



Dear Client,

It's been just a short time since we saw you in early September for our spectacular 2-day sale, which realized \$8.5M in sales and set an astounding 374 New World Records. And we're doing it again for our second Delaware sale of the Fall season; another 2-day extravaganza beginning with another **single cellar session on Friday, October 15th at 9am, the collection of Dr. Ivan Volent, followed by a Champagne-filled celebration and second session "Champagne Dreams" beginning at 5pm!** It's going to be a day-night doubleheader, and we are ready to play!



It's an honor and privilege to start off the sale with **Lots 1-178, "Magnificent Burgundy Treasures from the Lifetime Collection of Ivan Volent,"** our second single cellar session in two months! This very special collection from Dr. Volent's estate features copious amounts of **Domaine de la Romanee Conti** and **Leroy**. A top scientist with numerous patents to his name, his success enabled him to donate extensively to educational endeavors, become a patron of the arts, and thoroughly follow his passion for fine wine. His particular love was Burgundy, and he acquired a spectacular collection of the best of the best. The selection is simply amazing, particularly in standout vintages that are just hitting their plateau of maturity. There is **more than four million dollars of Burgundy gold** spread among the 178 lots! He was known to our dear friend, **Martine Saunier**, who remembered, "Yes he only drank DRC or Leroy daily, and my distributor at that time sold him his allocation but that goes back to the 90s! You got a gold mine!"

Domaine de la Romanee Conti contributes a high-powered, nearly three dozen lots, with dueling **1985 Grands and Echezeaux** leading the charge. **La Tache** bestows a baker's dozen selections going back to **1966** and showcasing **full cases and then some of the classic 1985, 1990 and 1993 vintages!!! Romanee Conti** reels in the years all the way **back to a gorgeous bottle of 1959 crested by seven bottles of 1985, a case of 1988, and two cases of 1990!!** It's rare to find a six-pack of Romanee Conti, Romanee Conti these days much less multiple twelve bottle cases of top vintages!! We round out this fabulous assortment of DRC with **Richebourg** and **Romanee St. Vivant** from the **storied vintages of the 1980s**. Lovely Lady **Leroy** is not to be outdone with almost **fifty selections** including nine lots of **Chambertin** highlighted by **two plus cases of the epic 1990 vintage (in OWC)**. The parade of Leroy continues with a case of **1990 Clos de la Roche** as well as two cases each of **1991 Musigny, 1990 Richebourg, 1990 Romanee St. Vivant, and 1990 Beaux Monts (all in OWC!)**. We have a by the bottle brigade with **1988 Chambertin, 1993 Clos de la Roche, 1996 Clos Vougeot, 1993 Latricieres, 1990 Musigny, 1991 Richebourg, and 1988 Romanee St. Vivant**. There's much more Burgundy on hand, both red and white, including hot lots from **Rousseau, Vogue, d'Auvenay, Dujac, Rouget, Coche-Dury, and Leflaive**. It turns out Dr. Volent drank a little bit more than DRC and Leroy! The good doctor also collected some Bordeaux from the seminal **1982** vintage, including **Cheval Blanc, Lafite, and Mouton**, and some golden oldies crested by a gorgeous **1949 Cheval Blanc** magnum, and **1947 and 1959 Yquem**. This collection could easily be a sale unto itself and deservedly we give Dr. Volent's cellar its own session! Right after this Dear Client letter, please read my tasting notes from two special nights I spent with the collection, I think I tasted around 15 wines in total, and I was a very happy camper!

Friday then brings us to our special celebration of the amazing drink known as Champagne! We're getting ready for Champagne day on October 22, and have put together a great assortment of the world's finest bubbles.



