Chablis 1er Cru Séchet Vieilles Vignes 2022, Samuel Billaud

Price	£68.50
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!

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