



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Chablis 1er Cru Vaillons Vieilles Vignes 2022, Samuel Billaud

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<b>Price</b>	£64.50
<b>Code</b>	CHAB109

Vaillons is one of the finest, and most popular, Premiers Crus on the left bank of the River Serein, with a south-easterly exposure on a single, central plot that captures all the morning sun. This wine possesses a classic purity, with great concentration of ripe fruit and steely balance, derived in no small part from the thin layer of clay and limestone soil atop bedrock underneath, forcing the vines to search deep for nutrients and moisture. 60 year old vines give depth and richness of structure.

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### Tasting Notes:

A steely, intense nose, with notes of lime zest, minerals and baked apple, opens to a rich and equally concentrated palate. This is an impressive wine, with a brooding sense of power and structure. Will age well. A hint of menthol shows the concentration of limestone in the soil - always a good sign.

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Specification	
Vinification	Hand Picked, pressed and fermented in tank, with 24 months lees ageing. No oak was used in this wine.
ABV	13%
Size	75cl
Drinking Window	Drink from 2025
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2022
Style	Dry
Body	Elegant, crisp and delicate
Producer	Samuel Billaud
Producer Overview	<p>This domaine is a new addition to our Chablis range and I am sure it will be a huge success. Samuel Billaud is one of the most exciting winemakers in Chablis, rivalling the wines of Jean-Marie and Bernard Raveneau but at a fraction of the price. His 2019s are fabulous, a little lower in alcohol and higher in acidity than the 2018 vintage with fine depth and concentration as a result of lower yields. The vendange was early in 2019, starting at the beginning of September, and the wines are a winning combination of the minerality of 2017 and the richness of 2018. All the wines have been aged for 12-18 months on the fine lees in order to develop extra tension and complexity.</p>
Closure Type	Cork