

**HOSPICES
DE BEAUNE**

CHRISTIE'S

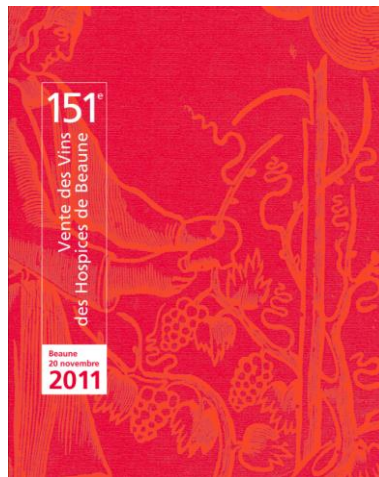
HOSPICES DE BEAUNE

151ST WINE SALE

20TH NOVEMBER 2011

MEDIA PACK

- French gastronomy - recently awarded world heritage status by UNESCO - to be celebrated at 151st Wine Sale
- The exceptional master chef Michel Troisgros draws inspiration from the Hospices' wines
- Chaired by Ines de la Fressange in favor of the charity Mécénat Chirurgie Cardiaque and Christian Clavier for the benefit of the charity France Alzheimer



FRENCH CUISINE AT THE HEART OF THE 151ST WINE SALE

In November 2010, the "French gastronomic meal" was included on the list of the Cultural Heritage of Humanity. This decision by UNESCO's intergovernmental committee is the very first to concern gastronomy, amongst the 178 existing examples of cultural practices or traditional *savoir-faire*. This recognition was obviously self-evident for us die-hard foodies!

In Burgundy, celebrating and nurturing the complementary relationship between great Burgundy wines and regional dishes is second nature. As is enjoying good food. This is what led us to approach the Maison Troisgros to celebrate Unesco's decision.

The legendary restaurant run by the Troisgros family for three generations has held three Michelin stars consistently for more than 40 years. The restaurant is located in Roanne, a city close to Burgundy, and its international renown has always been associated with great Burgundy wines, among others.

Michel Troisgros agreed to sample a wide range of wines from the Hospices de Beaune, all recent vintages bottled at the Domaine. We asked if these wines could inspire him to create dishes which would complement them, while celebrating our gastronomic culture. He responded enthusiastically. This exceptional master chef came up with a range of thrilling and exquisite dishes, combining freshness and lightness, harmony and complexity. His sublime dishes faithfully reflect the seasons of autumn and early winter, which coincide with the exciting period of our Hospices de Beaune wine auction.

TROISGROS



WHEN MICHEL TROISGROS DRAWS INSPIRATION FROM THE HOSPICES' WINES



1.



2.



3.



4



5.



6.

1/ Pouilly Fuissé 2008 Bouchon "saltimbocca" ceps with sage

"Saltimbocca" can be translated from Italian as "jump in mouth"

I have chosen plump young "bouchon" ceps picked locally. These are fried in brown butter, flavoured with sage leaves, small lardons of raw ham and pickled capers. The mushrooms are covered in thin shavings of crunchy bread, creating an interplay of textures on the palate (hence its name).

Wine: lively with honey and yeast notes on an elegant woody background

Reasoning: freshness of the wine contrasts with the plump, round texture of the mushrooms, and complements their taste.

2/ Meursault Charmes 2008 Sole filet, chive florette

Sole is a fine fish which has inspired me to prepare it in a way which has its roots in family cooking.

The filets are laid on top of each other and steamed. They receive a fine layer of bread crumbs and lemon zest. Finally they are grilled on the salamander. To accompany them, I produced a delicious creamy sauce of shallots, dry white wine, noilly prat and fish-bone stock. It is flavoured with a handful of chopped chive.

The wine: Mineral, tangy notes. Initially round on the palate then tighter, finishing up lemony and mineral.

Reasoning: a fish with a melting texture accompanied by an aromatic, complex, powerful, freshly vegetal, lemony sauce. The wine is complementary and offers welcome acidity.

