opening Bid: \$1,800**

October 18, 2017

**LOT 93**  
**Domaine Henri Gouges**  
**2015 Vintage**  
***Twenty-four (24) Standard (.750ml)***

***Nuits St. Georges - Les St. Georges 1er Cru*** ***2015, 6-.750ml***

There is excellent volume to the succulent yet quite serious medium weight plus flavors that exhibit more evident minerality on the energetic, precise and youthfully austere finale. Excellent effort.

***Nuits St. Georges - Les Vaucrains 1er Cru*** ***2015, 6-.750ml***

Dense, powerful and brooding. Flavors possess outstanding volume and mid-palate concentration. The abundant dry extract serves to buffer the very firm but not really imposing tannic spine on the hugely long finish. Recommended.

***Nuits St. Georges - Les Pruliers 1er Cru*** ***2015, 6-.750ml***

Velvety, round and seductively textured. Flavors also possess excellent volume and mid-palate concentration. Very high level of phenolic maturity to the firm supporting tannins on the moderately austere and rustic finale. This too is very definitely classic Nuits in character.

***Nuits St. Georges - Les Perrières Blanc 1er Cru*** ***2015, 6-.750ml***

**Opening Bid: \$2,000**

**LOT 94**  
**Domaine Jean Grivot**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Richebourg Grand Cru*** ***2015, 6-1.5L***

Big-bodied, powerful and incredibly rich flavors. Strikingly good underlying material while displaying stunningly fin depth on the mineral-inflected and wonderfully persistent finish. This too is blessed with seemingly unending reserves of dry extract that do an excellent job of buffering the very firm tannic spine.

**Opening Bid: \$8,000**

October 18, 2017

**LOT 95**  
**Domaine Jean Grivot**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Richebourg Grand Cru***

***2015, 12-.750ml***

Big-bodied, powerful and incredibly rich flavors. Strikingly good underlying material while displaying stunningly fine depth on the mineral-inflected and wonderfully persistent finish. This too is blessed with seemingly unending reserves of dry extract that do an excellent job of buffering the very firm tannic spine.

**Opening Bid: \$8,000**

**LOT 96**  
**Domaine Jean Grivot**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Richebourg Grand Cru***

***2015, 1-6L***

Big-bodied, powerful and incredibly rich flavors. Strikingly good underlying material while displaying stunningly fine depth on the mineral-inflected and wonderfully persistent finish. This too is blessed with seemingly unending reserves of dry extract that do an excellent job of buffering the very firm tannic spine.

**Opening Bid: \$7,200**

**LOT 97**  
**Domaine Jean Grivot**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Clos Vougeot Grand Cru***

***2015, 3-1.5L***

There is exceptionally good volume and richness. Palate coating and velvet-textured. Flavors display outstanding power, punch and intensity on the rustic and ever-so-slightly warm finish.

***Échézeaux Grand Cru***

***2015, 3-1.5L***

There is a lovely sense of freshness and vivacity. Concentrated, muscular and superbly rich. Flavors that possess a highly seductive mouth feel while delivering outstanding length on the powerful finish. This is firm but really quite refined.

**Opening Bid: \$2,400**

October 18, 2017

**LOT 98**  
**Domaine Jean Grivot**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Clos de Vougeot Grand Cru***

***2015, 6-.750ml***

There is exceptionally good volume and richness. Palate coating and velvet-textured. Flavors display outstanding power, punch and intensity on the rustic and ever-so-slightly warm finish.

***Échézeaux Grand Cru***

***2015, 6-.750ml***

There is a lovely sense of freshness and vivacity. Concentrated, muscular and superbly rich. Flavors that possess a highly seductive mouth feel while delivering outstanding length on the powerful finish. This is firm but really quite refined.

**Opening Bid: \$2,400**

**LOT 99**  
**Domaine Jean Grivot**  
**2015 Vintage**  
***Fifteen (15) Magnum (1.5L)***

***Vosne-Romanée Les Beaux Monts 1er Cru***

***2015, 3-1.5L***

Exuberantly spicy and notably ripe aromas. Rich, sleek and mineral-driven flavors display focused power on the saline, punchy and strikingly long finale.

***Vosne-Romanée Les Suchots 1er Cru***

***2015, 3-1.5L***

Ultra-spicy and floral-inflected. Super seductive, round and opulent. Flavors possess a pliant mid-palate before immediately tightening up on the mouth coating, gorgeously long and palate coating finish. This seamless effort is textbook Suchots.

***Vosne-Romanée Aux Brulées 1er Cru***

***2015, 3-1.5L***

Wonderfully spicy and expressive nose. Lush, even opulent. Flavors possess a velvety texture. Delivering excellent depth on the sappy, beautifully long and well-balanced finale. Lovely juice.

***Vosne-Romanée Les Rouges 1er Cru***

***2015, 3-1.5L***

***Vosne-Romanée Les Chaumes 1er Cru***

***2015, 3-1.5L***

**Opening Bid: \$3,600**

October 18, 2017

**LOT 100**  
**Domaine Jean Grivot**  
**2015 Vintage**  
***Six (6) Magnum (1.5L) & Nine (9) Standard (.750ml)***

***Nuits St. Georges Aux Boudots 1er Cru*** **2015, 3-1.5L**

There is superb richness to the voluptuous medium weight plus flavors that possess a highly seductive texture thanks to the abundant dry extract that imparts a sappy mouth feel. Strikingly persistent finish.

***Nuits St. Georges Les Pruliers 1er Cru*** **2015, 3-1.5L**

There is outstanding richness and volume. Seductively textured mid-palate.

***Vosne-Romanée Les Beaux Monts 1er Cru*** **2015, 3-.750ml**

Exuberantly spicy and notably ripe aromas. Rich, sleek and mineral-driven flavors display focused power on the saline, punchy and strikingly long finale.

***Vosne-Romanée Les Suchots 1er Cru*** **2015, 3-.750ml**

Ultra-spicy and floral-inflected. Super seductive, round and opulent. Flavors possess a pliant mid-palate before immediately tightening up on the mouth coating, gorgeously long and palate coating finish. This seamless effort is textbook Suchots.

***Vosne-Romanée Aux Brulées 1er Cru*** **2015, 3-.750**

Wonderfully spicy and expressive nose. Lush, even opulent. Flavors possess a velvety texture. Delivering excellent depth on the sappy, beautifully long and well-balanced finale. Lovely juice.

**Opening Bid: \$1,200**

October 18, 2017

**LOT 101**  
**Domaine Anne Gros**  
**2015 Vintage**  
***Nine (9) Magnum (1.5L)***

***Richebourg Grand Cru***

***2015, 3-1.5L***

There is both fine power and punch to the medium weight and mineral-inflected flavors that deliver solid length on the slightly sweet, warm and chewy finish.

***Clos Vougeot Le Grand Maupertui Grand Cru***

***2015, 3-1.5L***

Earthy and softly spicy aromas. Succulent yet firm big-bodied flavors that culminate in a powerful and long if moderately rustic and noticeable warm finale.

***Échézeaux Les Loachausse Grand Cru***

***2015, 3-1.5L***

Markedly spicy aromas. There is impressive volume. Full-bodied but highly seductive flavors that coat the palate on the toasty and somewhat warm finale.

**Opening Bid: \$3,600**

RSF9061

**LOT 102**  
**Domaine Anne Gros**  
**2015 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Richebourg Grand Cru***

***2015, 6-.750ml***

There is both fine power and punch to the medium weight and mineral-inflected flavors that deliver solid length on the slightly sweet, warm and chewy finish.

***Clos Vougeot Le Grand Maupertui Grand Cru***

***2015, 6-.750ml***

Earthy and softly spicy aromas. Succulent yet firm big-bodied flavors that culminate in a powerful and long if moderately rustic and noticeable warm finale.

***Échézeaux Les Loachausse Grand Cru***

***2015, 6-.750ml***

Markedly spicy aromas. There is impressive volume. Full-bodied but highly seductive flavors that coat the palate on the toasty and somewhat warm finale.

**Opening Bid: \$3,500**

RSF9065

October 18, 2017

**LOT 103**  
**Domainel Jaboulet**  
**2012 Vintage**  
***Three (3) Magnum (1.5L)***

***Hermitage La Chapelle Grand Cru***

***2012, 3-1.5L***

**Opening Bid: \$1,500**

RSF9194

**LOT 104**  
**Domainel Jaboulet**  
**2012 Vintage**  
***Six (6) Standard (.750ml)***

***Hermitage la Chapelle Grand Cru***

***2012, 6-.750ml***

**Opening Bid: \$1,400**

RSF9195

**LOT 105**  
**Domainel Jaboulet**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Hermitage La Chapelle Grand Cru***

***2015, 1-6L***

**Opening Bid: \$2,400**

RSF9192

**LOT 106**  
**Domainel Jaboulet**  
**2012 Vintage**  
***One (1) Jeroboam (3L)***

***Hermitage La Chapelle Grand Cru***

***2015, 1-3L***

**Opening Bid: \$2,500**

RSF9193



October 18, 2017

**LOT 107**  
**Louis Jadot**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Musigny Grand Cru***

***2015, 1-6L***

There is superb density of material supporting the borderline huge yet almost inexplicably refined flavors that brim with dry extract while delivering incredible persistence on the mineral and palate drench finished that simply goes on and on. This is a massively constituted Musigny. In a word, brilliant.

**Opening Bid: \$5,000**

**LOT 108**  
**Louis Jadot**  
**2015 Vintage**  
***Two (2) Jeroboam (3L)***

***Musigny Grand Cru***

***2015, 1-3L***

There is superb density of material supporting the borderline huge yet almost inexplicably refined flavors that brim with dry extract while delivering incredible persistence on the mineral and palate drench finished that simply goes on and on. This is a massively constituted Musigny. In a word, brilliant.

***Chambertin Grand Cru***

***2015, 1-3L***

This too is overtly floral with a breathtaking array of lilac, lavender, rose petal and violet scents. Suave, round and highly seductive broad-shouldered flavors possess superb mid-palate concentration before terminating in a hugely long, sappy and almost painfully intense finished where hints of mocha and warmth can be discerned. This is a serious and youthfully brooding Chambertin.

**Opening Bid: \$4,200**

October 18, 2017

**LOT 109**  
**Louis Jadot**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Chambertin Grand Cru***

***2015, 1-6L***

This too is overtly floral with a breathtaking array of lilac, lavender, rose petal and violet scents. Suave, round and highly seductive broad-shouldered flavors possess superb mid-palate concentration before terminating in a hugely long, sappy and almost painfully intense finish where hints of mocha and warmth can be discerned. This is a serious and youthfully brooding Chambertin.

**Opening Bid: \$3,200**

**LOT 110**  
**Louis Jadot**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Chambertin-Clos de Bèze Grand Cru***

***2015, 1-6L***

Wonderfully spicy and notably ripe nose. Highly seductive and concentrated flavors possess an opulent mid-palate mouth feel that is borderline unctuous, all wrapped in a gorgeously long, complex and well-balanced finish.

**Opening Bid: \$3,200**

October 18, 2017

**LOT 111**  
**Louis Jadot**  
**2015 Vintage**  
***Nine (9) Magnum (1.5L)***

***Musigny Grand Cru***

***2015, 3-1.5L***

There is superb density of material supporting the borderline huge yet almost inexplicably refined flavors that brim with dry extract while delivering incredible persistence on the mineral and palate drench finished that simply goes on and on. This is a massively constituted Musigny. In a word, brilliant.

***Chambertin Grand Cru***

***2015, 3-1.5L***

This too is overtly floral with a breathtaking array of lilac, lavender, rose petal and violet scents. Suave, round and highly seductive broad-shouldered flavors possess superb mid-palate concentration before terminating in a hugely long, sappy and almost painfully intense finished where hints of mocha and warmth can be discerned. This is a serious and youthfully brooding Chambertin.

***Chambertin-Clos de Bèze Grand Cru***

***2015, 3-1.5L***

Wonderfully spicy and notably ripe nose. Highly seductive and concentrated flavors possess an opulent mid-palate mouth feel that is borderline unctuous, all wrapped in a gorgeously long, complex and well-balanced finish.

**Opening Bid: \$4,800**

**LOT 112**  
**Louis Jadot**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Chevalier-Montrachet Les Demoiselles Grand Cru***

***2015, 6-1.5L***

**Opening Bid: \$3,600**

October 18, 2017

**LOT 113**  
**Louis Jadot**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Chevalier-Montrachet Les Demoiselles Grand Cru***

***2015, 12-.750ml***

**Opening Bid: \$3,600**

October 18, 2017

**LOT 114**  
**Louis Jadot**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Charmes Chambertin Grand Cru***

***2015, 3-1.5L***

Rich and relatively full-bodied flavors that possess a succulent, even opulent mouth feel.

***Clos St. Denis Grand Cru***

***2015, 3-1.5L***

Markedly spicy and ripe dark berry fruit or aromas. The medium-bodied flavors are even richer than those of the Clos de la Roche and more refined as well though, as one might reasonably expect, less powerful before, culminating in a highly seductive and strikingly complex finale.

**Opening Bid: \$2,400**

**LOT 115**  
**Louis Jadot**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Chevalier-Montrachet Les Demoiselles Grand Cru***

***2015, 1-6L***

**Opening Bid: \$3,500**

**LOT 116**  
**Louis Jadot**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Montrachet Grand Cru***

***2015, 12-.750ml***

**Opening Bid: \$5,000**

October 18, 2017

**LOT 117**  
**Domaine Patrick Javillier**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Corton-Charlemagne Grand Cru***

***2015, 6-1.5L***

A more elegant and slightly more complex broad-ranging nose. Overtly rich, full-bodied and powerful flavors coat that palate with sappy dry extract that also serves to buffer the moderately firm acid spine shaping the stony and saline-inflected finale.

**Opening Bid: \$1,800**

RSF9166

**LOT 118**  
**Domaine Patrick Javillier**  
**2015 Vintage**  
***Three (3) Methuselah (6L)***

***Corton-Charlemagne Grand Cru***

***2015, 1-6L***

A more elegant and slightly more complex broad-ranging nose. Overtly rich, full-bodied and powerful flavors coat that palate with sappy dry extract that also serves to buffer the moderately firm acid spine shaping the stony and saline-inflected finale.

***Bourgogne Blanc Cuvée Oligocene***

***2015, 1-6L***

A slightly more complex nose. There is both excellent concentration and vibrancy to the delicious, rich and attractively textured flavors that are at once plump yet well-balanced. This is a fine example of the genre plus it's ageworthy.

***Bourgogne Blanc Cuvée Forgets***

***2015, 1-6L***

A ripe and agreeably fresh nose. There is fine richness and volume for what this is to the delicious middle weight flavors that possess enough underlying material and acid support to warrant allowing this to slumber in a cool cellar for a few years.

**Opening Bid: \$2,000**

RSF9207, RSF9205, RSF9206

October 18, 2017

**LOT 119**  
**Domaine Michel Lafarge**  
**2015 Vintage**  
***Four (4) Jeroboam (3L)***

***Volnay Clos des Chênes 1er Cru***

***2015, 1-3L***

Beautifully well-layered nose is attractively fresh. Rich, round and imposingly-scaled broad-shouldered flavors display a taut but sleek muscularity and ample minerality that also suffuses the marvelously persistent and intricately well-balanced if notably firm finish. This is, quite simply, flat out sensational and potentially ranks with the best ever vintages of this storied wine.

***Volnay Caillerets 1er Cru***

***2015, 1-3L***

A fresh, elegant and equally pure nose. There is first-rate richness to the sleek, stylish and classy middle weight flavors that seem to be built on a base of almost pungent minerality on the strikingly refined and hugely long finale. This is breathtakingly good.

***Volnay Clos du Château des Ducs 1er Cru***

***2015, 1-3L***

Expressive and cool nose. The refined middle weight flavors brim with minerality and energy while displaying a caressing and sophisticated mouth feel before delivering first-rate punch on the impeccably well-balanced finish. This is all so impeccably well-balanced and one very classy Volnay 1er.

