



Samuel Billaud

Chablis Grand Cru “Les Preuses” 2014
Burgundy, France

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Score: 93 Points

The 2014 Chablis Grand Cru les Preuses is matured in three-year-old, 450-liter wooden barrels until racking, and then undergoes another six months in stainless steel vats on the fine lees. It has a very refined and precise bouquet, the fruit succinctly assimilated with the oak and allowing the mineralité to shine through. The palate is crisp and harmonious, subtle hints of white peach and nectarine complementing the chalky texture; the acidity is beautifully judged and exudes harmony and precision on the persistent finish. I would have liked a little more spiciness to come through, but give this 3-4 years in bottle and I am certain it will develop even more terroir expression. -NM

