



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis 1er Cru Vaillons Vieilles Vignes 2023, Domaine Samuel Billaud 6 x75cl

| | |
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| Price | -£1.00 |
| Code | CHAB124 |

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.

Tasting Notes:

Brilliant pale gold with vibrant green highlights. A wonderful, refined and aromatic bouquet. The palate is dynamic and precise, a lime zest and mineral infusion complimenting the complex fruit makeup, orchard fruits, lemons, subtle notes of fennel with a beautiful salinity and oyster shell freshness.





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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. |
| Size | 75cl |
| Drinking Window | Drink from 2026 |
| Country | France |
| Region | Burgundy |
| Area | Chablis |
| Type | White Wine |
| Grapes | Chardonnay |
| Genres | En Primeur, Fine Wine |
| Vintage | 2023 |
| Style | Dry |
| Body | Elegant, crisp and delicate |
| Producer | Domaine 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 |