



**CLOS CACHET**  
the finest French wines

# DOMAINE SAMUEL BILLAUD

## Chablis 1<sup>ER</sup> Cru 'Mont de Milieu'

### 2021

01

**Provenance:**

Chablis, Burgundy

02

**Grape Variety:**

100% Chardonnay

03

**Pairing:**

Seafood, lobster, prawns and a selection of goat cheese

04

**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 grapes for this wine come from three parcels, 80, 35 and 75 years old, harvested separately with one or two days between.



**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 malolactic fermentation is done in 600 litre oak barrels (25% new) and aged 80% in tank and 20% in 500-liter barrels for 18 months.



**Tasting Notes:**

Made from the usual three sectors, at a yield of 15-20 hl/ha, with 20% barrel. A slightly paler colour with discreet bouquet. Excellent tension, a pure white apple and fresh pear fruit, really precise here while maintaining complexity, really very persistent. Beautifully mineral finish, really very fine. Drink from 2025-2032. 93-95pts - Jasper Morris, Inside Burgundy



**Soil Type:**

Kimmeridgian limestone



**Method:**

Sustainable and Organic

**Clos Cachet**

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**Trade Portal**

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