3/ Corton Charlemagne 2007

Dialogue between rabbit, langoustine and mint

I have brought together rabbit and langoustine, an unusual pairing. It works very well since each sets off the other without dominating it. It is up to individual diners to find the right balance to suit them. The mint slips discretely between them and I feel it is necessary. I accompany the dish with quick-cooked, lemony gravy.

Wine: powerful, complex, pleasant, lively, nutty, woody, grilled and toasted.

Reasoning: Land and sea for the dish, power for the wine.

The two are complementary, bringing more complexity, with good minerality to accompany the langoustine and sufficient power to go with the rabbit and its juices.

4/ Pommard Epenots 2007

Blue lobster in a red berry stew

Blue lobster from Brittany is the noblest of them all. Its firm and crunchy flesh goes marvellously with a red wine sauce made from the shells, black currants, red currants and raspberries. A touch of spices – cloves, star anise and coriander – both discreet and evident, gives this fine dish an exotic feel.

Wine: fruity with tangy notes, kernel of wild cherries, melting and lively

Reasoning: harmony around red fruits and acidity.

5/ Mazis Chambertin 2002

Pigeon and foie gras fried Kiev style, liquorice flavoured sauce

This dish was a modern classic of my kitchen. It is delicate and refined. This is due to the tender and juicy pigeon flesh and to the supple and silky foie gras. The crunchiness of the frying technique is surprising and provides an element of fantasy. The liquorice infused into the sauce provides freshness and length on the palate.

Wine: elegance and complexity, balance, flavour of game birds and liquorice.

Reasoning: Complementarity of the fatty, sanguine nature of the dish, allied to power and freshness for the wine, with the liquorice sauce reflecting the aromas of the wine

6/ Corton 2003

Flaked hare, saddle as aiguillettes, peppered

I have chosen this dish, passed down from great bourgeois cuisine, because it arouses an unforgettable sensation in the person tasting it. The depth of the taste, which is almost wild, is unrivalled in cooking. I cook it in two ways:

- Braised for a long time in a good red wine for the shoulders and thighs (two days cooking) with spices and herbs.
- Roasted for the saddle, which I slice into pink and generously peppered aiguillettes.

Two cooking techniques, two textures which contrast and complement each other. I accompany them with preserved quince to provide the tangy touch required.

Wine: a year of great maturity, concentration and tertiary aromas.

Reasoning: powerful, complex flavours, combining with the melting, softly textured, flaky flesh of the hare.

THE 2011 BURGUNDY VINTAGE

as seen by Roland Masse, vineyard-manager and wine-maker Domaine des Hospices de Beaune

The vintage in Burgundy began at the end of August, placing 2011 in the lineage of early harvests, which are becoming more and more frequent. The harvest took place under balmy skies, and although fine weather had sometimes been disrupted during the growing season, the wines now demonstrate how much sunshine and luminosity went into their creation.

The Whites

The Chardonnay grapes were golden in colour, full of fruitiness, healthy and remarkably well balanced. They are producing very great white wines, with all the delicacy we expect from great Meursault.

The Reds

The Pinots Noir grapes were fully ripened, and are giving beautifully coloured, fleshy red Burgundies, which show those qualities of elegance and finesse which fit them perfectly to accompany the greatest examples of culinary art - without having to wait patiently for decades, to enjoy them.

The wines will accompany many dishes to perfection, and their soft charms will appeal to wine-waiters and to enthusiasts.

This year the number of pieces (each containing 228 litres) which will be auctioned on 20th November 2011, in the Halles de Beaune, is 761 - with 143 barrels of white wines and 618 of reds - which is close to the average of recent decades.

THE WINES OF BURGUNDY 2011

by Anthony Hanson, M.W. Christie's senior consultant

Once again, beautiful weather in Burgundy throughout the grape harvest has been a vital factor contributing to the quality of the vintage.