***Volnay Mitans***

***2015, 1-3L***

An appealing elegant, high-toned and equally airy nose. Sleek, lacey and beautifully energetic middle weight flavors exude a subtle minerality on the detailed, focused and sneaky long finish. Textbook Mitans.

**Opening Bid: \$2,400**

**LOT 120**  
**Domaine Michel Lafarge**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Volnay Clos des Chênes 1er Cru***

***2015, 6-1.5L***

Beautifully well-layered nose is attractively fresh. Rich, round and imposingly-scaled broad-shouldered flavors display a taut but sleek muscularity and ample minerality that also suffuses the marvelously persistent and intricately well-balanced if notably firm finish. This is, quite simply, flat out sensational and potentially ranks with the best ever vintages of this storied wine.

**Opening Bid: \$2,400**

---

October 18, 2017

**LOT 121**  
**Domaine Michel Lafarge**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Volnay Caillerets 1er Cru***

***2015, 6-1.5***

A fresh, elegant and equally pure nose. There is first-rate richness to the sleek, stylish and classy middle weight flavors that seem to be built on a base of almost pungent minerality on the strikingly refined and hugely long finale. This is breathtakingly good.

**Opening Bid: \$2,400**

**LOT 122**  
**Domaine Michel Lafarge**  
**2015 Vintage**  
***Twelve (12) Magnum (1.5L)***

***Volnay Clos du Château Des Ducs 1er Cru***

***2015, 6-1.5L***

Expressive and cool nose. The refined middle weight flavors brim with minerality and energy while displaying a caressing and sophisticated mouth feel before delivering first-rate punch on the impeccably well-balanced finish. This is all so impeccably well-balanced and one very classy Volnay 1er.

***Volnay Mitans 1er Cru***

***2015, 6-1.5L***

An appealing elegant, high-toned and equally airy nose. Sleek, lacy and beautifully energetic middle weight flavors exude a subtle minerality on the detailed, focused and sneaky long finish. Textbook Mitans.

**Opening Bid: \$3,200**



October 18, 2017

**LOT 123**  
**Domaine Michel Lafarge**  
**2015 Vintage**  
***Twenty-four (24) Standard (.750ml)***

***Volnay Clos des Chênes 1er Cru***

***2015, 6-.750ml***

Beautifully well-layered nose is attractively fresh. Rich, round and imposingly-scaled broad-shouldered flavors display a taut but sleek muscularity and ample minerality that also suffuses the marvelously persistent and intricately well-balanced if notably firm finish. This is, quite simply, flat out sensational and potentially ranks with the best ever vintages of this storied wine.

***Volnay Les Caillerets 1er Cru***

***2015, 6-.750ml***

A fresh, elegant and equally pure nose. There is first-rate richness to the sleek, stylish and classy middle weight flavors that seem to be built on a base of almost pungent minerality on the strikingly refined and hugely long finale. This is breathtakingly good.

***Volnay Clos du Château des Ducs 1er Cru***

***2015, 6-.750ml***

Expressive and cool nose. The refined middle weight flavors brim with minerality and energy while displaying a caressing and sophisticated mouth feel before delivering first-rate punch on the impeccably well-balanced finish. This is all so impeccably well-balanced and one very classy Volnay 1er.

***Volnay Les Mitans 1er Cru***

***2015, 6-.750ml***

An appealing elegant, high-toned and equally airy nose. Sleek, lacey and beautifully energetic middle weight flavors exude a subtle minerality on the detailed, focused and sneaky long finish. Textbook Mitans.

**Opening Bid: \$3,000**

**LOT 124**  
**Domaine Comte Lafon**  
**2014 Vintage**  
***Three (3) Standard (.750ml)***

***Le Montrachet Grand Cru***

***2014, 3-.750ml***

Moderate wood sets off a notably ripe and ever-so-mildly exotic nose. An abundance of floral and spice wisps. This is also imposingly scaled with its full-bodied and overtly powerful mouth coating flavors that deliver almost painful intensity and power on the dramatically long finish. Once again this is a big but impeccably well-balanced effort. A 'wow' wine.

**Opening Bid: \$2,400**

RSF9073

October 18, 2017

**LOT 125**  
**Domaine Comte Lafon**  
**2014 Vintage**  
***Twelve (12) Standard (.750ml)***

***Meursault Charmes 1er Cru***

***2014, 12-.750ml***

A beautifully layered nose. There is excellent density and intensity to the powerful concentrated and slightly more complex middle weight flavors and this complexity continues onto the explosively long and mouth coating finish.

**Opening Bid: \$2,000**

RSF9067

**LOT 126**  
**Domaine Comte Lafon**  
**2011 Vintage**  
***Six (6) Standard (.750ml)***

***Meursault Perrières 1er Cru***

***2011, 1-.750ml***

This presently possesses the most complex nose in the range. The exceptionally rich and full-bodied flavors possess outstanding mid-palate concentration before delivering simply huge length on the classy and tension-filled finish. This is a relatively big vintage for this wine yet the balance is impeccable.

***Meursault Charmes 1er Cru***

***2011, 1-.750ml***

The succulent and exceptionally round flavors possess a borderline creamy mouth feel that contrasts substantially with a clean, dry, focused and notably tight finale. I very much like the excellent complexity and when coupled with the fine balance this should make for a terrific wine in due course.

***Meursault Genevrières 1er Cru***

***2011, 1-.750ml***

A naturally exotic nose. There is a notably finer mouth feel to the more refined and better detailed medium weight flavors that possess notably more minerality on the clean, dry and moderately tight finale. This is class in a glass and should drink well after only 4 to 5 years of cellar time if that's your preference.

***Meursault Goutte D'Or 1er Cru***

***2011, 1-.750ml***

***Meursault Bouchères 1er Cru***

***2011, 1-.750ml***

***Meursault Porusots 1er Cru***

***2011, 1-.750ml***

**Opening Bid: \$1,800**

October 18, 2017

**LOT 127**  
**Domaine Des Lambrays**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Clos Des Lambrays Grand Cru***

***2015, 6-1.5L***

The nose is quite ripe yet very fresh. There is impressive size, weight and power. Mineral-driven and refined. Flavors that are shaped by a distinctly firm tannic spine on the wonderfully persistent and mildly austere finale. This is one very serious wine in 2015.

**Opening Bid: \$2,800**

RSF9110

**LOT 128**  
**Domaine Des Lambrays**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Clos Des Lambrays Grand Cru***

***2015, 12-.750ml***

The nose is quite ripe yet very fresh. There is impressive size, weight and power. Mineral-driven and refined. Flavors that are shaped by a distinctly firm tannic spine on the wonderfully persistent and mildly austere finale. This is one very serious wine in 2015.

**Opening Bid: \$2,800**

RSF9109

**LOT 129**  
**Chef Thomas Keller Black Card Experience for Four**

Chef Keller donated two (2) black card experiences for The French Laundry. Each black card experience is for two (2) guests.

The Black Card Experience begins with a bottle of Champagne followed by an eighteen-course tasting menu and an extraordinary wine accompaniment personalized by our sommeliers. The Black Card also includes our concierge service, BMW car service to and from your residence or hotel, and a gift from Chef Keller upon departure.

**Opening Bid: \$6,000**

October 18, 2017

**LOT 130**  
**Benjamin Leroux**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Bâtard Montrachet Grand Cru***

***2015, 6-1.5L***

Ripe but attractively fresh aromas of various white orchard fruit, floral, spice and discreet citrus nuances. There is outstanding volume to the imposingly-scaled flavors that display first-rate richness while managing to avoid undue heaviness on the powerful, dense and hugely long finish where once again a touch of bitter lemon appears.

**Opening Bid: \$4,200**

RSF9085

**LOT 131**  
**Benjamin Leroux**  
**2015 Vintage**  
***Nine (9) Magnum (1.5L)***

***Chambertin Grand Cru***

***2015, 3-1.5L***

Intensely floral with its cool and ultra-pure nose. Strikingly vibrant and beautifully well-detailed flavors display an almost aggressive minerality while delivering superb length on the reserved, serious and very firmly structured finale. This is a classically styled and most impressive Chambertin.

***Clos St. Denis Grand Cru***

***2015, 3-1.5L***

An exuberantly, indeed gorgeously spicy nose. Rich and relatively full-bodied flavors remain refined and graceful while delivering fine length on the well-balanced and sophisticated finish.

***Échézeaux Grand Cru***

***2015, 3-1.5L***

Highly seductive, concentrated and relatively powerful flavors that are shaped by a firm but not hard tannic Spiner on the sappy and reasonably refined finish. This is a sufficiently forward that it could be enjoyed after only 5 to 7 years of bottle age it should reward up to 15.

**Opening Bid: \$3,800**

RSF9082, RSF9083, RSF9208

October 18, 2017

**LOT 132**  
**Benjamin Leroux**  
**2015 Vintage**  
***Fourteen (14) Standard (.750ml)***

***Meursault Genevrières 1er Cru***

***2015, 4-.750ml***

***Meursault Poruzots 1er Cru***

***2015, 4-.750ml***

***Volnay Caillerets 1er Cru***

***2015, 6-.750ml***

Nose is notably more complex with its broad-ranging aromas. There is a wonderfully refined mouth feel to the intense, vibrant and mineral-driven medium-bodied flavors that possess a sophisticated texture that transfers over to the serious, Bill to age and hugely persistent finished. This is a Caillerets of class and grace.

**Opening Bid: \$1,600**

**LOT 133**  
**Maison Morey Blanc**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Bâtard Montrachet Grand Cru***

***2015, 6-1.5L***

**Opening Bid: \$3,000**

RSF9199

**LOT 134**  
**Maison Morey Blanc**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Bâtard Montrachet Grand Cru***

***2015, 12-.750ml***

**Opening Bid: \$3,000**

RSF9201

October 18, 2017

**LOT 135**  
**Maison Morey Blanc**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Bâtard Montrachet Grand Cru***

***2015, 1-6L***

**Opening Bid: \$2,400**

RSF9200

**LOT 136**  
**Domaine Pierre Morey**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Meursault Perrières 1er Cru***

***2015, 6-1.5L***

There is a terrific sense of energy to the sleek but rich middle weight flavors that possess an excellent level of dry extract along with ample minerality on the focused, sappy and wonderfully persistent finish.

**Opening Bid: \$2,000**

RSF9204

**LOT 137**  
**Domaine Pierre Morey**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Meursault Perrières 1er Cru 2015, 12-.750ml***

***2015, 12-.750ml***

2015 Meursault Perrières: There is a terrific sense of energy to the sleek but rich middle weight flavors that possess an excellent level of dry extract along with ample minerality on the focused, sappy and wonderfully persistent finish.

**Opening Bid: \$2,000**

RSF9202

October 18, 2017

**LOT 138**  
**Maison Morey Blanc**  
**2015 Vintage**  
***One (1) Jeroboam (3L)***

***Meursault Perrières 1er Cru***

***2015, 1-3L***

**Opening Bid: \$2,400**

RSF9204

**LOT 139**  
**Domaine Mugneret Gibourg**  
**2015 Vintage**  
***Nine (9) Magnum (1.5L)***

***Ruchottes Chambertin Grand Cru***

***2015, 3-1.5L***

Flavors exhibited distinctly different texture while delivering the same excellent depth and persistence on a youthfully austere and more structured finale.

***Clos Vougeot Grand Cru***

***2015, 3-1.5L***

Outstanding intensity and concentration to the big-bodied, powerful and serious flavors that deliver superb length. Emphatically structured finale. Excellent effort.

***Échézeaux Grand Cru***

***2015, 3-1.5L***

Super spicy and distinctly ripe Aromas. There is excellent volume. Suave and seductive. Flavors that possess a wonderfully beguiling texture. A powerful, highly complex and palate drenching finish. This is extremely impressive and should age beautifully.

**Opening Bid: \$3,600**

**LOT 140**  
**Domaine Mugneret Gibourg**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Ruchottes Chambertin Grand Cru***

***2015, 1-6L***

Flavors exhibited distinctly different texture while delivering the same excellent depth and persistence on a youthfully austere and more structured finale.

**Opening Bid: \$2,400**

October 18, 2017

**LOT 141**  
**Domaine Mugneret Gibourg**  
**2015 Vintage**  
***Three (3) Jeroboam (3L)***

***Ruchottes Chambertin Grand Cru***

***2015, 1-3L***

Flavors exhibited distinctly different texture while delivering the same excellent depth and persistence on a youthfully austere and more structured finale.

***Clos Vougeot Grand Cru***

***2015, 1-3L***

Outstanding intensity and concentration to the big-bodied, powerful and serious flavors that deliver superb length. Emphatically structured finale. Excellent effort.

***Échézeaux Grand Cru***

***2015, 1-3L***

Super spicy and distinctly ripe Aromas. There is excellent volume. Suave and seductive. Flavors that possess a wonderfully beguiling texture. A powerful, highly complex and palate drenching finish. This is extremely impressive and should age beautifully.

**Opening Bid: \$3,000**

**LOT 142**  
**Domaine Mugneret Gibourg**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Ruchottes Chambertin Grand Cru***

***2015, 6-.750ml***

Flavors exhibited distinctly different texture while delivering the same excellent depth and persistence on a youthfully austere and more structured finale.

***Clos Vougeot Grand Cru***

***2015, 6-.750ml***

Outstanding intensity and concentration to the big-bodied, powerful and serious flavors that deliver superb length. Emphatically structured finale. Excellent effort.

**Opening Bid: \$2,200**



October 18, 2017

**LOT 143**  
**Domaine Mugneret Gibourg**  
**2015 Vintage**  
***Four (4) Standard (.750ml)***

***Échézeaux Grand Cru***

***2015, 4-.750ml***

Super spicy and distinctly ripe Aromas. There is excellent volume. Suave and seductive. Flavors that possess a wonderfully beguiling texture. A powerful, highly complex and palate drenching finish. This is extremely impressive and should age beautifully.

**Opening Bid: \$1,200**

**LOT 144**  
**Domaine Mugnier**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Musigny Grand Cru***

***2015, 6-1.5L***

Ripe and densely fruited nose. Imposingly-scaled flavors is every bit as refined with even more size, weight, concentration and power, all wrapped in a focused and exclusively persistent finish. This is class and a glass and should age effortlessly for decades.

**Opening Bid: \$12,000**

**LOT 145**  
**Domaine Mugnier**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Musigny Grand Cru***

***2015, 12-.750ml***

Ripe and densely fruited nose. Imposingly-scaled flavors is every bit as refined with even more size, weight, concentration and power, all wrapped in a focused and exclusively persistent finish. This is class and a glass and should age effortlessly for decades.

**Opening Bid: \$12,000**

October 18, 2017

**LOT 146**  
**Domaine Mugnier**  
**2015 Vintage**  
***One (1) Methuselah (6L)***

***Musigny Grand Cru***

***2015, 1-6L***

Ripe and densely fruited nose. Imposingly-scaled flavors is every bit as refined with even more size, weight, concentration and power, all wrapped in a focused and exclusively persistent finish. This is class and a glass and should age effortlessly for decades.

**Opening Bid: \$15,000**

**LOT 147**  
**Domaine Mugnier**  
**2015 Vintage**  
***Three (3) Jeroboam (3L)***

***Musigny Grand Cru***

***2015, 1-3L***

Ripe and densely fruited nose. Imposingly-scaled flavors is every bit as refined with even more size, weight, concentration and power, all wrapped in a focused and exclusively persistent finish. This is class and a glass and should age effortlessly for decades.

***Bonnes Mares Grand Cru***

***2015, 1-3L***

Powerful and concentrated. Flavors that possess plenty of dry extract on a velvety yet firm and mildly austere finale.

***Chambolle Musigny Les Amoureuses 1er Cru***

***2015, 1-3L***

More elegant and more aromatically complex with its wonderfully broad-ranging nose. Gorgeously refined, intense and mineral driven. Flavors are pure silk while delivering plenty of punch on the impeccably well-balanced finish. This is both classy and graceful.

