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FINLAND (Mariehamn) - The time has come: part of the old wine bottles found (dated back to 1825-30) in the Finnish Åland Archipel in 2010 will be auctioned off this week. "We're convinced that the 170-year-old Veuve Clicquot will bring in 5-digit numbers", says champagne expert Tom Severson. "I'd say though that this wine is more of a historic treasure than something that should be consumed after so many years".

It seems as though the target group for these four bottles of Juglar, a no-longer existing champagne producer, and for the six bottles of Veuve Cliquot is rather collectors of historic items than wine lovers. Severson was able to taste just a few sips of one of the bottles together with the cellar Veuve Cliquot cellar master Dominique Demarville and selected wine journalists. "Once we opened the bottle it smelled like horse droppings", comments Severson.

"It's extremely rare to be able to taste such an old wine that is basically not much older than a 20-year-old champagne", says Severson. "But I have to admit that at first I was really disgusted by the foul smell; then the aftertaste that reminded me of orchards with fruit and then a sweetness of citrus. Various impressions from the same bottle - I wonder what all the other wines have to offer. Trying to make a prognosis would be tough'.

These impressions are supposed to warn the collector not to purchase this wine for consumption. "Don't be foolish here..", says Severson. "I recommend to the future owner: if he really wants to drink it, make sure to let it sit for hours or even days after opening it. It won't be until late that this strong smell will go away. After all, these bottles remained in the same spot at the bottom of the sea for centuries but under the same temperatures".

The auction titled „Åland´s Champagne Rendezvous“ will take place on June 8 in Mariehamn on the Finnish Åland Islands. Auction organizers are anticipating a return of 10,000 to 15,000 euro per bottle. (red.yoopress)