HOUSE OF TOWNEND

Chablis 1er Cru Montmains Vieilles Vignes 2023, Samuel Billaud



Price	£64.00
Code	CHAB123

Produced from 35 year old vines that are planted on the deep clay soils of this popular 1er cru situated to the south west of the village of Chablis, this is always one of the more fruit forward wines in the Billaud range.

Tasting Notes:

Overt, ripe and opulent, there are delicious Granny Smith apple flavours that combine with nectarines and melon, impressively weighty and finely balanced by a steely minerality. This is a sumptious wine offering real pleasure.

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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 2026
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	Fine Wine
Vintage	2023
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