**Opening Bid: \$12,000**

October 18, 2017

**LOT 148**  
**Domaine Mugnier**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Bonnes Mares Grand Cru***

***2015, 6-1.5L***

Powerful and concentrated. Flavors that possess plenty of dry extract on a velvety yet firm and mildly austere finale.

**Opening Bid: \$5,000**

**LOT 149**  
**Domaine Mugnier**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Bonnes Mares Grand Cru***

***2015, 12-.750ml***

Powerful and concentrated. Flavors that possess plenty of dry extract on a velvety yet firm and mildly austere finale.

**Opening Bid: \$5,000**

**LOT 150**  
**Domaine Mugnier**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Chambolle Musigny Les Amoureuses 1er Cru***

***2015, 6-1.5L***

More elegant and more aromatically complex with its wonderfully broad-ranging nose. Gorgeously refined, intense and mineral driven. Flavors are pure silk while delivering plenty of punch on the impeccably well-balanced finish. This is both classy and graceful.

**Opening Bid: \$6,000**

October 18, 2017

**LOT 151**  
**Domaine Mugnier**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Chambolle Musigny Les Amoureuses 1er Cru***

***2015, 12-.750ml***

More elegant and more aromatically complex with its wonderfully broad-ranging nose. Gorgeously refined, intense and mineral driven. Flavors are pure silk while delivering plenty of punch on the impeccably well-balanced finish. This is both classy and graceful.

**Opening Bid: \$6,000**

**LOT 152**  
**Domaine Georges Noellat**  
**2015 Vintage**  
***Six (6) Standard (.750ml)***

***Grands Échézeaux***

***2015, 6-.750ml***

**Opening Bid: \$2,400**

**LOT 153**  
**Domaine Sylvain Pataille**  
**2015 Vintage**  
***Fifteen (15) Magnum (1.5L)***

***Marsannay L'Ancestrale***

***2015, 3-1.5L***

***Marsannay Clos Du Roy***

***2015, 3-1.5L***

***Marsannay Longeroies***

***2015, 3-1.5L***

***Marsannay Rose Fleur de Pinot***

***2015, 3-1.5L***

***Marsannay Blanc***

***2015, 3-1.5L***

**Opening Bid: \$2,000**

October 18, 2017

**LOT 154**  
**Domaine Perrot Minot**  
**2015 Vintage**  
*Six (6) Magnum (1.5L)*

*Chambertin Grand Cru*

*2015, 6-1.5L*

**Opening Bid: \$5,400**

RSF9119

**LOT 155**  
**Domaine Perrot Minot**  
**2015 Vintage**  
*Six (6) Magnum (1.5L)*

*Chambertin-Clos de Bèze Grand Cru*

*2015, 6-1.5L*

**Opening Bid: \$5,400**

RSF9120

**LOT 156**  
**Domaine Perrot Minot**  
**2015 Vintage**  
*Six (6) Magnum (1.5L)*

*Chapelle Chambertin Grand Cru*  
*Charmes Chambertin Grand Cru*

*2015, 3-1.5L*

*2015, 3-1.5L*

**Opening Bid: \$3,000**

RSF9122, RSF9121

October 18, 2017

**LOT 157**  
**Domaine Perrot Minot**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Griottes Chambertin Grand Cru***  
***Mazoyères Chambertin Grand Cru***

***2015, 3-1.5L***  
***2015, 3-1.5L***

**Opening Bid: \$2,800**

RSF9118, RSF9121

**LOT 158**  
**Domaine Perrot Minot**  
**2015 Vintage**  
***Six (6) Standard (.750ml)***

***Chambertin Grand Cru 2015, 6-.750ml***

***2015, 6-.750ml***

**Opening Bid: \$2,800**

RSF9115

**LOT 159**  
**Domaine Perrot Minot**  
**2015 Vintage**  
***Six (6) Standard (.750ml)***

***Chambertin-Clos de Bèze Grand Cru***

***2015, 6-.750ml***

**Opening Bid: \$2,800**

RSF9114

October 18, 2017

**LOT 160**  
**Domaine Perrot Minot**  
**2015 Vintage**  
***Nine (9) Standard (.750ml)***

***Chapelle Chambertin Grand Cru***  
***Charmes Chambertin Grand Cru***  
***Mazoyères Chambertin Grand Cru***

***2015, 3-.750ml***  
***2015, 3-.750ml***  
***2015, 3-.750ml***

**Opening Bid: \$2,000**

RSF9116, RSF9117

**LOT 161**  
**Domaine Jean Marc Roulot**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Meursault Perrières 1er Cru***

***2015, 6-1.5L***

There is superb vibrancy and freshness to the firmly mineral-driven medium weight flavors that possess very good density while offering strikingly good length on the dry, saline and well-balanced finale.

**Opening Bid: \$3,000**

RSF9089

**LOT 162**  
**Domaine Jean Marc Roulot**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Meursault Charmes 1er Cru***

***2015, 6-1.5L***

Admirably pure aromas are distinctly cool with its ripe nose of white peach and essence of pear. There is fine volume to the solidly concentrated and sappy medium-bodied flavors that possess first-rate complexity and persistence on the balanced finale. A classic Charmes.

**Opening Bid: \$2,600**

RSF9088

October 18, 2017

**LOT 163**  
**Domaine Jean Marc Roulot**  
**2015 Vintage**  
***Two (2) Jeroboam (3L)***

***Meursault Perrières 1er Cru***

***2015, 1-3L***

There is superb vibrancy and freshness to the firmly mineral-driven medium weight flavors that possess very good density while offering strikingly good length on the dry, saline and well-balanced finale.

***Meursault Charmes 1er Cru***

***2015, 1-3L***

Admirably pure aromas are distinctly cool with its ripe nose of white peach and essence of pear. There is fine volume to the solidly concentrated and sappy medium-bodied flavors that possess first-rate complexity and persistence on the balanced finale. A classic Charmes.

**Opening Bid: \$3,000**

RSF9090, RSF 9091

**LOT 164**  
**Domaine Jean Marc Roulot**  
**2015 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Meursault Clos des Bouchères 1er Cru***

***2015, 6-.750ml***

There is terrific intensity to the beautifully refined and precise middle weight flavors that deliver excellent persistence on the harmonious finish. This doesn't possess the volume or power of the Charmes or the Poruzots yet the lacy refinement is genuinely lovely.

***Meursault Porusot 1er Cru***

***2015, 6-.750ml***

An interesting and layered nose. There is more volume and power to the full-bodied and quite powerful flavors that evidence excellent mid-palate concentration, all wrapped in a robust and muscular finish.

***Meursault Luchets***

***2015, 6-.750ml***

A pure, airy and subtly complex nose. The rich and generous yet attractively refined medium weight flavors possess a lovely sense of underlying tension that really comes up on the balanced finale. This is a fine Meursault villages and worth your interest.

**Opening Bid: \$2,200**

RSF9094, RSF9096



October 18, 2017

**LOT 165**  
**Domaine Roumier**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Musigny Grand Cru***

***2015, 1-1.5L***

***Bonnes Mares Grand Cru***

***2015, 1-1.5L***

***Ruchottes Chambertin Grand Cru***

***2015, 1-1.5L***

**Opening Bid: \$3,200**

**LOT 166**  
**Domaine Roumier**  
**2015 Vintage**  
***Six (6) Standard (.750ml)***

***Bonnes Mares Grand Cru***

***2015, 2-.750ml***

***Ruchottes Chambertin Grand Cru***

***2015, 2-.750ml***

***Chambolle Musigny Les Amoureuses 1er Cru***

***2015, 2-.750ml***

**Opening Bid: \$1,800**

October 18, 2017

**LOT 167**  
**Domaine Comte Senard**  
**2015 Vintage**  
***Ten (10) Magnum (1.5L)***

***Corton-Charlemagne Grand Cru***

***2015, 2-1.5L***

***Corton Clos de Roi Grand Cru***

***2015, 2-1.5L***

Very spicy and markedly sauvage-inflected dark berry fruit aromas. There is excellent concentration, power and minerality to the broad-shouldered flavors that evidence obvious muscle on the driving and youthfully austere finale. This is a classic and robust Clos du Roi.

***Corton Bressandes Grand Cru***

***2015, 2-1.5L***

A punch in yet elegant nose. There is excellent volume to the very rich and seductively textured big-bodied flavors that possess velvety mid-palate. A tautly muscular, very firm and beautifully persistent finish.

***Corton Paulands Grand Cru***

***2015, 2-1.5L***

The rich, velvety and admirably concentrated big-bodied flavors possess excellent power and punch on the rustic, serious and built-to-age finish that is sneaky long. This is very much in keeping with the tendency of Les Paulands to be quite rustic young but despite this it always seems to age well and generally develops excellent complexity whilst doing so.

***Corton Clos des Meix Grand Cru***

***2015, 2-1.5L***

Earthy and impressively complex spicy dark currant aromas. There is good richness and volume to the notably finer medium-bodied flavors that deliver even better persistence on the equally complex finale.

**Opening Bid: \$1,800**

**LOT 168**  
**Domaine Ponsot**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Clos de la Roche V.V. Grand Cru***

***2015, 6-1.5L***

**Opening Bid: \$4,800**

October 18, 2017

**LOT 169**  
**Domaine Ponsot**  
**2015 Vintage**  
***One (1) Jeroboam (3L)***

***Clos de la Roche V.V. Grand Cru***

***2015, 1-3L***

**Opening Bid: \$2,500**

**LOT 170**  
**Domaine Ponsot**  
**2015 Vintage**  
***Two (2) Jeroboam (3L)***

***Chapelle Chambertin Grand Cru***

***2015, 1-3L***

***Griotte Chambertin Grand Cru***

***2015, 1-3L***

**Opening Bid: \$3,000**

**LOT 171**  
**Domaine Ponsot**  
**2015 Vintage**  
***Three (3) Jeroboam (3L)***

***Griotte Chambertin Grand Cru***

***2015, 3-3L***

**Opening Bid: \$1,800**

**LOT 172**  
**Domaine Ponsot**  
**2015 Vintage**  
***One (1) Jeroboam (3L)***

***Corton Charlemagne Grand Cru***

***2015, 1-3L***

A pungent and well-layered nose. There is fine vibrancy and very impressive richness to the generously proportioned, dense and sappy broad-shouldered flavors that deliver good if not truly special persistence on the citrusy finale. I wouldn't describe this as classically styled but rather as a seductive and forward C-C.

**Opening Bid: \$1,500**

October 18, 2017

**LOT 173**  
**Remoissenet Père et Fils**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Montrachet Grand Cru***

***2015, 6-1.5L***

There is excellent concentration as well as power to the imposingly scaled flavors that also brim with sappy dry extract on the firmly structured finish where a hint of warmth appears.

**Opening Bid: \$5,400**

**LOT 174**  
**Remoissenet Père et Fils**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Montrachet Grand Cru***

***2015, 12-.750ml***

There is excellent concentration as well as power to the imposingly scaled flavors that also brim with sappy dry extract on the firmly structured finish where a hint of warmth appears.

**Opening Bid: \$5,200**

**LOT 175**  
**Remoissenet Père et Fils**  
**2015 Vintage**  
***Six (6) Magnum (1.5L)***

***Corton-Charlemagne Grand Cru***

***2015, 6-1.5L***

A pungent and impressively well-layered array consists of various white and green orchard fruit aromas. There is very good mid-palate density to the big-bodied and intense medium weight plus flavors that exude a subtle minerality on the moderately firm bitter lemon-inflected finish.

**Opening Bid: \$1,600**

---

October 18, 2017

**LOT 176**  
**Remoissenet Père et Fils**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Corton-Charlemagne Grand Cru***

***2015, 12-.750ml***

A pungent and impressively well-layered array consists of various white and green orchard fruit aromas. There is very good mid-palate density to the big-bodied and intense medium weight plus flavors that exude a subtle minerality on the moderately firm bitter lemon-inflected finish.

**Opening Bid: \$1,500**

**LOT 177**  
**Remoissenet Père et Fils**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Bâtard Montrachet Grand Cru***

***2015, 3-1.5L***

The sleek and highly seductive yet markedly powerful broad-shouldered flavors brim with dry extract that also serves to butter the slightly firmer and beautifully persistent finish. In sum, this is an impressive 2015 Bâtard.

**Opening Bid: \$2,000**

**LOT 178**  
**Drouhin**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Chambertin Clos de Bèze Grand Cru***  
***Montrachet Marquis Laguiche Grand Cru***

***2014, 3-1.5L***

***2014, 3-1.5L***

**Opening Bid: \$6,000**

RSF8802, RSF8804

October 18, 2017

**LOT 179**  
**Drouhin**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Drouhin Grands Échézeaux Grand Cru***

***2014, 3-1.5L***

***Drouhin Charmes Chambertin Grand Cru***

***2014, 3-1.5L***

**Opening Bid: \$3,000**

RSF8801, RSF8830

**LOT 180**  
**Domaine Drouhin**  
**2014 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Montrachet Marquis Laguiche Grand Cru***

***2014, 6-.750ml***

***Bâtard Montrachet Grand Cru***

***2014, 6-.750ml***

***Clos Des Mouches, Blanc 1er Cru***

***2014, 6-.750ml***

**Opening Bid: \$4,800**

RSF8824, RSF8823, RSF8821

**LOT 181**  
**Domaine Drouhin**  
**2014 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Chambertin Clos de Bèze Grand Cru***