Lots 669-849, "Champagne Dreams," features **nearly 200 lots** of mostly Champagne from 14 different consignors as well as cutting-edge selections direct from the cellars of **Deutz, Billecart-Salmon, Palmer, Dhondt-Grellet, Bereche, Vilmart & Cie, Philipponnat and Pierre Peters!** Some of these names you know well, of course, and some you need to know better!!! We can't talk bubbles without mentioning the **Dom Perignon going back to 1964, 1990 Jacques Selosse, 1982 Salon, 1955 Krug Private Cuvee magnum, 1928 Louis Roederer Extra Dry, 1921 Moet Grand Vintage and 1914 Pol Roger, plus much, much more!** Why not prepare now for Fall celebrations and the upcoming holidays, because Champagne is truly what dreams are made of!

There's more to wine life than just Champagne, and **Lots 298-507** hail from a top doctor, a serious yet jovial connoisseur who has been collecting wine since the mid-1990s, buying primarily on release. His amazing collection of **"Wondrous White Burgundy and Top Rhone"** illustrates his distinctive tastes, and you will see wines you don't see very often as well as many classics! White Burgundy sweeps in with a dozen selections of **Arnaud Ente**, focusing on **Clos des Ambres**, which sets the stage for more than two dozen lots of the king of Chablis, **Raveneau**, highlighted by nine selections of **Les Clos going back to 1995 in bottle and magnum** as well as a **full case of 2001**. **Roulot** joins the party with fourteen lots going vertical as well with **Charmes, Perrieres, Poruzots** and friends! The Rhone comes on strong with **Cornas** getting its due with six selections of **Clape going back to 1998 in magnum**, two dozen lots of **Allemand** flexing its **Chaillot and Reynard in bottle and magnum**, and lest we not forget the godfather of Cornas, **Noel Verset**, with a **magnum of the legendary 1989**. We make a pilgrimage to Hermitage Hill with ten lots of **Chave** highlighted by the **back-to-back greats 1989 and 1990!!** There are also choice selections of **White Bordeaux, Champagne, Germany, Alsace, Piedmont** and last but certainly not least Spain, with an admirable array of **Unico!!!**

We're thrilled to present **"Magnificent Mature Bordeaux and Burgundy"** in **Lots 606-668** from a venerable NY doctor who has been extensively collecting, tasting, and traveling to the wine regions of Europe for nearly fifty years. He generously brings more than eighty selections from his cold cavernous cellar of legendary wines, including the grandest wines of yesteryear with **1961 Ausone, 1959 Haut Brion, 1959 La Mission, 1928 Montrose, and 1962 Haut Brion Blanc!!!** Burgundy stands tall with a **Methuselah of 1962 Domaine Marion Chambertin** as well as **1971 Clair-Dau Gevrey Chambetin, 1972 Vogue Musigny, 1972 La Tache, Clos des Lambrays going back to 1938 and 1988 Meo-Camuzet Cros Parantoux!** We continue our stroll of awesome mature wines with the likes of **1992 Lafon Montrachet, 1990 Ramonet Montrachet, 1990 Rayas, 1978 La Chapelle magnums, 1962 Krug Collection, 1971 Krug Collection magnum, 1982 Cristal Rose magnum, 1989 Sandrone Cannubi, 1968 Unico magnum and 1971 Grange**. A bon vivant at heart, this revolutionary doctor strongly believes that "Wine is good for one's health, and the better the wine, the better it is for you!" Amen to that!!!

Another single cellar session, Champagne flowing, and **an estimated \$8 Million total in sales** is a great way to start October as the undisputed #1 wine auction house in the world. I hope you'll join us **Live Online** from Delaware **October 15th**. Until then, cheers to your health and to great wine!

In Vino Veritas,

John Kapon
Chairman, Acker Merrall & Condit Companies



Vintage Tastings

BY JOHN KAPON

THE COLLECTION OF DR. IVAN VOLENT

I recently spent two days traveling, one day working, and two nights drinking in order to process and evaluate the collection of Dr. Ivan Volent. For those of you that want more background on this collection, please review the introduction in our auction. For those of you who want a quick reference, I will quote Martine Saunier, who knew him, and she said, "You got a gold mine!"

