

166^e VENTE
DES VINS DES  **HOSPICES
DE BEAUNE**

THE 52 CUVÉES

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Cover : D'après l'œuvre de Mode 2
Le Grand Festin
Pastels et acrylique sur toile coton, 2025
© Hospices Civils de Beaune
Photographe : Julien Piffaut
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CHABLIS

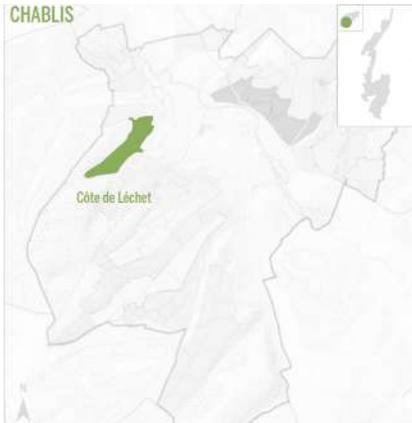
CHABLIS PREMIER CRU CÔTE DE LÉCHET, CUVÉE JEAN-MARC BROCARD



Vineyards :

Côte de Léchet

This parcel was donated in 2015 by Mr Jean-Marc Brocard, born in Chaudenay-le-Château, 30 kilometers from Beaune. Members of the family were in hospital in Beaune when they were affected by ill health. When Mr Brocard married, he moved but remained in the region, founding a domaine in Chablis in 1975.



The parcel is located on the left bank of the Serein (the river running through Chablis), on the top of the hillside with a steep slope. Facing SouthEast, it is a blend of clay and sandy limestone. The result is an expressive, very fruity wine with a strong minerality.



CÔTE DE NUIITS

CLOS DE LA ROCHE GRAND CRU, CUVÉE CYROT-CHAUDRON



Vineyards :

Les Froichots

A donation from Mr. and Mrs. Cyrot-Chaudron enabled the purchase of rows of vines in the heart of the gentle slope of the Grands Crus hill, between Morey-Saint-Denis and Gevrey-Chambertin. In 1991, Clos de la Roche became the second Côte de Nuits vineyard to be acquired by the Hospices, following Mazis-Chambertin in the same year.



Grand Cru located in the north of the commune of Morey-Saint-Denis, very close to Gevrey-Chambertin. The parcel faces east and lies on a gentle midslope with outcrops of shallow limestone rock. This area, called Froichots, dries very quickly and ripens early, all of which helps to produce a wine with long ageing potential and a richness of tannins that is both dense and refined. The finish is often energetic and very fragrant. This very refined wine often presents “graphite” notes in its youth. It has a great ageing potential.

CLOS DE LA ROCHE GRAND CRU, CUVÉE GEORGES KRITTER



Vineyards :

Les Froichots

In December 1990, a donation from Mrs Georges Kritter to perpetuate the memory of her husband, a wine merchant, enabled the purchase of rows of vines in the heart of the gentle slope of the Grands Crus hill to the north of Morey-Saint-Denis. In 1990, Clos de la Roche became the second Côte de Nuits vineyard acquired by the Hospices, after Mazis-Chambertin in 1977.

The parcel faces east and lies on a gentle mid-slope with outcrops of shallow limestone rock. This area, called Froichots, dries very quickly and ripens early, all of which helps to produce a wine with long ageing potential and a richness of tannins that is both dense and refined. The finish is often energetic and very fragrant. This very refined wine often presents “graphite” notes in its youth. It has a great ageing potential.

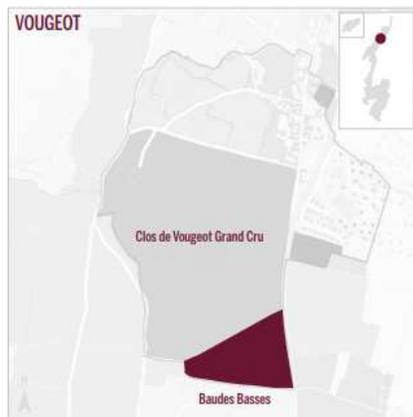


CLOS DE VOUGEOT GRAND CRU, CUVÉE FRANÇOIS FAIVELEY



Vineyards :

Les Baudes-Basses



In 2025, to mark the 200th anniversary of their estate, the Faiveley family donated four ouvrées of Clos de Vougeot to the Hospices de Beaune. As founders of the Confrérie des Chevaliers du Tastevin—whose headquarters is the Château du Clos de Vougeot—the family reaffirms, through this donation, its deep attachment to the Hospices de Beaune institution and to Burgundy. This Grand Cru is named “Clos de Vougeot, Cuvée François Faiveley,” in tribute to the man who acquired this plot in 1911 (third generation at the helm of the estate; 1859–1918) and Erwan and Eve Faiveley’s father (sixth generation).

The plot lies within the Climat of Baudes-Basses, stretching from the lower part up toward the heart of the Clos. It rests on deep, marl-rich soils that retain moisture—an invaluable asset in dry vintages. The wine born of this land expresses Burgundy in all its purity and depth. It embodies a monastic style, rustic beauty, and elegant austerity, evolving over time to gain in complexity and intensity.



ECHÉZEAUX GRAND CRU, CUVÉE JEAN-LUC BISSEY



Vineyards :

Les Echézeaux du Dessus

This vineyard was donated in 2011 by Mr Jean-Luc Bissey, a fourth-generation winegrower. He thus remains faithful to the great tradition of Burgundian generosity.

Located in the Echezeaux du Dessus sector, the parcel is on the middle of a hillside with a slight slope towards the Rouges du Bas. The soil is rich in clay and rests on a subsoil that is quite shallow and very chalky. The result is a solid, well-structured and harmonious wine. The tannins are elegant and very often promise a very good ageing potential.



MAZIS-CHAMBERTIN GRAND CRU, CUVÉE MADELEINE COLLIGNON



Vineyards :

Mazis Hauts

This magnificent Grand Cru parcel was donated to the Hospices in 1976 by Jean Collignon and named in memory of his mother.

Magnificent parcel in the heart of the hillside in the Mazis Hauts, on the same slope as the Chambertin Clos de Bèze. The soil is rich in a mixture of pebbles, scree and very red clay. The nuance of this terroir is immutably expressed in the wines. The Pinot is dense, with silky, elegant tannins. The finish is always rounded and generous, a guarantee of good longevity.





BEAUNE

BEAUNE BLANC PREMIER CRU CLOS DES MOUCHES, CUVÉE HUGUES ET LOUIS BÉTAULT



Vineyards :

Clos des Mouches

This cuvée comes from a parcel 250 meters above sea level, exposed to the east and with a gentle slope. The soil is brown, stony, well drained, a place where the beehives left the place to the chardonnay! This soil, rather stony, allows to produce a wine of a beautiful finesse but with an assertive structure at the end of the mouth. It is one of the most beautiful terroirs of Beaune where density and elegance provide a beautiful ageing potential.