***2014, 6-.750ml***

***Grands Échézeaux Grand Cru***

***2014, 6-.750ml***

***Charmes Chambertin Grand Cru***

***2014, 6-.750ml***

**Opening Bid: \$4,800**

RSF8822, RSF8820, RSF8811

October 18, 2017

**LOT 182**  
**Jadot**  
**2014 Vintage**  
***One (1) Methuselah (6L)***

***Chevalier-Montrachet Les Demoiselles Grand Cru***

***2014, 1-6L***

**Opening Bid: \$2,400**

RSF8901

**LOT 183**  
**Lafon**  
**2013 Vintage**  
***Three (3) Standard (.750ml)***

***Montrachet***

***2013, 3-.750ml***

**Opening Bid: \$2,400**

RSF8690

**LOT 184**  
**Lafon**  
**2013 Vintage**  
***Six (6) Magnum (1.5L)***

***Volnay Santenots du Milieu 1er Cru***

***2013, 6-1.5L***

**Opening Bid: \$1,800**

RSF8691

**LOT 185**  
**Leroy Neiman Leo and the Ump**

**Opening Bid: \$500**

RSFLED

October 18, 2017

**LOT 186**  
**Jean Noel Gagnard**  
**2010 Vintage**  
***Two (2) Methuselah (6L)***

***Chassagne Montrachet Blanchot Dessus 1er Cru***  
***Chassagne Montrachet Caillerets 1er Cru***

***2010, 1-6L***  
***2010, 1-6L***

**Opening Bid: \$4,000**

RSF7122, RSF7124

**LOT 187**  
**Jaboulet**  
**2013 Vintage**  
***One (1) Methuselah (6L)***

***Hermitage La Chapelle Grand Cru***

***2013, 1-6L***

**Opening Bid: \$2,000**

RSF8702

**LOT 188**  
**Jaboulet**  
**2013 Vintage**  
***Six (6) Magnum (1.5L)***

***Hermitage La Chapelle Grand Cru***

***2013, 6-1.5L***

**Opening Bid: \$3,000**

RSF8697



October 18, 2017

**LOT 189**

**Jadot**

**2014 + 2009 Vintage**  
***Two (2) Methuselah (6L)***

***Bâtard Montrachet Grand Cru***  
***Bâtard Montrachet Grand Cru***

***2014, 1-6L***  
***2009, 1-6L***

**Opening Bid: \$4,000**

RSF8898, RSF6842

**LOT 190**

**Jadot**

**2009 Vintage**  
***One (1) Methuselah (6L)***

***150th Anniversary Issue Beaune 1er Cru***

***2009, 1-6L***

**Opening Bid: \$1,200**

RSF6841

**LOT 191**

**Marchand**

**2010 Vintage**  
***Two (2) Methuselah (6L)***

***Bâtard Montrachet Grand Cru***  
***Chambertin Clos de Bèze Grand Cru***

***2010, 1-6L***  
***2010, 1-6L***

**Opening Bid: \$3,600**

RSF7847, RSF7846

October 18, 2017

**LOT 192**  
**F. Mugnier**  
**2014 Vintage**  
***One (1) Jeroboam (3L)***

***Musigny Grand Cru***

***2014, 1-3L***

**Opening Bid: \$5,000**

RSF8999

**LOT 193**  
**Remoissenet**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Montrachet Grand Cru***

***2014, 6-1.5L***

**Opening Bid: \$3,000**

RSF8931

**LOT 194**  
**Remoissenet**  
**2013 Vintage**  
***One (1) Jeroboam (3L)***

***LOT A***

***Montrachet Grand Cru***

***2013, 1-3L***

**Opening Bid: \$2,000**

***LOT B***

***Montrachet Grand Cru***

***2013, 1-3L***

**Opening Bid: \$2,000**

RSF8337

October 18, 2017

**LOT 195**  
**Domaine Jean Grivot**  
**1997 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Richebourg***

***1997, 18-.750ml***

**Opening Bid: \$4,800**

RSF6463

**LOT 196**  
**Scarecrow**  
**2012 Vintage**  
***One (1) Magnum (1.5L)***

***Cabernet Sauvignon***

***2012, 1-1.5L***

**Opening Bid: \$1,500**

RSF8536

**LOT 197**  
**Scarecrow**  
**2013 Vintage**  
***Six (6) Standard (.750ml)***

***Cabernet Sauvignon***

***2013, 6-.750ml***

**Opening Bid: \$3,600**

RSF8565

**LOT 198**  
**Scarecrow**  
**2014 Vintage**  
***Three (3) Standard (.750ml)***

***Cabernet Sauvignon***

***2014, 3-.750ml***

**Opening Bid: \$1,800**

RSF9020

October 18, 2017

**LOT 199**  
**Screaming Eagle**  
**2012 + 2013 + 2014 Vintage**  
***Nine (9) Standard (.750ml)***

***Screaming Eagle***  
***Screaming Eagle***  
***Screaming Eagle***

***2012, 3-.750ml***  
***2013, 3-.750ml***  
***2014, 3-.750ml***

**Opening Bid: \$12,000**

RSF8118, RSF8563, RSF9021

**LOT 200**  
**Rousseau**  
**2013 Vintage**  
***Six (6) Standard (.750ml)***

***Chambertin Grand Cru***

***2013, 6-.750ml***

**Opening Bid: \$3,000**

RSF8234

**LOT 201**  
**Comte Georges de Vogue**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Musigny V.V. Grand Cru***

***2014, 6-1.5L***

**Opening Bid: \$10,000**

RSF8955

October 18, 2017

**LOT 202**  
**Comte Georges de Vogue**  
**2014 Vintage**  
***Twelve (12) Standard (.750ml)***

***Musigny V.V. Grand Cru***

***2014, 12-.750ml***

**Opening Bid: \$10,000**

RSF8959

**LOT 203**  
**Comte Armand**  
**2015 Vintage**  
***Three (3) Magnum (1.5L) and One (1) Jeroboam (3L)***

***Pommard Clos Des Epeneaux***

***2015, 3-1.5L***

***Pommard Clos Des Epeneaux***

***2015, 1-3L***

This is the most elegant wine in the range with a pure and strikingly complex, if reserved, nose of pure red berry fruit, earthy, floral and spice hints. The sleek tautly muscular and powerful flavors are underpinned by slightly more sophisticated tannins and outstanding length on the beautifully complex finale. In a word, terrific.

**Opening Bid: \$2,000**

RSF9173, RSF9174

October 18, 2017

## **ONLINE AUCTION LOTS**

October 18, 2017

**LOT 300**  
**Remy Martin, 250th Anniversary Issue**

*One (1) Standard (.750ml)*

*Remy Martin, 250th Anniversary Issue*

*1-.750ml*

Opening Bid: \$1,500

Buy Out: \$2,400

RSF6838

**LOT 301**  
**Camille Giroud**  
**1949 Vintage**  
*One (1) Standard (.750ml)*

*Musigny*

*1949, 1-.750ml*

Opening Bid: \$1,200

Buy Out: \$2,000

RSF6836

**LOT 302**  
**Lafon**  
**2013 Vintage**  
*Twelve (12) Standard (.750ml)*

*Meursault Bouchères*

*Meursault Perrières*

*2013, 6-.750ml*

*2013, 6-.750ml*

Opening Bid: \$3,000

Buy Out: \$4,200

RSF8684

October 18, 2017

**LOT 303**  
**Lafon**  
**2012 Vintage**  
***Twelve (12) Standard (.750ml)***

<i>Meursault Perrières</i>	<i>2012, 2-.750ml</i>
<i>Meursault Genevrières</i>	<i>2012, 2-.750ml</i>
<i>Meursault Charmes</i>	<i>2012, 2-.750ml</i>
<i>Meursault Goutte D'Or</i>	<i>2012, 2-.750ml</i>
<i>Meursault Bouchères</i>	<i>2012, 2-.750ml</i>
<i>Meursault Porusots</i>	<i>2012, 2-.750ml</i>

**Opening Bid: \$1,800**

**Buy Out: \$3,000**

RSF8685

**LOT 304**  
**Lafon**  
**2012 Vintage**  
***Twelve (12) Standard (.750ml)***

<i>Meursault Perrières</i>	<i>2012, 2-.750ml</i>
<i>Meursault Genevrières</i>	<i>2012, 2-.750ml</i>
<i>Meursault Charmes</i>	<i>2012, 2-.750ml</i>
<i>Meursault Goutte D'Or</i>	<i>2012, 2-.750ml</i>
<i>Meursault Bouchères</i>	<i>2012, 2-.750ml</i>
<i>Meursault Porusots</i>	<i>2012, 2-.750ml</i>

**Opening Bid: \$1,800**

**Buy Out: \$3,000**

RSF8685



October 18, 2017

**LOT 305**  
**Camille Giroud**  
**2014 Vintage**  
***Eighteen (18) Standard (.750ml)***

***Clos de la Roche***  
***Charmes Chambertin***  
***Corton-Charlemagne***

***2014, 6-.750ml***  
***2014, 6-.750ml***  
***2014, 6-.750ml***

**Opening Bid: \$3,600**  
**Buy Out: \$4,500**

RSF8688, RSF8687

**LOT 306**  
**Jean Louis Chave**  
**2013 Vintage**  
***Six (6) Magnum (1.5L)***

***Chave Hermitage Rouge***  
***Chave Hermitage Blanc***

***2013, 3-1.5L***  
***2013, 3-1.5L***

**Opening Bid: \$3,000**  
**Buy Out: \$4,200**

RSF8700

**LOT 307**  
**Roumier**  
**2014 Vintage**  
***Six (6) Standard (.750ml)***

***Chambolle Musigny Les Cras***

***2014, 6-.750ml***

**Opening Bid: \$1000**  
**Buy Out: \$1,800**

RSF8714

October 18, 2017

**LOT 308**  
**Roumier**  
**2012 Vintage**  
***Twelve (12) Standard (.750ml)***

***Chambolle Musigny Les Cras***  
***Chambolle Musigny***

***2012, 6-.750ml***  
***2012, 6-.750ml***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF7982

**LOT 309**  
**Roumier**  
**2013 Vintage**  
***Twelve (12) Standard (.750ml)***

***Chambolle Musigny Les Cras***  
***Chambolle Musigny***

***2013, 6-.750ml***  
***2013, 6-.750ml***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF8262

October 18, 2017

## **LOT 310**

### **Russell Bevan Dinner for Ten (10) Anywhere in the USA**

#### ***Sixteen (16) of Bevan Wines***

This lot entails a wine concentric dinner for ten anywhere in in the contiguous United States with wines from Russell Bevan [He of most Parker classic rated wines above 95 points, as well as actual 100 pointers (!) in the past nine years].

“He seems to magically transform his wines into personality-filled savory, intensely flavored efforts, many of them truly world-class in quality.” -Robert Parker

Russell will orchestrate the wines and promises to dig deep into the library with choices such as Harbison, Showkett, Sugarloaf Mountain, McGah, Tin Box, Wildfoote, Double EE, Saunders and many others. He will also select from the best of his current vintage wines, a total of 16 bottles of wine he will bring with him.

The Harbison's, Pat and Joe, one of Russell's original Cabernet clients will add from their five-acre jewel of an Oakville vineyard (abutting to Screaming Eagle, Phelps Backus and Dalla Valle) two bottles of each of their incredible three Blocks:

- 2014 The Trail, Block I  
(Already two Parker 98 – 100 point ratings)
- 2014 Pony Express, Block II  
(Two Parker 98 – 100 point ratings and actual 100 point rating)
- 2014 Horseshoe, Block III

All Blocks are of rootstock 101-14, rich, volcanic soil and Clones 337 and 7.

The winning bidder will also receive a magnum of the 2009 Harbison Estate Wine that Rusty is serving from 3.0 Liters this evening – Joe and LA Grande Orange will also be in attendance to conduct the festivities.

**Opening Bid: \$10,000**

**Buy Out: \$20,000**

October 18, 2017

**LOT 311**  
**G. Noellat**  
**2014 Vintage**  
*Twelve (12) Standard (.750ml)*

*Vosne-Romanée Beaux Monts*  
*Vosne-Romanée Les Chaumes*  
*Nuits St. Georges Aux Boudots*

*2014, 4-.750ml*  
*2014, 4-.750ml*  
*2014, 4-.750ml*

**Opening Bid: \$2,000**  
**Buy Out: \$3,200**

RSF8753

**LOT 312**  
**Domaine Jean Grivot**  
**2014 Vintage**  
*Six (6) Magnum (1.5L)*

*Nuits St. Georges Les Pruliers*  
*Nuits St. Georges Aux Boudots*

*2014, 3-1.5L*  
*2014, 3-1.5L*

**Opening Bid: \$2,400**  
**Buy Out: \$3,600**

RSF8755

**LOT 313**  
**Domaine Georges Noellat**  
**2015 Vintage**  
*Nine (9) Magnum (1.5L)*

*Vosne-Romanée Les Beaumonts 1er Cru*  
*Vosne-Romanée Les Chaumes 1er Cru*  
*Nuit St. Georges Aux Boudots 1er Cru*

*2015, 3-1.5L*  
*2015, 3-1.5L*  
*2015, 3-1.5L*

**Opening Bid: \$1,800**  
**Buy Out: \$3,000**

October 18, 2017

**LOT 314**  
**Domaine Bruno Clair**  
**2014 Vintage**  
*Twelve (12) Standard (.750ml)*

<i>Clos de Bèze</i>	<i>2014, 3-.750ml</i>
<i>Bonnes Mares</i>	<i>2014, 3-.750ml</i>
<i>Gevrey Chambertin Clos St. Jacques</i>	<i>2014, 3-.750ml</i>
<i>Corton Charlemagne</i>	<i>2014, 3-.750ml</i>

Opening Bid: \$2,400

Buy Out: \$3,600

RSF8764

**LOT 315**  
**Domaine Leflaive**  
**2015 Vintage**  
*Twelve (12 Standard (.750ml)*

<i>Meursault Sous Le Dos d'Ane 1er Cru</i>	<i>2015, 12-.750ml</i>
--	------------------------

Opening Bid: \$1,800

Buy Out: \$2,400

**LOT 316**  
**Domaine Leflaive**  
**2015 Vintage**  
*Twenty-four (24) Standard (.750ml)*

<i>Puligny Montrachet Village</i>	<i>2015, 12-.750ml</i>
<i>Bourgogne Blanc</i>	<i>2015, 12-.750ml</i>

Opening Bid: \$2,000

Buy Out: \$3,000

October 18, 2017

**LOT 317**  
**Sylvain Pataille**  
**2014 Vintage**  
*Twelve (12) Magnums (1.5L)*

<i>Marsannay Clos du Roy</i>	<i>2014, 2-1.5L</i>
<i>Marsannay Les Longeroies</i>	<i>2014, 2-1.5L</i>
<i>Marsannay L'Ancestrale</i>	<i>2014, 2-1.5L</i>
<i>Marsannay Rouge</i>	<i>2014, 2-1.5L</i>
<i>Marsannay La Charme Aux Pretres</i>	<i>2014, 2-1.5L</i>
<i>Marsannay Blanc</i>	<i>2014, 2-1.5L</i>

Opening Bid: \$2,000

Buy Out: \$3,200

RSF8783, RSF8784

**LOT 318**  
**Sylvain Pataille**  
**2014 Vintage**  
*Twelve (12) Standard (.750ml)*

<i>Marsannay L'Ancestral</i>	<i>2014, 3-.750ml</i>
<i>Marsannay Clos du Roy</i>	<i>2014, 3-.750ml</i>
<i>Marsannay Les Longeroies</i>	<i>2014, 3-.750ml</i>
<i>Marsannay La Charme Aux Pretres Blanc</i>	<i>2014, 3-.750ml</i>

Opening Bid: \$1,200

Buy Out: \$1,800

RSF8782

**LOT 319**  
**Henri Gouges**  
**2014 Vintage**  
*Twelve (12) Standard (.750ml)*

<i>Nuits St. Georges Les St. Georges</i>	<i>2014, 3-.750ml</i>
<i>Nuits St. Georges Les Vaucrains</i>	<i>2014, 3-.750ml</i>
<i>Nuits St. Georges Les Pruliers</i>	<i>2014, 3-.750ml</i>
<i>Nuits St. Georges La Perrière Blanc</i>	<i>2014, 3-.750ml</i>

Opening Bid: \$1,800

Buy Out: \$2,400

RSF8786

October 18, 2017

**LOT 320**  
**Henri Gouges**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Nuits St. Georges Les St. Georges***  
***Nuits St. Georges Les Vaucrains***  
***Nuits St. Georges Les Pruliers***

***2014, 2-1.5L***  
***2014, 2-1.5L***  
***2014, 2-1.5L***

**Opening Bid: \$2,400**  
**Buy Out: \$3,200**

RSF8789

**LOT 321**  
**Michel Lafarge**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Volnay Caillerets***  
***Volnay Clos de Château Des Ducs***

***2014, 3-1.5L***  
***2014, 3-1.5L***

**Opening Bid: \$1,500**  
**Buy Out: \$2,600**

RSF8800

**LOT 322**  
**Michel Lafarge**  
**2014 Vintage**  
***Twelve (12) Standard (.750ml)***

***Volnay Clos Des Chênes***  
***Volnay Caillerets***  
***Volnay Clos de Château Des Ducs***  
***Volnay Mitans***

***2014, 3-.750ml***  
***2014, 3-.750ml***  
***2014, 3-.750ml***  
***2014, 3-.750ml***

**Opening Bid: \$1,800**  
**Buy Out: \$3,000**

RSF8815

October 18, 2017

**LOT 323**  
**Michel Lafarge**  
**2013 Vintage**  
***One (1) Double Magnum (3L)***

***Volnay Clos de Château des Ducs***

***2013, 1-3L***

**Opening Bid: \$900**  
**Buy Out: \$1,500**

RSF8285

**LOT 324**  
**Benjamin Leroux**  
**2014 Vintage**  
***Twelve (12) Standard (.750ml)***

***Bâtard Montrachet***  
***Clos St. Denis***

***2014, 6-.750ml***

***2014, 6-.750ml***

**Opening Bid: \$4,200**  
**Buy Out: \$5,500**

RSF8841

**LOT 325**  
**Perrot Minot**  
**2009 Vintage**  
***One (1) Methuselah (6L)***

***Clos Vougeot V.V.***

***2009, 1-6L***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF6849



October 18, 2017

**LOT 326**  
**Perrot Minot**  
**2013 Vintage**  
***Eighteen (18) Magnums (1.5L)***

<i>Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Chambertin Clos de Bèze</i>	<i>2013, 3-1.5L</i>
<i>Chapelle Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Charmes Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Griottes Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Mazoyères Chambertin</i>	<i>2013, 3-1.5L</i>

