



CLOS CACHET
the finest French wines

DOMAINE SAMUEL BILLAUD

Chablis 1^{ER} Cru 'Sechet'

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 is from vines of 70 to 80 years of age.



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 and ageing is done without oak for this cuvee.



Tasting Notes:

Another chiseled classic is the 2021 Chablis 1er Cru Séchet Vieilles Vignes, a medium to full-bodied, racy and layered wine evocative of citrus oil and white currants mingled with apple blossom, beeswax and oyster shells. Saline and penetrating, it was matured for 18 months in tank. 93+ points, William Kelley, Wine Advocate.



Soil Type:

Kimmeridgian limestone



Method:

Sustainable and Organic

Clos Cachet

20 Capella Crescent, Moorabbin VIC 3189
0401 233 238

Trade Portal

www.closcachet.com.au
Instagram: @closcachet