BEAUNE BLANC PREMIER CRU LES MONTREVENOTS, CUVÉE SUZANNE ET RAYMOND



Vineyards :

Les Montrevenots

This vineyard was donated by Mr and Mr Cyrot-Chaudron in 1979.

This Climat is located in the South of the Beaune appellation, on the border of Pommard. It is located just above the famous Clos des Mouches. This plot, previously planted with Pinot Noir, was replanted with white grapes in 2010. The soil is stony and rich in limestone, with white marl. The wines offer a nice tension and an interesting ageing potential.



BEAUNE PREMIER CRU, CUVÉE BRUNET



Vineyards :

Les Bressandes

Le Bas des Teurons

Les Cent Vignes

The origins of the Brunet family go back to the beginning of the 17th Century. Five of its members were Mayors of Beaune and several of them appear on the town's Roll of Honor.

This Cuvée is composed of the Climats Bressandes, Teurons and Cent Vignes. Each terroir brings a strong identity. The Cent Vignes with its deep clays composes the structure, the Bressandes the balance and the finesse (more calcareous clays, lighter) and the Teurons the salinity (rocky marls rather close to the surface). It is a wine that is often full-bodied on the attack but which develops finesse in the middle and end of the palate.



BEAUNE PREMIER CRU, CUVÉE CLOS DES AVAUX



Vineyards :

Clos des Avaux

The name Les Avaux comes from the place called Vaux - or Val - which refers to a depression in the slope where the vines are located. The Clos is part of the Hospices heritage thanks to an exchange of vines in 1900 by wine merchant Edouard Chanson.

The vineyard is located at the bottom of the slopes. The soils are clayey, quite brown, even a little heavy. This Cuvée regularly presents tannic wines, with a deep color and a generous and rich structure, which generates a good ageing potential. This Climat is synonymous with power in the AOC Beaune Premier Cru.



BEAUNE PREMIER CRU LES MONTREVENOTS, CUVÉE CYROT-CHAUDRON



Vineyards :

Les Montrevenots

This vineyard was donated by Mr and Mrs Cyrot-Chaudron in 1979.

The Montrevenots are located on the border with Pommard, the last valley in the south of the Beaune appellation. This terroir overlooks the Clos des Mouches, hence this mixture of complexity, subtlety and finesse. Predominantly white earth. One often finds saline notes in the wines with a moderate tannic expression with a voluptuous Crunch. This Cuvée is generally the most ready to drink of the ten Cuvées of Beaune Premier Cru rouge.



BEAUNE PREMIER CRU, CUVÉE DES DAMES HOSPITALIÈRES

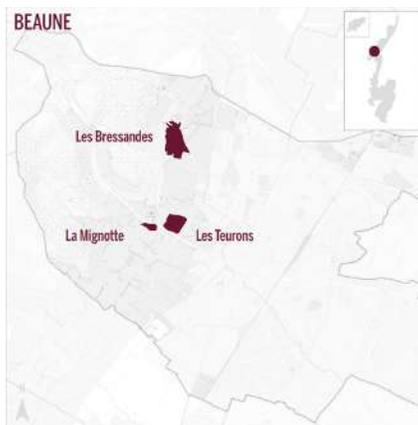


Vineyards :

La Mignotte

Les Bressandes

Les Teurons



It is tradition for the Hospices de Beaune wine auction to begin with the sale of this outstanding cuvée, dedicated to the nuns who cared for the sick in the Hôtel-Dieu. These devout women of good conduct took vows of poverty, chastity and obedience to serve the poor. In 1459, Nicolas Rolin drew up the statutes of the Hôtel-Dieu to enable the sisters to fully devote themselves to caring for the sick. In the same year, Pope Pius II ratified this text, which to this day constitutes the foundations of the nuns community of the Hôtel-Dieu and the communities that grew out of it. The sisters served the sick until the end of the 20th century, the last one retiring in 2006.

This Cuvée is composed of Bressandes, Teurons and Mignottes. The Bressandes from the top of the slopes, with their light, marly soil, bring finesse, but it is without question the Teurons, with their more rocky marls, that bring mid-palate saltiness and density. The Clos de la Mignotte with its very old vines supports the whole with a full-bodied and tannic character. It is a wine that combines suppleness and robustness, a beautiful tribute to the Community of Sisters.

BEAUNE PREMIER CRU, CUVÉE GUIGONE DE SALINS

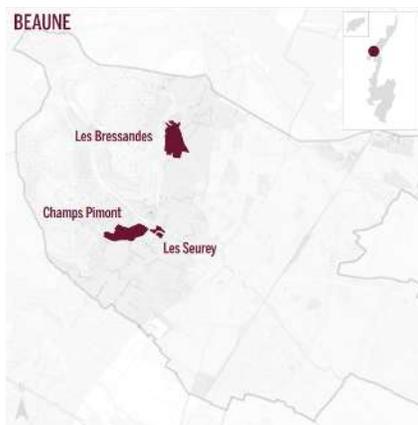


Vineyards :

Les Bressandes

Les Seurey

Champs Pimont



Wife of Nicolas Rolin, the founder of the Hospices de Beaune, Guigone de Salins moved from Autun to Beaune on May 12, 1464, after the death of her husband, to take over the management of the Hôtel-Dieu. She devoted much of her fortune to supporting patients until her death at the age of 67.

A remarkable woman, a remarkable vintage! This is due to the high proportion of the Les Bressandes Climat. Its plots are located on the heights of the hillside, thus mixing power and lightness according to the clay content. Thanks to the Champimonts and its ferruginous and stony soils, the Cuvée is solid over time. The Seurey just opposite, in the same vein as the Champimonts, helps to fill out the mid-palate. It is a Cuvée emblematic of our institution that we faithfully love every year. It is a safe bet.

BEAUNE PREMIER CRU, CUVÉE HUGUES ET LOUIS BÉTAULT



Vineyards :

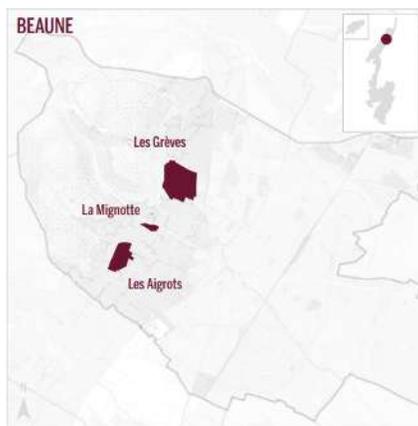
Les Aigrots

La Mignotte

Les Grèves

In the 17th Century, Hugues Bétault saved the Hôtel-Dieu from ruin when wars and epidemics broke out. He built an airy infirmary and acquired land that was transformed into gardens and a vegetable patch. After his death, his brother Louis in turn made several generous donations to the Hospices de Beaune.

