HOUSE OF TOWNEND

Chablis 1er Cru Séchet Vieilles Vignes 2024, Samuel Billaud 6 x 75cl

Price	£295.00
Code	CHAB143

This Premier Cru comes under the wider Vaillons appellation, and is considered the finest part of Vaillon, is situated on the left bank of the river Serein. Samuel has a plot 90 year old vines planted by his great-grandfather on 161-49 rootstock.

Tasting Notes:

Fragrant and refined, with stone fruit, citrus, floral notes, and a hint of honeysuckle. The palate is vibrant and laser focused, combining bright, lemony fruit with mineral drive and fresh, mouth-watering acidity. Intense and powerful, yet beautifully balanced, it delivers excellent concentration, rich honeyed fruit, and a long, precise, persistent finish.

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Specification	
Vinification	Usually vinified in stainless steel, in 2024, because of the small crop following hail on 1st May, it was fermented and aged in three glass wine globes and a couple of 500 litre oak casks.
Size	75cl
Drinking Window	Drink from 2027
Country	France
Region	Burgundy
Area	Chablis
Type	White Wine
Grapes	Chardonnay
Genres	En Primeur, Fine Wine
Vintage	2024
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