



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

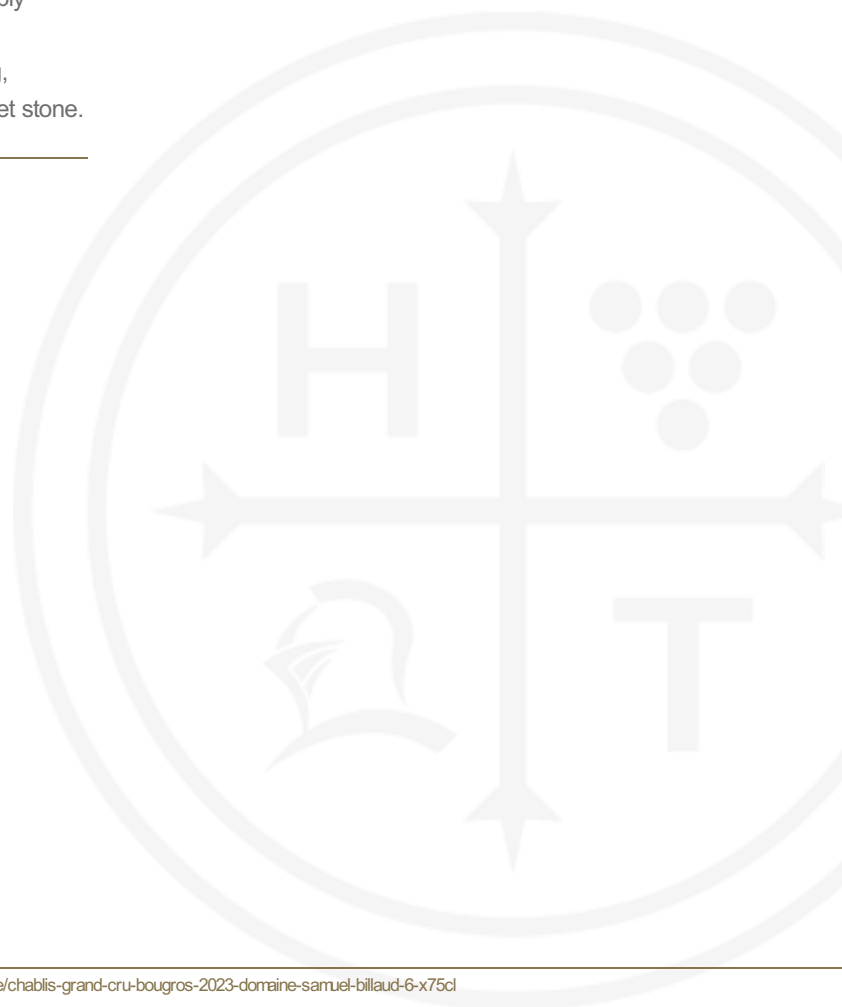
Chablis Grand Cru Bougros 2023, Samuel Billaud 6 x75cl

Price	£495.00
Code	CHAB127

Situated on the western central edge of the Grand Cru hill, looking south and west to the sleepy town of Chablis, Billaud makes very small quantities of this steely, forceful wine.

Tasting Notes:

Complex and intense on the nose, there are initial notes of lemon curd and candied lime, white peach and apricot beautifully balanced by an assertive minerality—crushed stone, chalk, and seashells. Hints of acacia blossom, hazelnut, and a delicate touch of smoky flint also emerge. The palate is rich yet impeccably balanced, displaying both power and finesse, seamlessly integrated with a vibrant, saline minerality leading to a long, refined finish that lingers with flavours of citrus zest and wet stone.





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Specification	
Vinification	Hand-picked, 50% is fermented in 3 year old barrels, followed by 1 year in old oak, then transferred into steel tanks to 'marry' the wine with the 50% element of stainless steel fermented wine – get it? A further ageing on fine lees for 6 months prior to bottling.
Size	75cl
Drinking Window	Drink from 2027
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	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