The Beaune Premier Cru Grèves is the backbone of this Cuvée, supported by the Aigrots and the Clos de la Mignotte. The Grèves are located in the middle of the slopes, very well exposed (East) and have a stony and well drained soil. It is certainly these dominant limestone and sandy soils that supply the refined notes of the wine's attack on the palate. In turn, the Aigrots dominate in the middle of the mouth, often opulent, thanks to its heavier clays. It is on the finish that the Mignotte (a young vine) confirms its sumptuousness. This subtle blend makes the wine quickly accessible, enough to delight the most impatient.



BEAUNE PREMIER CRU, CUVÉE MAURICE DROUHIN



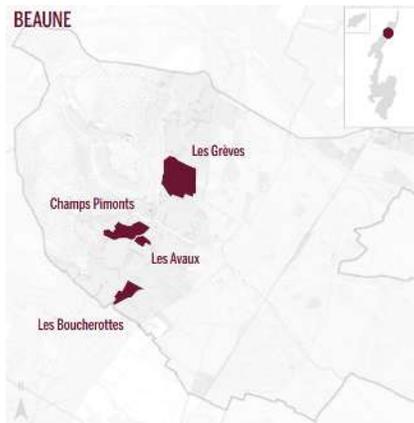
Vineyards :

Les Avaux

Les Boucherottes

Champs Pimonts

Les Grèves



Maurice Drouhin was for many years Administrator of the Hospices de Beaune, then Vice-President of the Administrative Commission of the institution from 1941 to 1955. At the same time, he managed the Joseph Drouhin wine company, a wine merchant and producer. His generous donation of high quality vineyards constitutes one of the largest areas of Beaune Premier Cru in the Domaine des Hospices.

One must linger on the most beautiful terroirs of Beaune (Avaux, Grèves, Champimonts, Boucherottes) to fully understand this Cuvée. These four Climats combined give strength but also finesse to this Cuvée. Do not be fooled, finesse is not incompatible with concentration and depth; the Avaux have their say. They are framed in the attack on the finish by the refinement of the Grèves (at the very top of the hillside) and the solidity of the Champimonts and Boucherottes, which are mainly clay. A fine tribute to the family of the same name, this Cuvée is always made with style.

BEAUNE PREMIER CRU, CUVÉE NICOLAS ROLIN



Vineyards :

Les Cent Vignes En Genêt
Les Teurons Les Bressandes
Les Grèves



Nicolas Rolin, Chancellor of the Duke of Burgundy, founded the Hôtel-Dieu de Beaune on August 4, 1443. He endowed it with an annuity of 1,000 livres, which was used to finance construction work and ensure its daily operation. He describes the layout of the hospital, in particular the Salle des Pôvres with thirty beds and a chapel. He also described the hospital's administrative organisation, headed by a master, responsible for submitting an annual report, two chaplains and devout ladies to receive and care for the sick. He instituted a daily distribution of white bread to the town's poor, which continued until the middle of the 20th century.

This Cuvée was enlarged in 1963 thanks to a bequest from Madame Maurice Pallegoix, in memory of her husband who was Mayor of Demigny. The robust Climat des Cent Vignes is a deep terroir that anchors the Cuvée in power and generosity. Its structure is completed by the Teurons and its rocky marls which lighten it by their minerality. Together, in a lesser proportion, the Grèves, the Genêts and the Bressandes build a refined attack and finesse on the finish. A wine that can be kept for a long time without question!

BEAUNE PREMIER CRU LES GRÈVES, CUVÉE PIERRE FLOQUET



Vineyards :

Les Grèves

This Cuvée is the result of the bequest of Premier Cru Beaune-Grèves by Pierre Floquet in 1997.

This Cuvée is made up 100% of a magnificent parcel of Grèves, with a very pronounced slope at the top of the hillside. The soil is stony and the marl has a rather sandy texture. The soil, well drained on its crumbly rock, gives the wine its immensely elegant and mineral style. Refined and powerful at the same time, this Climat is certainly the most balanced of the forty-two that make up the Beaune appellation. The longevity is always very great.



BEAUNE PREMIER CRU, CUVÉE ROUSSEAU-DESLANDES

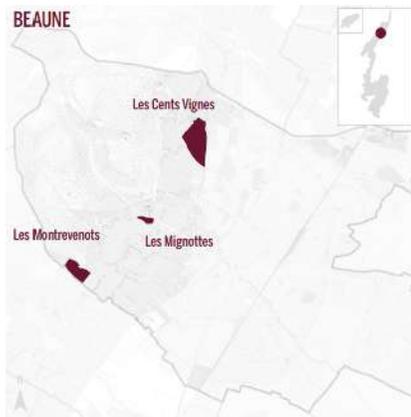


Vineyards :

Les Cent Vignes

Les Mignottes

Les Montrevenots



Antoine Rousseau and Barbe Deslandes founded the Hôpital de la Sainte-Trinité in 1645, later renamed the Hospice de la Charité and associated with the Hospices de Beaune during the Revolution. Its vocation has evolved considerably over time. Initially it was a reception center for orphans from successive plague epidemics, now it houses a nursing home.

Its high proportion of Climat des Cent Vignes could make it a close rival to the Nicolas Rolin Cuvée. But the nuance, in more saline and “airy” terms, comes from the other two Climats of this Cuvée: Montrevenots and Clos de la Mignotte. Both are based on more chalky marls which are a guarantee of supple and elegant textures. The density, the depth and especially the power on the finish come unquestionably from the deep clay of the Cent Vignes. This is a wine for medium term ageing, which often reveals itself in its youth.



OTHERS CÔTE DE BEAUNE BLANC

BÂTARD-MONTRACHET GRAND CRU, CUVÉE DAMES DE FLANDRES

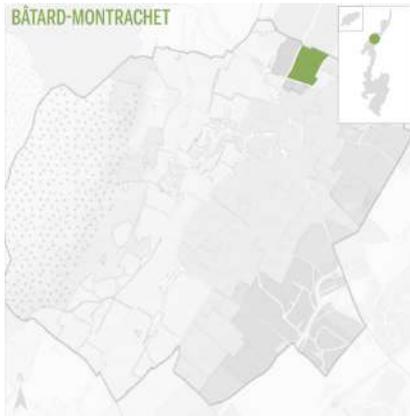


Vineyards :

Bâtard-Montrachet

The vineyard, acquired by the Hospices de Beaune in 1989, was named Dames de Flandres in commemoration of the origins of the community of nuns who cared for patients at the Hôtel-Dieu over the centuries.

