

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

Varietals: 100% Chardonnay

Appellation: Chablis AOC

Location: Les Pargues, Les Cartes, and Chapelot

Exposure: East/southeast

Vineyard Age: Planted between 1952 and 1987

Soil: Clay-limestone Kimmeridgian marls

Pruning: Guyot double

Harvest: Manual and mechanical

Agricultural Method: Sustainable, Organic 

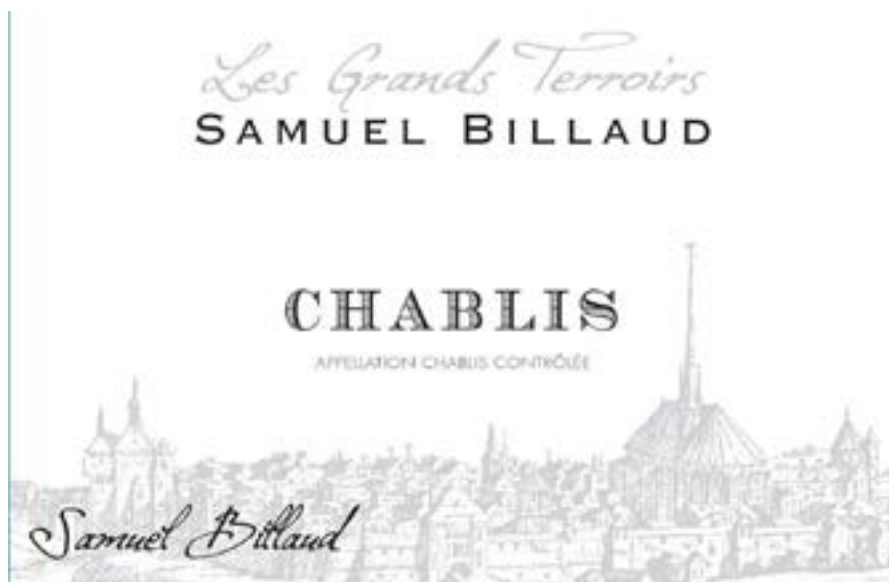
Vinification: Pneumatic pressing, cold settling. Alcoholic and malolactic fermentation in small thermo-regulated steel tanks. Aging on fine lees.

Alcohol: 12.5%

Residual Sugar: >2 g/l

Acidity: 4.2 g/l

Tasting Notes: Lovely minerality and freshness with notes of citrus and



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