Opening Bid: \$4,200  
Buy Out: \$5,500

RSF8856

**LOT 327**  
**Perrot Minot**  
**2013 Vintage**  
***Eighteen (18) Magnums (1.5L)***

<i>Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Chambertin Clos de Bèze</i>	<i>2013, 3-1.5L</i>
<i>Chapelle Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Charmes Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Griottes Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Mazoyères Chambertin</i>	<i>2013, 3-1.5L</i>

Opening Bid: \$4,200  
Buy Out: \$5,500

RSF8856

October 18, 2017

**LOT 328**  
**Perrot Minot**  
**2013 Vintage**  
***Eighteen (18) Magnums (1.5L)***

<i>Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Chambertin Clos de Bèze</i>	<i>2013, 3-1.5L</i>
<i>Chapelle Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Charmes Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Griottes Chambertin</i>	<i>2013, 3-1.5L</i>
<i>Mazoyères Chambertin</i>	<i>2013, 3-1.5L</i>

Opening Bid: \$4,200  
Buy Out: \$5,500

RSF8856

**LOT 329**  
**Kistler**  
**2011 Vintage**  
***Six (6) Standard (.750ml)***

<i>Carneros Chardonnay Hudson</i>	<i>2011, 6-.760ml</i>
<i>Sonoma Coast Chardonnay Stoneflat</i>	<i>2011, 6-.750ml</i>

Opening Bid: \$2,000  
Buy Out: \$3,200

RSF8982

October 18, 2017

## **LOT 330**

### **Emeril Legasse & Donald Link - New Orleans Specialty Trip**

*Includes: Dinner for six (6) at four (4) of Emeril's great New Orleans restaurants: Emeril's New Orleans, Emeril's Delmonico's, Nola, and Meril.*

*Three (3) fabulous lunches for six (6) at the Link Restaurant Group's nationally acclaimed Herbsaint Bar and Restaurant, Cochon and Pêche.*

*Taxes and gratuity not included.*

**Opening Bid: \$10,000**

**Buy Out: \$15,000**

## **LOT 331**

**Aubert**

**2014 Vintage**

***Twenty-four (24) Standard (.750ml)***

<i>Chardonnay Ritchie</i>	<i>2014, 3-.750ml</i>
<i>Chardonnay Sugar Shack</i>	<i>2014, 3-.750ml</i>
<i>Chardonnay UV-SL</i>	<i>2014, 3-.750ml</i>
<i>Chardonnay Larry Hyde + Sons</i>	<i>2014, 3-.750ml</i>
<i>Chardonnay Larry CIX</i>	<i>2014, 3-.750ml</i>
<i>Chardonnay Lauren</i>	<i>2014, 3-.750ml</i>
<i>Chardonnay Eastside</i>	<i>2014, 3-.750ml</i>

**Opening Bid: \$4,200**

**Buy Out: \$6,000**

RSF8568, RSF8567

October 18, 2017

**LOT 332**  
**Aubert**  
**2013 Vintage**  
***Fourteen (14) Standard (.750ml)***

*Pinot Noir Ritchie*  
*Pinot Noir UV*  
*Pinot Noir CIX*  
*Pinot Noir UV-SL*

*2013, 4-.750ml*  
*2013, 4-.750ml*  
*2013, 2-.750ml*  
*2013, 4-.750ml*

**Opening Bid: \$2,400**  
**Buy Out: \$3,800**

RSF8523, RSF8521

**LOT 333**  
**Bruno Clair**  
**2013 Vintage**  
***Twelve (12) Standard (.750ml)***

*Gevrey Chambertin Clos St. Jacques*  
*Gevrey Chambertin Les Cazetiers*

*2013, 6-.750ml*  
*2013, 6-.750ml*

**Opening Bid: \$2,000**  
**Buy Out: \$3,200**

RSF8158

**LOT 334**  
**Benjamin Leroux**  
**2013 Vintage**  
***One (1) Jeroboam (3L)***

***Bâtard Montrachet***

***2013, 1-3L***

**Opening Bid: \$1,800**  
**Buy Out: \$3,000**

RSF8209

October 18, 2017

**LOT 335**  
**Benjamin Leroux**  
**2013 + 2011 Vintage**  
***Twelve (12) Standard (.750ml)***

***Clos St. Denis***  
***Corton Charlemagne***

***2013, 6-.750ml***  
***2011, 6-.750ml***

**Opening Bid: \$1,800**  
**Buy Out: \$3,000**

RSF8130, RSF7502

**LOT 336**  
**Denis Bachelet**  
**2014 Vintage**  
***Three (3) Magnum (1.5L)***

***Charmes Chambertin***

***2014, 3-1.5L***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF8769

**LOT 337**  
**Bevan Cellars**  
**2012 Vintage**  
***Six (6) Standard (.750ml)***

***Wildfoot Cabernet Sauvignon***

***2012, 6-.750ml***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF8094

October 18, 2017

**LOT 338**  
**Bevan Cellars**  
**2013 Vintage**  
***Eighteen (18) Standard (.750ml)***

<i><b>Tench EE Red</b></i>	<i><b>2013, 6-.750ml</b></i>
<i><b>Two Dog Knoll Red</b></i>	<i><b>2013, 6-.750ml</b></i>
<i><b>Harbison Cabernet Sauvignon</b></i>	<i><b>2013, 6-.750ml</b></i>

**Opening Bid: \$3,600**  
**Buy Out: \$4,800**

RSF8526

**LOT 339**  
**Bevan Cellars**  
**2014 Vintage**  
***Eighteen (18) Standard (.750ml)***

<i><b>Sauvignon Blanc Drysack</b></i>	<i><b>2014, 3-.750ml</b></i>
<i><b>Chardonnay Ritchie</b></i>	<i><b>2014, 3-.750ml</b></i>
<i><b>Pinot Noir Rita's Crwon</b></i>	<i><b>2014, 3-.750ml</b></i>
<i><b>Pinot Noir Petaluma GAP</b></i>	<i><b>2014, 3-.750ml</b></i>
<i><b>Pinot Noir Summit 1376</b></i>	<i><b>2014, 3-.750ml</b></i>
<i><b>Pinot Noir Summit 2114</b></i>	<i><b>2014, 3-.750ml</b></i>

**Opening Bid: \$3,200**  
**Buy Out: \$4,800**

RSF8581, RSF8582

**LOT 340**  
**Bevan Cellars**  
**2012 Vintage**  
***Twelve (12) Standard (.750ml)***

<i><b>Sugarloaf Mtn. Red</b></i>	<i><b>2012, 12-.750ml</b></i>
----------------------------------	-------------------------------

**Opening Bid: \$3,600**  
**Buy Out: \$4,800**

RSF8092

October 18, 2017

**LOT 341**  
**Bevan Cellars**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

<i>Petaluma Gap Pinot Noir Sonoma Coast</i>	<i>2015, 3-.750ml</i>
<i>Ritas Crown Block 18 Pinot Noir</i>	<i>2015, 3-.750ml</i>
<i>Ritas Crown Pinot Noir</i>	<i>2015, 3-.750ml</i>
<i>Ritchie Chardonnay R.R.V.</i>	<i>2015, 3-.750ml</i>

Opening Bid: \$2,400

Buy Out: \$3,600

**LOT 342**  
**Bruno Clair**  
**2014 Vintage**  
***One (1) Jeroboam (3L)***

<i>Gevrey Chambertin Clos St. Jacques</i>	<i>2014, 1-3L</i>
---	-------------------

Opening Bid: \$1,200

Buy Out: \$1,800

RSF8743

**LOT 343**  
**Alain Burguet**  
**2012 Vintage**  
***Six (6) Standard (.750ml)***

<i>Chambertin Clos de Bèze</i>	<i>2012, 6-.750ml</i>
--------------------------------	-----------------------

Opening Bid: \$1,800

Buy Out: \$2,600

RSF7987

October 18, 2017

**LOT 344**  
**Alain Burguet**  
**2014 + 2013 Vintage**  
***Two (2) Jeroboam (3L)***

***Chambertin Clos de Bèze***  
***Chambertin Clos de Bèze***

***2014, 1-3L***  
***2013, 1-3L***

**Opening Bid: \$2,000**  
**Buy Out: \$3,000**

RSF8153, RSF8704

**LOT 345**  
**Alain Burguet**  
**2011 Vintage**  
***One (1) Methuselah (6L)***

***Chambertin Clos de Bèze***

***2011, 1-6L***

**Opening Bid: \$2,400**  
**Buy Out: \$4,000**

RSF7733

**LOT 346**  
**Sylvain Cathiard**  
**2014 Vintage**  
***Six (6) Standard (.750ml)***

***Vosne Romanée Aux Malconsorts***

***2014, 6-.750ml***

**Opening Bid: \$2,000**  
**Buy Out: \$3,200**

RSF8797



October 18, 2017

**LOT 347**  
**Caymus**  
**2010 Vintage**  
***Six (6) Standard (.750ml)***

***Special Select Cabernet Sauvignon***

***2010, 6-.750ml***

**Opening Bid: \$1,200**

**Buy Out: \$2,000**

RSF7449

**LOT 348**  
**Château Montelena**  
**2014 Vintage**  
***One (1) Double Magnum (3L)***

***Chardonnay***

***2014, 1-3L***

**Opening Bid: \$500**

**Buy Out: \$1,000**

RSF9018

**LOT 349**  
**Clark Claudon**  
**2004 + 2001 + 2000 + 1999 Vintage**  
***Four (4) Double Magnum (3L)***

***Cabernet Sauvignon***

***2004, 1-3L***

***Cabernet Sauvignon***

***2001, 1-3L***

***Cabernet Sauvignon***

***2000, 1-3L***

***Cabernet Sauvignon***

***1999, 1-3L***

**Opening Bid: \$1,500**

**Buy Out: \$2,400**

RSF8973, RSF8974, RSF8975, RSF8976

October 18, 2017

**LOT 350**  
**Clendenen**  
**2005 + 2004 + 2003 + 2002 Vintage**  
***Four (4) Double Magnum (3L)***

<i>Black by Black Santa Barbara Red</i>	<i>2005, 1-3L</i>
<i>Black by Black Santa Barbara Red</i>	<i>2004, 1-3L</i>
<i>Black by Black Santa Barbara Red</i>	<i>2003, 1-3L</i>
<i>Black by Black Santa Barbara Red</i>	<i>2002, 1-3L</i>

**Opening Bid: \$1,200**

**Buy Out: \$1,800**

RSF7403, RSF7402, RSF7401, RSF7400

**LOT 351**  
**Colgin**  
**2010 Vintage**  
***One (1) Double Magnum (3L)***

<i>IX Estate Red</i>	<i>2010, 1-3L</i>
----------------------	-------------------

**Opening Bid: \$3,000**

**Buy Out: \$4,200**

RSF8606

**LOT 352**  
**Comte Armand**  
**2013 Vintage**  
***Six (6) Standard (.750ml)***

<i>Pommard Clos Des Epeneaux</i>	<i>2013, 6-.750ml</i>
----------------------------------	-----------------------

**Opening Bid: \$1,200**

**Buy Out: \$1,800**

RSF8250

October 18, 2017

**LOT 353**  
**Comte Senard**  
**2012 Vintage**  
***Four (4) Magnum (1.5L)***

***Corton Clos du Roi***  
***Corton Bressandes***

***2012, 2-1.5L***  
***2012, 2-1.5L***

**Opening Bid: \$1,000**  
**Buy Out: \$1,500**

RSF7990

**LOT 354**  
**Domaine Leflaive**  
**2013 Vintage**  
***Three (3) Magnum (1.5L)***

***Bâtard Montrachet***

***2013, 3-1.5L***

**Opening Bid: \$3,200**  
**Buy Out: \$4,500**

RSF8528

**LOT 355**  
**Domaine Leflaive**  
**2011 Vintage**  
***One (1) Jeroboam (3L)***

***Bienvenues Bâtard Montrachet***

***2011, 1-3L***

**Opening Bid: \$2,400**  
**Buy Out: \$3,600**

RSF7697

October 18, 2017

**LOT 356**  
**Domaine Leflaive**  
**2012 Vintage**  
*One (1) Jeroboam (3L)*

*Bienvenues Bâtard Montrachet*

*2012, 1-3L*

Opening Bid: \$2,200

Buy Out: \$3,000

RSF7886

**LOT 357**  
**Domaine Leflaive**  
**2014 Vintage**  
*One (1) Jeroboam (3L)*

*Bienvenues Bâtard Montrachet*

*2014, 1-3L*

Opening Bid: \$2,800

Buy Out: \$4,000

RSF8630

**LOT 358**  
**Faiveley**  
**2014 Vintage**  
*Twelve (12) Standard (.750ml)*

*Chambertin-Clos de Bèze*

*2014, 12-.750ml*

Opening Bid: \$2,800

Buy Out: \$4,000

RSF8719

October 18, 2017

**LOT 359**  
**Dinner for Four (4) Union Square Cafe with**  
**Four (4) Grand Cru Wines from Rusty's Cellar**  
**2 White, 2 Red**

"The better the price the better the wine." - Rusty

**Opening Bid: \$1,800**

**Buy Out: \$3,000**

**LOT 360**  
**Gerard Mugneret**  
**2012 Vintage**  
***Four (4) Magnum (1.5L)***

***Échézeaux***

***2012, 1-1.5L***

***Vosne Romanée Les Brulées***

***2012, 1-1.5L***

***Nuits St. Georges Les Boudots***

***2012, 1-1.5L***

***Chambolle Musigny Les Chaumes***

***2012, 1-1.5L***

**Opening Bid: \$1,000**

**Buy Out: \$1,500**

RSF8008, RSF8007, RSF8009, RSF8006

**LOT 361**  
**Camille Giroud**  
**2014 Vintage**  
***Six (6) Standard (.750ml)***

***Clos Vougeot***

***2014, 6-.750ml***

**Opening Bid: \$1,200**

**Buy Out: \$1,800**

RSF8658

October 18, 2017

**LOT 362**  
**Grace Family**  
**2012 Vintage**  
***One (1) Double Magnum (3L)***

***Blank Cabernet Sauvignon***

***2012, 1-3L***

**Opening Bid: \$1,000**

**Buy Out: \$1,800**

RSF8502

**LOT 363**  
**Grace Family**  
**2010 + 2012 + 2014 + 2013 Vintage**  
***Twenty-four (24) Standard (.750ml)***

***Cabernet Sauvignon***

***2010, 6-.750ml***

***Cabernet Sauvignon***

***2012, 6-.750ml***

***Cabernet Sauvignon***

***2014, 6-.750ml***

***Cabernet Sauvignon***

***2013, 6-.750ml***

**Opening Bid: \$4,800**

**Buy Out: \$6,000**

RSF7418, RSF8105, RSF8651, RSF8570

**LOT 364**  
**Domaine Jean Grivot**  
**2013 Vintage**  
***Twelve (12) Magnums (1.5L)***

***Vosne Romanée Les Suchots***

***2013, 3-1.5L***

***Nuits St. Georges Roncières***

***2013, 3-1.5L***

***Nuits St. Georges Boudots***

***2013, 3-1.5L***

***Nuits St. Georges Pruliers***

***2013, 3-1.5L***

**Opening Bid: \$1,800**

**Buy Out: \$2,400**

RSF8244, RSF8246

October 18, 2017

**LOT 365**  
**Domaine Jean Grivot**  
**2010 Vintage**  
***Four (4) Jeroboam (3L)***

<i>Nuits St. Georges</i>	<i>2010, 1-3L</i>
<i>Nuits St. Georges Boudots</i>	<i>2010, 1-3L</i>
<i>Nuits St. Georges Roncières</i>	<i>2010, 1-3L</i>
<i>Vosne Romanée Chaumes</i>	<i>2010, 1-3L</i>