The vine is planted in the commune of Chassagne-Montrachet. The soil is brown, chalky, thick and clayey. The wine is structured, chiselled, concentrated, mineral, of great complexity and always endowed with a long persistence. Very good ageing potential.



CORTON BLANC GRAND CRU, CUVÉE DOCTEUR PESTE



Vineyards :

Les Fièvres

Chaumes

Voierosses

Jean-Louis Peste practiced medicine at the Hospices de Beaune in the mid-19th Century, for more than 30 years. His daughter, the Baroness de Baÿ, bequeathed a vast domaine to the Hôtel-Dieu in 1924, in memory of her father.

At the exit of the village of Aloxe-Corton in the direction of Pernand Vergelesses, initially planted in Pinot Noir, this parcel of Fièvres was replanted in Chardonnay in 2012. It is South/South-East facing and has red clay soil. The wine is often fresh, dense and has a nice minerality on the finish.



CORTON-CHARLEMAGNE GRAND CRU, CUVÉE FRANÇOIS DE SALINS



Vineyards :

Le Charlemagne

The name Salins is naturally associated with Guigone, co-founder of the Hospices de Beaune. However, she had several descendants who were also benefactors of the institution, including François de Salins. A priest and Canon of the Collegiate Church of Notre-Dame de Beaune, he donated his vineyards of Savigny and Aloxe to the Hôtel-Dieu in 1745.

Corton-Charlemagne has the peculiarity of being the Grand Cru of Burgundy with the highest altitude. Halfway between Aloxe-Corton and Pernand-Vergelesses in the “Le Charlemagne” Climat, the vineyard is exposed to the South/South-West on marl soils rich in clay. The wine is rich, powerful, mineral (gunflint) and has a long ageing potential (15-20 years).



CORTON-CHARLEMAGNE GRAND CRU, CUVÉE ROI SOLEIL



Vineyards :

Les Renardes

On May 4, 1680, at the auction of assets seized by decree from Sire Tixier, a lawyer, the Hôtel-Dieu became the successful bidder for a share of the inheritances, including Les Renardes in Aloxe-Corton. The Cuvée du Roi Soleil pays tribute to Louis XIV. In 1658, the Sun King, accompanied by his court and his mother, visited the Hôtel-Dieu, granted a pension and signed the guest book.



This cuvée is composed of a parcel located in the Renardes. The vineyard overlooks the village of Ladoix-Serrigny. Exposed to the East, it is planted on the top of the Montagne de Corton, where the slope is the most important, with a stony soil and red clays. The wine is characterised by its finesse and elegance.

CORTON-VERGENNES GRAND CRU, CUVÉE PAUL CHANSON



Vineyards :

Les Vergennes

A great ambassador for French wines and more particularly Burgundy, Paul Chanson bequeathed old vines to the Hospices de Beaune in 1974. He used to say that the grapes were Pinot Blanc, rather than Chardonnay.

This Grand Cru is located on a hillock of the Corton hill, at mid-slope in the extension of the Corton-Bressandes. Facing East, the soil is stony and marly. The wine is distinguished by its precision, great finesse and long ageing potential.



MEURSAULT, CUVÉE GOUREAU

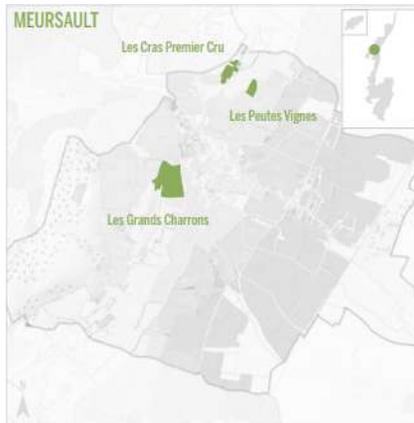


Vineyards :

Les Peutes Vignes

Les Grands Charrons

Les Cras Premier Cru



The Cuvée celebrates Mrs. Goureau, who made a substantial donation of several estates and vineyards to the Hospice de la Charité.

The Cuvée is mainly composed of the “Les Peutes Vignes” Climat, backed by the First Growths Santenots du Milieu and Criots (Cuvée Loppin). A few rows of Grands Charrons (too few to make a dedicated Cuvée) complete it. The soil is stony, slightly sloping and fairly rich in clay. The wines draw strength from it and are generally concentrated and harmonious.

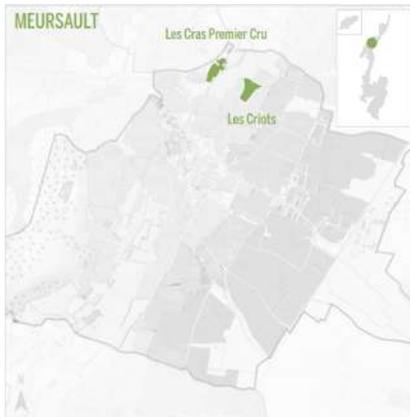
MEURSAULT, CUVÉE LOPPIN



Vineyards :

Les Criots

Les Cras Premier Cru



The Loppin family, several of whose members have made donations to the Hôtel-Dieu and the Hospice de la Charité over the years, was involved in the history of the Hospices de Beaune from an early date. In 1656, Jéhan Loppin, Archdeacon, received Queen Christine of Sweden in the square of the Collegiale Notre-Dame de Beaune. Two years later, he delivered a lecture in the presence of Queen Mother Anne of Austria and her son, King Louis XIV.

The Cuvée is made up of a part of the Premier Cru “Les Cras” and the terroir classified as Meursault Village “Les Criots”. Exposed to the South-East, Les Cras rests on a stony, sloping clay-limestone soil and brings finesse to the wine. Les Criots, located at the bottom of the hillside with a greater thickness of clay, constitutes the “body” of the Cuvée.

MEURSAULT PREMIER CRU LES CHARMES, CUVÉE ALBERT GRIVAUT

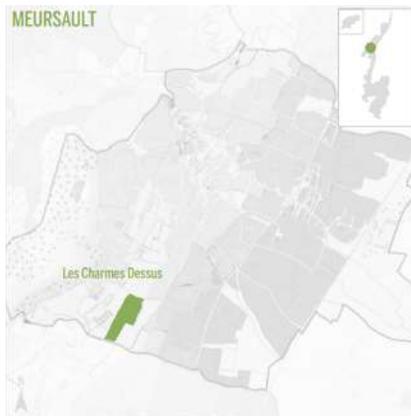


Vineyards :

Les Charmes Dessus

Mr and Mrs Grivault gave to the Hospices de Beaune in 1904 some superbly placed vines in Les Charmes Dessus on poor, stony soil.