On the first day of the picking, I saw for myself that the grapes in the Hospices de Beaune's vineyards, both Pinots and Chardonnays, had withstood damage from summer rain-storms with remarkable success. How and why? Spring and hot weather had come early, allowing the flowering of the vines to take place in excellent conditions. The bunches of grapes took form correctly, stayed healthy, and proceeded slowly to mature. By harvest time, approximately 100 days after flowering, Roland Masse observed that the grapes had reached full maturity, showing thick skins and fully ripened tannins.

The reasonable yields in the Hospices de Beaune vineyards, combined with severe sorting, both in vineyards and winery, to remove any less-than-perfect grapes, allowed red wines of real quality to be produced. These are deeply coloured, with fresh aromas recalling red and black fruits, and palate structures, allied to fruit densities, which are remarkable. Roland Masse has explained that vatting times have been longer than usual, as there were many quality elements to be extracted gently from the skins.

Many red wines will be delicious when youthful, and those coming from the greatest vineyard sites will certainly age magnificently. The white wines are intensely fruity, harmonious and racy. The number of barrels to be offered at the 20th November Auction will be generous - which is one more reason to take part in this sale, which will offer great wines for collectors, and also more modestly-priced Cuvées, both white and red, for everyday pleasures.

THE PRESIDENTS OF THE 2011 AUCTION AND THE BENEFICIARY CHARITIES

Since 1945, every year the Hospices de Beaune have lent their support to one or more charities by donating the proceeds from one barrel of wine, called a pièce in Burgundy, sold especially for that purpose - the "Pièce du Président". This year the proceeds will go to the charities Mécénat Chirurgie Cardiaque and France Alzheimer.



For this 151st Sale and for the first time, the "Pièce du Président" will be a 460 litre barrel, approximately equivalent to two Burgundy "pièces", of Corton Clos du Roi Grand Cru - Cuvée Baronne du Bay.

The 151st Hospices de Beaune Wine Sale will be chaired this year by Ines Marie Laetitia Eglantine Isabelle de Seignard de La Fressange, known as Ines de La Fressange and the French actor, Christian Clavier. They will be supporting respectively the charities, Mécénat Chirurgie Cardiaque, of which Ines de La Fressange is a sponsor, and France Alzheimer.

A model from the age of 18, Ines de de La Fressange is famous among other things for having been Chanel's muse during the 1980s and L'Oréal's since the start of the year. She has established herself as the striking figurehead of French fashion.



Ines de La Fressange's unlimited creativity makes her a woman of many talents. Having been a stylist and artistic director for the Société Ines de la Fressange from 1990 to 1999 and then a consultant for real-estate projects, since 2003 she has been an ambassador for Roger Vivier.

A lover of good food and good wine, she includes a few restaurant recommendations in her guide *La Parisienne* (1), which has become a bestseller. Acknowledging that she is not a specialist in wine, she laments, with tongue in cheek : "If only I had been born under the Auspices de Beaune". (2)

(1). guide offering tips on fashion, interior design, beauty, etc. co-written with Sophie Gachet and published by Flammarion in 2010

(2) Le Figaro.fr, *L'avis du Vin*, published on 02/09/2011 by Claudine Abitbol



Christian Clavier is one of those actors that have marked the history of French cinema. Interpreting almost exclusively of comedy roles, it is with his friends of high school who are, Michel Blanc, Thierry Lhermitte, or Gerard Jugnot, he takes his first steps with the company which establish together called the Splendid. The plays performed, in the café-théâtre of the same name, became quickly a success and give birth to the famous movies: *Les Bronzés* and *Le Père Noël est une ordure*. But his realization arrives in 1993 with his roles in the film *Les Visiteurs*, for which he was named twice to the Césars. Three of the films in which he has played are in excess of 10 million tickets: 14.5 million for *Astérix et Obélix Mission Cléopâtre*, to 13.8 million *Les Visiteurs* and more than 10 million for *Les bronzés III*.