Opening Bid: \$1,500

Buy Out: \$2,400

RSF7271, RSF7270, RSF7282, RSF7274

**LOT 366**  
**Domaine Jean Grivot**  
**2014 Vintage**  
***Three (3) Magnum (1.5L)***

<i>Richebourg</i>	<i>2014, 3-1.5L</i>
-------------------	---------------------

Opening Bid: \$3,000

Buy Out: \$4,200

RSF8737

**LOT 367**  
**Domaine Jean Grivot**  
**2011 Vintage**  
***Three (3) Magnum (1.5L)***

<i>Clos Vougeot</i>	<i>2011, 3-1.5L</i>
---------------------	---------------------

Opening Bid: \$1,000

Buy Out: \$1,800

RSF7810

October 18, 2017

**LOT 368**  
**H. Lamy**  
**2013 Vintage**  
***Six (6) Magnum (1.5L)***

<b><i>St. Aubin Derrière Chez Edouard Blanc</i></b>	<b><i>2013, 2-1.5L</i></b>
<b><i>St. Aubin Clos Chatenière Blanc</i></b>	<b><i>2013, 2-1.5L</i></b>
<b><i>St. Aubin En Remilly Blanc</i></b>	<b><i>2013, 2-1.5L</i></b>

**Opening Bid: \$900**  
**Buy Out: \$1,500**

RSF8163

**LOT 369**  
**H. Lamy**  
**2011 Vintage**  
***Eighteen (18) Standard (.750ml)***

<b><i>St. Aubin Derrière Chez Edouard Blanc</i></b>	<b><i>2011, 6-.750ml</i></b>
<b><i>St. Aubin Clos Chatenière Blanc</i></b>	<b><i>2011, 6-.750ml</i></b>
<b><i>St. Aubin En Remilly Blanc</i></b>	<b><i>2011, 6-.750ml</i></b>

**Opening Bid: \$1,000**  
**Buy Out: \$1,800**

RSF7787, RSF7786

**LOT 370**  
**Harbison Estate**  
**2009 Vintage**  
***One (1) Imperial (6L)***

<b><i>Cabernet Sauvignon Napa Etched</i></b>	<b><i>2009, 1-6L</i></b>
--	--------------------------

**Opening Bid: \$1,800**  
**Buy Out: \$2,400**

RSF6951



October 18, 2017

**LOT 371**  
**Harbison Estate**  
**2013 Vintage**  
*Twelve (12) Standard (.750ml)*

*Pony Express Cabernet Sauvignon Oakville*

*2013, 12-.750ml*

Opening Bid: \$3,000

Buy Out: \$4,200

RSF8584

**LOT 372**  
**Harbison Estate**  
**2013 Vintage**  
*Twelve (12) Standard (.750ml)*

*The Trail Cabernet Sauvignon Oakville*

*2013, 12-.750ml*

Opening Bid: \$3,000

Buy Out: \$4,200

RSF8585

**LOT 373**  
**Harlan Estate**  
**2011 Vintage**  
*One (1) Double Magnum (3L)*

*Harlan Estate*

*2011, 1-3L*

Opening Bid: \$3,000

Buy Out: \$4,800

RSF8607

October 18, 2017

**LOT 374**  
**Harlan Estate**  
**2012 Vintage**  
*One (1) Double Magnum (3L)*

*Napa Valley Red*

*2012, 1-3L*

Opening Bid: \$4,500  
Buy Out: \$8,000

**LOT 375**  
**Hundred Acre**  
**2012 Vintage**  
*Six (6) Standard (.750ml)*

*Kayli Morgan Cabernet Sauvignon*

*2012, 6-.750ml*

Opening Bid: \$1,500  
Buy Out: \$2,400

RSF8531

**LOT 376**  
**Hundred Acre**  
**2011 Vintage**  
*Three (3) Standard (.750ml)*

*Kayli Morgan Cabernet Sauvignon*

*2011, 3-.750ml*

Opening Bid: \$900  
Buy Out: \$1,500

RSF8532

**LOT 377**  
**Jaboulet**  
**2012 Vintage**  
*Two (2) Magnum (1.5L)*

*Hermitage La Chapelle*

*2012, 2-1.5L*

Opening Bid: \$700  
Buy Out: \$1,000

RSF8202

October 18, 2017

**LOT 378**  
**Jaboulet**  
**2013 Vintage**  
*Twelve (12) Standard (.750ml)*

*Hermitage La Chapelle*

*2013, 12-.750ml*

**Opening Bid: \$2,400**

**Buy Out: \$4,000**

RSF8696

**LOT 379**  
**Jaboulet**  
**2013 Vintage**  
*One (1) Jeroboam (3L)*

*Hermitage La Chapelle*

*2013, 1-3L*

**Opening Bid: \$2,000**

**Buy Out: \$3,200**

RSF8703

**LOT 380**  
**Jaboulet**  
**2011 + 2010 Vintage**  
*Six (6) Magnum (1.5L)*

*Hermitage La Chapelle*  
*Hermitage La Chapelle*

*2011, 3-1.5L*

*2010, 3-1.5L*

**Opening Bid: \$2,400**

**Buy Out: \$4,000**

RSF7980, RSF7515

October 18, 2017

**LOT 381**  
**Jaboulet**  
**2011 Vintage**  
***One (1) Nine Litre (9L)***

***Hermitage La Chapelle***

***2011, 1-9L***

**Opening Bid: \$2,400**

**Buy Out: \$4,000**

RSF6809

**LOT 382**  
**Jadot**  
**2014 Vintage**  
***One (1) Jeroboam (3L)***

***Bâtard Montrachet***

***2014, 1-3L***

**Opening Bid: \$1,200**

**Buy Out: \$2,000**

RSF8896

**LOT 383**  
**Jadot**  
**2014 Vintage**  
***Two (2) Jeroboam (3L)***

***Chambertin***  
***Chambertin Clos de Bèze***

***2014, 1-3L***

***2014, 1-3L***

**Opening Bid: \$2,500**

**Buy Out: \$3,200**

RSF8897, RSF8893

October 18, 2017

**LOT 384**  
**Jadot**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Chambertin Clos de Bèze***

***2014, 6-1.5L***

**Opening Bid: \$3,000**

**Buy Out: \$4,200**

RSF8882

**LOT 385**  
**Jadot**  
**2014 Vintage**  
***One (1) Jeroboam (3L)***

***Chevalier Montrachet Les Demoiselles***

***2014, 1-3L***

**Opening Bid: \$1,800**

**Buy Out: \$3,000**

RSF8895

**LOT 386**  
**Jadot**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Clos de La Roche***

***2014, 6-1.5L***

**Opening Bid: \$1,500**

**Buy Out: \$2,400**

RSF8880

October 18, 2017

**LOT 387**  
**Jadot**  
**2014 Vintage**  
***Three (3) Magnum (1.5L)***

***Montrachet***

***2014, 3-1.5L***

**Opening Bid: \$2,400**

**Buy Out: \$3,600**

RSF8878

**LOT 388**  
**Jadot**  
**2014 Vintage**  
***One (1) Jeroboam (3L)***

***Musigny***

***2014, 1-3L***

**Opening Bid: \$3,000**

**Buy Out: \$4,500**

RSF8894

**LOT 389**  
**Jadot**  
**2012 Vintage**  
***Four (4) Standard (.750ml) and Two (2) Magnum (1.5L)***

***Chambertin***

***2012, 4-.750ml***

***Chambertin***

***2012, 2-1.5L***

**Opening Bid: \$2,400**

**Buy Out: \$3,600**

RSF7968, RSF7974

October 18, 2017

## **LOT 390**

**Jadot**

**2012 Vintage**

***Four (4) Standard (.750ml) and Two (2) Magnum (1.5L)***

***Chambertin Clos de Bèze***

***2012, 4-.750ml***

***Chambertin Clos de Bèze***

***2012, 2-1.5L***

**Opening Bid: \$1,000**

**Buy Out: \$1,800**

RSF7970, RSF7973

## **LOT 391**

**Jadot**

**2012 Vintage**

***Four (4) Standard (.750ml) and Two (2) Magnum (1.5L)***

***Corton Charlemagne***

***2012, 4-.750ml***

***Corton Charlemagne***

***2012, 2-1.5L***

**Opening Bid: \$2,000**

**Buy Out: \$3,000**

RSF7975, RSF7966

## **LOT 392**

**Jadot**

**2011 Vintage**

***Twelve (12) Standard (.750ml)***

***Corton Charlemagne***

***2011, 12-.750ml***

**Opening Bid: \$2,000**

**Buy Out: \$3,200**

RSF7503

October 18, 2017

**LOT 393**  
**Jadot**  
**2013 Vintage**  
***One (1) Jeroboam (3L)***

***Montrachet***

***2013, 1-3L***

**Opening Bid: \$1,800**  
**Buy Out: \$3,000**

RSF8451

**LOT 394**  
**Jadot**  
**2012 Vintage**  
***Twelve (12) Standard (.750ml)***

***Montrachet***

***2012, 12-.750ml***

**Opening Bid: \$3,000**  
**Buy Out: \$4,800**

RSF7957

**LOT 395**  
**Jadot**  
**2012 Vintage**  
***Six (6) Magnum (1.5L)***

***Montrachet***

***2012, 6-1.5L***

**Opening Bid: \$3,000**  
**Buy Out: \$4,800**

RSF7971



October 18, 2017

**LOT 396**  
**Jadot**  
**2011 Vintage**  
***Six (6) Magnum (1.5L)***

***Corton Charlemagne***

***2011, 6-1.5L***

**Opening Bid: \$2,000**  
**Buy Out: \$3,200**

RSF7506

**LOT 397**  
**Javillier**  
**2013 Vintage**  
***Six (6) Standard (.750ml)***

***Corton Charlemagne***

***2013, 6-.750ml***

**Opening Bid: \$1,200**  
**Buy Out: \$1,800**

RSF8176

**LOT 398**  
**F. Mugnier**  
**2012 + 2011 Vintage**  
***Three (3) Jeroboam (3L)***

***Nuits St. Georges Clos de la Maréchale***  
***Nuits St. Georges Clos de la Maréchale***

***2012, 1-3L***  
***2011, 2-3L***

**Opening Bid: \$1,200**  
**Buy Out: \$1,800**

RSF8062, RSF7772

October 18, 2017

**LOT 399**  
**F. Mugnier**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Nuits St. Georges Clos de la Maréchale***

***2014, 6-1.5L***

**Opening Bid: \$1,000**

**Buy Out: \$1,500**

RSF8985

**LOT 400**  
**F. Mugnier**  
**2013 Vintage**  
***Six (6) Magnum (1.5L)***

***Nuits St. Georges Clos de la Maréchale***

***2013, 6-1.5L***

**Opening Bid: \$1,000**

**Buy Out: \$1,500**

RSF8277

**LOT 401**  
**Kosta Browne**  
**2014 Vintage**  
***Twelve (12) Standard (.750ml)***

***Pinot Noir R.R.V.***

***2014, 3-.750ml***

***Pinot Noir Sonoma Coast***

***2014, 3-.750ml***

***Pinot Noir Santa Lucia***

***2014, 3-.750ml***

***Chardonnay R.V.-One Sixteen***

***2014, 3-.750ml***

**Opening Bid: \$2,000**

**Buy Out: \$3,000**

RSF8566

October 18, 2017

**LOT 402**  
**Kosta Browne**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

<i>One Sixteen R.R.V.</i>	<i>2015, 3-.750ml</i>
<i>Santa Lucia Highlands Pinot Noir Monterey County</i>	<i>2015, 3-.750ml</i>
<i>Winery Pinot Noir R.R.V</i>	<i>2015, 6-.750ml</i>

Opening Bid: \$1,800  
Buy Out: \$2,800

**LOT 403**  
**Lafon**  
**2013 Vintage**  
***Thirty-six (36) Standard (.750ml)***

<i>Meursault Charmes</i>	<i>2013, 12-.750ml</i>
<i>Meursault Clos de la Barre</i>	<i>2013, 12-.750ml</i>
<i>Meursault Goutte D'Or</i>	<i>2013, 12-.750ml</i>

Opening Bid: \$7,000  
Buy Out: \$8,900

RSF8683, RSF8680, RSF8681

**LOT 404**  
**Lambrays**  
**2014 + 2011 Vintage**  
***Twelve (12) Standard (.750ml)***

<i>Clos des Lambrays</i>	<i>2014, 6-.750ml</i>
<i>Clos des Lambrays</i>	<i>2011, 6-.750ml</i>

Opening Bid: \$2,400  
Buy Out: \$4,000

RSF8711, RSF7658

October 18, 2017

**LOT 405**  
**Lambrays**  
**2012 Vintage**  
*One (1) Jeroboam (3L)*

*Clos des Lambrays*

*2012, 1-3L*

**Opening Bid: \$1,200**  
**Buy Out: \$1,800**

RSF8069

**LOT 406**  
**Domaine du Comte Liger-Belair**  
**2014 + 2013 + 2012 Vintage**  
*Nine (9) Standard (.750ml)*

*Vosne Romanée Clos du Château*

*2014, 3-.750ml*

*Vosne Romanée Clos du Château*

*2013, 3-.750ml*

*Vosne Romanée Clos du Château*

*2012, 3-.750ml*

**Opening Bid: \$1,000**  
**Buy Out: \$1,800**

RSF8995, RSF8320, RSF8328

**LOT 407**  
**Domaine du Comte Liger-Belair**  
**2014 + 2013 + 2012 Vintage**  
*Nine (9) Standard (.750ml)*

*Vosne Romanée Les Suchots*

*2014, 3-.750ml*

*Vosne Romanée Les Suchots*

*2013, 3-.750ml*

*Vosne Romanée Les Suchots*

*2012, 3-.750ml*

**Opening Bid: \$2,400**  
**Buy Out: \$3,600**

RSF8996, RSF8321, RSF8329

October 18, 2017

**LOT 408**  
**Lignier Michelot**  
**2012 Vintage**

***Three (3) Magnum (1.5L) and Twelve (12) Standard (.750ml)***

***Clos de la Roche***

***2012, 3-1.5L***

***Morey Saint Denis Faconières***

***2012, 6-.750ml***

***Morey Saint Denis Rue de Vergy***

***2012, 6-.750ml***

**Opening Bid: \$1,800**

**Buy Out: \$2,400**

RSF7981, RSF8042, RSF8048

**LOT 409**  
**Marcassin**  
**2011 Vintage**  
***Twelve (12) Standard (.750ml)***

***Chardonnay Marcassin***

***2011, 4-.750ml***

***Pinot Noir Marcassin***

***2011, 8-.750ml***

**Opening Bid: \$3,000**

**Buy Out: \$4,200**

RSF8650

**LOT 410**  
**Maison Marchand-Tawse**  
**2010 Vintage**  
***Six (6) Magnum (1.5L)***

***Bâtard Montrachet***

***2010, 6-1.5L***

**Opening Bid: \$2,000**

**Buy Out: \$3,000**

RSF7831

October 18, 2017

**LOT 411**  
**Maison Marchand-Tawse**  
**2011 + 2010 Vintage**  
***Two (2) Jeroboam (3L)***

***Chambertin***  
***Chambertin Clos de Bèze***

***2011, 1-3L***  
***2010, 1-3L***

**Opening Bid: \$2,000**  
**Buy Out: \$3,000**

RSF7862, RSF7844

**LOT 412**  
**Maison Marchand-Tawse**  
**2010 Vintage**  
***Six (6) Magnum (1.5L)***

***Échézeaux***  
***Mazy Chambertin***

***2010, 3-1.5L***  
***2010, 3-1.5L***

**Opening Bid: \$2,000**  
**Buy Out: \$3,000**

RSF7836, RSF7833

**LOT 413**  
**Maison Marchand-Tawse**  
**2010 Vintage**  
***Fifteen (15) Magnum (1.5L)***

***Chambertin Clos de Bèze***  
***Chassagne Montrachet Ruchottes***  
***Chassagne Montrachet Caillerets***  
***Corton***  
***Corton Charlemagne***