Les Charmes is one of the most prestigious Climats in Meursault. Not only is it the largest of the Premier Crus, with approximately 31 hectares, it gives a strong identity to the wines that come from it. The vineyard from which this Cuvée comes is entirely located in the “Charmes du Dessus” area, on limestone marl with an Eastern exposure. The wines are bold, with sweet aromatic notes and a solid structure.



MEURSAULT PREMIER CRU LES CHARMES, CUVÉE DE BAHÈZRE DE LANLAY



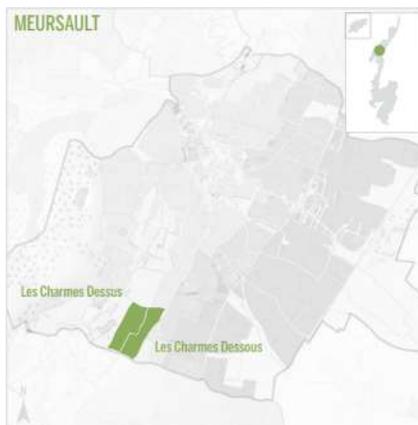
Vineyards :

Les Charmes Dessus

Les Charmes Dessous

Louis de Bahèzre de Lanlay, Inspector of telegraph lines, bequeathed his fortune to the Hospices de Beaune in 1884, thus enabling the construction of several care facilities.

The “Charmes” Climat is the most extensive in Meursault with approximately 31 hectares of production. This Cuvée is made in equal parts from the “Charmes du Dessus” and “du Dessous”, facing East and on marly limestone. Together, these Climats produce a concentrated and harmonious wine, both bold and elegant, fleshy and opening up after five or six years.



MEURSAULT PREMIER CRU LES GENEVRIÈRES, CUVÉE BAUDOT



Vineyards :

Genevrières du Dessus

Genevrières du Dessous

Félix Baudot, born in 1796, was a great collector of paintings, stained glass and antique stone slabs. His collection was sold at auction in Beaune in 1882, with the proceeds going to the Hospice de la Charité.

Located in the South of the appellation, the Genevrières Climat covers about 16.5 hectares. This Cuvée is made in equal parts from the “Genevrières du Dessus” and “du Dessous”, where each is fully expressed. The homogeneous, shallow clay-limestone soil of the “Dessous” gives the plants their right amount of vigour, while the very stony, iron-rich clays of the “Dessus” guarantee voluptuous, elegant and racy wines. This is one of the earliest vintages, combining freshness and complexity.



MEURSAULT PREMIER CRU LES GENEVRIÈRES, CUVÉE PHILIPPE LE BON



Vineyards :

Genevrières Dessus

Genevrières Dessous

The Cuvée pays tribute to the Duke of Burgundy Philippe le Bon (1419-1467), who gave his support when Nicolas Rolin, his Chancellor, decided to build the Hôtel-Dieu in Beaune in 1443.

In the South of the Meursault appellation, the Genevrières cover about 16.5 hectares. It is the “Dessous” which make up 75% of this Cuvée. The limestone gravels rest on a rock of fissured plates, optimal for the storage of water and the installation of the root system. The resulting wine is often powerful and refined, with a silky texture and good body, both of which indicate good ageing potential.



MEURSAULT PREMIER CRU LES PORUSOTS, CUVÉE JÉHAN HUMBLLOT



Vineyards :

Les Porusots

Attorney and Royal Notary in Beaune, Jéhan Humblot donated a vast property near Montagny to the Hospices de Beaune in the year 1600.

The parcel that makes up this Cuvée is located halfway up the hillside and is exposed to the East. The soil is rich in calcareous marl with fine gravels. The Cuvée is often very elegant and delicate, while having a nice ageing potential.



PULIGNY-MONTRACHET, CUVÉE BERNARD CLERC

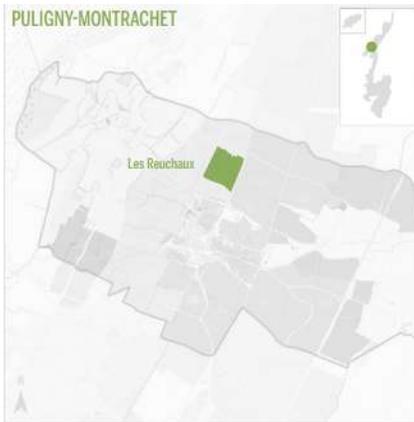


Vineyards :

Les Reuchaux

This Cuvée is the result of a donation made in 2017 by Bernard Clerc, a former winegrower in Puligny-Montrachet, where he owned a vast vineyard. The traditional generosity of the Burgundians is still very much alive in the 21st Century.

This parcel is located in the North of the Puligny-Montrachet appellation, near Meursault. On a gentle slope, the soil is stony, well drained and composed of clay and silt. The soil is generous, as is the wine that comes from it. This Cuvée offers elegance, fruitiness and a solidly structured palate. Can be kept for ten years or more.



SAINT-ROMAIN, CUVÉE JOSEPH MENAULT



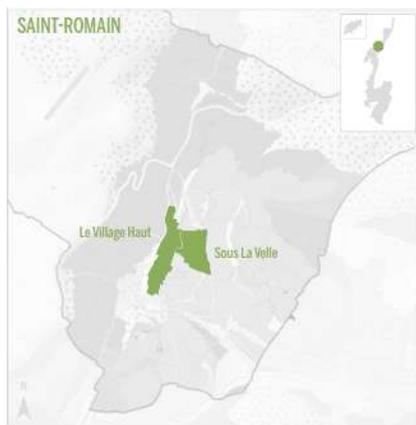
Vineyards :

Le Village Haut

Sous la Velle

This wine was named after its generous donor, Joseph Menault, who donated his vineyards to the Hôtel-Dieu in 1992.

This Cuvée is made up of two parcels: Le Village Haut on the top of the hillside, facing South with a steep slope, shallow soil with predominantly limestone. A little lower down, the second plot, Sous La Velle, has a less steep slope and offers a deeper soil with limestone marl. The wine therefore has a proven minerality and a racy character.





OTHERS CÔTE DE BEAUNE ROUGE

AUXEY-DURESSES PREMIER CRU LES DURESSES, CUVÉE BOILLOT

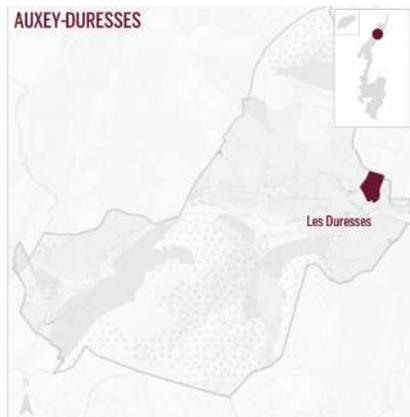


Vineyards :

Les Duresses

In 1898, Antoinette Boillot, from a long-established family in Burgundy, bequeathed her estate in Auxey-Duresses, Meursault and Volnay to the Hospices de Beaune.

