

DOMAINE SAMUEL BILLAUD Chablis 1^{ER} Cru 'Les Vaillons' 2021

Provenance: Chablis, Burgundy

Grape Variety: 100% Chardonnay

Pairing:

Seafood, lobster, prawns and a selection of goat cheese

Serving:

Temperature: 10°C





Vineyard Cultivation:

Samuel Billaud is considered to be one of the select few outstanding producers in Chablis, able to draw out the unique characteristics of each of his fantastic terroirs. His wines have a distinctive elegance, balance and complexity that is seldom achieved with such precision. The vineyard used to make this wine has vines of 70 years old on average.



Vinification:

The grapes are harvested by hand. In the vineyard, the yields are managed strictly to accentuate the concentration of the grapes. Samuel chooses the harvest date precisely to ensure every plot is at optimal ripeness. Grapes are pressed in the pneumatic press, then undergoes alcoholic fermentation in small stainless steel tanks. The wine is aged entirely in tanks.







Tasting Notes:

Fine pale lemon colour. The nose has an elegance that is really impressive in this vintage. Very clean yet with complexity, particularly towards the back. More in white fruit with less of the citrus, impressive detail behind. What delicacy, what class! Drink from 2025-2030. 92-94pts - Jasper Morris, Inside Burgundy.



Soil Type:

Kimmeridgian limestone



Method:

Sustainable and Organic