We planned a dinner on the first night, a tasting to evaluate the storage and the quality of the overall collection. We started with a wine not from the collection, a **2014 Raveneau Montee de Tonnerre** provided by one of the fortunate guests for our two night extravaganza. It was a classic Chablis but still very tight, too young as are many 2014s if you ask me; however, make no doubt about it, it is an incredible white wine vintage for Burgundy. There were great minerals, sea shells, sea breeze, yeast and reticent yellow aromas, but 'needs 5-10 years minimum' was the final note (**93+**).

A 1985 Lynch Bages was our one stop in Bordeaux, and it was classic all the way, resting comfortably on a bed of cassis with some nut and pencil aromas. Its palate was softer, charming and tender – a typical, easy to drink **1985 Bordeaux (93)**.

A trio of 1988 Burgundies were next. While many wrote off the vintage as too hard, tannic and not having enough fruit, it seems as if 33 years later the narrative can change a bit. These were three beautiful wines, led by a **1988 Roumier Ruchottes Chambertin**. This bottle was so fresh, with the classic brick and stone components of the vintage, with lots of mineral and rust, too. 'Orange meringue and black cherry' came from the crowd, along with 'sandalwood and coriander.' All very on point! The acidity was tremendous and the wine lifted in the glass and had great weight and texture. It still felt like it had a lot of life ahead of it (**95+**).

The **1988 Dujac Clos de la Roche** had a lot of Christmas spice but a lot of dirty tootsie pop as well. Anise, Asian spices and 'watermelon' came out on the palate. This was a bit of a sweaty bird with a muddy finish. While still an excellent wine, I have had so many superhuman bottles of Dujac this year, but this wasn't one of them. I still enjoyed it (**93**).

The **1988 DRC La Tache** told everyone immediately that it was here for business. There was some creamy, sweet spice, with lots of dusty tomato on the vine and some white pepper and a twist of lime. This was a margarita of a palate, in fact! Speaking of the palate, there was so much density and richness by comparison to the previous two. Rich and leathery, it had great vitamin flavors on its thick and long finish. I was flip-flopping between 96 and 97 points (**96+**).



Vintage Tastings

BY JOHN KAPON

We had two Leroy wines in the next flight, since there was a lot of Leroy in the collection, but I combined the two notes into one. Both of these wines were big and rich. There were dark, deep, black fruits and forests with intense structure and acidity. A meaty richness defined its savory palate, which flirted with heavy but wasn't quite that. It was beefy with great garden and minerality buried deep, deep inside. Asian spices, hoisin and a fine varnish all defined each of their finishes. The **1993 Domaine Leroy Latricieres Chambertin (96)** had more weight than the **1996 Domaine Leroy Clos Vougeot (95)**, but the 1996's acidity was brighter. The richness of these wines were impressive!

We finished up with the ultimate cheese wine, a Chave Blanc, make that a **2012 Chave Hermitage Blanc**. It was a wine from another guest, so rich, so tropical, move over dessert wine! Dry whites or Champagnes work for me best with cheese, and the concentration of a Chave Blanc is arguably cheese's finest complement **(95)**.

So we did the inventory the next day, and there were a bunch of wines we rejected for low fills, heavy seepage, etc. I suggested we taste a bunch of rejected bottles, you know, to be extra careful. Given the provenance and storage of the collection, there was no hesitation by its owner. We started with a **1986 Coche-Dury Meursault Perrieres**. There were two bottles, and they were different shades of color, this one being a bit darker and more brown. Based on the pictures I see from other auction houses, no one pays attention to color for white wines. We try to, and we rejected one of the two bottles of '86 Coche accordingly. And there was nothing wrong with it. The Coche offered a glimpse of greatness and sweet caramel flavors typical of the botrytis-y 1986 vintage. It was still excellent but honestly, probably a decade past its prime. It was fun to try but dried out in the glass, and I think Coche in general is best in the 20-25 year window. That means drink those 1996 and younger. I have had enough over the years to comfortably say that **(93)**.