Les Duresses is composed of a soil of marly limestone and marl. Part of the vineyard is planted with young vines and the other part with old vines, which gives this Cuvée a strong anchorage and therefore a proven power and density. The soils offer a dense tannic structure that guarantees good ageing. South/South-East exposure.



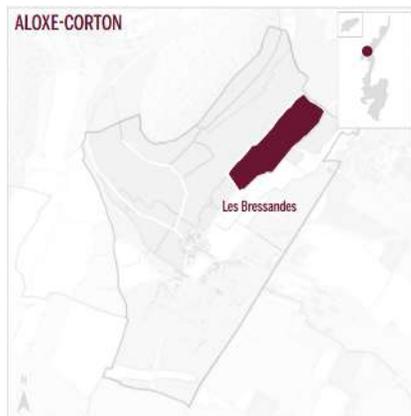
CORTON GRAND CRU LES BRESSANDES, CUVÉE CHARLOTTE DUMAY



Vineyards :

Les Bressandes

On Monday November 23, 1534, Charlotte Dumay offered the Hôtel-Dieu 10 acres of land, with a part planted with vines. This Cuvée is entirely made from one of the most prestigious Climats of the Corton hillside: Les Bressandes. Exposed to the East, the stony and airy soils of Les Bressandes contribute to the delicacy of a consistent and balanced middle palate with silky tannins. The whole offers a Pinot Noir to enjoy in its youth for those who like an assertive texture, but which will seduce with its density after five years and well beyond.



CORTON GRAND CRU LES CHAUMES, CUVÉE DOCTEUR PESTE



Vineyards :

Les Chaumes

Jean-Louis Peste (1820-1890) was a doctor at the Hôtel-Dieu for 30 years, mayor of Beaune and then chairman of the Beaune committee of the society for aid to wounded soldiers of the army and navy. His daughter, the Baroness de Baÿ, donated to the Hôtel-Dieu several plots of Grands Crus in Aloxé-Corton, in accordance with her father's wishes.



Facing South, South-West, on a gentle draining slope, this Climat looks South and extends the Corton Charlemagne on the road leading to Pernand-Vergelesses. The clays are red, providing a tannic structure to the Pinot Noir. The multiple pebbles aerate the soil and bring finesse to the mid-palate. It expresses itself very well in Chardonnay as well, with the Cuvée of the same name in white. A wine to be kept for a long time with a powerful texture in its youth.

CORTON GRAND CRU CLOS DU ROI, CUVÉE BARONNE DU BAÏ



Vineyards :

Le Clos du Roi

The Baroness Du Baÿ, daughter of Doctor Peste, who worked at the Hôtel Dieu, donated plots of vines on the Aloxé-Corton hillside during her lifetime in 1924. Since 2007, this Cuvée has been vinified individually, bringing out the expression of the terroir in an exceptional way.

This is one of the most prestigious Climats in Corton. Two parcels, with steep slopes and facing East, make up this Cuvée. The soils are stony and clayey, with a light and airy texture; all elements that result in a robust but racy wine with a “velvety” feel and a very good ageing potential. The wine combines the elegance and power expected of a Corton.



CORTON RENARDES GRAND CRU, CUVÉE MARIE-THÉRÈSE BERTHIER - THOMAS SWEENEY



Vineyards :

Les Renardes



The Cuvée is named after the couple of writers who made a donation to the Hospices de Beaune in 2024.

On 4 May 1680, at the auction of the property seized by decree from Mr Tixier, a lawyer, the Hôtel-Dieu became the successful bidder for a share of the inheritances included in this estate, including Les Renardes in Alox-Corton.

This Climat has a strong identity, harmoniously expressed in the wine. The power of its clay brings a tannic and full-bodied texture. However, the soil is chalky and stony and permits the growth of a Pinot Noir that combines subtlety and complexity. This is surely what makes it one of the most famous Climats of the Corton hill, with powerful wines and a high ageing potential.

MONTHÉLIE LES DURESSSES, CUVÉE LEBELIN



Vineyards :

Les Duresesses



The Lebelin family has a long history in Beaune. Many of its members were benefactors of the Hospices de Beaune. Etienne Lebelin was the first Chaplain of the Hospice de la Charité, and seven members of the family, from 1531 onwards, became Mayors of Beaune. In 1707, when the town was going through a dark period (frosts, bad harvests, famine), Jean-Jacques Lebelin donated a substantial sum of money to the Hôtel-Dieu, similar to that bequeathed in 1697 by his wife Claude de Changey.

This Climat extends the Duresesses d'Auxey-Duresesses in the beautiful valley between Monthélie and Meursault. The parcel is split in two with a small part not classified as Premier Cru, so the whole Cuvée claims AOC Village for the moment. However, there is nothing to differentiate them as the limestone marls and clays are deep, homogeneous and well mixed. This Cuvée often shows a rich tannic structure, a generous fruitiness and a finish supported by a beautifully balanced texture. Can also be enjoyed young.

PERNAND-VERGELESSES PREMIER CRU LES VERGELESSES, CUVÉE RAMEAU-LAMAROSSE



Vineyards :

Basses Vergelesses



As early as 1626, the Lamarosse family linked its destiny to that of the town of Beaune. Its first representative, Antoine, was a cooper, then numerous descendants exported Burgundy wines throughout the world until the 19th Century. The benefactor was Céline Eugénie Rameau, daughter of Paul-Etienne Rameau and Marie Lamarosse. In 1939, she bequeathed three quarters of the value of her house and farming property in Pernand to the Hôtel-Dieu, with the remaining quarter going to the commune.

The parcel extends the slopes of the Corton hill between Aloxe-Corton and Savigny-lès-Beaune. Les Vergelesses is one of the six Climats en Premiers Crus of the appellation. The slope is gentle and the soil is very deep with thick clay dotted with pebbles that are just as ferruginous. This probably explains why the Pinot Noir produced there is both structured and a little mineral at the same time. The tannins are often “fresh” with a clean touch and a smooth finish. Generally appreciated in its youth, it can also be kept thanks to its freshness.

POMMARD, CUVÉE BILLARDET



Vineyards :

Les Noizons

Les Arvelets Premier Cru

Les Cras

With this Cuvée, the Hospices de Beaune pays tribute to two eminent doctors: Antoine Billardet, who worked during the Revolution and his son Charles, a student surgeon in Bonaparte's army, who then devoted fifty years of his life to the patients of Beaune.

