

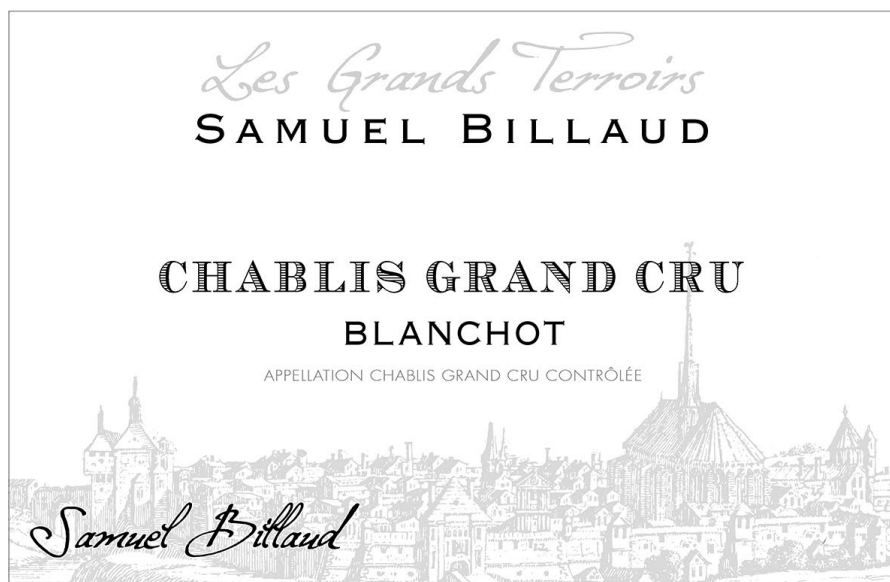
Samuel Billaud

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.

94 pts Vinous, 2016 vintage: “The 2016 Chablis Blanchots Grand Cru has a gorgeous bouquet with vibrant citrus fruit, struck flint, apricot blossom and subtle Clementine aromas all very detailed and defined. The palate is very intense with great depth and penetration thanks to the killer line of acidity, primal as you would expect but the manner in which it fans out is just glorious. Huge potential here, but in the long term.” (NM)



SPECIFICATIONS

Wine: Chablis Grand Cru “Blanchot”

Varietals: 100% Chardonnay

Appellation: Chablis Grand Cru AOC

Exposure: South

Soil: Clay-limestone Kimmeridgian marls

Pruning: Guyot double

Harvest: Manual

Agricultural Method: Sustainable, Organic  

Vinification: Pneumatic pressing, cold settling. Fermented and aged in 225L barrels, resulting in an earthy quality to the wine.

“Due to his deep roots in Chablis, Samuel has access to some of the finest grapes and vineyards in the region.”



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