



CLOS CACHET
the finest French wines

DOMAINE SAMUEL BILLAUD

Chablis 1^{ER} Cru 'Montmains'

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. In the middle of Montmains from 36-year-old vines.



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:

Pale lemon colour. Once again, the nose is discreet but fine. Actually, I can still taste the straight Chablis which immediately preceded this! Crisp, stony, then a light vegetal touch with some lemon juice as well. Detailed finish, long and fine. Still very youthful. 15 hl/ha Drink from 2025-2028. 91-93pts - Jasper Morris, Inside Burgundy.



Soil Type:

Kimmeridgian limestone



Method:

Sustainable and Organic

Clos Cachet

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Trade Portal

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