HOUSE OF TOWNEND

Chablis 1er Cru Séchet Vieilles Vignes 2023, Samuel Billaud



Price	£68.50
Code	CHAB126

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.

Tasting Notes:

Luminous pale straw in colour, clear, bright and youthful. The nose is so expressive with lemon and grapefruit aromas pierced by a mineral wet stone character. The palate is typical Billaud winemaking – precise, laser focussed and vibrant. Crushed apples, citrus notes all framed in a tight mineral structure, a wonderful expressive wine with added notes of almond, white peach and an oyster shell finish. Lip smackingly good!

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Specification	
Vinification	Hand-picked, pressed and fermented in stainless steel tanks followed by 18 months on fine lees.
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