The next bottle we had was a low fill bottle full of seepage around the bottom of the capsule. It was a **1994 Domaine d'Auvenay Chevalier Montrachet**. Given the vintage and the condition, I wasn't expecting much, but this wine delighted my palate! I suppose this is a good time to mention Dr. Volent's obsession with humidity, which can often cause more conditions but also cause more longevity. This bottle was clean and still fresh, with an elegance and charm not typical of the Domaine's style. It was tender and on a plateau, with lovely flavors in tight, skinny jeans. There were pleasant yellow hues of flavors with a touch of rainwater goodness. This was 'just' a tasty wine **(95)**!

A tantalizing duo of Richebourg took center stage for the reds, beginning with a **1985 DRC Richebourg**. This bottle had heavy seepage; literally all over the top of the capsule, as well as a tear down one side. The wine was perfect. There was so much rose, but menthol was really first. Leather and citrus tang were joined by a touch of Worcestershire and some young orange and brick flavors. There were tender layers of caressing fruit mixing with both autumnal and summer fruit profiles, like a perfect Labor Day weekend. What a bottle **(97)**!



Vintage Tastings

BY JOHN KAPON

A **1990 Meo-Camuzet Richebourg** was a much deeper and darker side of the terroir, with more similarities to last night's Leroy's than the prior DRC. It was impressive, quite concentrated and blackish with its foresty fruit. There was a lot of blackberry jam on the palate, and a density not matched by the DRC. In fact, it felt a lot younger than the DRC despite only the five year difference. This was a stacked and packed wine, mountainous in its expression, with another two decades ahead of it. That's right, this bottle had a 4.5cm fill and a sign of seepage **(95+)**!

There was a bunch of **1964 Maison Leroy Chapelle Chambertin** with multiple label variations from three importers, two different vintage tags and fonts, so we decided to leave it behind. We opened one of them, and the wine was fine and what it should have been, but it was corked. That unfortunately, randomly happens **(DQ)**.

The piece de resistance for the entire trip was a low fill (6cm), seeping, **1978 DRC La Tache**. It was wine of the weeknights lol. It had a similar profile to the Richebourg, but it had a higher pitch with more mint than menthol, and an amazing acidity that danced and pranced. One sip is all it took to know that there would be no chance for any wine to defeat it. '6cm! Sos!' I wrote with emphasis. There was a divine spine and sexy spice here, a lot of Asian action and a citrusy smokehouse tang that titillated **(99)**.

We had another 1994, again a d'Auvenay, this time a red **1994 Domaine d'Auvenay Mazis Chambertin**. It was another lovely and tender wine, with delicate red fruits leaning on the cranberry and lingonberry side. A touch of wet earth emerged on its finish. It was another beautiful, mature wine from Leroy **(93)**.

We finished with another duo of Leroy, and each of the last three wines were also rejected bottles with heavier conditions, but no flaws were inside the bottles! A **1988 Domaine Leroy Vosne Romanee Brulees**, the first vintage for the Domaine wines, was lighter than expected, but solid and classic **(93)**.

The **1993 Leroy Chambertin** was the best Leroy of the week, again this deep and dark, brooding style of wine, dripping with black fruits. The richness here seemed somewhat reined in by comparison to the other Grand Crus from the night prior. The king of Chambertin certainly let every other wine know it was nobility, and while it was also dense, it was also balanced and nuanced. An incredible wine from an incredible vintage that tasted like it will outlive me **(97)**!

I almost forgot the **1997 Leroy Richebourg** that we popped at the warehouse. It was another beautiful, maturing Leroy. It seems all the great vintages still need significant time, but the 'lesser' years like 1994 and 1997 are really hitting sweet spots around 25-30 years of age. It was a great experience for me to taste so many of her wines in a couple of sessions as they don't get opened that often, and it will be less and less as the prices keep increasing. Interesting stuff. This Richebourg had pretty red fruits and a succulent body. It was juicy and tasty, with great balance **(95)**.

It was an incredible couple of nights enjoying the magnificent collection of Dr. Ivan Volent. The moral of the story is buy what you can from it. You won't regret it!

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JK