Today's hot topic with the release of his first film, *On ne choisit pas sa famille*, the year 2011 marks a milestone in his career. This comedy whose theme is the adoption by homosexual couple testifies to the interest of Christian Clavier for social issues.



MECENAT CHIRURGIE CARDIAQUE

"Have a heart so that they can!"

The charity Mécénat Chirurgie Cardiaque Enfants du Monde was founded in 1996 by Professor Francine Leca and Patrice Roynette to allow underprivileged children suffering from heart defects to receive operations in France when this is not possible in their countries. They live with volunteer host families for six to eight weeks, before returning home when they are recovered.

The team at Mécénat Chirurgie Cardiaque Enfants du Monde receives and operates on these children in Paris, Angers, Bordeaux, Lyons, Marseilles, Nantes, Tours and Toulouse.

In order to ensure the long-term future of this work, the charity also develops contacts with local carers abroad and trains doctors and surgeons to enable them, one day, to offer the same treatment in their own countries.

FRANCE ALZHEIMER

"One patient represents a whole family that needs help!"



Informing the public and raising awareness to change preconceptions about Alzheimer's disease and spread the word about the role of families affected by the illness – these have been some of France Alzheimer's priorities for more than 25 years.

France Alzheimer, 80% of whose budget comes from public donations, is currently the only national families' charity recognized as being of public value in relation to Alzheimer's disease.

Operating in mainland France and its overseas territories, the charity focuses its work on four key areas:

- supporting patients and their families
- informing the public and lobbying government
- contributing to research
- training family support workers, volunteers and healthcare professionals to offer tailored, high quality care

It is estimated that around a million people suffer from Alzheimer's disease or related illness in France. Now more than ever everyone should feel concerned with Alzheimer's disease, which has become a major public health challenge.

THE HOSPICES DE BEAUNE, SINCE 1443

1443

At a time of misery and famine, Nicolas Rolin, chancellor to Philippe Le Bon, Duke of Burgundy, and his wife, Guigone de Salins, establish the Hotel-Dieu (Hospital) to take care of the ill and poor. Since its foundation, the Hospital has been funded by legacies and gifts in the form of money, land, buildings and –naturally in Burgundy– vineyards.

1457

The first gift of vineyards is made by Guillemette Leverrier: “Beaune, lieu dit Beaumont-le-Franc”. Two years later Jean Plampays and his wife donate further vineyards. Many other such donations will follow over the next centuries until the domain reaches over 60 hectares today. The vineyard production is sold every year, and the proceeds are dedicated to funding the charitable activities of the Hospices. The methods of sale have varied over time, since the private sales in force until the French Revolution.

1859

For the first time, the Hospices wines are sold at auction.

2005

The Hospices de Beaune entrust Christie’s with the organization of the 145th wine auction, thus combining tradition and modernity. The sale is opened up to private people, who, on their own, or combining with friends and family, can buy together and share one or several barrels of wine (called *pièces* in Burgundy). After the sale, your wine will be tended by a Burgundy *négociant-éleveur* in whose cellars it will mature until the chosen moment of bottling.

2006

Princess Margarita of Romania and the French actresses Fanny Ardant and Alice Taglioni, guests of honour, encourage bidding for the special barrel “la pièce des Présidents”. The barrel of Beaune Premier Cru Cuvée Dames Hospitalières reaches 200,000 euros, a record in the Hospices’ History. These funds were dedicated to the charities *Enfants et Santé* and *Princess Margarita of Romania*.

2007

For the first time, Christie’s Live™ allows buyers to attend the sale live via Internet and to bid from their personal computer anywhere in the world.

2008

The most remarkable novelty for the 2008 sale was the presence of a new Cuvée, the Pommard-Epenots 1er Cru Cuvée Dom Goblet, which was received with enthusiastic acclaim and reached the highest average price for a Pommard in the sale: 5.750 euros.