***2010, 3-1.5L***  
***2010, 3-1.5L***  
***2010, 3-1.5L***  
***2010, 3-1.5L***  
***2010, 3-1.5L***

**Opening Bid: \$4,000**  
**Buy Out: \$5,000**

RSF7838, RSF7837, RSF7834, RSF7835, RSF7830

October 18, 2017

**LOT 414**  
**Maison Marchand-Tawse**  
**2013 Vintage**  
*One (1) Jeroboam (3L)*

*Bonnes Mares*

*2013, 1-3L*

Opening Bid: \$1,000  
Buy Out: \$1,800

RSF8438

**LOT 415**  
**Maison Marchand-Tawse**  
**2012 + 2014 Vintage**  
*Six (6) Magnum (1.5L)*

*Clos de la Roche*  
*Clos de la Roche*

*2012, 3-1.5L*

*2014, 3-1.5L*

Opening Bid: \$1,800  
Buy Out: \$2,400

RSF8412, RSF8940

**LOT 416**  
**Maison Marchand-Tawse**  
**2012 Vintage**  
*Nine (9) Magnum (1.5L)*

*Corton Charlemagne*  
*Échézeaux*  
*Clos Vougeot*

*2012, 3-1.5L*

*2012, 3-1.5L*

*2012, 3-1.5L*

Opening Bid: \$2,400  
Buy Out: \$3,600

RSF8415, RSF8417, RSF8416

October 18, 2017

**LOT 417**  
**Maison Marchand-Tawse**  
**2012 Vintage**  
***Nine (9) Magnum (1.5L)***

***Charmes Chambertin***  
***Clos de la Roche***  
***Clos St. Denis***

***2012, 3-1.5L***  
***2012, 3-1.5L***  
***2012, 3-1.5L***

**Opening Bid: \$3,000**  
**Buy Out: \$4,000**

RSF8418, RSF8512, RSF8414

**LOT 418**  
**Maison Marchand-Tawse**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Musigny***  
***Mazy Chambertin***

***2014, 3-1.5L***  
***2014, 3-1.5L***

**Opening Bid: \$3,000**  
**Buy Out: \$4,000**

RSF8938, RSF8936

**LOT 419**  
**Maison Marchand-Tawse**  
**2012 + 2013 Vintage**  
***Twelve (12) Standard (.750ml)***

***Chassagne Montrachet Abbaye de Morgeot***  
***Chassagne Montrachet Abbaye de Morgeot***

***2012, 6-.750ml***  
***2013, 6-.750ml***

**Opening Bid: \$1,200**  
**Buy Out: \$1,800**

RSF8422, RSF8436



October 18, 2017

**LOT 420**  
**Clos de Tart**  
**2013 Vintage**  
*One (1) Jeroboam (3L)*

*Clos de Tart*

*2013, 1-3L*

Opening Bid: \$1,800  
Buy Out: \$3,000

RSF8670

**LOT 421**  
**Clos de Tart**  
**2013 Vintage**  
*Six (6) Magnum (1.5L)*

*Clos de Tart*

*2013, 6-1.5L*

Opening Bid: \$3,200  
Buy Out: \$4,500

RSF8665

**LOT 422**  
**Pierre Morey**  
**2012 Vintage**  
*Six (6) Magnum (1.5L)*

*Bâtard Montrachet*

*2012, 6-1.5L*

Opening Bid: \$3,000  
Buy Out: \$4,200

RSF8038

October 18, 2017

**LOT 423**  
**Pierre Morey**  
**2012 Vintage**  
*One (1) Methuselah (6L)*

*Bâtard Montrachet*

*2012, 1-6L*

Opening Bid: \$3,000

Buy Out: \$4,200

RSF8056

**LOT 424**  
**Morey**  
**2013 Vintage**  
*Six (6) Magnum (1.5L)*

*Meursault Charmes Blanc*

*2013, 6-1.5L*

Opening Bid: \$3,000

Buy Out: \$4,200

RSF8147

**LOT 425**  
**Pierre Morey**  
**2013 Vintage**  
*Two (2) Jeroboam (3L)*

*Bâtard Montrachet*  
*Meursault Perrières*

*2013, 1-3L*

*2013, 1-3L*

Opening Bid: \$2,400

Buy Out: \$3,600

RSF8854, RSF8852

October 18, 2017

**LOT 426**  
**Pierre Morey**  
**2013 Vintage**  
*Six (6) Magnum (1.5L)*

***Meursault Perrières***

***2013, 6-1.5L***

**Opening Bid: \$2,400**  
**Buy Out: \$3,200**

RSF8843

**LOT 427**  
**Pierre Morey**  
**2013 Vintage**  
*Six (6) Standard (.750ml)*

***Bâtard Montrachet***

***2013, 6-.750ml***

**Opening Bid: \$3,200**  
**Buy Out: \$4,800**

RSF8858

**LOT 428**  
**Pierre Morey**  
**2014 Vintage**  
*Six (6) Magnum (1.5L)*

***Pommard Grands Epenots***

***2014, 6-1.5L***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF8929

October 18, 2017

**LOT 429**  
**Morey**  
**2011 Vintage**  
***Twelve (12) Standard (.750ml)***

***Bâtard Montrachet***

***2011, 12-.750ml***

**Opening Bid: \$3,600**

**Buy Out: \$4,800**

RSF7657

**LOT 430**  
**Morey**  
**2012 Vintage**  
***Six (6) Magnum (1.5L)***

***Bâtard Montrachet***

***2012, 6-1.5L***

**Opening Bid: \$3,600**

**Buy Out: \$4,800**

RSF8036

**LOT 431**  
**Morey**  
**2011 Vintage**  
***Six (6) Magnum (1.5L)***

***Corton Charlemagne***

***2011, 6-1.5L***

**Opening Bid: \$2,400**

**Buy Out: \$3,600**

RSF7540

October 18, 2017

**LOT 432**  
**Morey**  
**2011 Vintage**  
***Twelve (12) Standard (.750ml)***

***Corton Charlemagne***

***2011, 12-.750ml***

**Opening Bid: \$2,400**

**Buy Out: \$3,600**

RSF7656

**LOT 433**  
**Olivier Bernstein**  
**2014 + 2013 + 2012 Vintage**  
***Fifteen (15) Magnum (1.5L)***

***Gevrey Chambertin Cazetiers***

***2014, 6-1.5L***

***Gevrey Chambertin Cazetiers***

***2013, 6-1.5L***

***Gevrey Chambertin Cazetiers***

***2012, 3-1.5L***

**Opening Bid: \$3,600**

**Buy Out: \$4,800**

RSF8906, RSF8190, RSF7945

**LOT 434**  
**Olivier Bernstein**  
**2014 Vintage**  
***Twelve (12) Standard (.750ml)***

***Maziss Chambertin***

***2014, 6-.750ml***

***Gevrey Chambertin Les Cazetier***

***2014, 6-.750ml***

**Opening Bid: \$2,000**

**Buy Out: \$3,000**

RSF8920, RSF8921

October 18, 2017

**LOT 435**  
**Olivier Bernstein**  
**2011 Vintage**  
***Nine (9) Magnum (1.5L)***

***Chambertin Clos de Bèze Grand Cru***  
***Clos de la Roche Grand Cru***  
***Bonnes Mares Grand Cru***

***2011, 3-1.5L***  
***2011, 3-1.5L***  
***2011, 3-1.5L***

**Opening Bid: \$3,600**  
**Buy Out: \$4,800**

RSF7534, RSF7535, RSF7533

**LOT 436**  
**Ponsot**  
**2013 Vintage**  
***Two (2) Jeroboam (3L)***

***Clos de la Roche V.V.***  
***Chapelle Chambertin***

***2013, 1-3L***  
***2013, 1-3L***

**Opening Bid: \$3,000**  
**Buy Out: \$4,200**

RSF8574, RSF8571

**LOT 437**  
**Ponsot**  
**2012 Vintage**  
***Six (6) Magnum (1.5L)***

***Clos de la Roche***

***2012, 6-1.5L***

**Opening Bid: \$4,200**  
**Buy Out: \$5,400**

RSF8084

October 18, 2017

**LOT 438**  
**Ponsot**  
**2004 Vintage**  
*Twelve (12) Standard (.750ml)*

*Clos de la Roche V.V.*

*2004, 12-.750ml*

**Opening Bid: \$4,200**

**Buy Out: \$5,400**

RSF5936

**LOT 439**  
**Remoissenet**  
**2012 Vintage**  
*Six (6) Standard (.750ml)*

*Chambertin Clos de Bèze*

*2012, 6-.750ml*

**Opening Bid: \$1,500**

**Buy Out: \$2,400**

RSF8333

**LOT 440**  
**Remoissenet**  
**2010 Vintage**  
*Twelve (12) Standard (.750ml)*

*Chevalier Montrachet*

*2010, 12-.750ml*

**Opening Bid: \$3,600**

**Buy Out: \$4,800**

RSF4569

October 18, 2017

**LOT 441**  
**Remoissenet**  
**2014 Vintage**  
*One (1) Jeroboam (3L)*

***Corton Charlemagne***

***2014, 1-3L***

**Opening Bid: \$1,200**  
**Buy Out: \$1,800**

RSF8934

**LOT 442**  
**Remoissenet**  
**2012 Vintage**  
*Six (6) Magnum (1.5L)*

***Montrachet***

***2012, 6-1.5L***

**Opening Bid: \$4,200**  
**Buy Out: \$5,400**

RSF8335

**LOT 443**  
**Remoissenet**  
**2010 Vintage**  
*Twelve (12) Standard (.750ml)*

***Chevalier Montrachet***

***2010, 12-.750ml***

**Opening Bid: \$3,600**  
**Buy Out: \$4,800**

RSF7634



October 18, 2017

**LOT 444**  
**Remoissenet**  
**2012 Vintage**  
***Six (6) Standard (.750ml)***

***Corton Charlemagne***

***2012, 6-.750ml***

**Opening Bid: \$1,500**

**Buy Out: \$2,400**

RSF8330

**LOT 445**  
**Roulot**  
**2014 Vintage**  
***Six (6) Magnum (1.5L)***

***Meursault Charmes***  
***Meursault Perrières***

***2014, 3-1.5L***

***2014, 3-1.5L***

**Opening Bid: \$3,000**

**Buy Out: \$4,200**

RSF8669

**LOT 446**  
**Roulot**  
**2009 Vintage**  
***One (1) Jeroboam (3L)***

***Meursault Tesson Clos Mon Plaisir***

***2009, 1-3L***

**Opening Bid: \$1,000**

**Buy Out: \$1,500**

RSF6757

October 18, 2017

**LOT 447**  
**Schrader**  
**2014 Vintage**  
***Twelve (12) Standard (.750ml)***

<i>Beckstoffer To Kalon Cabernet Sauvignon</i>	<i>2014, 2-.750ml</i>
<i>Beckstoffer To Kalon CCS Cabernet Sauvignon</i>	<i>2014, 2-.750ml</i>
<i>Beckstoffer To Kalon GIII Cabernet Sauvignon</i>	<i>2014, 2-.750ml</i>
<i>Beckstoffer To Kalon LPV Cabernet Sauvignon</i>	<i>2014, 2-.750ml</i>
<i>Beckstoffer To Kalon</i>	<i>2014, 2-.750ml</i>

Opening Bid: \$3,600  
Buy Out: \$4,800

RSF8905

**LOT 448**  
**Schrader**  
**2011 Vintage**  
***Five (5) Standard (.750ml)***

<i>Cabernet Sauvignon Beckstoffer to Kalon</i>	<i>2011, 1-.750ml</i>
<i>Cabernet Sauvignon RBS</i>	<i>2011, 1-.750ml</i>
<i>Cabernet Sauvignon T6</i>	<i>2011, 1-.750ml</i>
<i>Cabernet Sauvignon CCS</i>	<i>2011, 1-.750ml</i>
<i>Cabernet Sauvignon to Kalon</i>	<i>2011, 1-.750ml</i>

Opening Bid: \$1,500  
Buy Out: \$2,400

RSF7791

October 18, 2017

**LOT 449**  
**Schrader**  
**2013 Vintage**  
**Twelve (12) Standard (.750ml)**

<i>Cabernet Sauvignon Beckstoffer to Kalon</i>	<i>2013, 2-.750ml</i>
<i>Cabernet Sauvignon RBS</i>	<i>2013, 2-.750ml</i>
<i>Cabernet Sauvignon T6</i>	<i>2013, 2-.750ml</i>
<i>Cabernet Sauvignon CCS</i>	<i>2013, 2-.750ml</i>
<i>Cabernet Sauvignon GIII</i>	<i>2013, 2-.750ml</i>
<i>Cabernet Sauvignon LPV Las Piedras</i>	<i>2013, 2-.750ml</i>

Opening Bid: \$1,200

Buy Out: \$2,000

RSF8524

**LOT 450**  
**Schrader**  
**2013 + 2014 Vintage**  
**Eight (8) Magnum (1.5L)**

<i>Cabernet Sauvignon Beckstoffer to Kalon</i>	<i>2014, 2-1.5L</i>
<i>Cabernet Sauvignon Colesworthy</i>	<i>2014, 2-1.5L</i>
<i>Cabernet Sauvignon Colesworthy</i>	<i>2013, 1-1.5L</i>
<i>Cabernet Sauvignon Beckstoffer to Kalon Old Sparky</i>	<i>2014, 2-1.5L</i>
<i>Cabernet Sauvignon Beckstoffer to Kalon Old Sparky</i>	<i>2013, 1-1.5L</i>

Opening Bid: \$3,600

Buy Out: \$4,200

RSF8904, RSF8903, RSF8520, RSF8904, RSF8519

**LOT 451**  
**Schrader**  
**2004 Vintage**  
**Twenty-four (24) Standard (.750ml)**

<i>Cabernet Amber Knolls</i>	<i>2004, 24-.750ml</i>
------------------------------	------------------------

Opening Bid: \$2,400

Buy Out: \$3,600

RSF5167

October 18, 2017

**LOT 452**  
**Schafer**  
**2005 Vintage**  
***One (1) Imperial (6L)***

***Hillside Select Cabernet Sauvignon***

***2005, 1-6L***

**Opening Bid: \$3,200**

**Buy Out: \$4,800**

RSF8608

**LOT 453**  
**Spottswode**  
**2013 + 2015 Vintage**  
***Twelve (12) Standard (.750ml)***

***Cabernet Sauvignon Estate***  
***Sauvignon Blanc Estate***

***2013, 6-.750ml***

***2015, 6-.750ml***

**Opening Bid: \$2,400**

**Buy Out: \$3,600**

RSF8580

**LOT 454**  
**Staglin Estate**  
**2013 Vintage**  
***Twelve (12) Standard (.750ml)***

***Cabernet Sauvignon***  
***Booth Bella Oaks Cabernet Sauvignon***

***2013, 6-.750ml***

***2013, 6-.750ml***

**Opening Bid: \$3,200**

**Buy Out: \$4,200**

RSF8649

October 18, 2017

**LOT 455**  
**Staglin Estate**  
**2008 Vintage**  
***Six (6) Standard (.750ml)***

***Staglin Family Cabernet Sauvignon***  
***Staglin Family Ineo Red***

***2008, 3-.750ml***  
***2008, 3-.750ml***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF7104

**LOT 456**  
**The Napa Valley Reserve**  
**2004 + 2005 Vintage**  
***Twelve (12) Magnums (1.5L)***

***The Napa Valley Reserve Red***  
***The Napa Valley Reserve Red***

***2004, 6-1.5L***  
***2005, 6-1.5L***

**Opening Bid: \$2,000**  
**Buy Out: \$3,000**

RSF6141, RSF6145

**LOT 457**  
**Tor**  
**2015 Vintage**  
***Three (3) Standard (.750ml)***

***Oakville Proprietary Red Wine***  
***Beckstoffer To Kalon Vineyard Cabernet Sauvignon***  
***Black Magic Cabernet Sauvignon***

***2015, 1-.750ml***  
***2015, 1-.750ml***  
***2015, 1-.750ml***

"Tor has three potential 100 point wines coming this fall."  
-Robert Parker, Wine Advocate  
*They are included in this lot.*

