

# Samuel Billaud

C H A B L I S

## PROFILE

Part of an esteemed Chablis family, Samuel Billaud struck out on his own in 2009 to found his eponymous domaine. He had previously been the winemaker at Domaine Billaud-Simon, which had been a shining light in the old school Chablis clubhouse of quality. Since the creation of his own label, Samuel has met with great success and moved into a new winery space in 2015 as well as purchasing four hectares of vines that had previously belonged to Domaine Billaud-Simon. The resulting range, from AC to Grand Cru, are layered wines rife with crunchy oyster shell and silex, and exhibit a range of flavor profiles from licorice to white peach to toasty baguette. This is top quality Chablis from a rising star producer – for white Burgundy lovers, these are not to be missed.

## SPECIFICATIONS

**Wine:** Chablis 1er Cru “Les Fourneaux”

**Varietals:** 100% Chardonnay

**Appellation:** Chablis 1er Cru AOC

**Exposure:** South/southeast

**Soil:** Clay-limestone Kimmeridgian marls

**Vineyard Age:** Planted in 1971

**Pruning:** Guyot double

**Harvest:** Manual and mechanical

**Agricultural Method:** Sustainable, Organic  

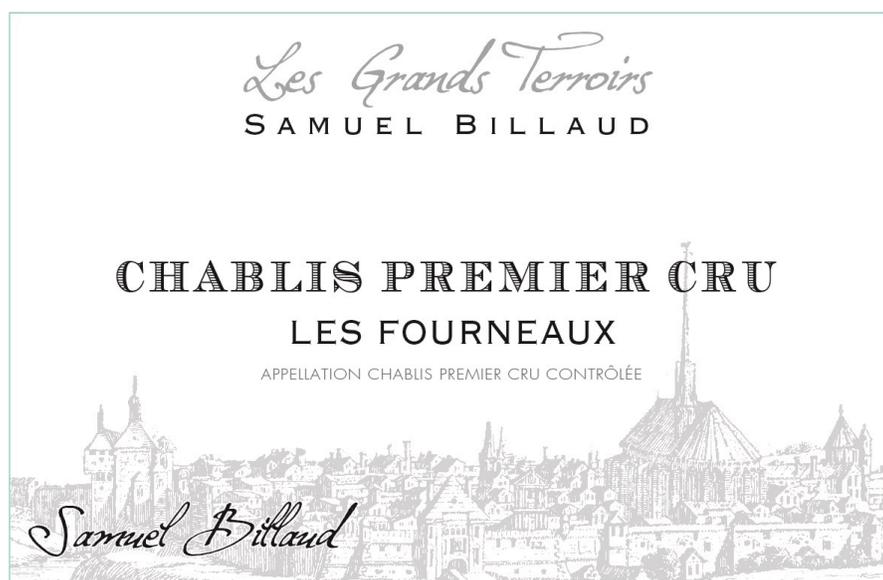
**Vinification:** Cold settling. Alcoholic and malolactic fermentation in small thermo-regulated steel tanks. Aging on fine lees.

**Alcohol:** 13%

**Residual Sugar:** >2 g/l

**Acidity:** 4.2 g/l

**Tasting Notes:** From organically farmed vines, the Fourneaux has an aromatic nose of peach, flint, and white flowers. Verty fresh, with a hint of spice on the finish. An ideal match with salmon in a cream or butter sauce.



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