HOUSE OF TOWNEND

Chablis 1er Cru Séchet Vieilles Vignes 2022, Samuel Billaud



Price	£69.50
Code	CHAB111

This Premier Cru comes under the wider Vaillons appellation, situated on the left bank of the river Serein. The 95yo vines on 161/49 rootstock are planted on Kimmeridgian soil, on top of hard clay which retain moisture. In 2022 the yields were reduced to a meagre 30hl/ha. This wine is energetic, bursting with ripe stone fruits, deeply textured mouthfeel and pure in expression and palate - steely and taut with a cracking acidity and superb tension. Fantastic Chablis – Grab it whilst you can!

Tasting Notes:

This wine enjoys 18 months on fine lees in tank which adds weight, structure and a wonderful creaminess, perfectly counterbalancing the thrilling acidity, pink grapefruit notes and weighty minerality. No oak was used, so the purity of fruit is so tightly focused and concentrated. Amazing wine!

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Specification	
Vinification	Hand Picked, pressed and fermented in tank, with 18 months lees ageing. No oak was used in this wine.
ABV	13%
Size	75cl
Drinking Window	Drink from 2026
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