

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.

Les Grands Terroirs
SAMUEL BILLAUD

CHABLIS PREMIER CRU

MONTMAINS

APPELLATION CHABLIS PREMIER CRU CONTRÔLÉE



SPECIFICATIONS

Wine: Chablis 1er Cru “Montmains”

Varietals: 100% Chardonnay

Appellation: Chablis 1er Cru AOC

Exposure: Southeast

Soil: Clay-limestone Kimmeridgian marls

Area: 0.5 as

Vineyard Age: 35 years

Pruning: Guyot double

Harvest: Manual

Quantity Produced: 2500 bottles

Agricultural Method: Sustainable, Organic  

Vinification: Pneumatic pressing, cold settling. Alcoholic fermentation in small, thermo-regulated stainless steel tanks and neutral casks. 16-21°C for alcoholic fermentation and 18°C for malolactic fermentation. Aging on fine lees. Bentonite fining and kieselghur filtration. Natural yeast.

Alcohol: 13%

Residual Sugar: > 2 g/l

Acidity: 4.5 g/l

Food and Wine Pairing: White meats, fish, shellfish



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