In 2007 we had already witnessed similar enthusiasm for another new cuvée, the Corton Clos du Roi Grand Cru Cuvée Baronne Du Baÿ. Today, this has properly earned its place amongst the greatest wines of the Hospices de Beaune.

2009

2009 was a great vintage for Burgundy wines, both white and red. A large production enabled the Hospices to sell the largest numbers of *pièces* since 1973 (799 lots). The high quality of the wines and the international demand lead to a 20 percent rise of the average price for a barrel which made the 2009 sale result (5 million euros) the second greatest total, after the famous record of the 2000 Millennium sale.

Besides, the Hospices de Beaune had the opportunity to sell for the first time a new cuvée of white wine, a Saint Romain Cuvée Joseph Menault.

2010

For the 150th anniversary, after a scant harvest (producing 643 barrels) the sale total nevertheless reached nearly 5 million euros. Of this, 400,000 euros, a record amount, represented the price paid for *la Pièce du Président*, a barrel of 500 litres of Beaune Premier - Cru Cuvée Nicolas Rolin, which had been specially designed for the occasion, and was brilliantly auctioned by Fabrice Luchini. A new wine, Santenay - Cuvée Christine Friedberg increased the number of the Hospices' cuvées available for sale, and there was one name change: Corton-Charlemagne Grand Cru - Cuvée Charlotte Dumay became for the first time "Cuvée du Roi Soleil".

The 150th sale was a first-time opportunity to organize several events in China, in order to promote the Hospices de Beaune's selection to connoisseurs in Beijing, Shanghai and Hong Kong.

2011

The 151th Hospices de Beaune wine auction, the oldest and most prestigious charity wine sale in the world, is to take place at the Halles de Beaune. Proceeds from the sale on Sunday 20 November will once again be dedicated to the improvement of medical equipment and structures, as well as the upkeep of historical monuments such as the world-famous Hôtel-Dieu in Beaune and its treasures.

This year we celebrate 40 years since Beaune's modern hospital was built, called Centre Hospitalier Philippe Le Bon. Vitally important renovations now need to be made, and the Hospices Civils de Beaune will rely more than ever on the proceeds from the wine auction to finance the most important modernizations to be undertaken since this pilot hospital was first opened. A challenging project which will entirely redesign the hospital, both inside and out, is being developed. The engineering design is about to be completed and work should start near the end of 2012 with an estimated execution period of six years. During this time the activity of the hospital will, of course, be fully maintained. The costs of the proposed investments are estimated at 40 million euros (all expenses combined).

In order to promote the century-old wine auction, Christie's organises tastings around the globe each year, supported by its international network of offices and specialists. This year, tastings and dinners featuring Hospices de Beaune wines have been, or will be, organized in many capitals and big cities, with, for the second time, several events in China. Destinations in 2011 include : Singapore, London, Hong Kong, Shanghai, Beijing, Tokyo, Kobé, Kyoto, Palm Beach, Arizona, New York, Boston, Vienna and of course Paris and Beaune.

THE HOSPICES DE BEAUNE DOMAINE

REFLECTING A MULTITUDE OF TERROIRS, AND BURGUNDIAN GENEROSITY

Ever since the XVth century, men and women have been leaving their possessions and wealth to the Hospices de Beaune. In Burgundy, nothing being more precious than vines, it is from vineyard-donations that the Domaine of the Hospices de Beaune has grown – reflecting the multitude of great Burgundian *terroirs* and the generosity of its people. Out of respect for the donors, the Domain is managed with the most exacting drive for quality. This commitment is expressed by rigorous cultivation methods in the vineyards, always seeking to remain faithful to the great diversity of Burgundian soils. The auction, every third Sunday of November, enables local Burgundian buyers, and those who come from all corners of the globe, to express their generosity, by taking part in the sale.

