

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.

92 pts Vinous, 2016 vintage: “The 2016 Chablis Montée de Tonnerre, which underwent 15 months in barrel, has a lovely dried honey and beeswax scented bouquet that gains intensity with aeration. The palate is very well balanced with a fine bead of acidity, fresh and vibrant with a tangy, saliva-inducing saline finish that feels very persistent. Excellent.” (NM)



SPECIFICATIONS

Wine: Chablis 1er Cru “Montée de Tonnerre”

Varietals: 100% Chardonnay

Appellation: Chablis 1er Cru AOC

Exposure: Southeast

Soil: Clay-limestone Kimmeridgian marls

Vineyard Age: Planted between 1976 and 1986

Pruning: Guyot double

Harvest: Manual and mechanical

Agricultural Method: Sustainable, Organic  

Vinification: Pneumatic pressing, cold settling. 75% alcoholic and malolactic fermentation in small thermo-regulated stainless steel tanks and 25% in 600 liter cask. Aging on fine lees.

Tasting Note: Minerality and salinity define this premier cru that could be a grand cru; perfect with grilled or poached fish, eggs cooked in white wine or goat cheese and salad.

Alcohol: 13%

Residual Sugar: <2 g/l

Acidity: 4.5 g/l



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