This Cuvée reflects the expression of two very complementary areas of Pommard. If the Arvelets express straightness and a full-bodied texture on the palate, the Noizons bring depth and volume. Two very clayey soils but with very contrasting exposures that harmonise whatever the vintage. Medium-term ageing potential.

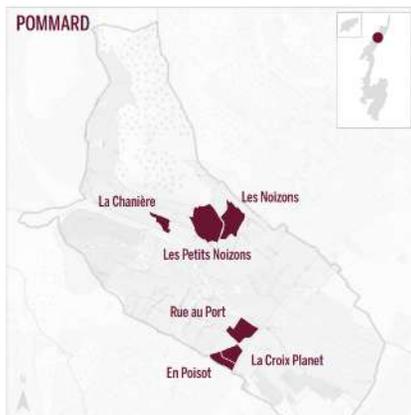


POMMARD, CUVÉE SUZANNE CHAUDRON



Vineyards :

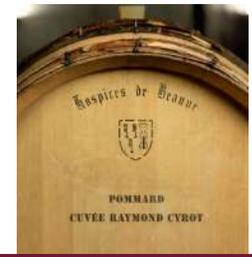
Les Petits Noizons En Poisot
La Chanière Rue au Port
La Croix Planet
Les Noizons



Mr and Mrs Cyrot-Chaudron donated their vineyards to the Hospices de Beaune in 1979. The donation included several parcels of old vines.

Looking South-East, the Noizons and Petits Noizons dominate this Cuvée where volume and finesse are fully expressed. In a cooler area, Chanière always gives a “graphite” touch to the Cuvée and makes it more digestible on the finish, with a nice salinity. Croix Planet is well represented with its robustness from thicker clays. It is probably the best compromise in terms of ageing between the three Pommard Cuvées of the Domaine, as it can be enjoyed younger than the other two.

POMMARD, CUVÉE RAYMOND CYROT



Vineyards :

Les Charmots 1er Cru Les Riottes

Les Bertins 1er Cru La Vache

Les Rugiens bas 1er Cru

Les Vaumuriens bas



Mr and Mrs Cyrot-Chaudron donated their vineyards to the Hospices de Beaune in 1979. The donation included several parcels of old vines.

This Cuvée is rooted in four very beautiful terroirs of Pommard: the Riottes with its deep, clayey soil expresses a dense mouthfeel at the heart of this Cuvée; the Charmots and the Bertins, both more stony, take up the challenge of an “airy” Pommard on the attack. It is undoubtedly the red soil of the gentle slopes of the Rugiens (from the lower part) that gives this Cuvée its power. It can be kept for a long time.

POMMARD PREMIER CRU, CUVÉE DAMES DE LA CHARITÉ



Vineyards :

Les Rugiens

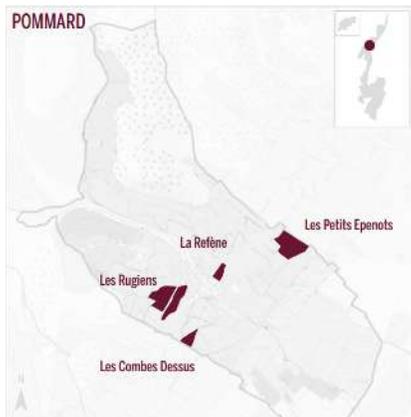
La Refène

Les Combes Dessus

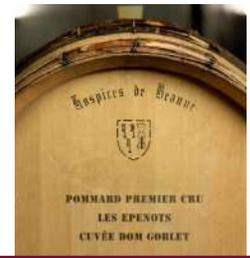
Les Petits Epenots

Tribute is paid here to the Sisters of Charity who cared for the “poor and sick” and who often bequeathed their possessions to the Hospices.

The Epenots, facing south, bring their finesse to the cuvée. The Refène, with its rich limestone soils, makes the wine sublime and shapes it for a very good ageing. It is undoubtedly the Rugiens Hauts, with its deep, chalky and stony marls, that energises this wine and provides the tension on the finish.



POMMARD PREMIER CRU LES EPENOTS, CUVÉE DOM GOBLET



Vineyards :

Les Petits Epenots

The Abbey of Cîteaux played a pioneering role in the cultivation of vines in Burgundy. The archives mention a donation as early as 1260 of a vineyard in Pommard called “En Espeneaul”, which today is written “Epenots”. Paying homage to Cîteaux, this Cuvée was named after the last cellarer of the Abbey, Dom Goblet, who served until the Revolution.

The plot is at the bottom of the hillside on fairly shallow limestone. This Premier Cru is one of the most famous of the 28 that make up the Pommard appellation. This Cuvée offers a tannic but fine wine, robust but rounded and of good quality for long ageing.



SAVIGNY-LÈS-BEAUNE PREMIER CRU, CUVÉE ARTHUR GIRARD



Vineyards :

Les Peuillets

Les Bas Marconnets

Arthur Girard bequeathed part of his property to the Hôtel-Dieu in 1936. This included his properties in Savigny-lès-Beaune: Les Guettottes, Les Peuillets, Marconnets and Le Bas Marconnets, Les Lavières, Les Charnières or Chaurières, and Les Champs Charbon Fourches.

This Cuvée is made up of two Climats: Les Peuillets and Les Bas Marconnets. They are contiguous along the slope of the hillside: only a path separates them. These Climats border on the commune of Beaune. Thanks to the deep and very stony red clay, the wine expresses a full-bodied character that must be tamed and worked on the fruit. This is a fine Savigny, that sometimes needs to be kept for a while.



SAVIGNY-LÈS-BEAUNE PREMIER CRU, CUVÉE FOUQUERAND



Vineyards :

Les Talmettes

Les Gravains

Les Serpentières

Denis-Antoine Fouquerand and his wife Claudine made their bequests to the Hospices de Beaune in 1832 and 1844.

Three Climats make up this cuvée: Talmettes, Gravains and Serpentières. All three are south-facing, but each makes its own contribution. The Talmettes, at the top of the hillside, very close to the mother rock, on a thin soil, will guarantee minerality. The Gravains and Serpentières, further down the hillside and therefore more clayey, give power and a grain of tannin that is often velvety to the touch, almost solar. A rounded wine to be drunk young if desired.



SAVIGNY-LÈS-BEAUNE PREMIER CRU LES VERGELESSES, CUVÉE FORNERET



Vineyards :

Les Vergelesses

Basses Vergelesses



Although the gift comes from his mother, the Cuvée is more reminiscent of Xavier Forneret, a renowned 19th-Century poet and writer from a family of notables who had lived in Beaune since the 16th Century.