85% of the Domaine consists of First Growths and Great Growths, which is an exceptionally high percentage. The vineyards are mainly located around Beaune (Auxey-Duresses, Beaune, Meursault, Monthelie, Pommard, Pernand-Vergelesses, Chassagne-Montrachet, Savigny-les-Beaune, Volnay, Saint Romain and now Santenay) due to the geographical position of the Hospital. They have such prestigious names as Beaune Clos des Avaux Premier Cru, Corton Grand Cru, Bâtard-Montrachet Grand Cru etc.

The Hospices de Beaune own vines on the Cote de Nuits as well with the Grands Crus Mazis-Chambertin and Clos de la Roche, and also in the Maconnais with parcels of Pouilly-Fuissé.

The average age of the vines is around 35 years. The production area being run by the Hospices is close to 60 hectares, of which 50 are used for Pinot Noir, the rest for Chardonnay. The cuvées are sometimes from single vineyards, and sometimes the result of harmonious assembling of grapes from different plots. This is a singularity of the Domaine, which contributes to the uniqueness of the range of wines being offered by the Hospices de Beaune.

The work in the vineyard is carried out by 22 individuals, known as *vignerons*, who are employed by the Hospices and working under the direction of Roland Masse, *Régisseur du domaine*, wine-maker and manager. Each *vigneron* is responsible for approximately 2,5 hectares of land. They respect their environment and limit the production of their vines in order best to express the typicity of the individual plots (the *terroir*).

Since 1995, carefully thought-through farming is practised: no herbicides are used, ploughing is done in summer and winter and all treatments are chosen with regard to them not endangering the natural biological equilibrium. Since 2008, almost all the grapes have been produced without the use of synthetic products, and according to the methods of biological viticulture.

Harvesting is done by hand, the grapes being transported in small cases to the new vat house, where, since 1994, the winemaking takes place.

THE 45 CUVEES OF THE HOSPICES DE BEAUNE

The 2011 crop is close in size to the average of recent decades. The Hospices will be offering 761 barrels called *pièces* (618 *pièces* of red wine and 143 *pièces* of white wine) for sale on 20th November 2010. There will be 45 Cuvées at the wine auction - 32 of red and 13 of white.

The Cuvées are either from single vineyards, or are judicious assemblings of grapes from different vineyard plots. This assembling of wines is one of the originalities of the Domaine des Hospices, creating some special wines which are unique to the Domaine. Each Cuvée is named after an important donor or benefactor of the Hospices de Beaune:

