HOUSE OF TOWNEND

Chablis 1er Cru Montmains Vieilles Vignes 2022, Samuel Billaud

Price	£60.50
Code	CHAB108

Although Billaud has just a 0.8Ha plot on this popular left bank 1er Cru, his 35 year old vines are from a single plot planted on prime blue clay which adds fatness and structure to the resulting wine. Yields of 40hl/ha were slightly above average, but well down on the official maximum.

Tasting Notes:

A ripe, intense and steely Chardonnay, offering a ripe dessert apple character balanced by a high degree of tension and layered complex minerality. Hints of smoky gunflint, some peach and wet stones. Crisp, structured and powerful, this is a stunning wine that will age 5-10 years.



HOUSE OF TOWNEND

Specification	
Vinification	Hand-picked, small baskets used to preserve fruit quality, pressing, then transfer into steel tanks and fermented for 12-14 days before ageing on lees for 18 months.
ABV	13%
Size	75cl
Drinking Window	Drink from 2025
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2022
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