These parcels of Vergelesses are located to the North of the village of Savigny-les-Beaune and face South/South-East. Those on the top of the hillside are rather sandy, with light and chalky soil, thus giving the Cuvée an always smooth attack. If the finish is always a little more full-bodied on the palate, it is thanks to the heavier and denser clays of the plots on the lower slopes. The result is always a fresh, solid, supple and generous wine that can be enjoyed from its youth.

VOLNAY PREMIER CRU, CUVÉE BLONDEAU



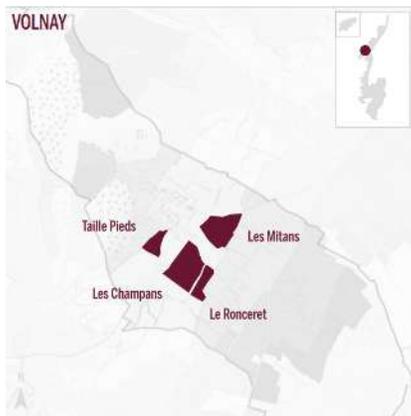
Vineyards :

Les Champans

En Taille Pieds

Le Ronceret

Les Mitans



This Cuvée of Volnay Premier Cru pays tribute to François Blondeau. In 1811, François Blondeau donated the bells of the Hospice de la Charité, rue de Lorraine in Beaune. He also had the church in Volnay restored and a school built. In order to take care of five elderly people in the long term, he donated all his vineyards.

This Cuvée is composed of Taille Pieds, Champans, Roncerets and Mitans. The Taille Pieds parcel is located at the top of the hillside, with a white soil very rich in small pebbles, with a very fine granulometry. All these ingredients help to understand the very airy side of this Cuvée. The Roncerets and Mitans bring tension and minerality with a slightly “tight” mid-palate, like the clays that make them up. Finally, the Champans are on a large hillside, with a south-east exposure and a steep slope. The soil is more chalky on the upper part, and deeper on the lower part. This results in fine, ample, generous and powerful wines.

VOLNAY PREMIER CRU, CUVÉE GÉNÉRAL MUTEAU



Vineyards :

Le Village Carelle sous Chapelle

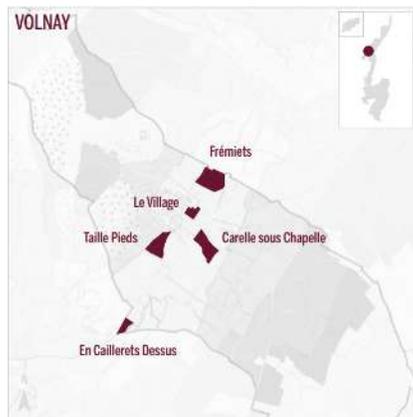
Frémiets

Taille Pieds

En Caillerets Dessus

Paul-Jules Muteau (1856-1927) had a distinguished military career, beginning with the Cadre Noir de Saumur, then as a Cavalry Officer promoted to General in 1914, General Foch's Staff Officer during the First World War, and Grand-Croix de la Légion d'Honneur. To perpetuate the memory of his daughter Alice, he bequeathed the prestigious Laborde-au-Château estate to the Hospices de Beaune.

It is a mosaic of terroirs that make up this Cuvée. If the Taille Pieds bring airy notes, it is on the Carelle and the Caillerets that one must rely to understand the refined and classy texture of the middle palate. Finally, the Clos and the Frémiets give this Cuvée elegance and good ageing potential.



VOLNAY PREMIER CRU LES SANTENOTS, CUVÉE GAUVAIN



Vineyards :

Les Plures

Santenots du Milieu

One of the most generous donors, Bernard Gauvain bequeathed his entire estate to the Hospice de la Charité in 1804.

Beautiful East/South-East exposure with one half in the Santenots du Milieu and the other half in the Plures. Their slopes are gentle and the clay is airy and stony. The result is a wine that is both rich and smooth, tinged with the elegant characteristic of the finest terroirs of Volnay. Accessible a little younger than the other Cuvée of Santenots, this wine nevertheless has a high ageing potential and refined tannins.



VOLNAY PREMIER CRU LES SANTENOTS, CUVÉE JÉHAN DE MASSOL

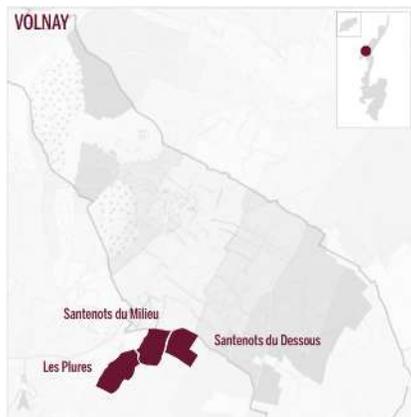


Vineyards :

Santenots du Dessous

Santenots du Milieu

Les Plures



The Italian doctor Augustino Mazzoli, dazzled by the beauty of the town of Beaune, decided to take up residence there and became one of the first doctors of the Hôtel-Dieu, practising until his death in 1505. The cuvée takes its name from one of his descendants, Jehan de Massol, whose name was Francisized. He was councilor at the Burgundy Parliament, and instituted the pious of the “Grand Hospital de Beaune” as heirs to his estate.

This wine is 100% Santenots, but with parcels that have important nuances in their proportion of clay. The Santenots du Dessous are not very stony, with deep clays that do not drain well. Those in the Plures sector are thinner and more chalky. It is certainly these differences that make this a complete, rich, dense wine with an assertive and rather “sustained” character for a Volnay. A wine that will undoubtedly keep for a long time.



MÂCONNAIS

POUILLY-FUISSÉ, CUVÉE FRANÇOISE POISARD



Vineyards :

Les Plessys

Les Robées

Les Chevrières

These vines, located in Chaintré in the south of the appellation, became part of the Domaine des Hospices de Beaune in 1994 and 2012 after the death of Françoise Poisard.

Three terroirs are at the origin of this Cuvée. Les Plessys, with its clay, brings roundness and power. Les Chevrières, more sloping with a stony, chalky soil and a small layer of clay, gives a “racy” side in addition to the minerality. Finally, Les Robées is characterised by its fruity contribution.



Rouilly Fuisse
580kg
N°



Chaque année, le troisième
Dimanche de Novembre,
a lieu la célèbre vente aux
enchères « à la chandelle » des
Grands Vins du Domaine
des Hospices, constitué tout
au long des siècles grâce à
de généreuses donations.

Ces grands vins en tonneaux
sont pris en charge par les
acquéreurs qui ont la délicate
mission de les élever et de les
mettre en bouteilles.

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