



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Chablis 'Les Grands Terroirs' 2023, Domaine Samuel Billaud 6 x75cl

Price	-£1.00
Code	CHAB122

Samuel Billaud is now one of the true superstars of Chablis, producing sublime wines that rightly demand their place in any great cellar. His Chablis is produced from three separate plots all with different exposures totalling 5.5ha – Les Pargues, towards the village of Préhy, Les Cartes between the Premiers Crus of Vaillons and Montmains, where the vines are 60 years old and Bas de Chapelots which is situated just below Montée de Tonnerre.

Tasting Notes:

The nose is unyielding, typical Chablis lean, sparky and energetic. There are notes of melons, tropical grapefruit and white pear on the palate with a zesty mineral freshness, similar in style to the 2018 vintage. A very impressive length of finish.





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Specification	
Vinification	Carefully selected, these three parcels are individually vinified in stainless steel tanks at a controlled low temperature. The wine is then aged on its lees for 12 months, preserving its freshness while enhancing its complexity.
Size	75cl
Drinking Window	Drink from 2025
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