



HOUSE OF TOWNEND

Chablis 1er Cru Montmains 2024, Samuel Billaud 6 x 75cl

Price £255.00
Code CHAB141

Produced from 35 year old vines planted on the deep clay soils of this popular premier cru, situated to the south-west of the village of Chablis, this is consistently one of the more fruit forward wines in the Billaud range.



Tasting Notes:

The clay soils lend richness and generosity, with vibrant fruit and natural concentration from the low yield, complemented by just a hint of oak. The nose is bright and refined, with herbal citrus, crushed stone, delicate florals, and hints of peach. The palate is precise and vibrant, combining pure citrus fruit with a mouthwatering core and subtle creaminess, lifted by high, zesty acidity and a long, energetic finish.



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Specification	
Vinification	A severe hailstorm on 1st May reduced the crop by 80% and the small volume meant that the wine was fermented in oak barrels rather than the usual large stainless steel vats.
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