Chablis 1er Cru Montée de Tonnerre 2024, Domaine Samuel Billaud 6 x 75cl



Price £295.00
Code CHAB144

Samuel owns two parcels at different altitudes in this magnificent premier cru that lies adjacent to grand cru Blanchots. Chapelots is lower down and ripens earlier giving a rich, broad textured wine whilst Triangle, higher up, adds vitality and minerality.

Tasting Notes:

this wine is wonderfully open and aromatic. The palate is creamy and textured, with lees driven weight balanced by bright, zingy acidity, and mineral citrus notes. Ripe stone fruits, peach, and pear combine with a precise acidity, delivering superb balance, intensity, and elegance, with a long, structured finish and excellent aging potential.

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Specification	
Vinification	Vinified in 80% in stainless steel and 20% in 500 litre oak barrels.
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	En Primeur, Fine Wine
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	Samuel Billaud
Producer Overview	This domaine is a new addition to our Chablis range and I am sure it will be a huge success. Samuel Billaud is one of the most exciting winemakers in Chablis, rivalling the wines of Jean-Marie and Bernard Raveneau but at a fraction of the price. His 2019s are fabulous, a little lower in alcohol and higher in acidity than the 2018 vintage with fine depth and concentration as a result of lower yields. The vendange was early in 2019, starting at the beginning of September, and the wines are a winning combination of the minerality of 2017 and the richness of 2018. All the wines have been aged for 12-18 months on the fine lees in order to develop extra tension and complexity.
Closure Type	Cork