



## HOUSE OF TOWNEND

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### Chablis 1er Cru Vaillons Vieilles Vignes 2023, Samuel Billaud

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**Price** £64.50  
**Code** CHAB124

Vaillons is one of the finest and most popular Premiers Crus on the left bank of the River Serein, with a south-easterly exposure on a single, central plot that captures all the morning sun.

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#### Tasting Notes:

Brilliant pale gold with vibrant green highlights. A wonderful, refined and aromatic bouquet. The palate is dynamic and precise, a lime zest and mineral infusion complimenting the complex fruit makeup, orchard fruits, lemons, subtle notes of fennel with a beautiful salinity and oyster shell freshness.

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Specification	
<b>Vinification</b>	Hand Picked, pressed and fermented in tank, with 24 months lees ageing. No oak was used in this wine.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2026
<b>Country</b>	France
<b>Region</b>	Burgundy
<b>Area</b>	Chablis
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	Fine Wine
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Samuel Billaud
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork