

north-east

A Christmas diptych of rare Henri Jayer magnums

Baghera *wines*

auktion

— *when* —

Monday 23rd of December 2024, 2pm (cet)

— *where* —

Online at [bagherawines.com](https://www.bagherawines.com)

— *viewing time & location* —

Wednesday 18th and Thursday 19th of December 2024. Upon request before Tuesday 17th of December 2024.

By appointment only.

Lots are resting at the Geneva FreePorts.

— *sale designation* —

When sending in written bids or making enquiries, please refer to this sale as sale #NorthEast.

— *absentee bids & telephone bids* —

office@bagherawines.com

— *Baghera/wines* —

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Monday 23rd December, 2024

Online auction | Geneva

Baghera/wines

Henri Mayer, the natural

“It all starts with the vines.”

“We are here for Nature to show us her best... that is the reason I let Nature to do her work.”

“Wines deserves to be preserved so that we can pass on a few bottles to our descendants. It is also deserved to be tasted whenever it is craved!”

These are famous quotes from Henri Mayer, the Master of Pinot Noir, which were highlighted in our 2018 auction, “*Henri Mayer, The Heritage*”, featuring the ultimate collection from the private cellar of Domaine Henri Mayer.

Henri Mayer’s fame did not originate from the comic series “*The Drops of God*” or our record-breaking sale of “*Henri Mayer, The Heritage*” ex-domaine; rather, it was recognized early on by his mentor, René Engel, fellow domaine owners, wine connoisseurs, as well as renowned chefs and sommeliers worldwide. An array of medals and accolades, such as the *Prix d’Excellence*, were frequently awarded, as Emmanuel Rouget recalled in our interview.

Henri was one of the early winemakers to attend oenology school, graduating from the University of Dijon in 1940. As a student and friend of René Engel, he practiced in Engel’s vineyards and adopted a similar philosophy regarding nature and wine. Cros-Parantoux exemplifies Henri’s unique connection

with nature. This site had been uncultivated since the phylloxera epidemic and was used to grow Jerusalem artichokes during World War II. In 1945, Madame Noirot-Camuzet invited the young Henri to tend to her vineyards. In 1950, a parcel of land came up for auction, but no one wanted it. This presented Mayer with the perfect opportunity to realize his vision. Many believed this climate was undesirable and required excessive labor due to its thin topsoil and very stony clay underpinned by hard, white limestone. The climate is located on the edge of a valley that enjoys cool winds while benefiting from excellent sun exposure. Henri believed that the cooler mesoclimate and lower fertility, coupled with water-deficient conditions, would yield top-quality grapes. His legend was solidified in 1978, after 33 years of cultivation, when the first bottle was labeled under *Cros-Parantoux*.

Henri was an exemplary human being: a devoted husband, a caring father, a remarkable teacher, as highlighted by Emmanuel Rouget, a supportive friend with a generous heart, an attentive listener to nature, a diligent protector of vines, and an exceptional winemaker. He was always smiling. His persistence and patience were among his greatest gifts. With meticulous diaries, he never missed a day recording his work and life. A legend was born in a unique way.

Francesco Lee



1978



RICHEBOURG
APPELLATION CONTRÔLÉE

Mis en bouteille par
Henri Jaye
MAISON FONDÉE EN 1858

lot 1

Domaine Henri Jaye – Richebourg 1978

— Grand Cru, Bourgogne – Côte de Nuits

— Kept in a perfect natural cellar in Burgundy since acquired by current owner from Henri Jaye.

Vendor's family had a very close relationship, working with Henri Jaye since late 70's.

— Slightly torn and marked label.

— Very good level and very good colour.

— Under Swiss regime (duty-paid) at the Geneva FreePorts.

— 1 magnum (150 cl.) per lot

— chf 60'000 – 120'000 per lot





lot 2

Domaine Henri Mayer – Vosne-Romanée Cros-Parantoux 1993

- _____ Premier Cru, Bourgogne – Côte de Nuits
- _____ Kept in a perfect natural cellar in Burgundy since acquired by current owner from Henri Mayer.
Vendor's family had a very close relationship, working with Henri Mayer since late 70's.
- _____ Slightly torn and marked label.
- _____ Very good level and very good colour.
- _____ Under Swiss regime (duty-paid) at the Geneva FreePorts.
- _____ 1 magnum (150 cl.) per lot
- _____ chf 20'000 – 40'000 per lot



guide for absentee bidders

how to wine o'clock

CREATE YOUR ACCOUNT

In order to be able to participate in our "wine o'clocks", it is necessary for you to pre-register and create your client account if you are participating for the first time. After your registration is validated, you will have your personal login details, which will enable you to get involved with all the Baghera "wine o'clocks". These details will also give you access to your personal client account, which will keep track of your purchase amounts for each sale you participate in.

REGISTER FOR THE AUCTION

A few days before the day of the sale, the catalogue can be accessed on the website. Browse this online catalogue. For each lot, it shows you a detailed description of the wines and high-definition photos. At this stage, you can enter your bids at a set price. If you cannot log in at the time the auction begins, these bids will be executed during the sale, on your behalf. In the event that 2 bids were left at the same price, priority will be given to whichever was received first.

CONNECT ON THE DAY

Login on your account and open the auction page. On the specific day and time of the "wine o'clock", lots are put up for sale. Each lot is announced with a low and high estimate. The bid steps increase as from the low estimate. The countdown displayed at the bottom of the screen shows you the number of seconds before the next increment, rising to the next step.

The lot is sold to the last and highest bidder.

WINNING LOT

If you are successful on a lot, a buyer's premium of 22% will be added to the hammer price for each lot you buy. The VAT of 8,1% will be levied on the hammer price and buyer's premium. If you have won one or several lots during the sale (live or following absentee bid orders), you will receive – once the sale is over – an email summarizing your purchases (information also available in your personal client account). Baghera/wines will then contact you for invoicing and delivering your wines.

INFORMATION

Please contact Baghera/wines at:

+ 41 22 910 46 30

office@bagherawines.com

BIDDING INCREMENTS

Bidding opens with the low estimate and advances in increments.

CHF 1,000 - 2,000 in 100's
CHF 2,000 - 3,000 in 200's
CHF 3,000 - 5,000 200, 500, 800
CHF 5,000 - 10,000 in 500's

CHF 10,000 - 20,000 in 1,000's
CHF 20,000 - 30,000 in 2,000's
CHF 30,000 - 50,000 2,000, 5,000, 8,000
CHF 50,000 - 100,000 in 5,000's
CHF 100,000 + Auctioneer's discretion

bidder pre-registration form

SALE NAME NORTH-EAST | SALE DATE DECEMBER 23RD, 2024

Please indicate in what capacity you will be bidding (please select one):

AS A PRIVATE INDIVIDUAL

Proof of identity in the form of government-issued identification with a photograph and proof of address will be required.

ON BEHALF OF A COMPANY

We require a Letter of Authorisation signed by a company director for the noted individual to transact on the company's behalf and a copy of government-issued identification (such as the certificate of incorporation) to verify the status of the company.

This should be accompanied by an official document confirming the company's EU VAT registration number, if applicable.

INVOICE INFORMATION

Last name First name

Company name (complete if you are bidding on behalf of a company)

VAT Number (if applicable)

Address

Zip Code City/State

Country

Email

Telephone

FINANCIAL INFORMATION

First time buyers are expected to provide with their credit card information and with their bank details

Name of bank

Account number

Address of bank

Telephone

Email

Person of contact Direct Tel. number

Credit card type Expiration date

Credit card number

I agree that all bids are subject to the "Conditions of Business" I agreed with when registering for the auction.

Signature

Date

BY SIGNING, YOU ACCEPT BAGHERA/WINES' CONDITIONS OF BUSINESS, AS STATED ON OUR WEBSITE.



credits

— *Our very special thanks to...* —

... to the owner of this precious pair of Henri Jayer magnums, who entrusted us with these beloved treasures,
and to the many others, family and friends, whose names are not credited,
we thank you for your continuous support.

— *Editors* —

Michael GANNE, Francesco LEE & Camille BALBOUX

— *Art direction, illustrations & layout* —

Olivia BOUËT-WILLAUMEZ

— *Photographer* —




Florian LUTHI

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online | geneva

december 23rd 2024 | 2pm