



CLOS CACHET
the finest French wines

DOMAINE SAMUEL BILLAUD

Chablis

2021

01

Provenance:

Chablis, Burgundy

02

Grape Variety:

100% Chardonnay

03

Pairing:

Shellfish, crab, lobster

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 vineyards are on average 30 years of age and are located in the "Les Pargues", "Le Chapelot" and "Les Quarts" climats.



Vinification:

In the vineyard, the yields are managed strictly to accentuate the concentration of the grapes. Samuel chooses the harvest date without any compromise to ensure every plot is at optimal ripeness. Once picked, the grapes are pressed in the pneumatic press. Then the juice undergoes its alcoholic and malo-lactic fermentation in small stainless steel tanks. Finally, the wines are matured for 12 months on fine lees in stainless steel tanks.



Tasting Notes:

Fine and pale colour, the bouquet is correct but discreet, while showing Samuel's habitual finesse. Really quite steely on the palate with a little squeeze of citrus, and impeccable length. Another tribute to the brilliance of Samuel Billaud's vinification. Drink from 2024-2027. 89-92 pts, Jasper Morris, Inside Burgundy.



Soil Type:

Kimmeridgian limestone



Method:

Sustainable and Organic

Clos Cachet

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Trade Portal

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