

A rare George III Combination Argyle/Bachelor Teapot made in London in 1805 by John Emes.

£4,250



Description

This piece stands on an oval, stepped, pedestal foot decorated with reeding. The oval vase shaped body rises to a reeded rim and is engraved with a contemporary Crest. The domed, pull-off, cover terminates in a ball finial and this piece has an elegant swan neck spout and fruit wood handle. The interior displays a conical central section, with cap, for filling with hot water or coal, so that the heating element would keep the sauce warm. This piece is unusual, as the central heating section can be removed, so that it could be used as a bachelor coffee pot. This piece is in excellent condition and is well marked on the base, cover, conical central section and its cap. John Emes was a prolific, very fine, silversmith whose work shows a taste for elegant design and fine finish. He had workshops at Amen corner when this piece was made and was presumably dead by June 1808. Argyles were generally accepted to have been containers for gravy or sauce, the design incorporating some form of heat preserving element. The credit for inventing these pieces goes to the 3rd Duke of Argyll, as he and his Duchess became tired of their sauces arriving cold at the dining table at Inverary Castle. Their greatest period of popularity was from 1765-1820 and a portrait of the 3rd Duke is shown. Length, handle to spout: 8.1 inches, 20.25 cm. Width: 3.5 inches, 8.75 cm. Height: 6.75 inches, 16.88 cm.