**Opening Bid: \$1,000**  
**Buy Out: \$1,500**

October 18, 2017

**LOT 458**  
**Tor**  
**2013 Vintage**  
***Twelve (12) Standard (.750ml)***

<i>Beckstoffer to Kalon Cabernet Sauvignon</i>	<i>2013, 4-.750ml</i>
<i>Melanson Cabernet Sauvignon</i>	<i>2013, 2-.750ml</i>
<i>Tierra Roja Cabernet Sauvignon</i>	<i>2013, 2-.750ml</i>
<i>Howell Mtn. Cima Rossa Cabernet Sauvignon</i>	<i>2013, 2-.750ml</i>
<i>Black Magic Cabernet Sauvignon</i>	<i>2013, 2-.750ml</i>

Opening Bid: \$3,000  
Buy Out: \$4,000

RSF8569

**LOT 459**  
**Tor**  
**2004 Vintage**  
***One (1) Double Magnum (3L)***

<i>Mast Cabernet Sauvignon</i>	<i>2004, 1-3L</i>
--------------------------------	-------------------

Opening Bid: \$600  
Buy Out: \$1,000

RSF8586

**LOT 460**  
**Château Trotanoy**  
**2000 Vintage**  
***Six (6) Standard (.750ml)***

<i>Château Trotanoy</i>	<i>2000, 6-.750ml</i>
-------------------------	-----------------------

Opening Bid: \$2,400  
Buy Out: \$4,000

RSF8979

October 18, 2017

**LOT 461**  
**Comte Georges de Vogue**  
**2014 Vintage**  
*Six (6) Magnum (1.5L)*

***Bonnes Mares***

***2014, 6-1.5L***

**Opening Bid: \$3,000**

**Buy Out: \$4,200**

RSF8956

**LOT 462**  
**Godmé Brut Rosè**

*One (1) Methuselah (6L)*

***Godmé Brut Rosè***

***1-6L***

**Opening Bid: \$1,000**

**Buy Out: \$1,500**

RSF4585

**LOT 463**  
**Château Gruaud Larose**  
**2000 Vintage**  
*One (1) Double Magnum (3L)*

***Château Gruaud Larose***

***2000, 1-3L***

**Opening Bid: \$1,000**

**Buy Out: \$1,500**

RSFCH2818

October 18, 2017

**LOT 464**  
**Maya**  
**2011 Vintage**  
***One (1) Double Magnum (3L)***

***Napa Red***

***2011, 1-3L***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF8507

**LOT 465**  
**Château Palmer**  
**2005 Vintage**  
***Three (3) Magnum (1.5L)***

***Château Palmer***

***2005, 3-1.5L***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF6079

**LOT 466**  
**Rousseau**  
**2013 Vintage**  
***Six (6) Standard (.750ml)***

***Gevrey Chambertin Clos St. Jacques***

***2013, 6-.750ml***

**Opening Bid: \$2,400**  
**Buy Out: \$4,000**

RSF8021



October 18, 2017

**LOT 467**  
**Scarecrow**  
**2009 Vintage**  
*Two (2) Standard (.750ml)*

***Cabernet Etain***

***2009, 2-.750ml***

**Opening Bid: \$500**

**Buy Out: \$800**

RSF7040

**LOT 468**  
**Screaming Eagle**  
**2006 Vintage**  
*One (1) Magnum (1.5L)*

***Second Flight***

***2006, 1-1.5L***

**Opening Bid: \$1,500**

**Buy Out: \$2,400**

RSF7915

**LOT 469**  
**Silver Oak**  
**2013 Vintage**  
*Six (6) Magnum (1.5L)*

***Cabernet Sauvignon Alexander Valley AVA***

***2013, 6-1.5L***

**Opening Bid: \$2,000**

**Buy Out: \$3,200**

RSF9054

October 18, 2017

**LOT 470**  
**Domaine Bachelet**  
**2015 Vintage**  
***Twelve (12) Standard (.750ml)***

<b><i>Gevrey-Chambertin Les Corbeaux 1er Cru</i></b>	<b><i>2015, 4-.750ml</i></b>
<b><i>Gevrey-Chambertin Les Evocelles</i></b>	<b><i>2015, 4-.750ml</i></b>
<b><i>Gevrey-Chambertin Vieilles Vignes</i></b>	<b><i>2015, 4-.750ml</i></b>

2015 Gevrey-Chambertin Les Corbeaux: The rich, full-bodied and admirably well concentrated flavors possess excellent mid palate concentration. Dry extract coats the palate. Seductive and beautifully well-balanced finale.

Gevrey-Chambertin Les Evocelles: The racy, intense and mineral-inflected middle weight flavors display outstanding delineation while delivering terrific length. In a word, impressive.

Gevrey-Chambertin Vieilles Vignes: Vines averaging between 60 and 70 years of age. Expressive nose. Notably rich and enveloping. Flavors possess excellent delineation and a subtle minerality. Extract-rich and mouth coating finale. This is first-rate. Recommended.

**Opening Bid: \$1,000**  
**Buy Out: \$1,800**

**LOT 471**  
**Schrader**  
**2012 Vintage**  
***Twelve (12) Standard (.750ml)***

<b><i>Cabernet Sauvignon Beckstoffer To Kalon</i></b>	<b><i>2012, 2-.750ml</i></b>
<b><i>Cabernet Sauvignon Beckstoffer To Kalon T6</i></b>	<b><i>2012, 2-.750ml</i></b>
<b><i>Cabernet Sauvignon Beckstoffer To Kalon CCS</i></b>	<b><i>2012, 2-.750ml</i></b>
<b><i>Cabernet Sauvignon Beckstoffer Gill G3</i></b>	<b><i>2012, 2-.750ml</i></b>
<b><i>Cabernet Sauvignon Beckstoff</i></b>	

**Opening Bid: \$3,000**  
**Buy Out: \$4,200**

October 18, 2017

**LOT 472**  
**Schrader**  
**2012, 2011 Vintages**  
***Three (3) Magnum (1.5L)***

***Cabernet Sauvignon Beckstoffer To Kalon***  
***Cabernet Sauvignon Beckstoffer To Kalon***

***2012, 2-1.5L***  
***2011, 1-1.5L***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF8098, RSF7805

**LOT 473**  
**Remoissenet Père et Fils**  
**2011 Vintage**  
***Six (6) Magnum (1.5L)***

***Chambertin-Clos de Bèze Grand Cru***  
***Chapelle Chambertin Grand Cru***  
***Charmes Chambertin Grand Cru***

***2011, 2-1.5L***  
***2011, 2-1.5L***  
***2011, 2-1.5L***

**Opening Bid: \$1,500**  
**Buy Out: \$2,400**

RSF4575

**LOT 474**  
**Remoissenet Père et Fils**  
**2015 Vintage**  
***Three (3) Magnum (1.5L)***

***Charmes Chambertin Grand Cru***

***2015, 3-1.5L***

**Opening Bid: \$900**  
**Buy Out: \$1,600**

October 18, 2017

## **LOT 475**

### **Ireland Golf Trip for Four (4)**

*Play at Waterville Links, three (3) rounds.*

*Stay at the Waterville House, three (3) nights.*

*Play at Tralee, one (1) round.*

*Play at Adare Manor, one (1) round.*

*Stay two (2) nights at the Dunraven Arms in Adare.*

All hotel stays include breakfast for the five (5) days. All golf and cart fees are included. Each player will get a regular room each night. Does not include travel of any kind.

We will give recommended restaurants and driver services to you if you would like. This is a terrific golf trip.

**Opening Bid: \$10,000**

**Buy Out: \$15,000**

## **LOT 476**

### **Tour for Two (2) of Burgundy with Rusty at Many of Burgundy's Finest Domaines**

Here is your chance to go with Rusty as he visits some of the best Domaines in the world. When this trip is completed, you will take with you some incredible memories of the greatest wine region in the world. In 2018, you must arrive in Burgundy on Saturday the 24 of November or Sunday the 25 of November. Your tasting will be November 26 through November 30. You are responsible for all of your own expenses relating to lodging and travel to and from Burgundy.

After you arrive that Sunday, you are invited to a traditional French Sunday Feast at the home of Becky Wasserman Hone and her husband, Chef Russell Hone. Once in Burgundy, you will be picked up and taken to all tastings. One evening during the week you will be invited to dinner again hosted by Becky and her excellent chef-husband Russell. This will be one of the highlights of your trip. Another night you will be guests of Rusty at one of his favorite restaurants in Burgundy. This trip and its dates are set. They cannot be changed or moved to any other dates.

You will be responsible for all lunch costs including (if necessary) an interpreter. We will assist you in booking hotel accommodations and evening restaurants.

**Opening Bid: \$10,000**

**Buy Out: \$15,000**

October 18, 2017

## **LOT 477**

### **Quality Branded Restaurant Group**

*Enjoy dinner at the following restaurants:*

- ∞ Smith & Wollensky
- ∞ Quality Meats
- ∞ Quality Italian Steakhouse
- ∞ Maloney & Porcelli

**Opening Bid: \$2,000**

**Buy Out: \$2,800**

## **LOT 478**

### **Dinner for Ten (10) Cooked by Rusty in Your Home**

Rusty will come to your home and cook a grand meal for you. The wines will also be great and from some of the most renowned wine makers in the world.

If you buy this out, all the wines will be Grand Cru. You will start with great Champagne, then five (5) courses, four (4) of which will be with two (2) Grand Crus each and the fifth (5th) cheese course with a great Port. You know Rusty will deliver!

**Opening Bid: \$10,000**

**Buy Out: \$15,000**

October 18, 2017

## **LOT 479**

### **The Other Side of New Orleans**

Rusty will take you to some of his New Orleans hometown favorites. The places only the locals know about.

Arrive Thursday, leave Sunday afternoon. This has to take place on a long weekend that fits into Rusty's schedule. Includes:

- All food (and taxes on food) to be paid by Rusty
- Lunch - Thursday, Friday, Saturday, and Sunday Brunch
- Dinner - Thursday, Friday, and Saturday
- All beverages, tips, and taxes on beverages are the responsibility of the lot winners.
- Three (3) couples Les will get a free regular room with a king size bed at the Riverside Hilton Hotel. Everyone must stay together.

Transportation to and from New Orleans and to and from airports is the responsibility of the lot winners. Streetcars and vans to and from restaurants will be organized and paid for by Rusty. Rusty will also take you on a tour of the incredible French Quarter. The history of New Orleans is as memorable as it is alluring.

For the record - the trip cannot take place during any of the Mardi Gras or Jazz Festival festivities or when the Saints or Super Bowl is playing at the Superdome in New Orleans. BUT this will be a trip you will always remember.

**Opening Bid: \$18,000**

**Buy Out: \$24,000**

## **LOT 480**

### **Paradigm**

### **2013 + 2012 + 2011 Vintage**

### ***Three (3) Standard (.750ml)***

***Cabernet Sauvignon Oakville***  
***Cabernet Sauvignon Oakville***  
***Cabernet Sauvignon Oakville***

***2013, 1-.750ml***  
***2012, 1-.750ml***  
***2011, 1-.750ml***

**Opening Bid: \$300**

**Buy Out: \$600**

RSF9055

October 18, 2017

**LOT 481**  
**Warre's**  
**1977 Vintage**  
***Three (3) Standard (.750ml)***

***Vintage Port***

***1977, 3-.750ml***

**Opening Bid: \$900**

**Buy Out: \$1,400**

RSF9057

**LOT 482**  
**Chef Daniel Boulud - DB Bistro Moderne, NYC**

***Three-course lunch for four (4) at DB Bistro Moderne, NYC.***  
***Gratuuity not included.***

**Opening Bid: \$240**

**Buy Out: \$500**

October 18, 2017

**LOT 483**  
**Viader Wine & Tasting Experience for Four (4) Guests**  
**2014 Vintage**  
***One (1) Double Magnum (3L)***

*Join us for an unforgettable Napa Valley wine tasting experience, where the wines are as breathtaking as the views. We invite you to visit our Howell Mountain vineyard and winery estate to enjoy Viader wines on the terrace overlooking our vineyards and the beautiful Napa Valley.*

***Napa Valley Petit Verdot-Cabernet Sauvignon 2014, 1-3L***

For a party of 4 people. Please call the winery at (707) 963-3816 ext. 110 or email [tastings@viader.com](mailto:tastings@viader.com) to coordinate mutually convenient dates. Must be redeemed by October 18, 2018.

Founding winemaker Delia Viader applies a unique approach to grape growing and winemaking that challenges new world conventions while paying tribute to old world traditions; resulting in a highly sought after and coveted cult wine. Following the completion of post-graduate studies in philosophy, Delia forged the vision and design for this grand hillside estate vineyard and exceptional wine blend in 1986.

**Opening Bid: \$1,500**

**Buy Out: \$2,000**

**LOT 484**  
**Gargiulo Vineyards**  
**2013 Vintage**  
***Three (3) Magnum (1.5L)***

***575 OVX Cabernet***

***2013, 1-1.5L***

***575 OVX G-Major 7 Study Cabernet***

***2013, 1-1.5L***

***Money Road Ranch Cabernet***

***2013, 1-1.5L***

Included with the wine are two (2) tickets to Gargiulo Vineyards Oakville Sessions 2018.

**Opening Bid: \$1,100**

**Buy Out: \$1,800**



October 18, 2017

**LOT 485**  
**California Magnums**  
**Variety of Vintages**  
***Five (5) Magnum (1.5L)***

<b><i>Abreu Madrona Ranch</i></b>	<b><i>2013, 1-1.5L</i></b>
<b><i>Corra Napa Valley Cabernet Sauvignon</i></b>	<b><i>2014, 1-1.5L</i></b>
<b><i>Jones Family Vineyards Cabernet Sauvignon Napa Valley</i></b>	<b><i>2011, 1-1.5L</i></b>
<b><i>Spottswoode Cabernet</i></b>	<b><i>2012, 1-1.5L</i></b>
<b><i>Spottswoode Napa Valley Estate Cabernet Sauvignon</i></b>	<b><i>2014, 1-1.5L</i></b>

**Opening Bid: \$2,500**

**Buy Out: \$4,000**

RSF9056, RSF8497

October 18, 2017

## **LOT 486**

### **Staglin Family Vineyard**

***Two Nights Stay for two couples at the Staglin Family's historic Steckter House  
Wine and Bocce with the Staglin Family at their Home***

***Al Fresco lunch for 4***

***Guided hike of the Steckter Ranch property and surrounding historic Rutherford  
Bench estates***

***Dinner***

This lot offers two couples a unique chance to fully enjoy the Napa Valley lifestyle and deep, rich history through the lens of the Staglin Family. Over the past 32 years the Staglins have lovingly restored the Steckter Ranch, established in 1865.

Your home for two nights, the recently restored Steckter House, offers commanding views of the magnificent Rutherford Bench. Your first outing is to the Staglin residence where you will be greeted with a glass of Rosato di Sangiovese on the loggia by the family. If the view looks familiar, you may remember it from the Disney film, The Parent Trap. Follow Shari and Garen to their bocce court for spirited play with one house rule: no tossing unless you also have a wine glass in hand.

After working up an appetite, you'll head out to Mustard's Grill for a typical Valley dinner accompanied by library selections from Staglin Family Vineyard. End the evening under the stars with more great wine, and perhaps a cigar.

In the morning, pull on your boots for a trek through history. The Staglins will lead a walking tour through this 100-acre paradise first established in 1865, with stops by historic Rutherford Bench vineyard properties.

Enjoy an al fresco lunch overlooking the Staglins' vineyard. You'll have the rest of the day and evening to enjoy Napa Valley at your leisure.

Along with warm memories and a deeper appreciation for Napa Valley history, each couple will take home two magnums of Estate Staglin Family Vineyard Cabernet Sauvignon: 2012 and 2013.

**Opening Bid: \$3,000**

**Buy Out: \$6,000**

October 18, 2017

**LOT 487**  
**Dinner for Six (6) at The Pig Bleecker.**

*Dinner for 6 with a chef's tasting menu put together by Matt Abdoo, former chef du cuisine at Del Posto.*

*A special dinner for sure!*

**Opening Bid: \$500**

**Buy Out: \$1,200**