AUXEY-DURESSSES PREMIER CRU LES DURESSSES – Cuvée Boillot
BATARD-MONTRACHET GRAND CRU – Cuvée Dames de Flandres
BEAUNE PREMIER CRU – Cuvée Nicolas Rolin
BEAUNE PREMIER CRU – Cuvée Guigone de Salins
BEAUNE PREMIER CRU – Cuvée Rousseau-Deslandes
BEAUNE PREMIER CRU – Cuvée des Dames Hospitalières
BEAUNE PREMIER CRU – Cuvée Hugues et Louis Bétault
BEAUNE PREMIER CRU – Cuvée Brunet
BEAUNE PREMIER CRU – Cuvée Maurice Drouhin
BEAUNE PREMIER CRU – Cuvée Cyrot-Chaudron
BEAUNE PREMIER CRU – Cuvée Clos des Avaux
BEAUNE –GREVES – Cuvée Pierre Floquet
CLOS DE LA ROCHE GRAND CRU – Cuvée Georges Ritter
CLOS DE LA ROCHE GRAND CRU – Cuvée Cyrot-Chaudron
CORTON GRAND CRU – Cuvée Charlotte Dumay
CORTON GRAND CRU – Cuvée Docteur Peste
CORTON CLOS DU ROI GRAND CRU – Cuvée Baronne Du Baÿ
CORTON –CHARLEMAGNE GRAND CRU – Cuvée François de Salins
CORTON –CHARLEMAGNE GRAND CRU – Cuvée du Roi Soleil
CORTON –VERGENNES GRAND CRU – Cuvée Paul Chanson
MAZIS-CHAMBERTIN GRAND CRU – Cuvée Madeleine Collignon
MEURSAULT-PORUSOTS PREMIER CRU – Cuvée Jehan Humblot
MEURSAULT – Cuvée Loppin
MEURSAULT – Cuvée Goureau
MEURSAULT –CHARMES PREMIER CRU – Cuvée de Bahèzre de Lanlay
MEURSAULT –CHARMES PREMIER CRU –Cuvée Albert Grivault
MEURSAULT –GENEVRIERES PREMIER CRU – Cuvée Baudot
MEURSAULT –GENEVRIERES PREMIER CRU – Cuvée Philippe Le Bon
MONTHELIE PREMIER CRU LES DURESSSES – Cuvée Lebelin
PERNAND-VERGELESSES PREMIER CRU – Cuvée Rameau-Lamarosse
POMMARD PREMIER CRU – Cuvée Dames de la Charité
POMMARD – Cuvée Billardet
POMMARD – Cuvée Raymond Cyrot
POMMARD – Cuvée Suzanne Chaudron
POMMARD-EPENOTS PREMIER CRU – Cuvée Dom Goblet
POUILLY-FUISSE – Cuvée Françoise Poisard
SAINT ROMAIN – Cuvée Joseph Menault
SANTENAY – Cuvée Christine Friedberg
SAVIGNY-LES-BEAUNE PREMIER CRU – Cuvée Arthur Girard
SAVIGNY-LES-BEAUNE PREMIER CRU – Cuvée Forneret
SAVIGNY-LES-BEAUNE PREMIER CRU – Cuvée Fouquerand
VOLNAY PREMIER CRU – Cuvée Blondeau
VOLNAY PREMIER CRU – Cuvée Général Muteau
VOLNAY-SANTENOTS PREMIER CRU – Cuvée Jehan de Massol
VOLNAY-SANTENOTS PREMIER CRU – Cuvée Gauvain

LES HOSPICES DE BEAUNE

L'Hôtel-Dieu - « A palace for the poor »

At the end of the Hundred Years' War, Nicolas Rolin, chancellor of the Duke of Burgundy, Philippe le Bon, was moved by the state of misery in which many Burgundians found themselves. He decided to build a hospital for the sick, the old and the deprived.

In the founding charter of the Hôtel-Dieu, Nicolas Rolin declared :

“I, Nicolas Rolin (...) from now on and forever, found and irrevocably endow, in the town of Beaune, a Hospital for sick and poor people, with a chapel (...).”

The Hospices de Beaune were born. More than a mere hospital, Nicolas Rolin wanted to create a genuine “Palace for poor people” (« Palais des pauvres ») and in 1452 the Hôtel-Dieu, with its gothic facades and multicoloured tiled roofs welcomed its first patient. From then on and up to the 20th century, the Sisters of the Hospices de Beaune took care of the sick, elderly, disabled and needy. The last sick person left the Hôtel-Dieu in 1983.

The Hôtel-Dieu is one of the most beautiful examples of gothic architecture. Today, it has become a museum and is one of the most visited tourist venues in France. It thus continues to represent Beaune and Burgundy and to attract visitors to this beautiful region.

Centre Hospitalier Philippe Le Bon - A pilot Hospital

At the time of the 1966 wine auction, the decision was made to build a new « industrialised hospital » with 300 beds, in Beaune. This is how the Philippe Le Bon Hospital was born. It became a prototype for the French Ministry of Health, which subsequently built eight hospitals of this kind.

Since the moving of most patients from the Hotel-Dieu to the outskirts of the town of Beaune on April 20th 1971, this modern hospital has succeeded in adapting to the surgical and medical evolutions with the objective of always meeting patients' needs. Celebrating its 40th anniversary this year, a challenging project is being developed, redesigning entirely the hospital, both inside and out.

Centre Nicolas Rolin - This centre houses 90 beds for long stay and 30 beds dedicated to convalescence and re-education of the dependent elderly.

