



**CLOS CACHET**  
the finest French wines

# DOMAINE SAMUEL BILLAUD

## Chablis 1<sup>ER</sup> Cru 'Montée de Tonnerre'

### 2021

01

**Provenance:**

Petit 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. There are two vineyards used to make this wine. One located in the Haut-Chapelot part of Chablis with vines of 35 years of age and the other located in Montée de Tonnerre also with very old vines.



**Vinification:**

The grapes are harvested by hand. 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 matured for 12 months on fine lees.



**Tasting Notes:**

The 2021 Chablis Montée de Tonnerre 1er Cru retains its serious and backward nose, very saline and still with that faint tang of kelp/Japanese nori. The palate is beautifully balanced with a keen thread of acidity, notes of orange rind and a more malic finish than I recall, yet with the same wondrous elegance and poise. This will age wonderfully in bottle and require time for the aromatics to awaken. 94pts - Neil Martin - Vinous.



**Soil Type:**

Kimmeridgian marly limestone, and veins of blue clay



**Method:**

Organic

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**Trade Portal**

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