Work on restructuring and expansion began a year ago, and capacity will increase to 180 beds, along with the development of a 13-bed CANTOU sector (Centre for Natural Animation Derived from Useful Occupations).

Maison de retraite de l'Hôtel-Dieu et la **Maison de retraite de la Charité** - Located in the heart of Beaune and inside the Hôtel-Dieu itself, these two retirement homes offer 174 beds to their residents.

Institut de Formation en Soins Infirmiers - Built in 1980 in the vicinity of the Hospital, the institute trains over 60 nursing students every year and thus completes the activities of the Hospices de Beaune.

SOME RESULTS*

	Average barrel price** (Red and white wines)	Barrels sold	Total
2002	5 036 €	691	3 480 000 €
2003	6 113 €	560	3 423 600 €
2004	4 329 €	699	3 026 000 €
	(Red and white wines, and spirits)		
2005	4 757 €	798	3 796 230 €
2006	5 508 €	688	3 789 646 €
2007	6 950 €	618	4 295 396 €
2008	5 122 €	553	2 832 272 €
2009	6 189 €	808	5 000 968 €
2010	6 922 €	647	4 478 760 €

The three most expensive cuvees (price of the most expensive barrel of each)

2002	Bâtard-Montrachet Dames de Flandres	30.600 €
	Mazis Chambertin Madeleine Collignon	18.400€
	Clos de la Roche Georges Ritter	18.000€
2003	Bâtard-Montrachet Dames de Flandres	40.000€
	Mazis Chambertin Madeleine Collignon	25.200€
	Clos de la Roche Georges Ritter	25.000€
2004	Bâtard-Montrachet Dames de Flandres	34.000€
	Clos de la Roche Cyrot-Chaudron	19.200€
	Mazis Chambertin Madeleine Collignon	19.000€
2005	Bâtard-Montrachet Dames de Flandres	52.000€
	Mazis Chambertin Madeleine Collignon	25.000€
	Clos de la Roche Cyrot-Chaudron	18.500€
2006	Bâtard-Montrachet Dames de Flandres	65.000€
	Mazis Chambertin Madeleine Collignon	28.000€
	Corton-Charlemagne François de Salins	26.000€
2007	Bâtard-Montrachet Dames de Flandres	52.000€
	Clos de la Roche Cyrot-Chaudron	36.000€
	Mazis Chambertin Madeleine Collignon	32.000€
2008	Bâtard-Montrachet Dames de Flandres	42.000€
	Clos de la Roche Georges Ritter	32.000€
	Clos de la Roche Cyrot-Chaudron	30.000€
2009	Bâtard-Montrachet Dames de Flandres	65.000€
	Clos de la Roche Cyrot-Chaudron	38.000€
	Clos de la Roche Georges Ritter	32.000€
2010	Bâtard-Montrachet Dames de Flandres	63.000€
	Clos de la Roche Cyrot-Chaudron	41.000€
	Mazis Chambertin Madeleine Collignon	32.000€

The prices of *la Pièce des Présidents* - the president's barrel

2000	Meursault-Genévrières Philippe le Bon	1 barrel	40.000€
2001	Beaune Nicolas Rolin	1 barrel	53.000€
2002	Beaune Nicolas Rolin	1 barrel	52.000€
2003	Beaune Guigone de Salins	1 barrel	56.000€
2004	Mazis-Chambertin Madeleine Collignon	1 barrel	51.000€
2005	Beaune Guigone de Salins	1 barrel	61.000€
2006	Beaune Dames Hospitalières	1 barrel	200.000€
2007	Beaune Nicolas Rolin	1 barrel	65.000€
2008	Pommard Dames de la Charité	1 barrel	50.000€
2009	Meursault-Charmes Albert Grivault	2 barrels	81.000€
	Corton Charlotte Dumay		
2010	Beaune Nicolas Rolin	barrel of 500L	400.000€

* Hammer prices, ** One barrel, *une pièce*, contains 228 litres, or approximately 288 bottles of 75cl.

